



THE BACK



MAINE
BROKER
MAPLE  WOOD

NOT YOUR AVERAGE SKI BAR

BAR SNACKS & SHAREABLES

The Rack's Jalapeño Poppers

Cornflake breaded cream cheese, cheddar jack cheese, scallions & jalapeños seasoned with Tajin and served with cilantro Kewpie mayonnaise. 18

Coco-Bang Bang Shrimp

Crispy breaded shrimp tossed with Togarashi, chili crisps, scallions & cilantro served over Bibb lettuce with a coconut curry dipping sauce. 22

Sesame Seared Tuna GF

Sushi grade ahi tuna thinly sliced with kimchi, seaweed salad, cilantro, scallion, fried onions & house kimchi Gochujang dipping sauce. 24

Fried Pickles ★

Breaded & fried pickle spears served with cajun aioli & cilantro. 16

Jeff's Original Smashers GF

Smashed baby reds deep fried & tossed in garlic herb butter, then smothered in cheddar jack cheese, bacon, sour cream, & scallion. 18

The Rack Tacos ★

(4) Griddled flour & corn tortillas topped with choice of (chicken, pork or jackfruit), roasted corn salsa, cheddar-jack cheese, pickled red onions, jalapeños, cilantro & scallions. 24

Duck Tenders

Crispy breaded duck tenders served with Thai chili dipping sauce. 18

Wicked Wings GF

1 lbs of brined, smoked, then fried chicken wings tossed with choice of (dry rub, Buffalo sauce or one of the Rack's homemade BBQ sauces). 18

Hush Puppies & Butter

Roasted corn & cornmeal fritter served with cajun-honey butter. 16

Tuna Lettuce Wraps GF

Sesame seared Ahi Tuna marinated in ponzu served with kimchi, bibb lettuce, carrots, cucumbers, radishes, grape tomatoes, cilantro, Sesame-ginger vinaigrette. 24

NACHOS

Add Protein +8

Chicken

Pork

Jackfruit

Add Guac +4

Traditional Nachos GF

House fried tortilla chips, cheddar-jack cheese, red onion, green peppers, tomatoes, jalapeños & scallions. 20

+6 SUBSTITUTE VEGAN CHEESE

Bar-B-Que Nachos GF

House fried tortilla chips, cheddar-jack cheese, sweet Pow Pow BBQ sauce, coleslaw & scallions. 20

Mexican Street Corn Nachos GF

House fried tortilla chips, cheddar-jack cheese sauce, roasted corn, pickled red onions, jalapeños, scallions & cilantro. 20

SPOON & FORK

Add Protein +8

Chicken

Pork

Jackfruit

Add Protein +12

Salmon

Steak

Tuna

Shrimp

Beef Brisket Burnt End Chili GF

House smoked brisket burnt ends stewed with tomatoes, peppers, onions, kidney beans & jalapeños with just the right amount of spice served with chips & cheddar-jack cheese. Cup 10 / Bowl 16

House Garden Salad GF

Fresh mixed greens, carrots, onions, peppers, cucumber, grape tomatoes tossed in balsamic vinaigrette. Small 10 / Large 16

Rack's Caesar Salad GF

Fresh chopped romaine, shaved parmesan cheese, parmesan crisps tossed in a creamy caesar dressing Small 10 / Large 16 (add white anchovies +6)

Beet & Citrus Salad GF

Thinly sliced beets, citrus segments, baby spinach, goat cheese, candied walnuts, sweetie drop peppers, & spiced maple vinaigrette. 18

Ski Depot Seafood Chowder GF

Smoked scallops, smoked shrimp, clams, & Maine lobster in a thin cream stew with dill, potatoes, onions, celery & black pepper. Served with oyster crackers. Cup 12 / Bowl 18

Sarah's Cobb Salad GF

Chopped romaine topped with avocado, tomato, cucumber, crispy bacon, hard boiled egg, blue cheese crumbles & raspberry vinaigrette. 18

Winter Farro Salad Bowl

Marinated farro & kale topped with roasted butternut squash, grape tomatoes, dried cranberries, fried chickpeas, smoked feta cheese & cranberry balsamic vinaigrette. 18

Dressings

RANCH, BLUE CHEESE, BALSAMIC, CAESAR, ITALIAN, 1000 ISLAND, SPICED MAPLE, CRANBERRY BALSAMIC OR RASPBERRY VINAIGRETTE

BBQ PLATTERS

All BBQ Platters come with mac & cheese, house baked beans, coleslaw, baked cornbread, butter & Sweet Pow Pow BBQ sauce. (No Substitutions)

Pick One

32

Choose one protein.

Pick Two

40

Choose two proteins.

Splatter Platter

48

Half rack of ribs & kielbasa with choice of two other proteins.

Protein Options

Half Rack Smoked Ribs
Hog Heaven Pulled Pork
Avalanche Brisket
Chicken Thighs
Kielbasa
Jackfruit

HOUSE SAUCES

Add +2 (each)

Sweet Pow Pow	Traditional sweet BBQ sauce
Ski Bum	Sweet BBQ sauce made with mustard & cayenne
Roasted & Toasted	Spicy Chipotle with roasted peppers, tomato & cayenne
Honey Bourbon	Traditional Sweet & Spicy Blend with a kick of Bourbon
Hoison BBQ	Sweet & salty asian BBQ sauce
Smoked Habanero	Tangy smokey & spicy hot sauce
Alabama White	A kewpie mayonnaise & vinegar based bbq sauce
Korean BBQ	Asian Style fermented red chili paste & spicy kimchi

LARGE PLATES

Crispy Skin-on Salmon

GF

Atlantic Salmon, herb crusted & seared on cast iron served with cilantro-lime rice, fresh lemon, parsley & chef's vegetable of the day. 32

Smoked Tomato Carbonara

Smoked tomatoes, peas, bacon, shallots, roasted garlic & Campanelle pasta tossed in egg yolk cream sauce topped with garlic bread crumbs. 28
(add: chicken, pork or jackfruit +8; add shrimp or salmon +12)

Fish & Chips

Two Haddock filets, beer battered and fried with a pile of french fries, tartar sauce & fresh lemons. 30

16 oz Grilled Ribeye Steak

GF

One pound ribeye steak cut in house & grilled to temp served with roasted garlic smashers, chef's vegetable of the day & pepperonata. 46

BURGS & SANDOS

+3

SUBSTITUTE GLUTEN FREE BUN

ALL BURGERS & SANDOS SERVED WITH PICKLE & RACK'S SCOOP FRIES

House Smoked BBQ Sando

Choice of (brisket, pork, chicken, or jackfruit) served on a sesame seed bun with sweet pow BBQ, cheddar cheese, coleslaw, & fried onions. 20

Birria Steak & Cheese Dip

★

Birria style braised beef with roasted red peppers, caramelized onions, & house cheese sauce on toasted hoagie roll served with birria consomme dip. 22

French Onion Patty Melt

2 of our custom tri-blend brisket beef patties with Swiss cheese, caramelized onions, & Ski Bum BBQ sauce on thick cut marble rye. 22

Hot Pastrami Reuben

House smoked brisket pastrami, 1000 Island, fresh sauerkraut, jalapenos, habanero hot sauce & swiss cheese on thick cut marble rye. 22

Fried Haddock Sando

Beer battered haddock filet with cheddar cheese served on a sesame seed bun with tartar sauce, lettuce, & coleslaw 20

BLAT Sando

★

Grilled sourdough bread with kewpie mayonnaise, avocado, everything bagel seasoning, crispy bacon, bibb lettuce, & sliced tomato. 20

Statler Chicken Breast

(2) Cider brined bone-in Statler breast, mashed potatoes, fried onions, smoked tomato au jus & chef's vegetable of the day. 32

Tame Miso Tuna Bowl

8 oz grilled ahi tuna glazed with tame miso sauce served with chef's vegetable of the day, cilantro-lime rice, kewpie mayonnaise, scallions & cilantro. 32

Balsamic & Horseradish Steak Tips

GF

Grilled beef tenderloin steak tips marinated in a house horseradish & balsamic dressing, roasted garlic mashed potatoes & chef's vegetable of the day. 34

Vegetarian Curry Bowl

GF

Chef's Vegetable medley sauted in coconut curry sauce served over bed of cilantro-lime rice topped with scallions & cilantro. 28
(add: chicken, pork or jackfruit +8; add shrimp or salmon +12)

Buttermilk Fried Chicken Sando

★

Chicken thigh brined in buttermilk herb then breaded & fried served on a sesame seed bun with cheddar cheese, cajun aioli, lettuce, tomato, & onion. 22

The Rack Cheeseburger

Choice of a single or double 4 oz custom tri-blend brisket beef patty with choice of cheese (American, smoked gouda, Swiss or cheddar). Served on a griddled sesame seed bun with lettuce, tomato, & onion. 16/20

Bacon-Chipotle Cheese Burger

Choice of single or double 4 oz custom tri-blend brisket beef patty with crispy bacon, blue cheese crumble, & chipotle pepper ranch. Served on a griddled sesame seed bun with lettuce, tomato, & onion. 18/22

Smokehouse Burger

Choice of single or double 4 oz custom tri-blend brisket beef patty with choice of protein topping (pulled pork, chicken or brisket). Served on a sesame seed bun with sweet pow BBQ, cheddar cheese, coleslaw, & fried onions. 18/22

Vegan Avocado Burger

★

Choice of single or double grilled Veggie Life burger with vegan cajun aioli, sliced avocado, lettuce, tomato & pickled red onion. 20/26

BRICK OVEN PIZZA

Hand tossed 14" pizzas

+4 SUBSTITUTE GLUTEN FREE CAULIFLOWER DOUGH

Classic Cheese

Vine ripened tomato sauce, Bacio pizza cheese & Italian herbs. 16

Tele Veggie

Classic cheese pizza topped with red onion, green peppers, broccoli, mushrooms, tomatoes, banana peppers, & kalamata olives. 24

Sausage Bombin' Gondi

Classic cheese pizza topped with smoked kielbasa, caramelized onions, roasted red peppers, crushed red pepper & garlic. 24

Margherita

Garlic oil, basil pesto, fresh mozzarella, sliced tomatoes & balsamic glaze. 22 (Add prosciutto +6)

Squash & Kale

Roasted butternut squash, marinated kale, roasted garlic oil base, cranberry agrodolce, smoked feta & Bacio pizza cheese. 24

The Rack BBQ ★

Brisket, caramelized onions, baked beans, jalapeños, bacon & fried onions with a Sweet Pow Pow BBQ sauce base & Bacio pizza cheese. 26

Greek Tote-ziki Road

Classic cheese pizza topped with spinach, red onion, kalamata olives, feta cheese, tomatoes & tzatziki sauce. 24

Polynesian

Classic cheese pizza topped with bacon, jalapenos, pineapple, hot honey & sweet pow pow BBQ sauce. 26

Meatwagon

Rack's version of a meat lovers pizza. Classic cheese pizza with pepperoni topped with pulled pork, kielbasa, hamburger, chicken & bacon. 28

Hot Pastrami Reuben

1000 island base, sliced pastrami brisket, jalapeños, smoked habanero hot sauce, sauerkraut & Swiss cheese. 26

TOPPINGS

+2 TOMATOES - RED ONIONS - GREEN PEPPERS - MUSHROOMS - BANANA PEPPERS - JALAPENOS - KALAMATA OLIVES - BABY SPINACH - PINEAPPLE - CARAMELIZED ONIONS - TZATZIKI - ROASTED RED PEPPERS - BROCCOLI - BUTTERNUT SQUASH - SMOKED HABANERO HOT SAUCE - 1000 ISLAND - BBQ SAUCE - PESTO

+4 PULLED PORK - CHICKEN - JACKFRUIT - KIELBASA - BACON - HAMBURGER - PEPPERONI - FETA CHEESE - GOAT CHEESE - FRESH MOZZARELLA

+6 BRISKET - PASTRAMI - PROSCIUTTO - VEGAN CHEESE

LIL' RIPPERS 12

Burger & Fries Chicken Nuggets & Fries Mini Bagel Pizzas

Grilled Cheese & Fries Mac & Cheese Pasta with Butter or Marinara

SIDES 8

French Fries Sweet Potato Fries Coleslaw Baked Beans

Mashed Potatoes Cilantro-lime Rice Vegetable of the Day

12 Mac & Cheese

We reserve the right to present parties of 6 or more with a single check on which a 20% gratuity may be automatically included.

the RACK
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*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.