



(207) 536-0846

<http://www.carhopme.com>

Nosh Kitchen and Bar

SPECIALS

WINE

Backpack White Wine <i>1 can White Wine</i>	\$6.00
Backpack Red <i>1 can Red Wine</i>	\$6.00
Backpack Rose <i>1 can Rose</i>	\$6.00
4pk Backpack Rose <i>Rose table wine</i>	\$20.00
4pk Backpack Red Wine <i>Red table wine</i>	\$20.00
4pk Backpack White Wine <i>White table wine</i>	\$20.00

COCKTAILS

Nosh Blossom <i>Barr Hill Gin / elderflower liqueur / lemon /seltzer.</i>	\$13.00
The OG <i>Bully Boy Whiskey / black walnut bitters / simple syrup / wild Italian cherry / orange peel.</i>	\$14.00
Seasonal Sangria <i>Bacardi Rum / red wine / All Spice liqueur / lime / simple syrup / orange juice.</i>	\$11.00
Cucumber Mint Mojito <i>Muddled cucumber / mint / lime juice / simple syrup / seltzer, choice of: Bacardi Rum or Titos Vodka</i>	\$13.00
Raspberry Rum Mule <i>Bacardi Silver Rum / raspberry puree / lime juice / Maine Root Ginger Beer.</i>	\$11.00
Oak St. Bellini <i>Stoli Orange / blood orange puree / peach schnapps / finished with lots of bubbles.</i>	\$11.00
Nosh Margarita <i>Solerno Blood Orange Liqueur / fresh lime / lemonade, choice of: Don Julio Blanco or Peloton Muerte Mezcal</i>	\$13.00
Buenas Noches <i>Vespertino Tequila Crema / Stoli Vanilla / Kahlua / served chilled on the rocks</i>	\$12.00
Shift Drink <i>Titos Vodka / Soda</i>	\$8.00

BURGERS

Burgers are seared on a flat top and cooked throughout. All burgers are made from all-natural cows and pigs, sourced within a 250-mile radius of their farms in Nebraska. All production is single-sourced, meaning when the animals are slaughtered they are all from the same farm. All animals are pasture-raised, grass fed, and grain-finished for the last 90 days of their beautiful lives. We use ground beef chuck, beef brisket, all-natural pork shoulder, bacon, fresh garlic, and rosemary.

Cheeseburger <i>NOSH patty / American cheese / lettuce / tomato / onion / pickle / grilled bun.</i>	\$12.00
Sweet N Spicy Bacon Burger <i>NOSH patty / cheddar cheese / hot honey / smoked bacon / pickles / onion / lettuce / grilled bun.</i>	\$14.00
Guacamole Crunch Burger <i>NOSH patty / Jack cheese / flour tortilla / guacamole / lettuce / tomato / onion / chipotle mayo / grilled bun.</i>	\$14.00
NOSH Big Mac <i>Two NOSH patties / Thousand Island sauce / lettuce / American</i>	\$15.00

cheese / pickles / onions / triple stack
sesame seed bun.

SANDWICHES

All NOSH proteins are all-natural.

- Ye Olde Patty Melt \$13.00
*2 NOSH patties / caramelized
onions / Swiss cheese / spicy brown
mustard / grilled rye bread.*
- Steak & Cheese \$14.00
*All-natural steak / mayo / roasted
garlic / grilled onions / sweet cherry
peppers / provolone & mozzarella
cheese / Slab hoagie roll*
- Brunch Bomb \$14.00
*Corned beef / CB dust / potato /
onion / carrots / cherry pepper relish /
fresh herbs / fried eggs / American
cheese / hoagie roll.*
- The Falafel \$13.00
*Crispy chickpea fritter / tzatziki
sauce / tahini sauce / greens / tomato
/ pho carrots / naan bread.*
- Chicken Katsu-Sando \$13.00
*Crispy chicken thighs / bread &
butter pickles / lettuce / house-made
bulldog sauce / Kewpie Mayonnaise /
grilled white bread.*

NOSHING

- Tijuana Jerk Chicken Tacos (2 \$9.00
each)
*Grilled chicken / soft corn tortillas /
onion / cilantro / guacamole / Fresno
peppers / queso / lime.*
- Tijuana Carne Asada Tacos (2 \$9.00
each)
*Grilled steak / soft corn tortillas /
onion / cilantro / guacamole / Fresno
pepper / queso / lime.*
- Grilled Steak Ramen \$15.00
*Chicken-miso broth / noodles /
molten egg / grilled corn / scallions /
nori / pho carrots / pickled ginger.*
- Fried Chicken Ramen \$14.00
*Chicken-miso broth / noodles /
molten egg / grilled corn / scallions /
nori / pho carrots / pickled ginger.*
- Polenta Fries \$12.00
*Crispy, cheesy polenta /
jalapeno-cilantro sauce / chopped
onion / grilled corn / sweet pickled
Fresno peppers / scallions / farmers
cheese / cilantro.*
- Crunchy Chicken Wings
*All-natural, double-fried chicken /
buffalo sauce / carrots / celery / blue
cheese dressing.*
- Chicken Fried Steak \$14.00
*Crispy fried steak / mashed potato
/ grilled corn / creamed pepper gravy
/ scallions.*
- Infamous Crispy Chicken Bowl \$12.00
*Mashed potato / mac n cheese /
grilled corn / fried chicken / creamed
pepper gravy / pickled Fresno
peppers / scallions.*
- Crispy Cheese Curds \$8.00
*Fried cheddar cheese curds /
chipotle mayonnaise.*

NOSH FRIES & MORE

- NOSH Bacon dusted \$7.00
- Salt and Vinegar \$6.00
- Salt and Pepper \$6.00
- Buffalo Dusted \$7.00
- Poutine \$12.00
*NOSH fries / creamed pepper
gravy / Pineland Farms cheddar
cheese curds / scallions.*
- Smoked Bacon Poutine \$14.00
NOSH fries / locally-smoked bacon

*bits / creamed pepper gravy /
Pineland Farms cheddar cheese
curds / scallions.*

KIDS MENU

All-Beef cheeseburger / French fries	\$6.00
Fried chicken tenders / french fries / ranch Dressing	\$6.00
Macaroni and cheese	\$6.00
Cheese and tomato flatbread	\$6.00
Grilled cheese / French fries	\$6.00
Carrots / celery / side of ranch Dressing	\$2.00

DESSERT

Smores Burger <i>Toasted brioche bun / Nutella / toasted marshmallows / graham cracker butter / chocolate chunks.</i>	\$8.00
Loaded Waffle <i>Sugar waffle / Nutella / vanilla buttercream / marshmallows / chocolate sauce / pride sprinkle's / crushed OREOs / chocolate chunks.</i>	\$9.00
Dunkaroos <i>Animal crackers / vanilla buttercream / pride sprinkles.</i>	\$7.00

BEER

CANS & BOTTLES

Maine Beer Co. Peeper Pale Ale	\$9.00
Allagash Brewing White	\$6.00
Budweiser	\$4.00
Bud Light	\$4.00
Miller Lite	\$4.00
Miller High Life	\$4.00
Narragansett Lager	\$3.00
Downeast Cider Original Blend	\$5.00
Sierra Nevada Pale Ale	\$5.00
Foundation	\$7.00
Lord Hobo Boom Sauce	\$7.00
Mast Landing Brewing	\$7.00
Orono Brewing Co. Tubular	\$7.00
Fore River Brewing Co.	\$7.00
Banded Pepperell Pils	\$7.00