

ASK ABOUT
TALL
POURS!

Signature Cocktails

Tito's Shrimpy Mary

Our famous Tito's® Bloody Mary garnished with two succulent fantail shrimp!

Badgers Island Iced Tea

The best "Island" iced tea! Tito's® Vodka, Bacardi® Rum, Tanqueray® Gin and Camarena® Tequila.

Stormy Seas

A frothy blend of Gosling's® Black Seal Rum, Rum Haven® Coconut Rum, cranberry and pineapple juice.

Sailor Jerry Spiced Rum Punch

Sailor Jerry® Spiced Rum, orange & pineapple juices, orgeat and grenadine.

Van Gogh Double Espresso Martini

Van Gogh® Double Espresso Vodka®, Kahlua® Liqueur & Baileys® Irish Cream.

Painkiller

Sailor Jerry® Spiced Rum, pineapple juice, orange juice, coconut cream, Gosling's® Rum floater, orange & nutmeg garnish.

Jungle Bird

Three of Strong Nightwater® Rum, Aperol®, pineapple juice, lime.

Cadillac Margarita

Partida® Reposado Tequila, agave and lime shaken and served over ice with a Grand Marnier® float.

1800 Coconut Margarita

1800® Coconut Tequila, lime juice, cream of coconut and Cointreau.

Mandarin Orange Smash

Redemption® Bourbon, Aperol®, lemon juice, mandarin oranges & soda water.

Yuzu Lemon Drop

New Amsterdam® Lemon Vodka, Monin® Yuzu Purée, simple syrup and fresh lemon juice with a sugar rim.

Peanut Butter Old Fashioned

Skrewball® Peanut Butter Whiskey, Makers Mark®, chocolate bitters and fresh muddled orange.

Shimmering Blue Moon

Blueshine® Wild Maine Blueberry Liqueur, Lemonade and edible glitter.



1800 Coconut Margarita



Painkiller



Jungle Bird



Mandarin Orange Smash

TRY OUR NEW MOCKTAILS!

Refreshing and delicious, without the alcohol!



No-Jito



Dragon Fruit Energy Splash



Mango-Rita



Strawberry-Yuzu Refresher

No-Jito

Fresh Mint, Honey Syrup, Lime Juice and Soda Water.

Dragon Fruit Energy Splash

Monin® Dragon Fruit Syrup, Monin® Dragon Fruit Pink Brilliance, Pineapple Juice, Sprite and Soda Water.

Strawberry-Yuzu Refresher

Monin® Yuzu Purée, Strawberry Purée, Lemonade and Soda Water.

Mango-Rita (Zero Proof)

Monin® Mango Purée, Sour Mix, Agave, Orange Juice with a Tajin Rim.

NEW FLAVORED LEMONADES!



Blue Raspberry, Strawberry, Mango or Blueberry Lemonade

Specialty Beverages

NEW ENGLAND COFFEE

Swanky Spritzers—Cranberry, Orange, Pineapple or Grapefruit

Root Beer Float · Milk · Chocolate Milk · Fruit Juices

Poland Spring Bottled Water

Regular or Decaffeinated Hot Coffee & Hot Tea

Cans, Bottles & Drafts List

Scan the Untappd QR Code below for a current list of all of our offerings.

Or visit: untappd.com/v/weathervane-seafood-restaurants-kittery/246204



Ice Cold Fountain Beverages

Coca-Cola · Diet Coke · Coke Zero · Cherry Coke · Sprite
Barq's Root Beer · Dr. Pepper · Fanta Orange Soda · Fresca
Seagram's Ginger Ale · Minute Maid
Light Lemonade · Fuze Raspberry
Iced Tea · Sweetened or
Fresh Brewed Unsweetened Iced Tea



All alcoholic beverages must be responsibly consumed on the premises. We reserve the right to refuse service to anyone.



**Add a \$3
Milagro
Tequila Kicker
to any of our
Margaritas!**

Try One of Our Fun Flavors!

Classic Margarita

Milagro®Tequila, Triple Sec and Margarita mix.

Blue Lagoon

Milagro®Tequila, Blue Curaçao, Margarita mix, splash of lime juice.

Manic Mango

Milagro®Tequila, Triple Sec, Mango Purée and Margarita mix.

Wicked Watermelon

Milagro®Tequila, Watermelon Liqueur, Margarita mix and a splash of Grenadine.

Strawberry Fields

Milagro®Tequila, Triple Sec, Strawberry Purée & Margarita mix.

Riptide Raspberry

Milagro®Tequila, Raspberry Liqueur and Margarita mix.

Beachy Peachy

Milagro®Tequila, Peach Schnapps, Margarita mix and a splash of Grenadine.

Prickly Pear

Milagro®Tequila, Prickly Pear Syrup, Triple Sec & Margarita mix.

Wildberry Blast

Milagro®Tequila, Raspberry Liqueur, Cranberry Juice & Margarita mix.

Maine Blueberry

Milagro®Tequila, Blueberry Syrup, Triple Sec & Margarita mix.

Our Wine List

in order from lightest to heaviest

SPARKLING & LIGHT

6oz/9oz/Bottle

<i>La BELLA</i>	La Bella Prosecco Italy – Tart apple, mandarin orange, pineapple	\$10/\$13/\$30
<i>Chateau Ste Michelle</i>	Chateau Ste. Michelle Riesling Washington – Soft acidity, honeysuckle, pear	\$11/\$14/\$33
	Ecco Domani Pinot Grigio Italy – Floral, fruity & crisp	\$10/\$13/\$30
	Starborough Sauvignon Blanc New Zealand – Bright, approachable, refreshing	\$12/\$16/\$38
<i>Lobster Reef</i>	Lobster Reef Sauvignon Blanc New Zealand – Light, peachy & apricot	\$11/\$14/\$33
<i>Kendall-Jackson</i>	Kendall-Jackson Vintner's Reserve Chardonnay California – Oak & vanilla	\$12/\$16/\$38

ROSÉS & REDS

6oz/9oz/Bottle

<i>Rosé all day</i>	Rosé All Day France – Light, juicy raspberry	\$11/\$14/\$33
	Josh Cellars Red Blend California – Woodsy, cherry, peppery	\$11/\$14/\$33
	Josh Cellars Pinot Noir California – Elegant cherry & strawberry	\$12/\$16/\$38
	Perrin Côtes du Rhône Reserve France – Layers of red berries, rich finish	\$12/\$16/\$38
<i>Josh</i>	Josh Cellars Cabernet Sauvignon California – Juicy blackberry & rich oak	\$12/\$16/\$38

House Wines – By the Glass or Quartino Only

Pinot Grigio · Chardonnay · Merlot
6oz Glass \$8 | 9oz Quartino \$10

**ASK ABOUT
WEATHERVANE'S
REFRESHING
SEASONAL
SANGRIAS!**



NEW HAPPY HOUR DEALS

AVAILABLE 3-5PM MONDAY-THURSDAY (DINE IN ONLY)

50% OFF SELECT ALCOHOLIC BEVERAGES

Ask your server or bartender.

HALF PRICE APPETIZERS

(Does not include Steamed Clams or Appetizer Combos)

**WEDNESDAY
DOUBLE
CLAW CLUB
POINTS**

Ask your server
for a Weathervane
Claw Club Card
and start earning!

**SUNDAY
SERVICE
INDUSTRY
NIGHT**

50% entire check
for service industry
employees
3pm to close!



Please inform your server if you or a member of your party has an allergy. Weathervane Seafood Restaurants strive to identify ingredients which may cause allergic reactions, as well as to instruct our staff on the severity of food allergies. While every effort is made to prepare dishes to accommodate your needs, those with allergies or food sensitivities should be aware that our restaurant is not an allergen-free environment.

*The FDA and the Department of Public Health advise that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially to the elderly, young children, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.