

## FIRST THINGS FIRST

<b>Greek Salad</b>	pickled beets, Feta, pepperoncini, red onion, kalamata olives & tomatoes - ( add Chicken...4 )	7
<b>Caesar Salad</b>	crisp, fresh romaine served with our creamy caesar, croutons & parmesan ( add chicken...4 )	6
<b>Claw Wedge</b>	Iceberg, bacon, bleu cheese crumbles, tomato	6
<b>Soup Du Jour</b>	Chefs Daily Selection	3/5
<b>Chili</b>	Hearty-ground beef, black beans, cheddar, sour cream	3/5
<b>Beer Batter O-Rings</b>	self explanatory w/horseradish cream sauce	7
<b>Jumbo Chicken Wings</b>	1 lb crispy w/ franks Louisiana hot sauce, celery and bleu cheese	9
<b>Fried Pickle Chips eh...</b>	served with BBQ aioli	8
<b>Pound of fries</b>	crispy goodness with bbq aioli( Make them Chili-Fries add \$1.50 )	6
<b>Mac N Cheese Bites</b>	Creamy smoked Gouda Mac N Cheese bites	7
<b>Bavarian Pretzel Stix</b>	(3) each salted and served with Mucky Duck Mustard	8

## LOCAL FAVORITES

<b>MAC N CHEESE</b>	Penne pasta tossed with Pinconning, Cheddar, Parmesan and oven-baked add (3) strips of bacon...\$2 chicken...\$4 shrimp...\$5	10
<b>PRIME RIB PHILLY DIP</b>	Cross between a Philly & French Dip - shaved Prime Rib, caramelized onions, red and green peppers and Pepperjack cheese served w/ Au Jus & fries	13
<b>FISH &amp; CHIPS</b>	Haddock, Beer battered and served with tartar & fries.	10
<b>PULLED PORK SAND</b>	In-house smoked pulled pork and our El Rojo bbq sauce topped with our creamy coleslaw and onion straws on a hoagie served with fries.	9
<b>APPLEWOOD BACON GRILLED CHEESE</b>	Pinconning, Cheddar, Bleu & Pepperjack cheeses on grilled Challah. Served with fries	11
<b>CHICKEN SANDWICH</b>	Grilled chicken breast topped with fried pickles, Pepperjack cheese and caramelized onions on a toasted hoagie bun. Served with fries	11
<b>CREOLE SHRIMP BUCKET</b>	Shrimp, Andouille sausage, Spanish onion, redskins and corn simmered in Zatarains Creole seasoning giving this some heat & spice!	13
<b>BEER-CAN-CHICKEN</b>	Half-chicken baked with our grind line pale ale & seasoned with fresh rosemary, sea-salt, black pepper and basted with our creole mustard. served with fries & slaw	12
<b>CHICKEN QUESADILLA</b>	Fresh tortilla w/salsa, cheddar & chicken topped w/ lettuce, tomato & sour cream	9
<b>CLAW-BURGER 1/2LB</b>	Proprietary blend of chopped Black Angus, short rib and chuck served on a toasted Brioche with fries, McClure's pickle spear & l.t.o.	9.5

**RARE ( 120 F ) RED & COOL CENTER    MEDIUM RARE ( 130 F ) RED & WARM    MEDIUM ( 140 F ) TOTALLY PINK**  
**MED WELL ( 150 F ) SLIGHTLY PINK    WELL ( 160 F ) GRAY**

\*SUB - PRETZEL BUN FOR BRIOCHE ADD \$1    SUB ONION RINGS FOR FRIES ADD \$1  
 \*ADD - AMERICAN, CHEDDAR, PINCONNING, SWISS, BLUE, PEPPERJACK, BACON, MUSHROOMS, GUACAMOLE & CHILI \$1 PER

### DESSERT

<b>ICE CREAM SANDWICH</b>	BETWEEN CHOCOLATE CHIP COOKIES W/ RAY'S VANILLA BEAN	5
<b>BOURBON STOUT BROWNIE SUNDAE</b>	RAYS VANILLA BEAN, STOUT BROWNIE, CHOCOLATE SAUCE	6

### PG-THIRTEEN

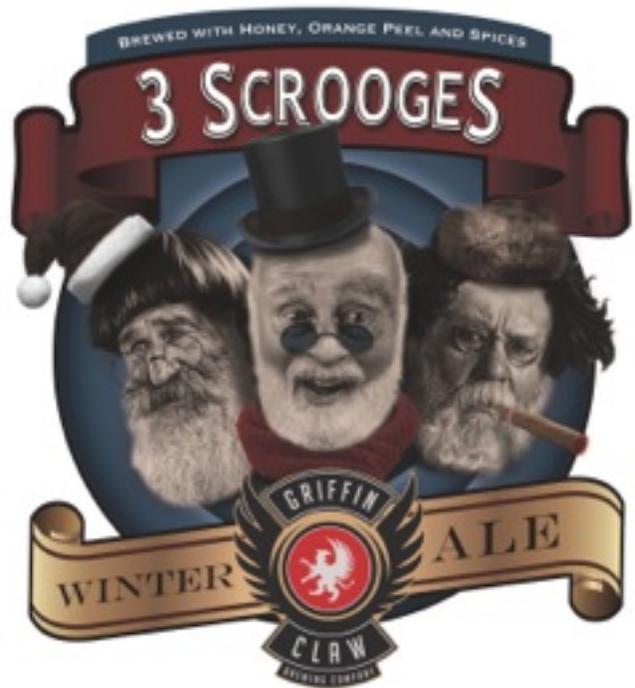
<b>CANNED COKE, DIET COKE &amp; SPRITE</b>	NOT BOTTOMLESS	2
<b>ARIZONA ICE TEA</b>	REGULAR W/LEMON	3
<b>FAYGO</b>	ORANGE, RED POP & ROCK N RYE, CREAM SODA & ROOTBEER	3

**KIDS - GRILLED CHEESE, CHEESE QUESADILLA, MAC-N-CHEESE OR KID FINGERS...5**

# MERCH

OUR RETURN POLICY  
WE DON'T RETURN  
SO ASK QUESTIONS  
WE ARE HERE TO HELP

LOGO PILSNER, PINT OR GOBLET	7 EA
MILITARY HAT - BLACK OR CAMO	\$25
"I SOLEMNLY SWEAR" T-SHIRT	\$20
"MY BEER IS BIGGER" T-SHIRT	\$20
GRIFFIN HOODIE - GREY, BLACK OR RED	\$50
DICKIES BREWERY WORKSHIRT	\$45
WOMENS HOP HOODIE	\$40
WOMEN'S THERMAL LONG SLEEVE	\$30
WOMEN'S TANK TOP	\$20



FLIGHTS MUST BE ORDERED BY THE 4 ! NO MORE NO LESS

BEER & DESCRIPTION	ALCOHOL BY VOLUME	SIZE POUR GLASSWARE	GLASS PRICE / FLIGHT PRICE	INTERNATIONAL BITTER UNITS I.B.U.
<b>PLATINUM BLONDE LAGER</b> AMERICAN PREMIUM LAGER BREWED WITH GERMAN LAGER YEAST - CRISP & CLEAN - LOW MALT & HOP CHARACTER	4.5%	20-OUNCE PILSNER	\$5/1.25	12 IBU
<b>HULK-ROGGENBIER</b> PRONOUNCED SPICINESS AND SOUR-LIKE RYE CHARACTER, MALTY FLAVOR, AND A CLEAN HOP CHARACTER.	5.5%	20-OUNCE PILSNER	\$6/1.50	12 IBU
<b>GRIND LINE PALE ALE</b> WELL BALANCED AMERICAN ALE - GOLD MEDAL G.A.B.F.	5%	20-OUNCE IMPERIAL	\$5/1.25	35 IBU
<b>EL ROJO RED ALE</b> CARAMEL & ROASTED MALTS - RICH RUBY COLOR AMERICAN AROMA HOPS ADDED LEAVING THIS ALE ON THE MALTY SIDE - BRONZE MEDAL G.A.B.F.	6.5%	20-OUNCE IMPERIAL	\$6/1.50	25 IBU
<b>NORM'S RAGGEDY ASS IPA</b> OUR FLAGSHIP - 2010 WORLD BEER CUP GOLD AWARD - BREWED AND HOPPED WITH AMERICAN, CENTENNIAL, CASCADES, COLUMBUS AND SIMCOE HOPS	7.2%	20-OUNCE IMPERIAL	\$6/1.50	65 IBU
<b>SCREAMIN' PUMPKIN</b> AMBER ALE BREWED WITH ROASTED PUMPKIN AND SPICE WITH CINNAMON, NUTMEG, ALLSPICE & GINGER - LIGHTLY HOPPED WITH A SPICE BACKGROUND	5%	20-OUNCE IMPERIAL	\$6/1.50	15 IBU
<b>AMBER</b> THIS CLASSIC GERMAN BEER IS A RICH GOLD COLORED LAGER, DEEP MALT CHARACTER WITH CARAMEL & ROASTED FLAVORS.	5%	20-OUNCE IMPERIAL	\$5/1.25	18 IBU
<b>BALTIC PORTER</b> ALSO KNOW AS IMPERIAL PORTER - SMOKY/ROASTED AND TOASTED MALT FLAVOR - LIGHT BITTERNESS AND PLEASANT ACIDITY	7.5%	20-OUNCE IMPERIAL	\$7/2.00	25 IBU
<b>3 SCROOGES WINTER ALE</b> MADE WITH ORANGE, HONEY, CLOVE AND SPICES. LEVEL AND BALANCED WITH SMOOTH MALT AND HOP PRESENCE	6.5%	20-OUNCE IMPERIAL	\$6/1.50	18 IBU
<b>SAISON ST. CLAIR</b> MADE WITH PILSNER, WHEAT AND RYE MALT - BELGIAN HOPS - BLACK PEPPER - REFERMENTED GIVING IT BARNYARD & BLACK PEPPER CHARACTERISTICS	7.5%	10-OUNCE GOBLET	\$6/2.75	25 IBU
<b>FLYING BUFFALO BOURBON IMPERIAL</b> STOUT THAT HAS DEEP ROASTED & SLIGHTLY BURNT FLAVORS THAT ARE MELLOWED IN BOURBON BARRELS FOR MINIMUM OF 9 MONTHS FOR SMOOTH DRY FINISH	11%	10-OUNCE GOBLET	\$9/4.00	25 IBU
<b>THIRD RAIL TRIPEL</b> MADE WITH PILSNER MALT AND BELGIAN CANDY SUGAR - FRUITY WITH HINTS OF BANANA & CLOVE	9%	10-OUNCE GOBLET	\$7/3.00	20 IBU
<b>LEMON TRIPEL</b> MADE WITH PILSNER MALT AND BELGIAN CANDY SUGAR AND FRESH LEMONS - FRUITY WITH HINTS OF BANANA & CLOVE	9%	10-OUNCE GOBLET	\$8/3.50	20 IBU

FLIGHTS MUST BE ORDERED BY THE 4 ! NO MORE NO LESS