



Salads

add: grilled chicken \$5 or steak \$9

MIXED GREEN SALAD

house-made boiled cider vinaigrette - croutons \$9

HARVEST SALAD

mixed greens - shaved fennel - roasted leeks and roasted delicata squash - candied pepitas - fennel vinaigrette \$14

SADDLEBACK CAESAR

house made caesar dressing - croutons - parmesan \$12

ROASTED BEET MEDLEY

roasted beet - roasted carrot - mixed greens - spinach - candied pecans - house made creamy dill dressing \$14

Appetizers

CHICKEN WINGS

• buffalo • sweet saddleback sriracha
• maine blueberry
• maine maple bbq
• pineapple sweet and sour
blue cheese - ranch
½ dz \$14 1 dz \$20

CHICKEN TENDERS

sauces: • buffalo • sweet saddleback sriracha
• maine blueberry • maine maple bbq •
pineapple sweet and sour
half \$12 full \$18

HOUSE MADE CHIPS

• salt & vinegar • buffalo • smokehouse maple \$6
add house-made french onion dip \$10

POUTINE

fries - house-made gravy - cheese curds \$16

TRUFFLE FRIES

fresh herbs - parmesan - house aioli \$10

SWEET POTATO FRIES

thick-cut wedges \$7

CRAB RANGOON

served with house made sweet and sour sauce \$12

PRETZEL BITES

served with beer cheese \$12

POKE

forbidden rice-cucumber salad-seaweed salad-
ahi tuna \$16

BASKET OF FRIES

\$6

ONION RINGS

beer battered onion rings-\$7

FRENCH ONION SOUP

\$10

Sandwiches & Burgers

Served with chips. Gluten-free buns available.

SADDLEBACK SMASH BURGER

two chuck patties cooked on paper thin onions -
Saddleback sauce - cheddar cheese \$14

PASTRAMI REUBEN

thinly sliced pastrami - thousand island - cabbage kraut
- swiss - toasted marble rye \$16

CORDON BLEU SANDWICH

grilled or hand-breaded southern fried chicken - swiss -
house aioli - prosciutto - sourdough \$18

BUFFALO CHICKEN

grilled or hand-breaded southern fried chicken breast
tossed in buffalo - thick cut grilled tomato - lettuce -
blue cheese - house-made red pepper jelly \$18

NYC STYLE PASTRAMI

thinly sliced pastrami - house mustard - swiss \$18

Entrées

FISH AND CHIPS

maine white fish - house made beer batter - coleslaw -
tarter - fries \$20

RIBEYE STEAK

16oz ribeye steak - garlic herb butter -fries - seasonal
vegetable \$29

RANGELEY RIGATONI

bacon - roasted garlic - herbed butter - cream sauce
- mushroom - chicken - sweet bacon shallot glaze -
finished with fresh parsley \$22

SADDLE MAC

cavatappi - creamy house-made cheese sauce - bread
crumbs \$18 add buffalo chicken \$4

FISH TACOS

maine white fish - pickled salsa - house slaw - candied
jalapeños - dill crema \$18

YAKISOBA

japanese wheat noodle - mushroom - red pepper -
red onion \$14 V add sesame chicken \$6

PEACHY'S PERIL POWER BOWL

forbidden rice - brown rice - seaweed salad -
red quinoa - bell pepper - carrot - edamame \$16 V
add salmon \$6

Please note: Our menu is subject to change based on seasonal and local ingredient availability. Modifications and substitutions are politely declined.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Rev. 12-3-21.





The Pub *at Saddleback*

Check Social for Live Entertainment Schedule in the Pub! 

Call for Takeout: 207-864-5671 ext 142 | Follow Us for Daily Specials   

Specialty Pizza

Prepared with fresh Saddleback Ale dough and baked in our Blodgett pizza oven. Gluten-free dough and vegan cheese available.

All specialty pizzas are \$18 small or \$26 large

MEAT LOVERS

sausage - pepperoni - bacon - hamburger - mozzarella cheese

BEE STING

red sauce - pepperoni - jalapeños - hot honey

TROUBLE IN CHINATOWN

orange fried chicken - mozzarella - sesame seed crust - sweet sriracha glaze - scallion

VEGGIE PIZZA

veggie medley - mozzarella cheese or vegan cheese

BUFFALO OR BBQ CHICKEN

chicken - red onion- your choice of buffalo or BBQ sauce

CHICKEN BACON RANCH

ranch base - grilled chicken - crispy bacon

MUSHROOM MEDLEY

garlic truffle cream sauce - mozzarella - salted ricotta - sweet balsamic reduction

Create Your Own Pizza

cheese \$15 | add any 3 items \$24 | all additional toppings \$3

choice of caramelized onion - banana pepper - mushrooms - olives - spinach - green pepper - tomato - basil - green onion - roasted red pepper - red onion - pineapple - feta - ricotta - pepperoni - bacon - sausage - hamburger - prosciutto

GREEK

feta - olives - chicken - spinach - red onion - garlic oil

MAUI WAUI

pineapple - prosciutto - mozzarella

GABAGOOOL ITALIAN MEATS

prosciutto - mortadella - capicola - balsamic reduction - caramelized onion

Tiny Trouts

Kids meals served with fries

GRILLED CHEESE

\$8

CHEESE BURGER

\$8

CHICKEN TENDERS

\$8

KIDS MAC & CHEESE

\$10

BEVERAGES

On Tap

New Belgium Fat Tire Amber Ale 5.2% \$7
Baxter Ice Storm 98' IPA *Lewiston, ME* 5.8% \$7
Lone Pine Portland Pale *Portland, ME* 5.2% \$7
Bissell Brothers Substance *Portland, ME* 6.6% \$8
Sebago Saddleback Ale *Portland, ME* 4%\$7
Sebago Haze FWD New England IPA *Portland, ME* 6.7%
Bigelow Brown *Skowhegan, ME* 5% \$7
Allagash White *Portland, ME* 5.2% \$7
Sam Adams winter lager *Boston, MA* 5.6%\$7
Dasch Cranberry Craft Seltzer *Brunswick, ME* 6.3% \$7
New Belgium VooDoo Ranger Juicy Haze IPA 7.5% \$7
Bud Light \$4
Mountain Side Rising Tide *Portland, ME* 6% \$7

Seltzers & Ciders

Fruit Smash Hard Seltzer 4.7% \$5
Truly Hard Seltzer *Boston, MA* 5% \$5
Citizens Cider *Burlington, VT* 5.2% 16oz \$7
Down East Cider *Boston, MA* 5.1% 12oz \$6 or 19.2oz \$8
Freedoms Edge Cider *Albion, ME* 6.5% \$6
Cutwater Cocktails in Vodka Mule, Mojito & Paloma 7% \$7

Ales & Lagers

Switchback Ale *Burlington, VT* 16oz 5% \$7
Baxter Logger Road Lager *Lewiston, ME* 3.9% \$6
Tumbledown Red Ale *Farmington, ME* 16oz 5.4% \$7
Geary's IXNAY Gluten-Free *Portland, ME* 5.2% \$6
Bissell Brothers Substance *Portland, ME* 5.1% \$8
Moutian Time Lager New Belgium 4.4% \$7

IPAs

New Belgium VooDoo Ranger Imperial IPA 19.2oz 9% \$8
New Belgium VooDoo Ranger IPA 19.2oz 7% \$8
Thirsty Botanist IPA *Boothbay, ME* 16oz 7% \$7
Bissell Brothers Substance *Portland, ME* 16 oz 6.6% \$7
Baxter Stowaway IPA *Lewiston, ME* 6.9% \$6
Lone Pine OH-J Double IPA *Portland, ME* 16oz 8.1% \$8
Tumbledown between the trees IPA *Farmington, ME* 16oz 6.5% \$7

Stouts & Porters - \$7

Guinness Stout 14.9oz 4.2%
Cushnoc Porter *Kennebec, ME* 16oz 7.2%
Baxter Cacao *Lewiston, ME* 6%

Sours - \$7

Rising Tide Blueberry Squadron *Portland, ME* 6%

Domestics - \$4

Budweiser 16oz 5%
Bud Light 16oz 4.2%
Coors Light 16oz 4.2%
Miller Lite 4.2%
Michelob Ultra 16oz 4.2%
Pabst Blue Ribbon 16oz 4.8%

Non-Alcoholic - \$5

Heineken zero .03%
Athletic Brewing Co. Run Wild IPA *Stratford, CT* 0.4%