

OASIS CLUB LOUNGE

Soups & Salad

New England Smoked Seafood Chowder in a Bread Boule <i>Chef Kiefer's award winning recipe</i>	11.00
Maine Lobster Bisque in a Bread Boule <i>a Bar Harbor Inn Specialty</i>	12.00
Caesar Salad <i>with grilled chicken</i>	16.00
Organic Field Green Salad <i>with house herb vinaigrette</i>	9.00

Light Fare

Pan Seared Diver Scallops <i>with Lemon Butter Garlic Sauce</i>	14.00
Gulf Shrimp Shooters <i>with Spicy Gazpacho</i>	15.00
Blue Corn Tortilla Nachos <i>with cheddar cheese, salsa, guacamole, sour cream and green onion</i>	13.00
Lollipop Lambchops <i>with garlic aioli</i>	19.00
BelGioioso Burrata Caprese <i>fresh Burrata cheese, with roasted Heirloom tomatoes, balsamic drizzle, pesto and garlic French bread crostini</i>	12.00
Oasis Pub Burger <i>8 oz. pub-style burger topped with Brown Sugar BBQ sauce, Vermont cheddar cheese and Applewood bacon served with lettuce, tomato, Kettle chips and a Kosher dill pickle</i>	14.00
Margarita Pizza <i>Flatbread pizza with fresh mozzarella, tomato and basil</i>	14.00
Charcuterie Board <i>Artisanal cured meats, imported & domestic cheese, French bread, & whole grain mustard</i>	14.00

Bar Harbor Inn Signature Martinis

11.⁰⁰

Maine Blueberry Martini

Blueberry Vodka, Blue Curacao, Bar Harbor Blueberry Syrup, Lemon Juice and Fresh Blueberries.

Oasis Club Cosmopolitan

Absolut Citron, Cointreau and Cranberry Juice.

Park Loop Lemon Drop

Pallini Limoncello, Absolut Citron, Lemon and Orange Juice.

Pomegranate Martini

Absolut Citron, Lemon Juice and Pomegranate Syrup.

Mount Desert Appletini

Vanilla Vodka and Apple Pucker Schnapps

Chocolate Martini

Godiva Liqueur, Vanilla Vodka, Creme de Cacao and a dash of Irish Cream.

Creme Brulee Martini

Vanilla Vodka, Hazelnut Liqueur, Butterscotch Schnapps, Cream and a dash of Nutmeg.

Oceanfront Kiss

Orange Vodka, Peach Schnapps, Orange and Pineapple Juice

Reading Room Espressotini

Vanilla Vodka, Kahlua, Shot of Espresso & Cream

Beer

Bud Light	4. ⁹⁵	Maine Beer Company	8. ⁹⁵
Miller Lite	4. ⁹⁵	Peeper Pale Ale (16 oz bottle)	
Corona	5. ⁹⁵	Peak Organic IPA	5. ⁵⁰
Budweiser	4. ⁹⁵	Baxter Tarnation Lager	6. ⁵⁰
Heineken	5. ⁵⁰	Founders Porter	5. ⁵⁰
Sam Adams "Seasonal"	5. ⁵⁰	Cadillac Mountain Stout	6. ⁵⁰
Clausthaler (NA)	4. ⁹⁵	Sea Dog Blueberry Ale	6. ⁵⁰
		Shipyard Ale	5. ⁹⁵
		Allagash White	5. ⁹⁵

Wines By the Glass

Sparkling & Champagne

512	Coppola "Sofia", Blanc de Blancs, CA	9. ⁰⁰
514	Kenwood Yulupa, Brut, CA	8. ⁰⁰
516	Da Luca, Prosecco, Italy	9. ⁰⁰

White Wine

118	Columbia, Chardonnay, Columbia Valley, WA	10. ⁰⁰
101	J.Lohr, Chardonnay, Monterey, CA	11. ⁰⁰
102	Duboeuf, Macon Villages, Chardonnay, France	12. ⁰⁰
107	Santa Rita 120, Sauvignon Blanc, Chile	9. ⁰⁰
111	Whitehaven, Sauvignon Blanc, New Zealand	12. ⁵⁰
112	Montasolo, Pinot Grigio, Italy	9. ⁰⁰
116	Menage à Trois, Moscato, CA	8. ⁰⁰
117	Rudi Wiest, Mosel Riesling, Germany	9. ⁰⁰
575	Breakwater, Rose Rugosa, ME	10. ⁰⁰
301	Beringer, White Zinfandel, CA	7. ⁵⁰

Red Wine

201	Louis Martini, Cabernet Sauvignon, Sonoma, CA	10. ⁰⁰
202	Coppola Diamond "Claret", Cabernet Sauvignon, Napa, CA	12. ⁰⁰
208	Red Rock, Merlot, CA	10. ⁰⁰
211	Mirassou, Pinot Noir, CA	9. ⁰⁰
221	Bridlewood, Pinot Noir, CA	9. ⁵⁰
215	Cline, Zinfandel, CA	10. ⁰⁰
216	Penfold's Rawson's Retreat, Shiraz/Cabernet, Australia	9. ⁰⁰
219	Ruta 22, Malbec, Mendoza, Argentina	9. ⁵⁰
226	Villa Pozza, Nero D'Avola, Italy	9. ⁵⁰
223	Menage à Trois "Midnight" Dark Red Blend, CA	11. ⁰⁰

For a full wine list, please ask your bartender.