



Good food takes time. Thank you for your patience.

STARTERS

Hand Cut Fries Basket Hand cut Idaho fries served with huckleberry ketchup \$6.5

Calamari Strips Fried calamari strips served with house made cocktail sauce \$17

Garlic Gorgonzola Cheese Fries Crisscut fries covered in locally made garlic seasoned gorgonzola cheese crumbles \$11

Irish Chips Hand cut potato chips topped with white cheddar cheese, tomatoes, green onions, olives & sour cream \$11

A Pound Of Riblets Smoked mini pork ribs, covered in your choice of house made wing sauce or tangy BBQ, served with carrot chips \$14.5

Buffalo Wings Natural chicken wings that are dry rubbed, steamed and then fried. Order them naked, tossed in Japanese BBQ Sauce with sesame seeds and green onions, or house made buffalo hot sauce, served with carrot chips. Blue cheese dressing available on request \$14.50

Mozzarella Sticks Fried cheese filled bread sticks served with marinara sauce \$11

Seared Ahi Sesame encrusted seared ahi*, served with wasabi, pickled ginger, soy sauce and teryaki garnish \$20

Ahi Poke Hawaiian seasoned raw sashimi grade ahi* and avocado chunks, served with cucumber slices and house made organic blue masa sesame chips \$20

SOUPS & SALADS

Dressings: 1000 island · balsamic vinaigrette · blue cheese · honey mustard
porter blue cheese vinaigrette · ranch · caesar · white cranberry balsamic vinaigrette

Porter Blue Natural tri-tip steak, spring mix, caramelized onions, tomatoes, green onions, garlic gorgonzola with porter blue cheese vinaigrette \$20

Chicken Apple Bacon Tenderized and grilled natural chicken breast over spinach, topped with bacon, cosmic crisp apples, cheddar cheese cubes, walnuts with a white cranberry balsamic vinaigrette \$17

Pub Spring Mix Organic mixed greens salad, tomatoes, shredded carrots and cucumbers with balsamic vinaigrette \$11
add Natural Chicken or Tofu \$16.5

Blackened Chicken Caesar Tenderized and grilled natural blackened chicken breast, chopped romain lettuce, parmesan cheese, house made croutons, tossed in house made caesar dressing \$15.50

Soup & Salad Fresh organic mixed greens salad and a bowl of Beer Cheese or our rotating house made soup \$9

Beer Cheese Soup House-made with our Knot Tree Porter, three different cheeses and bacon Cup \$5.5 | Bowl \$6.5

Taking Responsibility for our health: Our goal is to serve all natural and organic food, we strive to be zero trans fat, high fructose corn syrup free (except soda) and serve all natural nitrate free bacon, pastrami and ham. We also offer vegetarian and gluten free alternatives. We strive to offer food that is free of preservatives and chemicals.

RICE BOWLS

Banh Mi Rice Bowl Pulled pork, cilantro, pickled onions, raw jalapeños, shredded carrots and cucumbers with honey tamari sriracha sauce over organic brown rice \$14.50

Yellow Chicken Curry Yellow Indian curry, spinach, grilled all natural chicken, bell peppers, onions and butternut squash over organic brown rice \$15.5 Substitute Grilled or Fried Tofu \$13.5

Glorious Bowl Fried tofu, tahini sauce, spinach, almonds, beets and carrots over organic brown rice. Our take on the famous Glory Bowl from Whitewater Ski Resort in Nelson BC \$14 Substitute Grilled all natural chicken \$16

*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. All statements about brands, quality, natural and organic menu items are subject to change due to unforeseen circumstances. All menu items share the grill, fryers and toaster; Cross contamination may occur. Prices do not include 6% ID state sales tax. All weights are averaged and prior to cooking, all meats lose weight during the cooking process.

SANDWICHES, BASKETS & BURGERS

Served with choice of side: hand cut fries · hand cut chips · coleslaw · island coleslaw · Mexican street corn salad
Or upgrade to soup, salad, crisscut fries, or gorgonzola cheese fries below.

French Tri-Tip Dip Slow roasted all natural tri-tip and melted swiss cheese on a locally made french roll served with our own au jus \$18.50

Cubano Mojo pulled pork, ham, swiss cheese, pickles, stoneground mustard mayo on a locally made toasted french roll \$16.50

Reuben Nitrate free pastrami & sweet sauerkraut, swiss cheese & 1000 island dressing on toasted marble rye \$18.50

Chicken Strip Basket All natural chicken strips served with bbq sauce \$14

Fish Basket Beer battered cod fillets served with tartar and lemon \$14

Nashville Hot Chicken Sandwich Fried chicken breast that's hand breaded with our secret recipe of 10 herbs and spices. Then coated with our house made Nashville hot sauce (careful, this is a hot one). Served on a brioche bun with coleslaw and pickles. \$15

Philly Cheese Steak Slow roasted all natural tri-tip, with sautéed onions, bell peppers, swiss cheese & roasted red pepper mayo \$18.5

Turkey Wrap Grilled to order turkey, nitrate free bacon, avocado, cucumber, tomato, lettuce, onions & garlic mayo in a tortilla wrap \$17

BLTA Bacon, lettuce, tomato & avocado with roasted garlic mayonnaise and served on all natural sourdough bread \$14.5

½ **BLTA** Cup of soup or side salad with a 1/2 BLTA sandwich \$11.5

Classic Burger Have it plain or add cheddar, pepper jack, american or swiss \$15

Goathorn Burger Pickled Hungarian goat horn peppers, bacon, grilled onions, muenster cheese and artichoke-pesto mayo on a brioche bun \$18.5

Big Mick Two 3oz smashed patties, 1000 island, stoneground mayo, American cheese, onion, lettuce, tomato and pickles on a brioche bun. \$15

Porky Pork Burger 6oz ground natural pork, bacon, grilled onions, cheddar cheese and roasted garlic mayo on a brioche bun \$16

Burgers are 6oz USDA Natural Angus chuck beef served with your choice of lettuce, tomato, onions & pickles

All burgers are cooked to the required minimum of 160 degree temperature. Upon request, we will cook to other temperatures. 6oz burgers can be ordered, pink, no pink or well done. 3oz burgers cannot be ordered below medium well.

Substitute burger patty free of charge for: natural chicken breast · house made black bean patty · organic marinated tofu · grilled portobello cap Upgrade to plant based Beyond Burger \$2 Upgrade to Gluten Free Bun \$1

MEALS

Served with cup of soup or organic spring mix salad

Wildwood Cedar Plank Salmon 5oz sustainably caught Alaskan sockeye salmon by Thunder's Catch, with lemon butter and grilled vegetables \$28 À la carte (no soup or salad) \$25

Clean Plate 6oz natural chicken breast with honey sriracha sauce, served with grilled veggies \$17 À la carte (no soup or salad) \$14

Pub Steaks Two 5oz Santa Maria Tri-Tip Steaks served with roasted garlic oil chimichurri and grilled vegetables \$24 À la carte \$ (no soup or salad) \$20 Substitute grilled portabella cap instead of steak \$17 À la carte (no soup or salad) \$14

SAUCES/ SMALL SIDES

Each meal comes with 1 free side of sauce, additional sauces are \$.50/ Order an extra side for your meal or upgrade your existing side

Coleslaw Cabbage, carrots, mayo, vinegar and spices| extra side \$2.5

Island Coleslaw Cabbage, carrots, sesame seed dressing| extra side \$2.5

Mexican Street Corn Salad Toasted Corn, jalapenos, red onion, cotija cheese, cilantro & spiced mayo| extra side \$2.5

Organic Side Salad Spring mix, cucumbers, carrots and tomatoes \$3.5 upgrade / extra side \$5

Soups Beer Cheese or soup of the day | Cup \$5.5 / Bowl \$6.5 | upgrade your side Cup \$4.5 / Bowl \$5.5

Garlic Gorgonzola Cheese Fries Litehouse garlic gorgonzola crumbles over crisscut fries \$4.5 upgrade

If you have a problem with any aspect of your experience, please let the manager know or email us directly at mail@mickduffs.com. We appreciate the opportunity to make it right prior to being rated online.

Taking Responsibility for our Earth: We use biodegradable plastics, our spent grain is given to local farmers. We recycle everything we can. Our fryer oil is converted into biodiesel. We buy wind energy to offset our carbon footprint.

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

5/10/24