

Hobnobbers Pub

We Are Located On Stoddard Hill As You Enter Milo From Dover..As Soon As You See The Magnificent View Of Our Beautiful Town, Look To Your Left And There We Are!!

45 West Main Street -Milo, Maine



*Photo Of The Gallant Hospital...A Free Meal To The Person Who Can Tell Us The Year And Names Of The Nurses!
(We Don't Know!)*

Good For What Ales You !!!

Hours: Wednesday Thru Sunday

11pm-8pm

Available For Parties And Meetings

Come Celebrate Your Birthday In The Place Where You Were Born !!

Call 943-5312

Appetizers And Lighter Fare

Welcome!! Hobnobbers Is Located In What Was Once The Milo Community Hospital. Anyone Who Was Born In Milo Between 1930 And 1975 Probably Drew Their First Breath In This Building. If You Are One Of Our Babies, Please Bring In A Photo For Our Walls. The History Contained In This Building Is Monumental, And We Plan To Celebrate It For Many, Many Years! Thanks For Coming And Enjoy Your Stay!

☆ *Wings-Forget Buffalo; We Think These Wings From Deep In The Heart Of Maine Are The Best! Choose Hot, Maple Or Bbq-Served With Blue Cheese Or Ranch Dipping Sauce –*

☆ 6 For \$6.99

☆ *Wing Sampler-2 Of Each Flavor And Both Sauces!-\$7.99*

☆ *Calamari-Lightly Fried To Tender Perfection.*

Served With Cocktail Sauce And Tartar Sauce \$ 6.99

☆ *Shrimp Cocktail..5 Sugar-Cane Skewered Jumbo Shrimp Grilled To Order And Served With Our Own Cocktail Sauce \$6.99*

☆ *Buffalo Jack Cheese Nibblers-Deep Fried Jack And Bleu Cheese Surrounded By A Delicate Buffalo Flavored Crust \$6.99*

☆ *Doctored-Up Potato Skins- Fresh Baked Crispy Russets, With A Scooped Out Center To Hold Butter, Monterey Jack Cheese, Fresh Crumbled Bacon And*

Served With Sour Cream \$5.99

☆ *Veggie Doctored Skins-The Same Skins With Steamed Broccoli In Place Of The Bacon!\$4.99*

- ☆ Nachos -Crispy Corn Tortilla Chips, Piled High With Monterey Jack And Cheddar, Refried Beans, And Salsa, Then Topped With Diced Onions, Tomatoes And Sour Cream \$6.99

Salads

- ☆ Bistro Salad-Baby Greens, Grape Tomatoes, Dried Cranberries, Pistachios Finished With Melissa's Famous Maple Vinaigrette \$4.99
- ☆ Caesar Salad-Romaine, Parmesan, Our Own Croutons, And Our Creamy Caesar. \$4.99
- ☆ Add Grilled Chicken-\$7.59
- ☆ Add Grilled Shrimp-\$7.99
- ☆ House Salad-Fresh Greens, Red Onion, Tomato, Cucumbers And Croutons With Your Choice Of Maple Vinaigrette, Blue Cheese, Ranch, Italian Or Thousand Island \$3.99
- ☆ Taco Salad... Crisp Corn Chips Topped With Seasoned Beef, Monterey And Cheddar Cheeses, Onions, Salsa, Lettuce, Tomatoes And Served With A Side Of Sour Cream. \$6.99

Soups-All Soups Served With Crusty Bread

- ☆ Classic French Onion Soup-We Slowly Caramelize A Variety Of Onions And Then Simmer With Beef Stock And Wine. Topped With A French Bread Crouton And A Blend Of Cheeses Broiled To A Perfect Crust. 12 Oz Crock-\$6.99
- ☆ Broccoli Soup-Broccoli Cooked To Perfection In Stock Then Combined With Cream And Cheese. It's Broccoli... It Has To Be Good For You!! -\$5.99
- ☆ The Bistro's Lobster Bisque-Cream, Sherry And Lobster Simmered 'Til Velvety And Rich

\$6.99 A Bowl

Sandwiches-Served With Fries

☆ *Classic Reuben* -*Shaved Spicy Corned Beef, Swiss Cheese, Thousand Island Dressing,*

And Mild Sauerkraut On Rye, Grilled Panini Style \$8.99

☆ *Val's Original Steak Sandwich* -*Thinly Sliced Round Steak, With Grilled Onions,*

Mushrooms, Peppers And Cheese. \$8.99

☆ *Pulled Pork Panini* -*Yes, It's As Delicious As It Sounds! Pork Bathed In Bbq Sauce Served On Our Crusty Sandwich Bread.*

\$9.99

☆ *Hoagie* -*You Bet..It's Back!! Deli Ham, American Cheese- Toasted.*

And The Bacon Is Included!! \$6.99

☆ *Sirloin Burgers** - *Fresh Ground Beef, Seasoned And Flame Grilled To Your Liking. Served With Fries And Bonnie Herbest's Amazing Bread And Butter Pickles!*

5 Oz. Burger-With Cheese-\$7.99

The Main Course

☆ *Lasagna* -*Val's Own Recipe, Thick Cheesy And Meaty— Served With A Small Salad And*

Grilled Garlic Toast.. \$10.99

☆ *Prime Cut Steak** - *A 10 Oz Sirloin Served With A Small Salad And Your Choice Of Mashed,*

Twice- Baked Potato Or Fries \$14.99

☆ Dr, Monroe's Favorite Baked-Stuffed Haddock---Open Up And Say... Yum! A Haddock Filet With Our Homemade Seafood Stuffing. Served With A Small Salad And Your Choice Of Mashed, Twice- Baked Potato Or Fries. \$13.99

☆ Chicken Or Broccoli Alfredo -Served Over Fettuccini Served With Garlic Toast And Salad.-\$10.99

☆ Roasted Veggie Lasagna- Layers Of Pasta, Cheese, And Roasted Veggies Covered With A Cheesy Béchamel Sauce, Baked Til Tender And Topped With Fresh Grated Parmesan. Served With Garlic Toast And A Small Salad. \$10.99

☆ Florentine Ravioli-Al Dente Pasta Filled With Delicate Cheeses And Spinach-Setting On A Savory Alfredo Or Marinara Sauce Served With Garlic Toast And A Small Salad-\$9.99

☆ Bbq Ribs-Baby Back Ribs Slow Cooked Then Finished On The Grill With Our Rich, Tangy Bbq Sauce. Served With A Small Salad, And Your Choice Of Mashed, Twice- Baked Potato Or Fries.\$14.99

Fried Shrimp-Lightly Battered, Served With A Small Salad And Your Choice Of Mashed, Twice- Baked Potato Or Fries.\$10.99

☆

*Warning For Rare Meat Lovers! We Use The Freshest Ground Beef And Steak, But We Still Must Advise That Eating Raw Or Undercooked Food May Increase Your Risk For Food-Borne Illness.

Welcome To Hobnobbers !

We Are So Pleased To Be Able To
Serve You.

Our Beverage Selection Will Be
Determined By The Desires Of Our
Patrons, We Will Be Offering
Seasonal Beer And Wine Choices,
As Well As Non-Alcoholic
Drinks.

Beverages

☆ Soda-\$2-Free Refills

☆ Pepsi, Diet Pepsi,
Diet Coke, Mountain
Dew, Tropicanna
Twister,

☆ Coke, Diet Coke,
Caffeine Free Coke
And Diet Coke,
Maine's Own Eli's
Root Beer And Orange,
Seltzer Water And
Raspberry Seltzer,
Sprite, Schweppes
Ginger Ale, Fresca,
Moxie

☆ Dr. Pepper

☆ Iced Latte-\$3-Rich
Dark Espresso With
Cream Over Ice!!

☆ Add Flavoring \$1-
Caramel, Irish Creme,
Vanilla,

☆ Or Espresso

☆ All Flavorings Are
Sugar Based

☆ Hot Beverages-All
Refilled Free!!

☆ Coffee-\$2

☆ Tea-\$2

☆ Hot Cocoa-\$2

☆ Add Flavoring-\$1-
Caramel, Irish Creme,
Vanilla, Or Espresso
(For An Extra Coffee
Blast!)

☆ Cup Of Espresso-\$3

☆ Cappachino-\$4

☆ Unsweetened Ice Tea-
\$2.00

Wine List

Black Oak-House Wines-
\$3.75 A Glass

Black Oak White Zinfandel-
The Grapes For The Black Oak
White Zinfandel Are Sourced All
Over The State Of California,
Predominately From The Central
Valley. Fermented Entirely In
Stainless Steel Tanks, The
Fermentation Is Stopped Early To
Preserve The Natural Grape
Sugars That Impart Sweetness.
An Easy-Drinking Wine, I Like To
Call The 'Summer Drink Of
Choice'. This Wine Has Won
Multiple Awards For Its Floral
Nose And Fruity Flavors.

Black Oak Riesling. The
Grapes For The Black Oak
Riesling Come From The Warmer
Central Valley Of California And
Were Picked Near The End Of
August 2005. Fermented In
Entirely In Stainless Steel
Tanks, The Fermentation Was
Stopped Early To Preserve The
Natural Grape Sugars To Impart
Sweetness. A Very Light, Floral
And Yet Complex Wine. A Great
Wine For A Hot Day. A Very
Popular Selection Among Black
Oak Wine Drinkers.

Black Oak Pinot Grigio-
Veneto Is A Region In
Northeastern Italy That Lies
Between The Alps And The
Adriatic Sea. The Black Oak 07
Pinot Grigio Is A Lovely Blend

Of Regional Flavor. It Is A Fresh, Dry Wine With A Lovely Floral Bouquet. A Wine Of Medium-Body And Rich, Layered Flavors. We Like This Blend Of Pinot Grigio And Garganega Alone As An Aperitif, Or As A Complement To Shellfish, Seafood, Pasta Or Poultry.

Black Oak Chardonnay- The Grapes For The Black Oak Chardonnay Come From The Lodi Area Of California. Fermented Mostly In Stainless Steel Tanks, A 12% Portion Was Fermented And Aged In American Oak Barrels. We Have Added A Touch Of Semillion To Enhance The Aromas And Develop More Floral Integration. The Two Wines Work Very Well Together.

Black Oak Cabernet Sauvignon- The Grapes For The Black Oak Cabernet Sauvignon Come Mostly From The Lodi Area Of California. Cabernet Sauvignon Likes The Sandy Soils And Hot Summer Temperatures. This Wine Was Fermented In Stainless Steel Tanks, Then A Portion Was Barreled Down For Aging. A Very Bright, Yet Subtle Wine With Easy, Red Berry Fruit Characteristics. The Tannins Are Mild, Warm And Pleasant. This Black Oak Cabernet Sauvignon Is One Of Our Strongest Sellers.

Black Oak Merlot- This Wine Was Harvested From Two Central Valley Locations Near Santa Barbara, California. It Was Fermented In Stainless Steel Tanks, Then A Large Portion Was Transferred To Barrels For Aging. This Is A Very Fruit-Forward Wine. In Fact It Is So Fruity That It Imparts Sweetness That Is Not Present. With A Fine Tannin Structure, This Wine Is Consistently Smooth, All The Way Through To The Finish. Overall,

Black Oak Merlot Is A Very Popular Wine That "Over-Delivers" On Taste.

The Following Are
\$5.50 A Glass

Sparkling Wines-
\$5.50 A Glass

Cooks Sparkling White Zinfandel-California

Cooks White Zinfandel Champagne Is A Salmon Pink Color With A Juicy Strawberry/Berry Character And Fresh Grapey Notes. The Aromas Of Grape And Fresh Berry Are Balanced With A Bouquet Of Toasty Yeast Notes And Floral Nuances. This Champagne Is Medium-Sweet, With Crisp Fruit Flavors, Complexity, And A Long, Smooth Finish.

Cristalino Brut Cava Spain

Cristalino Brut Has A Golden Straw Color, Smooth And Fresh Aromas; Fine And Fruity Palate With A Dry Aftertaste. Clean, Dry And Crisp With Citrus And Apple Flavors. Cristalino Is Always A Solid Go-To Cava. This Brut Is Round, Slightly Yeasty And Shows Citrus Aromas That Veer Toward Lemon-Lime. The Palate Is Healthy And Clean, With A Narrow Set Of Citrus And Apple Flavors. Fairly Full And Long On The Finish, Which Makes The Whole Package More Than Worth-While Given The Cost."

Tosti Asti Spumante -Italy

Pale Straw, With Golden Highlights, The Sparkle Is Slight, Lively And Persistent. Delicate, Highly Aromatic, With A Trace Of Fruit Evoking Wisteria And Pear. Sweet, In Line With The Balance Between The Alcoholic Content And The Sugar Produced By The Grapes Used. Naturally Fermented Closed Vats At Controlled Temperature According To The Charmat Method.

This Is A Typical Dessert Sparkling Wine, Very Versatile.

White Wines- \$5.50 A Glass

2007 Chateau St. Michelle Gewurztraminer Washington State

"The Popular Chateau Ste. Michelle Gewürztraminer Is A Bright, Refreshing Medium-Dry Wine With Inviting Aromas Of Lychee Nuts, Nectarine, Jasmine And Clove Spice. This Gewürztraminer Is Nicely Balanced Between Fruit And The Grape's Natural Crisp Character, While Still Being Lush. Try This Complex Wine With Any Food Or Cuisine With A Little "Bite" To It." Bob Bertheau, Head Winemaker

2008 Terra Andina Sauvignon Blanc South America

Medium Straw Color, With Somewhat Grassy (In A Good Way) Grapefruit And Gooseberry Flavors And Aromas Shaded With A Note Of Lime. Medium To Medium Full Body, With Good Cut, Balance, Intensity And Varietal Character

2008 Bogle Chardonnay California

Bogle's 2008 Chardonnay Is A Hand-Crafted Wine That Has A Little Bit Of Something For Everyone. Careful Processes Create A Wine With Layers Of Complexity And Generous Character. Distinctively Chardonnay From The Clarksburg Appellation, The Aromatics Shine Of Bartlett Pear And Saucy Apple. Mid Palate, The Texture Shows Off Its Silky, Soft Nature, Allowing The Creamy Notes To Envelop The Fruit. New American Oak Adds Nutmeg, Vanilla And A Hint Of Butterscotch To The Finish, Though Never Losing Its Perfectly Balanced Acidity.

2008 Blackstone Pinot Grigio California

Blackstone Pinot Grigio Is A Clear Reflection Of Its California Home, While Paying Homage To The Varietal's Italian Roots. A Crisp And Light Wine Holding The Delicate Floral Fragrances And Citrus Aromas Of The Cool-Climate Growing Regions. Blackstone Pinot Grigio Showcases Rich Flavors Of Bright Lemon, Pear And Crisp Green Apples Combined With A Relaxed Vanilla Texture. Serve Chilled, This Wine Is Perfect For Spicy Flavors And Grilled Seafood.

Red Wines \$5.50 A Glass

2008 Ck Mondavi Cabernet Sauvignon California

The Ck Mondavi Cabernet Sauvignon Has A Classically Deep Red Color And Displays A Lovely Bouquet Of Berries And Oak. A Full-Bodied Wine With Good Varietal Character And Power, It Offers Rich Cherry Flavors With Excellent Balance And A Long Finish.

2005 Meridian Merlot California

This Merlot Opens With Aromas Of Red Currant, Vanilla And Baking Spices. On The Palate You'll Find Flavors Of Raspberry, Blackberry And Cola With Round Tannins Softened By Seven Months Of Aging In French And American Oak.

2008 Cellar #8 Pinot Noir California

Stylish Pinot Noir With Jammy And Earthy Notes And Hints Of Spice On The Nose. These Fruit-Driven Flavors Carry Over Onto The Palate And Are Balanced By Structured Tannins. The Palate Offers Juicy Strawberry Jam Flavors With A Dash Of Nutmeg Spice. Lush And Complex On The Palate, This Pinot Noir Has Guts Yet A Silky Finish.

2007 Ruffino Chianti Superiore Italy

The Sangiovese Notes In The Ruffino Chianti Superiore Are Dominated By Violets And Ripe Cherries Which Are Well Integrated With The Spicy Scents Of Vanilla And Cloves. On The Finish The Fruity Sensations Become Riper And Reveal Elegantly Toasted Hints Of Plum Jam. Very Smooth, Yet Fresh And Lively. The Mature Tannins Are Sustained By The Harmonious Fruity Structure. The Long Aftertaste Leaves Notes Of Mature Cherries.

Beers And Malt Beverages

Our Selection Will Change With The Seasons And With Our Beverage Managers Whims, But We Will Always Carry A Pleasing Variety!

**Bottles-
\$3.50**

**Budweiser Bud Light
Bud Lime**

**Michelob Light
Michelob Ultra
Bass Ale
Becks Becks
Light Becks N\A
Dead Guy Ale Shock
Top Casco
Bay Red
Long Trail
Blackberry Wheat**

**Boddington's
Pub Ale And
All Drafts
\$3.50**

Desserts

❖ Our Own Cheesecake- \$3.99

Topped With **Raspberry** Or **Blueberry** Sauce

❖ Chocolate Cream Pie-\$3.99

Rich Chocolate Mousse Topped With Fresh Whipped Cream Served In A Graham Cracker Crust

❖ Key Lime Mousse-\$3.99

You Know The Old Saying, "There's Always Room For Key Lime Mousse!"

❖ **Triple Berry Mascarpone Layer Cake-**
\$4.99

A Large Decadent Slice. Great For Sharing.

❖ **Chocolate Lava Cake-\$3.99**

A Dense Chocolate Cake With A Center Of Melted Chocolate!

❖ **Carrot Cake With Cream Cheese Frosting-**
\$3.99

Add a Hot Flavored Coffee, Latte,
Cappuccino or
Tea with Dessert for \$2 !!