



Red Wines

Cono Sur Pinot Noir

Chile
7/24

Versatile with bright cherry notes.

Cigar Box Malbec

Mendoza, Argentina
9/32

Plum, Violets, and vanilla. Meaty, intense rich flavor with a soft silky finish.

Monte Antico Red Blend

Tuscany, Italy
9/32

Cherry, leather, licorice, plums, earth and some nice floral notes.

Casa Lapostolle Cabernet Sauvignon

Chile
9/32

Rich and well balanced with hints of currant with great acidity.

Simi Merlot

Sonoma County
12/40

A Sonoma classic. Soft and balanced. A pleasure to sip.

Beaujolais Villages Rouge

France
Half Bottle 14

Soft and bright with hints of raspberry.

Beers

Lone Pine Portland Pale Ale (Maine)

Coors Light

Sam Adams

Allagash White (Maine)

Apostrophe IPA (York, Maine)

Sebago Roundabout Red (Maine)

Corona

Bud Light

White Wines

Ruffino Lumina Pinot Grigio

Tuscany, Italy

9/32

Crisp and Bright with hints of lemon.

Wither Hills Sauvignon Blanc

Marlborough, New Zealand

8/30

Sunny and Refreshing with round grapefruit flavors

Ste Michelle Sweet Riesling

Washington

8/30

An Abundance of ripe pear and honey

Coppola Chardonnay

California

8/30

Juicy flavors of pears, tropical fruit and citrus with spice and toasted oak.

Sonoma Cutrer Chardonnay

California

Bottle 20

Classic Sonoma style. Great fruit with a perfect balance of oak and vanilla.

Perrin Dry Rose'

Cotes du Rhone, France

Half Bottle 20

Strawberry, raspberry, cherry, blood orange, peach and plum

Angeline Dry Rose'

Cotes du Rhone, France

9/32

Rich caramel and strawberry fruit and spice

Champagne and Sparkling Wines

Moet & Chandon Imperial Brut Champagne

France

70

Vibrant, Generous and Alluring, Moet Imperial Style is distinguished by a bright fruitiness and enticing palate and an elegant maturity

Roederer Estates

California

55

From the makers of France's famed Cristal!

Canella Prosecco Brut Superiore

Italy

27/split 9

Well made with a touch of citrus honey flavor.

Signature Cocktails

Beachmere Punch 11

Barcardi Rum, Malibu Coconut, Pineapple juice, Orange Juice, Grenadine and topped with Meyers Dark Rum

Beachmere Bubbly 11

Canella Prosecco, St-Germain Elderflower Liqueur, splash of club soda

Salted Caramel Chocolate Martini 11

Bailey's Irish Cream, Van Gogh Dutch Chocolate Vodka, Kahlua, Salted Caramel Rim

Classic Margarita 11

Milagro Silver Tequila, Cointreau, fresh squeezed lime and Sour mix

Blueberry Basil Lemonade 11

Absolute Citron, Stoli Blueberry Vodka, Lemonade with Fresh Blueberries and Basil

Peach Old Fashion 12

Marker's Mark, Peach Bitters, Simple Syrup muddled with an orange and cherry

Desserts

8

Lemon Italian Cake

Sweet and Moist Cake full of bold lemon flavor

Peanut Butter Pie

Peanut butter lovers, this one's for you! It's the most decadent and indulgent peanut butter pie EVER

Flourless Chocolate Cake

Rich and Dense Chocolate Cake Topped with Chocolate Ganache or Raspberry Glaze and a Dollop of Whipped Cream
~gluten free option~

Blueberry Shortcake

Fresh Baked Short Cake Topped with Succulent Wild Maine Blueberries and Whipped Cream

Cheesecake

Creamy New York Style Cheesecake with a Buttery Graham Cracker Crust, Topped with a Fresh Berry Coulis

Vanilla Ice Cream

Served with Whipped Cream

4

Add a scoop of Vanilla Ice Cream to any Dessert
2.50



Daily Lunch & Dinner Specials

Enjoy Our Chef's Creations of the Day

Lunch Served 11:30 - 4:00 PM

Dinner Served 4:00 PM – Close

Menu Items Available to Go

Happy Hour

Sunday – Thursday

3:00 - 5:00 PM

Select Appetizers and Drinks

Prime Rib Fridays (Or Catch of the Day)

Enjoy a Delicious Three Course Dinner

5:00 - 9:00pm

Advance Reservations Highly Recommended

Dates to Be Announced

Lobster Bakes

Wednesdays on the Rotunda

5:00-8:00pm

(New York Strip Steak & BBQ'd chicken also available)

Dates to Be Announced

Let Us Help You Host Your Meetings, Wedding, Rehearsal Dinner, Family Gatherings and Social Events!

Contact the Beachmere Inn to plan your next event.

207-646-2021

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celebrations@beachmereinn.com