


MICK DUFF'S BREWING COMPANY




STARTERS

 The clock indicates \$6 items during Happy Hour, Sun-Thur 3pm-5:30pm; smaller price, smaller portion

- Hand Cut Fries Basket... Idaho hand cut fries served with our fry sauce \$5 
- Calamari Steak Strips... Fried calamari served with cocktail sauce \$12 
- Croquettes... Fried panko potato balls filled with cheese and scallions served with jalapeno ranch \$8  
- Vegetarian Potstickers... 7 potstickers, green curry sauce and lightly covered in teriyaki sauce \$11 
- Mozzarella Sticks... Fried cheese served with marinara sauce \$9 
- Garlic Gorgonzola Cheese Fries... Crisscut fries covered in garlic gorgonzola cheese \$8  
- Seared Ahi Tuna... Sesame encrusted ahi seared* and served with wasabi, pickled ginger and soy sauce \$15
- Irish Chips... Hand cut chips topped with white cheddar cheese, tomatoes, onions, olives and sour cream \$9  
- Jumbo Chicken Wings... Natural dry rubbed jumbo wings, charbroiled and then fried
Your choice of Naked or tossed in our hot sauce, served with bleu cheese, carrots and cucumbers 6 Wings \$9 or 12 Wings \$17
- Hummus and Pita... All natural greek garlic hummus, carrots, tomatoes, cucumbers with toasted pita wedges \$10
- Hand Cut Potato Chips... Hand cut Idaho potato chips \$3 

SOUPS, SALADS & SIDES

Dressings: 1000 island, balsamic vinaigrette, blue cheese, honey mustard, porter blue cheese vinaigrette, ranch, mustard bacon vinaigrette

- Pub Caesar... Grilled natural chicken, romaine, croutons, parmesan cheese & tossed in garlic caesar dressing \$12
- Irish Root... St Helens tri-tip, romaine, caramelized onions, radishes, carrots, beets, white cheddar with mustard bacon vinaigrette \$14 
- Porter Blue... St Helens tri-tip, spring mix, caramelized onions, tomatoes, scallions, garlic gorgonzola with porter blue cheese vinaigrette \$14 
- Thai Chicken... Natural chicken, romaine, bell peppers, cucumber, carrots, cashews, pineapple, green onions with peanut-curry vinaigrette \$14
- Soup & Salad... Fresh organic mixed greens salad and a bowl of soup \$7
- Side Salad... Fresh organic mixed greens salad \$4
- Beer Cheese Soup... House-made with our Knot Tree Porter, three different cheeses and bacon Cup \$3 | Bowl \$4 
- Soup of the Day... Ask your server for today's rotating house-made soup Cup \$3 | Bowl \$4

Taking responsibility for our earth

We reduce: all of our plastics are biodegradable
We reuse: our spent grain is given to local farmers
We recycle: our fryer oil is converted into biodiesel
We buy wind energy to off set our carbon footprint

Taking responsibility for our health

We are as all natural and organic as we can, zero trans fat, high fructose corn syrup free (except soda) and serve all natural nitrate free bacon, pastrami and ham. We offer vegetarian and gluten free food alternatives.



The MickDuff's Celtic Knot notes specialties, favorites and unique items to MickDuff's

Talk To Us

208-255-4351 | mail@mickduffs.com

Visit The Beer Hall & Brewery

220 Cedar St., Sandpoint, ID 83864

Online at

MickDuffs.com | Facebook | Instagram

Prices do not include 6% ID State Sales Tax or 1% Sandpoint City Sales Tax | Parties of 6 or more are subject to automatic 18% gratuity
*Regarding the safety of these items, written information is available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUNS, BASKETS & MORE

Plates and baskets are served with Idaho hand cut fries or chips

Substitute cup of soup or organic side salad \$2, crisscut fries \$3, crisscut gorgonzola cheese fries \$4

Baskets... You choose: chicken strips or beer battered cod fillets \$10

Reuben... Nitrate free pastrami & sweet sauerkraut, swiss cheese & 1000 island dressing on toasted all natural marble rye \$11



BLTA... Bacon, lettuce, tomato & avocado with garlic mayonnaise and served on all natural sourdough bread \$10

Soup & 1/2 BLTA... Cup of soup and a 1/2 BLTA sandwich \$7.50 Does not come with chips or fries on the side

Chicken Ciabatta... Caramelized onions, bacon, lettuce, tomatoes, herbs, garlic mayo & pepper jack cheese \$12



Philly Cheese Steak... St Helens tri-tip with sautéed onions, bell peppers, swiss cheese & roasted red pepper mayo \$12

Grilled Turkey Wrap... Bacon, avocado, cucumber, tomato, lettuce, onions & garlic mayo in a wheat or gluten free tortilla \$12

French Tri-Tip Dip... Slow roasted St Helens tri-tip and swiss cheese on a locally made french roll served with our own au jus \$10

Cubano... Mojo pulled pork, ham, swiss cheese, pickles, mustard and mayo on a locally made toasted french roll \$11

Grilled Salmon... Lettuce, tomato, pickled red onions and tarragon-aioli served on ciabatta \$14

Brisket... Smoked beef brisket, sautéed cabbage and onions, blue cheese & porter-horseradish mayo on sourdough \$11

Vegetarian? No problem! Try one of these protein substitutes on any dish for NO charge:

Hand crafted black bean patty, organic marinated tofu, grilled portabella cap

Gluten free? Gluten free wraps and lettuce wraps are available for any burger or sandwich for NO charge

Locally made gluten free bread and buns are available for any burger or sandwich for \$1

All burger patties are 6oz USDA Natural Premium Beef and served with lettuce, tomato, onions & pickles

Substitute an 6oz natural chicken breast for NO charge or upgrade to 8oz american kobe beef \$4

All 6oz burgers are cooked to the required minimum of 160 degree temperature

Upon request, we will cook to other temperatures

Classic Burger... Have it plain or add cheddar, gouda, pepper jack or swiss \$10

Goathorn Burger... Pickled Hungarian goat horn peppers, bacon, grilled onions, muenster cheese and artickoke-pesto mayo on a brioche bun \$13

Brewers Burger... Bacon, jalapeno, cheddar cheese & avocado on brioche bun \$13

Tiki Burger... Ham, pineapple & pepper jack cheese with teriyaki glaze \$11

Western Stack Burger... Beer battered onion rings & cheddar cheese with sweet bbq sauce \$12

Gouda Ciabatta Burger... Sautéed onions, bacon, jalapeno bbq sauce, gouda cheese on ciabatta bread \$13



Pork Burger... Garlic and cilantro ground natural pork, muenster cheese, avocado and peppadew mayo \$11

USDA Natural

Our beef is raised local, 100% natural and humanely treated cattle. No added hormones or given antibiotics. They are grass fed and corn finished for extraordinary flavor.

Try Kobe Beef

Kobe beef is a Japanese cattle famous for its intense flavor and supreme tenderness. Our 8oz american kobe patties are hand formed, 100% natural, no hormones or antibiotics from Snake River Farms in Boise, ID.

BIG PLATES

Served with a cup of soup or organic mixed greens side salad

Pub Steak... Woods 10oz Rib Eye with gorgonzola-horseradish compound butter and served with sautéed vegetables and hand cut all natural fries \$24 Substitute a grilled portabella \$16



Pork Rib Eye... 8oz all natural pork rib eye topped with apple chutney and sides of sautéed vegetables and hand cut fries \$18

Wildwood Cedar Plank Salmon... Sustainably caught Alaskan sockeye salmon with lemon-dill butter and served with sautéed vegetables \$21

Clean Plate... 6oz 100% natural chicken breast, honey siracha sauce with sautéed veggies \$12

OUR LOCAL PROVENDERS

Clark Fork Honey | Daily's Meats | Evans Brothers Coffee Roasters | Franz Bakery | Great Western Malting
Hollingbery & Son Hops | Kingston | Litehouse Foods | Petit Chat | Safeway Bakery | Snake River Farms
WildWood Grilling | St Helens Beef | Wild Huckleberry Magic | Winter Ridge Bakery | Wood's Meats

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