

THE GRIFFIN PUB

HANDHELDS

All handhelds are served with your choice of Greens, Soup or Fries. Substitute Caesar Salad, Yam Fries or Onion Rings + 3
Substitute Poutine or Fried Pickles - 6

THE CLASSIC BURGER

Grilled, juicy, handmade, 6oz Beef Patty, crisp Lettuce, Tomato, Red Onion, Mayonnaise and Tomato Relish, Pickle - 17

TRIPLE B BURGER

Pure Beef Patty, smoky Bacon rashers and tangy Blue Cheese crumble, topped with our secret recipe Bacon Jam, Lettuce, Tomato & Red Onion - 20

THE CFB BURGER

Crispy Breaded or Grilled Chicken Breast, Sautéed Mushrooms & Swiss Cheese, Secret Sauce, Lettuce, Tomato & Red Onion 20

THE CHICKEN CLUB BURGER

Crispy or Grilled Chicken Breast, Bacon, Cheddar Cheese, secret sauce, Lettuce, Tomato & Red Onion - 20

THE VEGGIE MUSHROOM BURGER

Mushrooms and Textured Vegetable Protein combine with Herbs and Aromatics in our meatless creation - includes Cheddar but best with added Bacon! - 18

CURRYWURST

Two Rivers Bratwurst with German Curry Ketchup, Sauerkraut & fried Onions in a Hoagie Roll - 15

BUFFALO CHICKEN SANDWICH

Breaded Chicken Breast, Griffin Buffalo Hot Sauce, Blue Cheese dressing, Coleslaw and Lettuce - 20

SMOKED TURKEY SINGLES CLUB

Juicy house smoked Turkey breast, Bacon, Ham, Cheddar, crisp Lettuce, Tomatoes and Mayo on your choice of toasted Rye, White or Multigrain (2 pieces), served with choice of side - 20

TREEHOUSE

A tower of fresh Lettuce, Tomatoes, Red Onion, Cucumbers, Microgreens, Smoked Cheddar, Pickles, Shredded Carrots, Mayo & Guacamole on your choice of Rye, White or Multigrain served with choice of side - 16

Add-Ons: Bacon, Cheddar Cheese, Swiss, Smoked Cheddar Cheese, Blue Cheese, house Bacon Jam- 3 each
Mushrooms, Fried Onions - 2 each

MAINS

FISH & CHIPS

East coast Haddock, beer-battered and deep fried golden brown, served with fresh-cut Kennebec Fries, Coleslaw and house-made Tartar Sauce

1 Piece - 16 2 Pieces - 20

MUSHROOM SCHNITZEL

Two pieces of tender Breaded Pork, golden fried topped with Creamy Mushroom Sauce. Served with Seasonal Vegetables, Mashed Potatoes & house Beef Gravy - 25

SEAFOOD FETTUCCINE

Prawns, Scallops, Shrimp & Mussels in a decadent White Wine Cream Sauce with fresh Herbs and grated Parmesan, grilled Garlic Baguette - 24

MAC & CHEESE

Scooby Doo Pasta in rich 5 Cheese Sauce, topped with more cheese and baked golden brown. Served with Grilled Baguette- 22

BANGERS & MASH

Two Local Sausages fried with onions, on creamy Mashed Potatoes swathed in house Beef Gravy with green Peas - 23

GRIFFIN BEEF DIP

Tender, inhouse Roast Beef, sautéed Onions and Mushrooms with Swiss Cheese on grilled Baguette, Roast Vegetable Jus, served with choice of side - 20

Try it with Blue Cheese, instead of Swiss!

OLD SCHOOL RUEBEN


Traditional Pastrami, melted Swiss Cheese, Sauerkraut and secret sauce on grilled Marble Rye Bread, served with choice of side - 19

PFEFFERKORN FRIKADELLEN

House Beef or Mushroom patty, in a Yorkie, with Mashed Potatoes, House Peppercorn Gravy and Red Cabbage - 24

DRAGON BOATS

Crispy Tofu tossed in our Korean BBQ sauce with shredded Cabbage, grated Carrots, Cucumber, and Green Onions. Topped with candied Almond slivers, with Romaine Lettuce boats and Sticky Rice. - 18 Chicken or Beef may be substituted for Tofu

 Denotes a Vegetarian or Vegan Option Available

 Denotes a Gluten Intolerance Option Available

While we strive to be as fastidious as possible in our kitchen, we cannot guarantee an allergen free environment. Please note that our fryers are used for menu items containing gluten.

APPIES & SHARES

CHEESE-IN-EVERY-BITE NACHOS

Cheddar and Mozza Cheeses on fresh Corn Tortilla Chips topped with Tomatoes, Green Onion, Black Olives and Jalapeno Cream Cheese drizzle. Served with Fresh Salsa and Sour Cream on the side - 21

Add Chicken or Taco Beef - 6, Guacamole - 3

POUTINE

Fresh-cut golden Kennebec Fries topped with squeaky Natural Pastures Cheese Curds and our Traditional Beef Gravy - 15

PEPPERCORN POUTINE

Rich Peppercorn Sauce over hand cut Fries & Natural Pastures Cheese Curds. Garnished with Blue Cheese crumbles - 17

DEEP-FRIED DILL PICKLES

Crisp-fried lightly breaded Dill Pickle spears, fresh Veggies, Dill or Chipotle Dip - 11

CHICKEN - OR - CRISPY TOFU WINGS

Tossed in your choice of Sauce, with fresh Veggies and house Blue Cheese Dip - 18
Griffin Hot, Korean BBQ, Salt & Pepper, Rum BBQ, Honey Garlic or Lemon Pepper

CALAMARI

Lightly dusted, quick-fried with Housemade Preserved Lemon Tzatziki, garnished with Green Onions and chopped Tomatoes- 18

WARM MAFIOSO OLIVES

Italian mixed Olives, Sundried Tomatoes, Pearl Onions and Caperberries, Olive Oil and Fennel Seed, served with two slices of grilled Baguette - 12

NONNA'S MEATBALLS


Big Ole Meaty Balls baked in rich Basil and Oregano Tomato Sauce and bubbly mozzarella with sliced grilled Garlic Baguette - 16

PIG SKINS

Crunchy Pork Rinds, topped with Cheddar & mozza, Bacon Bits and Green Onions, served with Sour Cream - 13

PHYLLO BRIE

Full wheel of Brie, wrapped in Phyllo Pastry & baked. Drizzled with Local, Fireweed Honey and candied almonds, with warm, sliced Baguette, Sundried Tomatoes and Apple - 18

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SOUPS & SALADS

SEAFOOD CHOWDER

Rich and creamy with Shrimp, Scallops & Rock Crab, Served with a wedge of warm Herbed Beer Bread - 15

SOUP OF THE DAY

Ask your server for today's creation. Served with warm Baguette - 8 Cup - 6

GRIFFIN GREENS

Fresh mixed Greens, shredded Purple Cabbage and Carrots, Cat & Crow Microgreens, choice of Dressing
Small - 8 Large - 11

CAESAR SALAD

Romaine Lettuce tossed in our house-made creamy Caesar Dressing, Bacon pieces, Parmesan and grilled Baguette
Small - 12 Large - 16

SESAME CRUNCH SALAD

Sesame Vinaigrette dressed Cabbage, Green Onions, Carrots and crunchy Chow Mein Noodles on Mixed Greens. Finished with Cucumber, candied slivered Almonds and Microgreens
Small - 12 Large - 16

Add Chicken, Prawns or Crispy Tofu to any salad. 6

DESSERTS

STICKY TOFFEE

A big slab of rich, sticky Date Cake, drowning in House Toffee Sauce, Vanilla Custard and whipped Cream- 9

NEW YORK STYLE CHEESECAKE

Creamy New York Cheesecake, baked inhouse topped with seasonal Fruit Compote and Whipped Cream - 9

CHOCOLATE PEANUT BUTTER PIE

Whipped Peanut Butter Mousse topped with Chocolate Ganache on Cookie Crust, with Whipped Cream - 9

SUNDAE BOWL

Three Scoops of creamy Vanilla topped with Chocolate, Butterscotch Sauce or Fruit Compote, whipped Cream and Chocolate shavings - 8
Add Frangelico or Brandy - 5

POLAR BEAR COFFEE

Black Coffee, Peppermint Schnapps, Creme de Cacao, Vodka & Whipped Cream - 9

IRISH CAMEL

Baileys, Jameson, Butterscotch Schnapps & Whipped Cream - 9