

• FINE WHISKEYS •

THE

INDEPENDENT

WHARF ICE CO. UNION

• WORLDLY & LOCAL •

52 Wharf Street
Portland, Maine 04101

207-956-7150
IndependentIce.com

LIGHT FARE



CHARCUTERIE BOARDS

THE CUTTING BOARD* \$24

Assorted Artisanal Cheeses, Cured Meats,
Fresh Baguette, Whole Grain Mustard,
Tomato Jam, Olives

OLIVE & CHEESE PLATE \$7

Mixed Olives, Parmesan Cheese, Baguette

DESSERTS

BOURBON PECAN PIE \$8

Made with a Splash of Bourbon
and Pecans Throughout

CHOCOLATE LAVA CAKE \$9

with a Luscious, Molten Chocolate Center,
Drizzled with Godiva Dark Chocolate
Liqueur, and Served with Vanilla Ice Cream

WHISKEY CHOCOLATE TASTING \$15

House-Made Dark Chocolate, Walnuts,
Pecans, Dried Fruits

ENTRÉES

Add a side order of fresh-cut fries with entrée for \$3

MEATLOAF SLIDERS*

\$10

Bacon-Wrapped Meatloaf with Arugula, Cheddar, House-Made Sweet
Bourbon Ketchup

INDEPENDENT BURGER*

\$11

House-Made Prime Beef Patty, Local Tomatoes, Lettuce, Red Onion,
White Cheddar on Toasted Brioche

VEGGIE BURGER

\$12

Black Beans, Yellow Corn, Red Quinoa, Red & Green Peppers, Local
Tomatoes, Red Onion, Lettuce, Gouda, Spicy Mayo on Toasted Brioche

ROOSTER SANDWICH*

\$11

Hormone/GMO-Free Blackened Chicken Breast, Local Tomatoes,
Arugula, Swiss Cheese, Smoked Applewood Bacon, Red Onion, Herb
Mayo on Toasted Brioche

BACON, LETTUCE & TOMATO SANDWICH*

\$10

Smoked Applewood Bacon, Local Tomatoes, Arugula Basil Aioli
on Multigrain Bread

TRADITIONAL FRESH-CUT KENNEBEC FRIES

\$6

Full Order with Bourbon Ketchup and Spicy Mayo Dipping Sauces



SALADS

CHICKEN CAESAR SALAD \$13

Grilled Chicken, Romaine Lettuce,
Parmesan Cheese, House-Made Croutons,
House-Made Caesar Dressing

KALE & ARUGULA SALAD \$11

Baby Kale, Baby Arugula, Blue
Cheese Crumble, Candied Pecans,
Cider Vinaigrette

ICEBERG WEDGE SALAD \$10

Iceberg Lettuce Wedge,
Grape Tomatoes, Candied Pecans,
Blue Cheese Dressing

Add grilled chicken to
your salad for \$6

PURE POURS

ON DRAFT

PROSECCO Vin Spina (Flute) \$9

ALT AMBER Sunday River Brewing (16oz) \$7

SUBSTANCE IPA Bissell Brothers (12oz) \$7

GUINNESS (16oz) \$7

PORTLAND PALE ALE Lone Pine (12oz) \$5

LAGER Narragansett (16oz) \$4

WHITE Allagash Brewing (16oz) \$7

HOPPY TABLE BEER Allagash Brewing (12oz) \$7

LUNCH IPA Maine Beer Company (10oz) \$8

TUBULAR IPA Orono Brewing (10oz) \$8

KÖLSH Orono Brewing (10oz) \$7

PATINA PALE ALE Austin Street (10oz) \$7

BOTTLED WATER

PELLEGRINO SPARKLING 750mL \$7

BOTTLES & CANS

DOWNEAST CIDER (GF) \$8

KALIBER Guinness (Non-Alc) \$6

CORONA PREMIER (Low-Carb) \$6

COFFEE

AMERICANO \$4

CAFE LATTE \$4

ESPRESSO \$3

SOFT DRINKS

COCA-COLA PRODUCTS \$3

SPECIALTY COCKTAILS

PIKE POLE BOURBON SANGRIA \$12

Basil Hayden's Bourbon, Red Wine, Cider, Berries, Fruit

KNICKERBOCKER ICE BOULEVARDIER \$11

Bulleit Bourbon, Campari, Sweet Vermouth, Orange Peel

RUFUS PAGE BLACK WALNUT OLD FASHIONED \$15

Elijah Craig Small Batch Bourbon, Sugar, Black Walnut Bitters,
Orange Peel

COLD HARVEST CHOCOLATE BOURBON MARTINI \$12

Four Roses Bourbon, Chocolate Liqueur, Dark Chocolate Rim

ICEBOX BOURBON PUNCH \$12

Woodford Reserve Bourbon, Orange Juice, Lemonade,
Lemon Juice, Club Soda

CAKE WHISKEY SPRITZ \$11

Johnnie Walker Black, Ginger Ale, Apple Juice, Lemon Wedge, Ice

FREDERIC TUDOR'S MANHATTAN \$12

Old Overholt Rye, Aperol, Vermouth, Ice

CLARK AND CHAPLIN LEMON ROSEMARY SOUR \$14

Old Forester Bourbon, Lemon Juice, Rosemary Simple Syrup

WYETH'S SAZERAC ICE PLOW \$14

Old Overholt Rye, Pernod, Peychaud's Bitters, Simple Syrup

WINE

STAVE & STEEL CABERNET SAUVIGNON Dark Cherry & Plum Aromas \$14 \$49

PADRILLOS MALBEC Expressions of Red Blackberries & Cherry Flavors \$8 \$28

PAUL MAS PINOT NOIR Red Berry Notes with a Touch of Spice \$8 \$28

MAISON SALEYA ROSÉ Flavors of Cherry with a Dry Finish \$9 \$32

CAMBRIA CHARDONNAY Full-Bodied with a Touch of Oak \$10 \$35

WITHER HILLS SAUVIGNON BLANC Flavors of Grapefruit & Nectarine \$8 \$28

TOMMASI PINOT GRIGIO Delicate, Crisp Flavors of Golden Apples \$9 \$32

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

THE INDEPENDENT ICE CO.

In the heyday of ice harvesting from 1870-1890, 25,000 men would converge on the frozen Kennebec River each winter to cut and store ice. Maine's deep lakes, wide rivers, and cold winters created the perfect conditions for pure, crystal-clear ice. During these decades, Maine's cold harvest brought in more wealth than California gold.

The Independent Ice Co. was born from the hardworking spirit of those ice harvesters—and the idea that something so pure and simple can provide such a rich bounty.