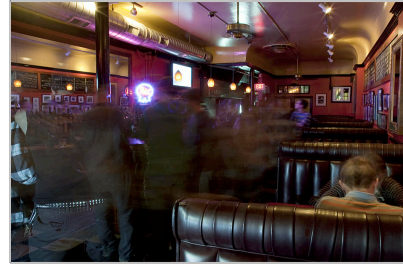




Downtown Lounge
606 Congress St
Portland, ME 04101
(207) 773-1363

(207) 773-1363 MON-SUN 5PM - 1AM FOOD SERVED UNTIL 11PM

An evening hangout, with great beers on tap, specialty drinks, and an Italian pub menu. We often serve specials in addition to our regular menu. Please call or come on in to check out the special's board.



DRINKS MENU

Downtown Martinis

3 Olvestini

10 Oz house martini, made with Three Olives vodka finished with... 3 olives.

9.00

Cosmopolitan

Absolut Citron and Cointreau with a touch of cranberry and lime juices.

9.00

Downtown Manhattan

Traditional Manhattan served with Makers Mark and a cherry.

9.00

Lemon Drop

Absolut Citron straight up with a sugared rim and a lemon twist.

9.00

Grapefruit Martini

Absolut Grapefruit, grapefruit juice, splash of cranberry and a sugar rim.

9.00

Sour Apple

Stoli, Apple pucker with a lemon twist.

9.00

Bacardi O'Tini

Bacardi O, pineapple juice with a Chambord sinker and a lemon twist.

9.00

Farmeropolitan

Absolut Kurant and Chambord with a touch of cranberry juice served with a lemon twist.

9.00

Mixed Berry

Stoli Razberi, Cointreau and cranberry juice laced with Chambord.

9.00

Chocolate Lover's

Ketel One vodka blended with Godiva finished with a cocoa rim.

9.00

Berry Berry Chocolate

Stoli Razberi, Stoli Vanil, Godiva and kissed with Chambord.

9.00

Espressotini

Fresh chilled CBDC espresso blended with Stoli vodka and a drop of Bailey's, finished with a cocoa rim.

9.00

FOOD MENU

Appetizers & Salads

Hot Wings

Fried spicy hot wings served with Carrots, Celery and Blue Cheese Dressing

8.95

Nachos Grande

Hand made Nacho chips topped with ground beef Black beans, Corn, Onions, Jalapenos and Jack cheese. Served with home made tomato salsa and sour cream

9.95

Hummus Plate

Home made served with, marinated olives, grilled vegetables and flat bread

9.95

BBQ Pulled Pork Quesadilla

BBQ Pulled pork and Jack cheese. Served with Tomato-corn salsa

9.95

Fried Calamari

Crispy fried and served with ginger-soy dipping sauce

9.95

10" Pizza with cheese

Additional toppings .50 cents each: Sausage, Pepperoni, Hamburger, Black Olives Green Peppers, Onions, Feta, and Spinach.

9.95

Greek Salad With Falafel

Fresh greens, Feta, Kalamata olive, Onions, Cucumbers, Carrots, Tomatoes and Home made Greek dressing

9.95

Grilled Steak Salad

Grilled Sirloin, Corn, Onions, Blue cheese, Tomatoes, Cucumbers, Carrots, and balsamic vinaigrette

10.95

Cesar Salad With Grilled Chicken

Crisp Romaine Lettuce, Blackened Chicken Breast, Garlic, Croutons and shaved Romano cheese

9.95

Sandwiches & Meals

Fried Chicken Sandwich

Boneless Chicken Breast, lettuce, tomatoes Spicy ranch. Served with French fries

7.95

1/4 Pound Burger

Margaritaville

House Margarita

Cuervo, Cointreau, sour mix, OJ and a fresh lime.

\$7.00

Razzerita

Our house Margarita twisted with Chambord.

\$7.00

Margatini

Just Cuervo Gold, Cointreau, and fresh lime served chilled in a 10 oz. martini glass.

\$9.00

Scorpion Bowl

32oz bowl of Rums, Brandy's, juices and other things we can't say.....trust us, you'll love it!

\$15

Draft Beer

Geary's Seasonal

4.00

Brooklyn Lager

4.00

Stella

4.50

Guinness Stout

4.50

Longtrail IPA

4.50

Bottled Beer

Heineken

3.50

Sierra Nevada

3.50

New Castle

3.50

Corona

3.50

Budweiser

3.00

Miller Lite

3.00

Miller High Life

3.00

Pabst Blue Ribbon

2.50

Bud Light

3.00

White Wines

Chardonnay, Fess Parker (Santa Barbara)

Full bodied with rich fruit flavors of mango, papaya and pear. Barrel aging give the wine lovely hints of vanilla and toasty oak. Rich, elegant and complex.

Glass: 8.00 / Bottle: 30.00

Fumé Blanc, Hogue Cellars (Washington)

Served with pickles , onions, mustard, ketchup and French fries

7.95

Philly Cheese Steak

Thinly shaved sirloin with mushrooms, onions, peppers, American cheese and French fries

9.95

Philly Chicken Steak

Thinly sliced boneless chicken breast with mushrooms, onions, peppers, American cheese and French fries

9.95

Spaghetti and Meatballs

Home made meatballs, Marinara sauce and spaghetti served with garlic bread

13.95

Chicken Parmesan

Served with melted Mozzarella and Provolone cheese, Marinara spaghetti and garlic bread

13.95

Fried Jumbo Spinach and Portobello Mushroom Cheese Ravioli

Topped with fresh broccoli , whole mushrooms and Home made Alfredo sauce

13.95

Blackened Sirloin Steak

Served with pomme frites, garlic butter and grilled vegetables

17.95

Medium bodied with full fruit flavors of melon and grapefruit with a hint of toasty oak.

Glass: 7.00 / Bottle: 26.00

Pinot Grigio, Torre Di Luna (Italy)

An enticing blend of tropical fruit and lemon notes. Lush fruit flavors and a crisp finish.

Glass: 7.00 / Bottle: 26.00

Albarino, Martin Codax (Spain)

An aromatic and complex wine. Medium bodied with ripe apple and citrus flavors. Crisp acidity gives the wine a fresh clean finish.

Glass: 7.50 / Bottle: 28.00

Red Wines

Merlot, Red Rock (California)

Medium bodied with rich berry and cassis flavors with soft tannins for a pleasing finish.

Glass: 6.50 / Bottle: 24.00

Rioja, Faustino VII (Spain)

A lovely blend of Tempranillo and Garnacha. Soft cherry fruit flavors with a hint of spice.

Glass: 7.50 / Bottle: 28.00

Malbec, High note (Argentina)

Deep violet color with intense flavors of plum and blackberries. Smooth and ripe with a long silky finish.

Glass: 8.00 / Bottle: 30.00

Cabernet Sauvignon, Kenwood (Sonoma)

A full bodied Cabernet with rich berry and red currant flavors. Well structured with a firm tannins and a rich full finish.

Glass: 8.00 / Bottle: 30.00

Zinfandel, Renwood (Sierra Foothills, CA)

Full berry and raspberry flavors with hints of pepper and spice.

Glass: 8.00 / Bottle: 30.00