

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 \$9 
- 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 \$8 
- 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  
- Hummus and Pita...** All natural greek garlic hummus, carrots, tomatoes, cucumbers with toasted pita wedges \$9
- Hand Cut Potato Chips...** Hand cut Idaho potato chips \$3 

Vegetarian? No problem! Try one of these available protein substitutes on any dish for NO charge:
black bean patty, organic marinated tofu, grilled portabella cap

SOUPS, SALADS & SIDES

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

- Pub Caesar...** Grilled all natural chicken, romaine, croutons, parmesan cheese & tossed in garlic caesar dressing \$12
- Irish Root...** Woods tri-tip, romaine, caramelized onions, radishes, carrots, beets, white cheddar with mustard bacon vinaigrette \$14 
- Porter Blue...** Woods tri-tip, spring mix, caramelized onions, tomatoes, scallions, garlic gorgonzola with porter blue cheese vinaigrette \$14 
- Thai Chicken...** Grilled all natural chicken, romaine, bell peppers, cucumber, carrots, cashews, pineapple, green onions with peanut-curry vinaigrette \$14
- Salad of the Day...** Ask your server what the special Salad of the Day is \$12
- Soup & Salad...** Fresh organic mixed greens salad and a bowl of soup \$7
- Side Salad...** Fresh organic mixed greens salad \$4
- Beer Cheese Soup...** Homemade 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 homemade soup Cup \$3 | Bowl \$4

Taking responsibility for our earth

We reduce: all of our plastics are biodegradable
We reuse: all of our grain and give it to a local farmers
We recycle: all of our fryer oil to be converted into biodiesel
We buy wind energy to off set our carbon footprint
We use naturally nested and free range eggs

Taking responsibility for our health

We continue to be as all natural and organic as we can
We offer vegetarian and gluten free food alternatives
Other than soda, we are high fructose corn syrup free
We serve all natural nitrate free bacon and ham

We are Zero Trans Fat



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

Connect & Learn
www.mickduffs.com
www.facebook.com/mickduffs

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
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 \$9

Reuben... 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 *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... Woods 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 Woods tri-tip with 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

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

Sandwich of the Day... Ask your server what the special Sandwich of the Day is \$11

Vegetarian? No problem! Try one of these available protein substitutes on any dish for NO charge:
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 1/3 lb all natural ground chuck and served with lettuce, tomato, onions & pickles

Substitute an all natural chicken breast for NO charge or upgrade to 1/2 lb american kobe beef \$4

All 1/3 lb 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

Blue Burger... Caramelized onions & garlic gorgonzola cheese \$11 

Brewers Burger... Bacon, fresh jalapeno, cheddar cheese & avocado \$13

Greek Burger... Pepperoncinis, feta cheese & tzatziki sauce \$11

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

Burger of the Day... Ask your server what the special Burger of the Day is \$11

Try Kobe Beef

Kobe beef is a Japanese cattle famous for its intense flavor and supreme tenderness. Our 1/2 lb 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

Blue Pub Steak... Woods 10oz top sirloin fresh cut and covered with garlic gorgonzola served with sautéed vegetables, hand cut all natural fries and creamy horseradish sauce \$21 Substitute a grilled portabella \$16 

Grilled Mahi-Mahi... Mahi-mahi served with spicy pineapple salsa and sautéed veggies \$17

Pork Rib Eye... 8oz all natural pork rib eye with sides of sautéed vegetables, jalapeno bbq sauce \$18

Clean Plate... All natural chicken breast, honey siracha sauce with sautéed veggies \$11

OUR LOCAL PROVENDERS

Clark Fork Honey | Daily's Meats | Evans Brothers Coffee Roasters | Franz Bakery | Great Western Malting

Hop Union | Kingston | Litehouse Foods | Safeway Bakery | Snake River Farms | Spuds

St Hellens Beef | Wild Huckleberry Magic | Winter Ridge Bakery | Wood's Meats

Prices do not include 6% ID State Sales Tax or 1% Sandpoint City Sales Tax