



(207) 536-0846

<http://www.carhopme.com>

# Yeto's

**\*\* All prices reflect actual menu prices.  
CarHop does not charge this vendor  
any commissions or fees on your  
order(s) \*\***

## Cocktails To Go

Cactus Juice	\$14.16
<i>Absinthe, lemonade, green tea--It will quench ya!</i>	
LonLon Milk	\$9.44
<i>Southern Comfort, Amaretto, fresh milk (V+ available).</i>	
The Lucky Dude	\$11.80
<i>Tito's vodka, Kapali coffee liqueur, milk, honey, marshmallows (V+ available).</i>	
Blueberry Gin Fizz	\$10.62
<i>Plymouth sloe gin, blueberry puree, lemon, simple syrup, club soda.</i>	
Summer Breeze MMFF	\$8.26
<i>Upgrade to Stone Fort Vodka \$9 - Vodka, elderflower liqueur, grapefruit juice, soda water.</i>	
The Void	\$9.44
<i>Upgrade to Cold River \$10 - Vodka, chocolate liqueur, amaretto, espresso.</i>	
Biddeford Tea Party	\$11.80
<i>Batson River Gin, sweet tea, peach syrup.</i>	
The Great Fairy	\$12.98
<i>Absinthe, soda water, sugar.</i>	
The Mama Bear	\$10.62
<i>Brandy, bitters, cherry, orange, lemon-lime soda.</i>	
Ward Eight	\$9.44
<i>Upgrade to Stone Fort Rye Whiskey \$10 - Whiskey, lemon, orange, cherry.</i>	
Blue Potion	\$10.62
<i>Malibu Coconut Rum, blue curacao, lemonade.</i>	

## Specials

Brown Butter clam sauce	\$25.80
<i>Chopped and while clams in a brown butter, white wine, clam sauce. Features garlic, onion, parmesan, and bottarga.</i>	
Vegan Yeto's Mac sm	\$10.62
<i>Small size Plant based version of our classic Yetos Mac featuring oat milk, avocado butter, nutritional yeast, and our cornbread crumble finished with truffle salt.</i>	
Vegan Crack Mac Sm	\$15.34
<i>Small size Plant based version of our classic Pulled Pork Mac featuring oat milk, avocado butter, nutritional yeast, and our cornbread crumble finished with truffle salt and topped with our smoked jackfruit and classic coffee bbq.</i>	
Vegan Crack Mac lg	\$20.06
<i>Large size Plant based version of our classic Pulled Pork Mac featuring</i>	

*oat milk, avocado butter, nutritional yeast, and our cornbread crumble finished with truffle salt and topped with our smoked jackfruit and classic coffee bbq.*

**Vegan Yeto's Mac Ig** \$14.16

*Large size Plant based version of our classic Yeto's Mac featuring oat milk, avocado butter, nutritional yeast, and our cornbread crumble finished with truffle salt.*

### **Press Start**

**Mozzarella en Cornbread (V)** \$10.62

*Cornbread filled with melty freshwater mozzarella, breaded, fried, and topped with our red sauce, capers, and parm.*

**Creole Oysters Rockefeller** \$18.88

*Oysters, bread crumbs, parm, butter, herb medley.*

**Diavlo Baci** \$10.62

*Italian Calabria peppers, smoked pork belly, cream cheese, bourguignon sauce, hot honey. Can also be gluten free.*

**Pickled Okra Bruschetta (V)** \$10.62

*Fresh salsa with pickled okra and freshwater mozz on focaccia.*

### **Sammies**

**(served with a pickle & choice of side)**

**The Ganon** \$11.80

*Smoked pulled pork, Yetos favorite red slaw, pork belly, pepperjack cheese, caramelized onions, and our coffee bbq sauce on a cemitas bun.*

**The Jack (V+)** \$11.80

*Smoked jackfruit, caramelized onion, our coffee bbq and dill slaw on a cornbread roll.*

**Big Brisket** \$15.34

*Smoked brisket with green tomato relish, cheddar, and our carolina bbq on a cornbread roll.*

### **Giardino**

**Fried Green Tomato Caprese (V)** \$11.80

*Butter lettuce, fried green tomatoes, heirloom tomatoes and freshwater mozzarella with basil remoulade*

**Princess Salad** \$10.62

*Butter lettuce, peach candied bacon, peaches, pickled onions, feta, shaved almonds, green goddess dressing. Vegetarian option available*

**Eggplant Polpette (V)** \$16.52

*Eggplant meatballs with basil and pine nuts in our house red sauce with capers. Sprinkled with parm by request.*

**Eggplant Parm (V)** \$18.88

*Breaded eggplant, parmesan, san marzano red sauce, freshwater mozzarella, linguini.*

### **Pasta**

**Yetos Mac**

*Five cheeses (from Maine, Wisconsin, and Italy), cornbread crumble topping, cavatappi.*

**Chicken Riggies**

*Grilled chicken, kalamata olives, cherry peppers, caramelized onions, cream, red sauce, parmesan, rigatoni. Vegetarian and Vegan options available*

**Brisket Pizzaiola** \$18.88

*Smoked brisket, san marzano red sauce, spicy peppers, onions, parmesan, penne. Vegetarian and Vegan options available*

Carbonara Mac \$15.34

*Southern mac & cheese fused with classic Italian Carbonara. Our Italian cheese blend, pork belly, onion, linguini, egg.*

### **Piatti**

Shrimp & Grits Parm \$14.16

*Polenta (aka italian grits) topped with diced roasted shrimp, homemade red sauce, parm, and freshwater mozzarella.*

Meat & Potatoes \$25.96

*Our smoked meats (brisket, pulled pork, burnt ends), coffee bbq, carolina bbq, alabama white sauce, served with mashed potatoes & brisket gravy.*

Alabama Milanese \$17.70

*Tenderized pork loin pan fried milanese style in a light breading, Alabama white sauce, served with mashed potatoes & brisket gravy.*

Shrimp & Biscuits Francese \$22.42

*Lightly battered jumbo shrimp, white wine, lemon, garlic, butter, parmesan, served over your choice of cornbread biscuits with pickled okra or linguini.*

### **Signature Moves**

Cajun Butter Steak \$34.22

*Almost GF (trace gluten from soy sauce) 8oz Filet mignon, cajon bourbon butter sauce, served with polenta fries topped with basil remoulade & garlic aioli.*

Beast Ganon \$17.70

*Smoked pulled pork, pork belly, caramelized onions, red slaw, pepper jack, calabria peppers, our Italian Dragon hot sauce, coffee bbq, cemitas bun, served with mac & cheese. Vegetarian option available*

Pulled Pork Mac

*Its ya boi Yetos mac & cheese leveled up with smoked pulled pork and coffee bbq. #crackmac.*

Chicken & Biscuits Francese \$18.88

*Lightly battered chicken breast, white wine, lemon, garlic, butter, parmesan, served over your choice of cornbread biscuits with pickled okra or linguini Upgrade your okra to mac & cheese +3*

Jack Mac

*Crack mac but for our plant eating friends. Smoked jackfruit with our coffee bbq sauce and mac & cheese.*

### **Side Quests**

Mashed Potatoes & Brisket \$3.54

Gravy

Red Slaw (V) (GF) \$2.36

Pickled Okra (GF) \$2.36

Yetos Mac (V) \$5.90

Polenta Fries (GF) (V) \$5.90

### **Desserts**

**All GF and V unless otherwise noted**

German Chocolate Pot De \$8.26

Creme

*Vegan (contains nuts)*

Cotton Cheesecake \$5.90

Dark Chocolate Espresso \$5.90

Mousse

### **Beer & Wine to go**

Unicorn Bubbly Rose (can) \$7.08

HiDef Sweet Red \$29.16

*German sweet red with notes of*

<i>jammy black cherry and raspberry.</i>	
<i>Staff favorite</i>	
Ravage Red Blend	\$28.32
<i>Full bottle of dark California based blend of reds</i>	
Gneiss Wald	\$7.08
<i>Locally made Bavarian style pilsner in a can</i>	
Gneiss Glacier Mango	\$7.08
<i>Craft hard seltzer in a can</i>	

### **Coffee**

**Decaf available for all except Dalgona & Nitro. Oat milk available.**

Coffee	\$1.50
Espresso	\$2.36
Cappuccino/Latte	\$3.50
Iced Coffee	\$3.54
Nitro	\$4.72
Iced Latte	\$4.72
Dalgona	\$4.50
Macchiato	\$4.72

### **Teas**

**(hot or iced)**

Black	\$2.36
<i>Decaf available.</i>	
Green	\$2.36
<i>Decaf available.</i>	
Sweet Tea	\$2.36
Arnold Palmer	\$3.54
<i>Iced black tea &amp; lemonade.</i>	
Herbal	\$2.36
<i>Rotating selection.</i>	
Tea Sparkler	\$4.72
<i>Your choice of iced tea with tonic water or club soda.</i>	

### **Etc**

Fountain Soda	\$1.50
<i>Pepsi products.</i>	
Handcrafted lemonade	\$2.36
Lemonade Sparkler	\$3.54
<i>Our handcrafted lemonade with tonic water or club soda.</i>	
Italian Soda	\$2.36
Flavored Red Bull (16oz)	\$4.50