

GRITTY CLASSICS

Our Ales are brewed in the traditional English fashion, using only barley, wheat, hops and pure water. Our yeast is a centuries-old strain developed by monks in the north of the British Isles. Gritty's ales are brewed in accordance with ancient purity laws - no additives or preservatives! Gritty's fine ales are sold in Maine, Massachusetts, New Hampshire, Vermont, New York, and New Jersey. (Not all styles available at all times. Ask your server.)

ROTATING IPA SERIES (ABV VARIES)

Shane, our Head Brewer, likes to brew a different IPA every week. These small batch, pub-exclusive craft beers are always a hit with the locals. Please ask your server for our current offering.



ORIGINAL PUB STYLE ABV 4.5%

An American statement in ale. Light copper color, medium-bodied with a nice dry bite at the finish. A subtle combination of Cascade and Willamette hops give this ale a fine floral aroma, and a slightly fruity aftertaste. Served cold and carbonated.



BEST BITTER ABV 4.8%

A true English classic. Copper-hued and well balanced. We use Styrian Goldings, Fuggles and Goldings hops to brew this ale. Served on draft or occasionally hand drawn through traditional beer engines.



BLUEBERRY ALE ABV 5%

Brewed with Maine ingredients: hops from Aroostook Hops Farm and malt from Buck Farms. Then, we threw in a few pounds of pureed blueberries.



BLACK FLY STOUT ABV 4.7%

A dry, all-malt stout balanced with Oregon Willamette and Yakima Clusters hops. We use six different grains in the brewing of this dark masterpiece and serve it the right way - with nitrogen pressure! The finest stout west of Galway Bay.



SEASONAL & SMALL BATCH ALES

Look for our rotating selection of seasonal brews throughout the year, including Halloween Ale, Christmas Ale, Scottish Ale, and Vacationland Summer Ale. Ask your server what's on tap now. Our brewers are also proud to offer unique, pub-exclusive small batch ales from time to time; a must-try for beer aficionados.

GRITTY'S BREWTIQUE

Gritty's "Brewtique" is the only place in Maine to find all the best in Grittywear, Grittygear and fresh ales to go. We have a small Brewtique located inside our L/A Brew Pub that features our best selling items. (Sorry, no bottled beer is available there.) We have full sized Brewtiques next door to our Freeport and Portland Brew Pubs. The Brewtiques are your source for gift cards, t-shirts, sweatshirts, hoodies, outerwear, pint glasses, mugs, hats, glasses, logo merchandise and of course our handcrafted ales. The Brewtiques are the perfect place to shop for the beer lover in your family. Stop in during your next visit to Maine, or go on line to www.grittys.com. We have a complete on-line store featuring many of the items we sell in our store, and some items that we only offer on-line.



GRITTY'S BREW PUBS



PORTLAND

396 Fore Street
Portland, Maine 04101
T: 207-772-BREW
F: 207-772-6204
11am to closing

FREEPORT

187 Lower Main Street
Freeport, Maine 04032
T: 207-865-4321
F: 207-865-2109
11am to closing

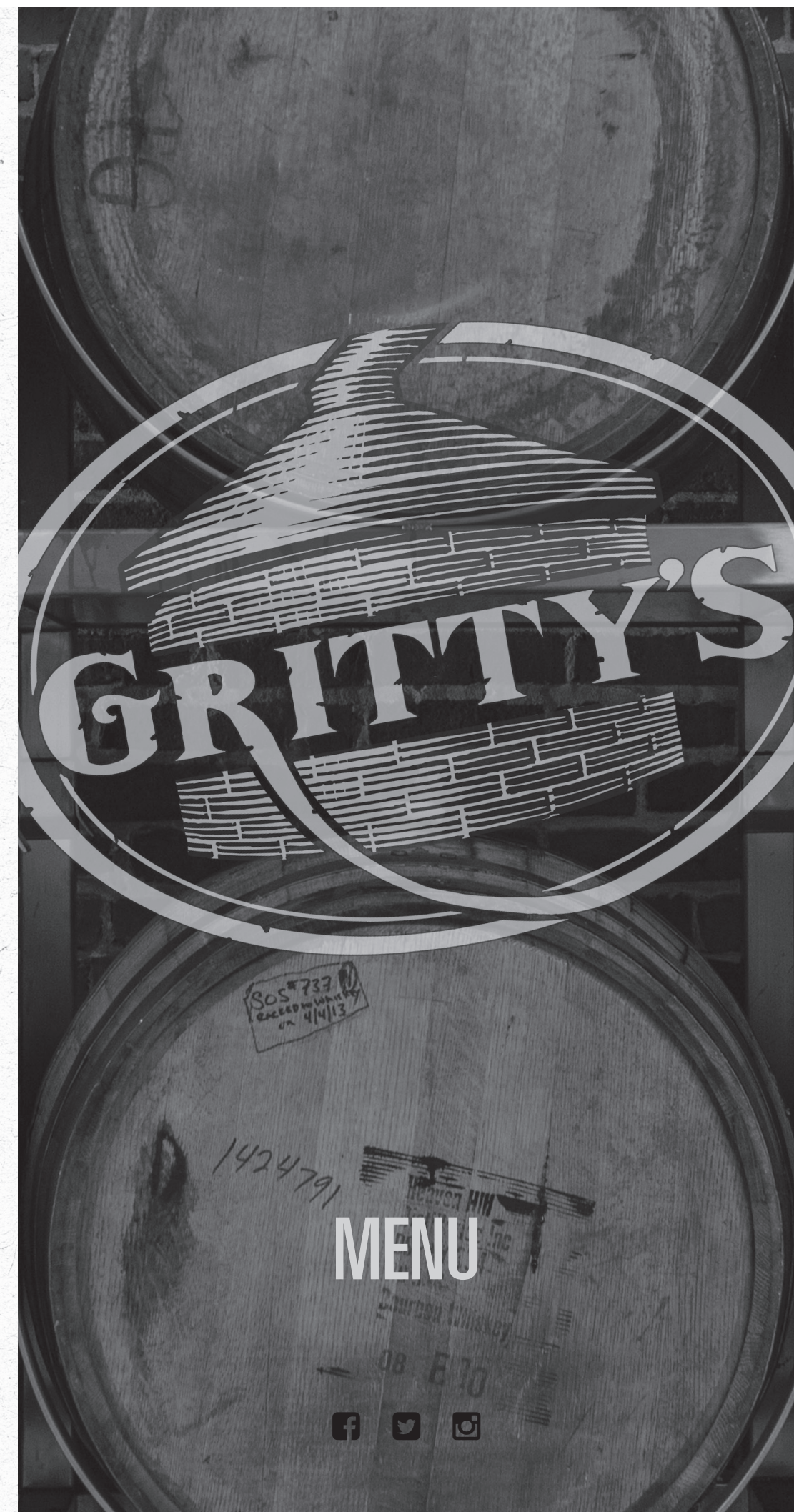
AUBURN

68 Main Street
Auburn, Maine 04210
T: 207-376-BREW
F: 207-784-7870
11am to closing

Open seven days a week from 11:00 AM 'til last call.
We serve food and drink all day. All major credit cards accepted (\$10. minimum on all charges.)
No personal checks, please.

Gritty McDuff's believes everyone should drink responsibly.
Please don't drink and drive. We can only serve you a drink if you are 21 years old or over.
We reserve the right to ID and/or refuse service to anyone in our establishments.

www.grittys.com



STARTERS

Fried Calamari \$10.99

Served in garlic butter with marinara or Buffalo style with bleu cheese dressing.

Ale Battered Mushrooms \$7.99

Served with horseradish mayo.

Smoked Pork Fries \$9.99

Our BBQ pulled pork and cheddar-jack cheese on sweet potato fries, with maple sour cream.

Gritty Wings 1/2 dozen \$7.99, dozen \$12.99

Tossed in one of the following: Buffalo, BBQ, sweet Thai chili glaze, teriyaki, "berry me slowly" extra hot sauce or go with one of these dry rubs: cinnamon chipotle, salt & vinegar, or Cajun spice.

Chips & Salsa \$6.99

Our fresh house salsa served with corn chips.

Basket of Sweet Potato Fries \$6.99

Served with maple sour cream.

Basket of Hand Cut French Fries \$7.99

Fried Pickle Chips \$7.99

Served with a creamy chipotle sauce.

Spinach Artichoke Dip \$8.99

Served warm with your choice of Gritty chips, Tortilla chips or fresh vegetables. Get both chips and vegetables for an additional \$1.99

Beer Cheese \$10.99

Pretzel bites paired with our home-made beer cheese sauce.

Nachos Half \$9.99 Full \$11.99

Served with our fresh salsa and sour cream.

Add: jalapenos .75, olives .75, shaved steak 3.99, chili 2.99, grilled chicken 3.50, extra cheese 1.25, BBQ smoked pork 2.99, guacamole 2.99, veggie chili 2.99. Substitute Gritty chips for Tortilla chips 1.00

Lobster Poutine market price

Hand cut fries topped with Maine lobster, melted cheddar cheese curds, bacon and creamy lemon-dill sauce.

Broccoli Bacon Chips \$8.99

Steamed broccoli and smoked bacon on Gritty chips with cheddar-jack cheese and sour cream.

Gritty Chips \$6.99

Served with tartar sauce and sour cream.

Pretzel Sticks \$7.99

Soft, chewy and buttery with a little crunch, served with a side of bacon-honey mustard.

Onion Rings \$6.99

Thinly sliced Spanish onions, breaded then fried to golden perfection and served with a side of roasted red pepper and garlic sauce.

Poutine \$9.99

Hand cut fries topped with crisp bacon, melted cheddar cheese curds, smothered with our homemade gravy.

Gritty Tenders \$9.99

Choose your sauce: Buffalo, BBQ, sweet Thai chili glaze, teriyaki or extra hot.

SOUPS

Soup of the Day Cup \$4.99 Bowl \$5.99

Chowder Cup \$5.50 Bowl \$6.50

Our classic chowder with a new seafood theme daily.

Chili Cup \$4.99 Bowl \$5.99

Topped with cheddar-jack and sour cream, served with combread or corn chips.

Vegetarian Chili Cup \$4.99 Bowl \$5.99

Topped with cheddar-jack and sour cream, served with combread or corn chips.

SALADS

Dressings: ranch, balsamic vinaigrette, honey mustard, bleu cheese, Thousand Island, garden Italian, bacon honey mustard, roasted red pepper and garlic, creamy chipotle, sesame ginger and Caesar.

House Salad \$6.99

Mixed greens with fresh garden vegetables.

Caesar Salad \$7.99

Romaine with homemade croutons and Parmesan cheese.

McDuff Salad Half \$8.99 Full \$10.99

Sliced green apples, bleu cheese crumbles, red onion and walnuts set on a bed of romaine.

Add to any salad above:

grilled or blackened chicken: 3.99;
grilled steak: half 2.99, full 4.99
garlic or fried shrimp 5.99

Crispy Fried Salad \$8.99/\$10.99

Crispy fried chicken or shrimp served plain or tossed in Buffalo sauce or honey mustard, over romaine and garden vegetables.

Steak & Greens Half \$9.99 Full \$13.99

Garlic marinated Black Angus steak, pickled onions and cheddar-jack set on a bed of spinach and romaine tossed in chipotle dressing.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Gritty's offers gluten free burger buns for an additional \$1.25. We're not a gluten-free kitchen but always do our best to meet your needs.

SANDWICHES

Sides: French fries, Gritty chips, coleslaw, mashed potatoes or vegetable of the day. Add sweet potato fries, onion rings, rice pilaf, pasta salad or a demi salad for \$1.50. Get any sandwich as a wrap.

Philly Cheese Steak \$10.50

Shaved steak, peppers and onions topped with American cheese on a sub roll.

Basic Bird \$10.50

Your choice of grilled or fried chicken with lettuce and tomato served on a soft brioche bulky roll.

Turkey Club \$10.99

In-house roasted Turkey, smoked bacon, tomato and lettuce served on wheat bread with cranberry mayo.

Chicken Caesar Wrap \$10.99

Grilled chicken, fresh Romaine, and Parmesan, with Caesar dressing, all rolled up!

The Rachel \$10.50

Freshly roasted turkey, Thousand Island dressing, cole slaw and melted Swiss cheese on grilled rye.

Pub Steak Panini \$10.50

Shaved steak, roasted peppers and onions, and Muenster cheese, pressed in roasted garlic bread with horseradish mayo.

Reuben \$10.99

In-house roasted corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye.

Fried Haddock \$10.99

Fresh haddock served ale-battered or barley-coated on a soft brioche bulky roll, with tartar sauce and lemon.

Buffalo Chicken Wrap \$10.99

Fried chicken tossed in Buffalo sauce, with tomatoes, lettuce, red onions and bleu cheese dressing.

Chicken Stacker \$11.50

Ale-battered or barley-coated, served on grilled roasted garlic bread with smoked bacon, lettuce, tomato, Swiss cheese and honey mustard.

Portobello & Onion Melt \$10.99

Portobello mushrooms, fresh baby spinach, roasted red peppers and onions topped with smoked mozzarella on rosemary focaccia.

BBQ Pulled Pork \$9.99

Smoked BBQ pork served on a soft brioche bulky roll.

CRAFT BURGERS

All burgers are served on a soft brioche bulky roll, with lettuce, tomato and pickle upon request. With choice of French fries, Gritty chips, coleslaw, mashed potatoes or vegetable of the day. Add sweet potato fries, onion rings, rice pilaf, pasta salad or a demi salad for \$1.50. Add a gluten-free roll or pretzel bun for \$1.25.

Build Your Own Burger \$10.99

Start with a Black Angus burger and make your own masterpiece with the toppings below.

All toppings 75¢: Cajun spice; smoked bacon; chili; salsa; pickled, sautéed or raw onion; jalapenos; BBQ sauce; mushrooms; fried jalapenos

Cheeses: bleu, American, cheddar, Muenster, Swiss, provolone, pepper jack, fresh mozzarella, smoked mozzarella or feta

The "Barnyard" Burger \$11.99

Black Angus burger topped with smoky bacon and a fried egg.

BBQ Burger \$11.99

BBQ sauce, bacon and cheddar.

Mediterranean Lamb Burger \$13.99

Fresh Lamb combined with mint, garlic and lemon. Grilled, topped with feta cheese.

Garden Burger \$9.99

A "Blue Mango" brand veggie burger, with lettuce and tomato served with pickled onions, banana peppers and horseradish mayo.

Turkey Burger \$9.99

Served with red onions and cranberry mayo.

Substitute grilled chicken for beef on any of our specialty burgers.

ENTRÉES

Shepherd's Pie \$10.99

Ground beef, onions and celery simmered in rosemary and Black Fly Stout, layered with corn and mashed potato. Served with a demi salad.

Pub Style Meatloaf \$10.99

Andouille sausage, turkey and sirloin blended with herbs and spices, served with mashed potato, vegetable and turkey gravy.

Fish & Chips \$11.99

Fresh Haddock, ale-battered or Cajun style. Served over French fries.

Fried Shrimp \$13.99

Ale battered and served over fries. Try these Buffalo style or with sweet Thai chili sauce!

Build Your Own Mac & Cheese Half \$9.50 Full \$10.99

Served with combread and fried jalapeños.

Options and sauces are 50¢ each:

baby spinach, cherry tomatoes, broccoli, onions, peppers, mushrooms, bleu crumbles or bacon. Sauces: Thai chili, Buffalo and BBQ sauce.

Add kielbasa: half \$2.99, full \$4.99

Add blackened or grilled chicken: \$3.99

Add lobster: market price

Add chicken tenders: \$3.99

Add Philly steak: \$3.50

Add garlic or fried shrimp: \$5.99

Add ground beef: \$3.50

