STARTERS

ALL DAY MENU

SCOTCH EGG* -soft boiled egg, sausage, bacon panko crust, spicy aioli **9**

HADDOCK BITES–lightly battered & crispy, malt-vinegar tartar, lemon **15**

BANG BANG SHRIMP– crispy battered shrimp tossed in bang bang sauce, drizzled with hot honey and served over Asian slaw **16**

WINGS- buffalo sauce, sweet Thai chili, BBQ, QH spicy coffee rub, or garlic parmesan, celery & carrots, blue cheese or ranch, (1Lb) **16**

SPINACH &ARTICHOKE DIP– traditional rich & creamy recipe, served warmed, accompanied with tortilla chips **13**

BRUSSELS– Halved and fried brussels, tossed with tamari almonds, bacon, house maple vinaigrette **11**

TACOS

Add Fries +5

*3 tacos served on corn tortillas**

HONEY HARRISSA CHICKEN- Pulled chicken braised in a flavorful mild spice blend, fresh strawberry salsa & cotija cheese **15**

PORK BELLY – gochujang glaze, Asian slaw, pickled onions **15**

Add Avocado +3

Lighter FARE

HADDOCK CHOWDER 13 | 7

QH CAESAR– Pesto Caesar dressing, romaine, shaved parmesan, croutons, **14**

COBB SALAD -mixed greens, bacon, blue cheese crumbles, hard boiled egg, avocado, cherry tomatoes, cucumbers, tossed in house made ranch dressing **18**

HARVEST SALAD- mixed greens, smoked gouda, granny smith apples, candied pecans, raspberry vinaigrette dressing **16**

Salad ADDS

SHRIMP | 8
CRISPY TOFU | 6
GRILLED & CHILLED CHICKEN | 6
AVCADO | 3
BACON | 3

SANDWICHES

Served on a brioche roll with kettle chips & pickles

GF Bun +2

ROYALE | 18

two 4oz all beef smash patties cooked well & juicy, American cheese, special sauce, lettuce, tomato, onion, pickles

CRISPY CHICKEN | 17

marinated chicken breast, hand trimmed and pounded, lightly battered and fried, lettuce, tomato, brioche bun

add BACON & RANCH **+2**

add BUFFALO & BLEU **+2**

BÁNH "KING" | 19

crispy chicken filet, topped with pork belly slathered in Korean style BBQ glaze, Asian slaw, cucumber, & lemongrass aioli

UPGRADE
Your Kettle Chips
Fries **+4**, Green Salad **+5**
Truffle Parmesan Fries **+5**
Vegetable of day **+5**

CRISPY HADDOCK | 19.5

topped with house malt vinegar tartar , coleslaw, lettuce, tomato

SRIRACHA HONEY TOFU | 16

crispy tempura tofu, honey sriracha sauce, Asian slaw, cucumbers, lemongrass aioli

Sandwich ADDS (+2) AMERICAN| CHEDDAR| FETA| BLEU CHEESE | BACON

PUB FARE

HADDOCK BITE PLATTER Tender bite size pieces of haddock, delicately battered and fried, served over a heap of fries, accompanied with a side of coleslaw, and our house malt vinegar tartar **25**

THE KING'S MAC -One of our most loved dishes, originated at our Portland location in 2016. Smoked gouda, Havarti, seared pancetta, & peas, tossed together with cavatappi pasta **18**
+CHICKEN **6** , +SHRIMP **8**, + CRISPY TOFU **6**

BOLOGNESE –blend of ground beef, lamb, & pork, simmered in a sauce of tomato, garlic, onion, & Italian spices, tossed with bucatini pasta, finished with a dollop of fresh ricotta and pancetta crumble **26**

PUMPKIN RISOTTO– creamy risotto with a toasted pumpkin purée topped with a herbed ricotta and sautéed balsamic mushrooms **23** +CHICKEN **6** , +SHRIMP **8**, + CRISPY TOFU **6**

COTTAGE PIE– GUINNESS braised beef ragout, with carrots, peas, topped with a roasted garlic and thyme mashed potato, finished in the oven, served piping hot in a personal baking dish **23**

JAMBALAYA –Cajun rice dish with andouille sausage, sauteed onions, red & green peppers, with chicken **23** or shrimp **25**

Treat Yourself

Cheesecake | 10 homemade NY Style, rotating topping

Chocolate Torte | 10 Classic, rich, & flourless, caramel drizzle, powdered sugar

Churros | 9 cream cheese filled, cinnamon-sugar churros, served with chocolate sauce

Sides

Truffle Parm Fries 7|11
Sautéed Grean Beans |6
Green Salad |7 Fries 6|9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please Advise your server of any food allergies

** Allergen Warning*

— COCKTAILS —

ROYAL MARGARITA
If Queen Mary had access to a margarita, this would have been it. **Exotico Tequila, fresh lemon and lime juice, sweet blue agave**, **triple sec**, and a pinch of **salt**, shaken together and adorned with **Allagash White foam** **$14**

ROYAL *Blood Orange* MARGARITA made with **Intense Ginger liqueur** & Fresh Blood orange juice **+1**

HARVEST SPRITZ **Zardetto Prosecco, St. George Spiced Pear liqueur,** apple cider, & touch of cranberry, orange garnish **$13**

LOST COLONIES One of the Queen's oldest recipes. **Bulleit Bourbon , Ancho Reyes Ancho Chili liqueur, & orange bitters,** blend together for a smokey, lightly spiced, riff on a classic old fashioned **$12**

WHISKEY BUSINESS **Bulleit Bourbon** enhanced with **Luxardo Maraschino Liqueur,** shaken with a splash of cranberry, lemon, lime, and simple, served up with a luxardo cherry **$13**

EMPRESS, ME Maine made **Jigger Jones Gin**, shaken with lemon & simple, crowned with chilled **Empress 1908 Indigo Gin**, served on the rocks, with a dehydrated lemon garnish **$13**

Wine



SYCAN0MORE LANE CHARDONNAY / *California* 8 | 28
SYCAMORE LANE CABERNET / *California* 8 | 28
SYCAMORE LANE PINO GRIGIO / *California* 8 | 28
BODEGAS JUAN GIL RED BLEND / *Spain* 12 | 48
JOSH CELLARS PINO NOIR/ *California* 11 | 39
KENDALL JACKSON CHARDONNAY/ *California* 12 | 48
KIM CRAWFORD SAUVIGNON BLANC/ *New Zealand* 12 | 48
SEA SALT SAUVIGNON BLANC/ *New Zealand* 11 | 39
ZARDETTO PROSECCO / *Veneto, Italy* 8.5

+2 OLD FASHION | +2 MANHATTAN | +3 MANHATTAN UP | * 1.5 OZ NEAT

BOURBON

1792 $12
ANGEL'S ENVY $15
BASIL HAYDEN $12
BLANTON'S $17 *When available*
BUFFALO TRACE $12 *When available*
BULLEIT $9.5
EAGLE RARE $13
EVAN WILLIAMS $8
FOUR ROSES SMALL BATCH $12
HEAVEN HILL $18
KNOB CREEK $10
MAKERS MARK $10
MICHTER'S SMALL BATCH $17
WOODFORD RESERVE $13

IRISH

GREEN SPOT $16
JAMESON $9
MIDDLETON RARE &42
POWERS GOLD LABEL $9
REDBREAST 12YR $20
TULLAMORE DEW $9

JAPANESE

NIKKA COFFEY GRAIN $23
HIBIKI $24

RYE

ANGEL'S ENVY RYE $18
BULLEIT RYE $9.5
E.H. TAYLOR STRAIGHT RYE $17
HIGH WEST DOUBLE RYE $13
MICHTER'S RYE $16
SAZERAC RYE $10
WOODFORD RESERVE RYE $13
WHISTLEPIG 10YR $22
WHISTLEPIG 12YR $28

SCOTCH

BALVENIE 21 YR $75
FAMOUS GROUSE $9.5
GLENLEVIT 12 YR $15
GLENMORANGIE 10 YR $11
LAGAVULIN 16 YR $19
LAPHROAIG 10 YR $14
JOHNNIE WALKER BLUE $44
JOHNNIE WALKER BLACK $11
MACALLAN 12YR $17
OBAN 14YR $17

CANADIAN

CROWN ROYAL $9

Pepsi-Cola **$3.50**

PEPSI | DIET | STARRY | GINGERALE | GINGER BEER
TONIC | UNSWEETENED TEA | LEMONADE

NOBL COLD BREW VANILLA **NITRO** COLD BREW COFFEE | 6