



ON TAP

we have 23 draft lines and many are rotating. what you see below is just a sampling. be sure to stop in for the most up to date drink menu.

Maine Beer (mostly)

ALLAGASH BREWING ♦ portland

: Allagash White 5.2% BELGIAN WHITE

BARRELED SOULS ♦ sacco

: Munro 10.0% SCOTTISH ALE

: Penguins in Chile 10.0% SOUR

BELLEFLOWER BREWING ♦ portland

: Scrugsy 7.1% NEIPA

DEFINITIVE BREWING ♦ portland

: Definitive IPA 6.7% NEIPA

LAWSON'S FINEST ♦ waitsfield, vt

: Lawson's Nitro Stout 5.4% IRISH STOUT

: Sip of Sunshine 8.0% DIPA

LONE PINE ♦ portland

: Portland Pale 5.2% AMERICAN PALE ALE

Cider + Kombucha

STOWE CIDER ♦ stowe, vt

: High and Dry 6.5% CIDER

ROOT WILD ♦ portland

: Blueberry Boost KOMBUCHA featuring wild Maine blueberries with echinacea root and lemon thyme

: Grapefruit KOMBUCHA with mosaic hops and hibiscus

Wine

SANGIOVESE

2022 Toscana, Italy

MALBEC

2023 El Rede Mendoza, Argentina

CABERNET SAUVIGNON

OXBOW ❖ newcastle

: Lupolo 5.0% ITALIAN PILSNER

SACRED PROFANE ❖ biddeford

: Pale Lager 4.2% CLASSIC LAGER

SEBAGO BREWING CO ❖ gorham

: Runabout Red 4.4% AMBER ALE

WOODLAND FARMS ❖ kittery

: Big Effin' Porter 8.1% PORTER

2022 Franciscan Estate, California

PINOT GRIGIO

2023 Gazerra Sicily, Italy

CHARDONNAY

2023 North Coast, California

SAUVIGNON BLANC

2023 Tierra de Castilla, Spain

Non-Alcoholic

ATHLETIC BREWING ❖ milford, ct

: 12 oz can <0.5% NON-ALCOHOLIC

THE BARNACLE ❖ bar harbor

: Nitro Coffee

MAINE ROOT ❖ portland

: Blueberry Soda

: Lemonade

: Ginger Ale

: Raspberry Seltzer

: Wicked Spicy Ginger Beer

MORE

: Cranberry Juice

: Pepsi

: Unsweetened Iced Tea

SIGNATURE COCKTAILS

what you see below is just a sampling. be sure to stop in for the most up to date cocktail menu.

Dark'n Stormy

Goslings Black Seal Rum poured over ice with Maine Root ginger beer (the absolute very best in ginger beer) and served with a lime garnish. *The real deal.*

Paloma Kombucha Margarita

Maine made grapefruit kombucha, tequila, triple sec, and bar sour. *Andale! Andale! Arriba! Arriba!*

Blueberry 'Bucha-tini

Maine-made blueberry kombucha with premium vodka and a splash of raspberry seltzer combine for a lovely twist on a classic cocktail.

Nitro Coffee Martini

Think espresso martini meets the velvety smooth texture of house-made nitro cold brew coffee. *(Yes, it's exactly what you need!)*

Gin & 'Bucha

London Dry Gin, Maine made rhubarb vermouth aperitif wine and Maine-made blueberry kombucha. *A perfect summertime refreshment.*

Nitro Irish Coffee

Our house-made Cold Brew Nitro coffee with Jameson Irish Whiskey and Irish cream. Garnished with whole beans. *It's smoother than the green hills of the Emerald Isle.*

BARNACLE BITES

what you see below is just a sampling of our barnacle bites. be sure to stop in for the most up to date dining menu.

Oysters on the Half Shell

We are currently serving Cadillac Oysters from Frenchman Bay. Served on crushed ice with our house mignonette and lemon wedges.

Pastrami Reuben Panini

Black pastrami, sauerkraut, Swiss, and Thousand Island dressing. Served with chips and a pickle.

Sweet Hot Manchego Panini

Italian hard salami, imported Spanish manchego, dates, and spicy honey. Served with chips and a pickle.

Pesto Panini

Vine-ripened tomatoes, fresh mozzarella, pine nut pesto, and house reduced balsamic vinegar. Served with chips and a pickle.

Double Sausage Plate

An Irish Banger and Cajun Andouille sliced and served with pickled red onion, Maine-made Ray's Mustard, and sweet relish.

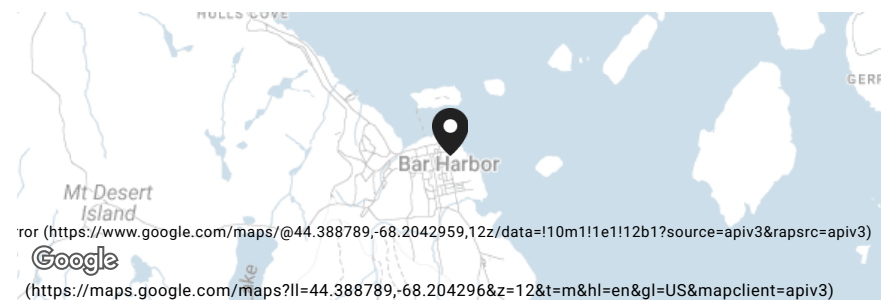
House-made Flatliner Chili

Classic beef chili with red and black beans, green peppers, onions, and a perfect amount of heat. Served with crackers.

VISIT US

THE BARNACLE

112 Main Street
Bar Harbor, ME, 04609
United States
p: 207-801-9249



open daily, 4pm-1am.

we do not take reservations, sorry.

Contact Form

(http. (http. (http. (http.
ave. ave. ave. ave.

THE BARNACLE, 112 MAIN STREET, BAR HARBOR, ME 04609, UNITED STATES

version one © 2016-2025 all rights reserved ✂ proudmarydesign (<http://proudmarydesign.com/>)