



THE NAKED TRUTH.

This golden Blonde Ale is our best selling beer. Could it be the mild hop character and smooth drinkability that brings people back? The light color and medium body? The name?

Other possible reasons for its popularity include the low hop flavor and light, fruity taste. Whatever the reason, the more Bare Ass Blonde you drink, the more we sell.

5% ABV



SERUM SOLD SEPARATELY.

This American-Style Pale Ale is aggressively hopped giving it a citrusy flavor and aroma. No antidote needed. People's Choice Award Winner—2001 Maryland Craft Beer Festival.

This beer is dark-golden, medium-bodied and quite hoppy. We call it "American-style" because American-grown hops are used rather than European hops.

5.6% ABV



TRANSFORM.

Conjuring forgotten lost arts, our brewmaster has infused flaked oats and malted barley to create this mystical, inky-black elixir that transforms one's soul and spirit.

This dark beer gets its silky smoothness from the flaked oats. Coffee-like flavors hide within a strong roasted malt presence and a medium hop bitterness.

5.5% ABV

BEER IS THE ANSWER.



BELONG.

Voted "Best Beer in Baltimore" for 1998 (*Baltimore Magazine*) and 2004 (*City Paper*). We'd like to thank the smooth, roasted malt flavor. The mild hop presence. The little people.

This medium bodied amber ale has just enough hops for balance and goes well with many foods.

5% ABV



SHAG A STUBBY.

This beer blends a crisp, light body and full malt flavor with a smooth, satisfying finish no bloke or sheila can resist. The aboriginal taste of this Australian lager will keep you and your cobbles grabbing for a coldie.

This is a great introduction into the world of handcrafted beers—recommended for someone who has never had a craft (micro) brewed beer.

4.5% ABV

CAN'T DECIDE WHICH BEER TO ORDER?

Then try them all! Not in some sort of chugging contest, but with the DuClaw Sampler Platter. You'll get mini-servings of our five staple brews, plus a seasonal beer that we have in the tanks. Cheers!



MORNING FAST BREAK

BREAKFAST

EGGS BENEDICT*

Two poached eggs atop Canadian bacon and toasted English muffin with hollandaise sauce, breakfast potatoes and fresh fruit. 9.99

BREWER'S BURRITO

Our specialty breakfast burrito filled with sausage, bacon, cheddar, ranchero potatoes, sour cream, eggs, and our made fresh salsa. Served with a side of fresh seasonal fruit. 8.99

BREAKFAST WRAPS

Made fresh with our Ranchero potatoes, cheese, sour cream, pico de gallo, eggs and your choice of filling (Bacon, Vegetable Medley, Sausage or Ham). Served with a side of fresh seasonal fruit. 7.49
Two fillings. 8.99

CLASSIC AMERICAN PLATTER

Scrambled eggs, ranchero potatoes, and your selection of meat (ham, bacon, or sausage), and toast (white, wheat or rye). Served with a side of fresh seasonal fruit. 8.99

BREAKFAST SANDWICHES

Egg, cheddar cheese, and your choice of bacon, sausage, or ham served on an English muffin or bagel. Served with a side of Ranchero potatoes. 6.99
Egg and Cheese only. 5.99

FRUIT AND YOGURT

A bowl of fresh cut seasonal fruit topped with vanilla yogurt and garnished with granola. 6.45

Add a warm Bran, Banana Nut or Blueberry muffin to your fruit & yogurt. 1.75

A LA CARTE

Bacon, ham or sausage (2). 1.99

Toast (2) white, wheat, or rye. 1.99

Ranchero potatoes w/ranch. 1.79

Bagel w/cream cheese. 2.29

English Muffin w/jelly. 2.29

Fresh Fruit cup. 2.99



CLASSIC AMERICAN PLATTER

WINES

Whites

CHARDONNAY

Livingston Cellars
Citrus notes, crisp finish. 8.00

Toasted Head

Oaky and buttery. 10.00/ 35.00

SAUVIGNON BLANC

Clos du Bois
Rich, hint of vanilla. 10.00/ 35.00

PINOT GRIGIO

Sutter Home
Crisp, pear, melon. 8.00

Hogue

Pear, white peach, hint of almonds. 9.00/ 31.00

REISLING

Columbia—Cellarmaster's
Floral notes, peach, limes, cloves, fruity. 10.00/35.00

Reds

CABERNET SAUVIGNON

Copper Ridge
Bright red fruit, notes of blackberry. 8.00

J Lohr 7 Oaks

Smooth, spicy, fruit forward. 11.00/ 38.00

MERLOT

Copper Ridge
Berry, hints of cocoa, earth & herb. 8.00

Blackstone

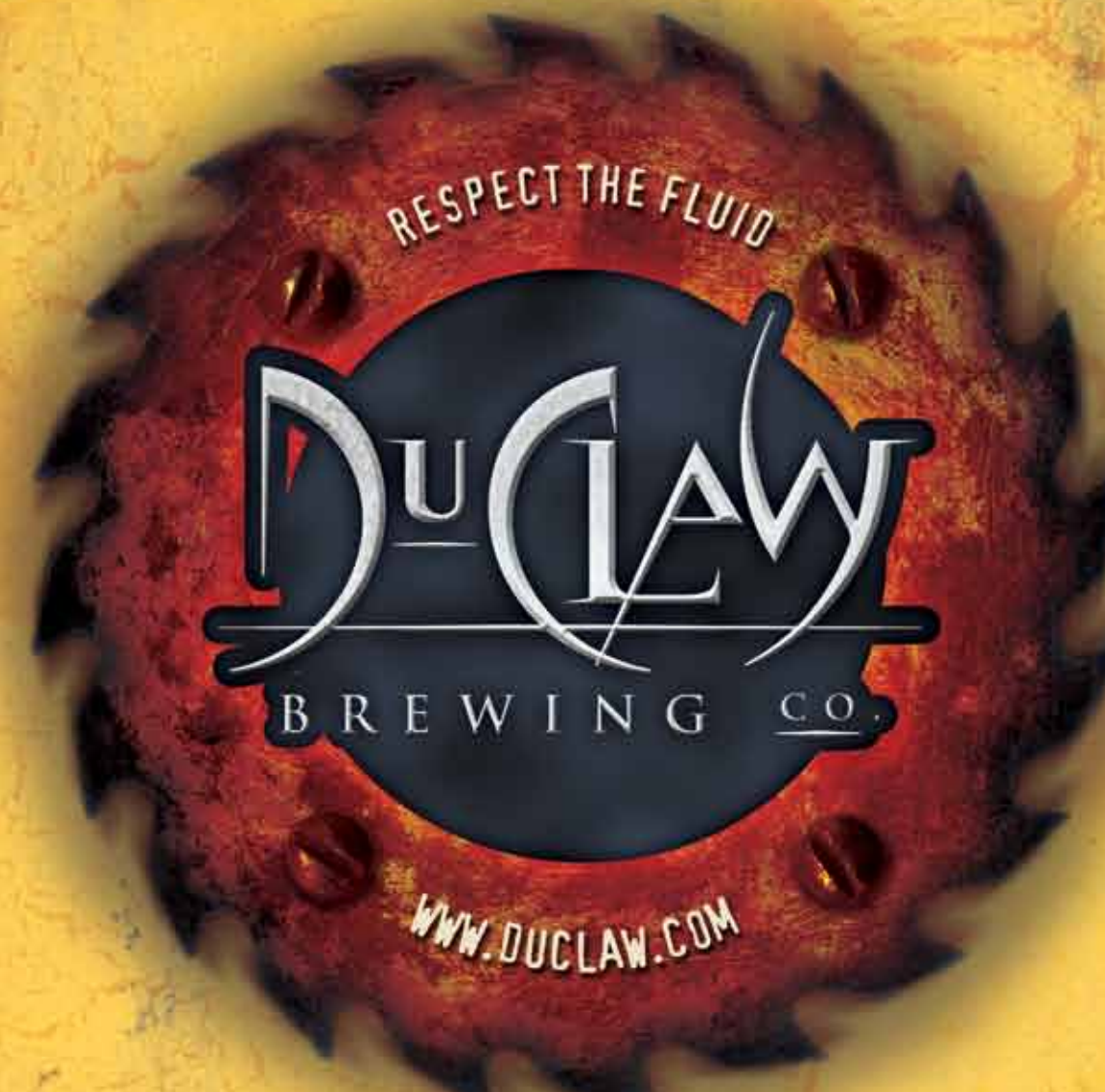
Supple oak, rich fruit, balanced. 10.00/ 35.00

PINOT NOIR

Crosspoint
Strawberry with hints of cherry, raspberry. 11.00/ 39.00

ZINFANDEL

Ravenswood
Fruit forward, everyday drinkability. 9.00/ 32.00



*Consuming raw or under cooked meats, fish, shellfish or fresh eggs may increase your risk of food borne illness especially if you have certain medical conditions.

JUMP-STARTERS

CRAB PRETZEL

An all-time DuClaw favorite! A Bavarian soft pretzel smothered in our own crab dip and cheddar cheese then baked. The DuClaw Crab Pretzel is back and better than ever! 9.99

BRUSCHETTA

Toasted bread points served with fresh chopped roma tomatoes, chopped garlic, basil and fresh mozzarella. 7.99

CHEESE QUESADILLA

Grilled tortilla stuffed with cheddar and pepper jack cheeses, diced jalapeños and our own pico de gallo. Served with sour cream and fresh salsa. 7.99
Add grilled chicken for 2.29

LOADED NACHOS

Tri colored tortilla chips smothered in real melted cheddar and pepper jack cheeses, fresh sliced jalapeños, our own pico de gallo, zesty chorizo sausage chili and topped with sour cream and green onions. 8.29



LOADED NACHOS

FRIED GREEN TOMATOES

Boursin cheese sandwiched between slices of green tomato, fried southern-style and topped with homemade marinara sauce. Served atop a bed of mixed greens. 7.99

BUFFALO DIP

Fresh pulled grilled chicken in a spicy buffalo dip swirled with bleu and cheddar cheeses. Served with celery sticks, tri color tortilla chips and grilled bread slices. 9.95

PRETZEL STICKS

Soft pretzel sticks brushed with butter served pub-style with your choice of honey, honey mustard, or our own homemade Bad Moon mustard. 6.99

MISFIT WINGS

Large roaster wings marinated in Misfit Red Ale, slow smoked and tossed in your choice of mild, hot, hotter, or stupid hot buffalo sauce, Carolina BBQ, blackberry BBQ, Cajun BBQ, sweet-n-sour, funky BBQ sauce, Old Bay, or jerk seasoning. Served with celery sticks and bleu cheese. 8.99

BEER BATTERED ONION RINGS

Our famous beer battered onion rings piled high on a pedestal. Served with your choice of mustard remoulade, creamy remoulade, funky BBQ, Cajun BBQ, blackberry BBQ, or chipotle sour cream. 8.59

FRIED CALAMARI

Fresh calamari lightly seasoned and fried until golden, Served with creamy remoulade and mustard remoulade. 8.29

POT STICKERS

Fried wontons stuffed with chicken and vegetables. Served with a spicy Thai sauce. 8.49

FRIED MOZZARELLA MOONS

Mozzarella moons fried until crispy and golden brown. Served with marinara sauce. 7.99

BUFFALO CHICKEN TENDERS

Breaded chicken tenders fried and tossed in your choice of mild, hot, hotter, or stupid hot buffalo sauces. 8.49

PUB FRIES

A giant helping of our golden brown French fries served in a big ole basket with your choice of two sauces. 5.49

VEGETATION

All salads served with your choice of dressing unless otherwise stated: Thousand Island, Bleu Cheese, Ranch, Fat Free Toasted Sesame, Pepper Parmesan, Lemon Honey, Poppy Seed, Honey Mustard, Sweet Balsamic, Romano Caesar and our own house dressing.

BUFFALO CHICKEN SALAD

Chilled mixed greens with tomatoes, cucumbers, and mixed peppers, topped with shredded pepper jack cheese, and spicy buffalo chicken. Served with an asiago toast point. 9.29

STRAWBERRY SALAD

Fresh strawberries on a bed of romaine lettuce, topped with grapes, sliced almonds, bleu cheese crumbles and a light and creamy poppy seed dressing. Served with an asiago toast point. 9.29
Add grilled chicken for 2.99

CAESAR SALAD

Romaine lettuce tossed with caesar dressing, aged parmesan cheese and garlic croutons. Served with an asiago toast point. 8.79
Add grilled chicken for 2.99

GRILLED CHICKEN SALAD

Fresh mixed greens topped with julienne peppers, tomatoes, cucumbers, hard-boiled egg, applewood smoked bacon crumbles and grilled chicken. Served with an asiago toast point. 9.99

SPINACH SALAD

Fresh baby spinach leaves, mushrooms, hard-boiled eggs, red onions, and applewood smoked bacon tossed in a warm honey lemon dressing. Served with an asiago toast point. 8.49
Add grilled chicken for 2.99

SWEET PECAN SALAD

Mixed greens, fresh granny smith apples and sugared pecans tossed with a sweet balsamic dressing and bleu cheese crumbles. Served with an asiago toast point. 8.79
Add grilled chicken for 2.99

SESAME GRILLED CHICKEN SALAD

Grilled chicken, sesame seeds, shredded carrots, scallions, fresh orange segments and crunchy chow mein noodles tossed in a mix of salad greens and toasted sesame dressing. Garnished with fried wonton triangles. 8.99

HAND WARMERS

All Sandwiches come with Misfit Chips, our own homemade potato chips, unless otherwise stated. Fries may be substituted for 50¢.

TURKEY MELT

Oven-roasted turkey topped with applewood smoked bacon and melted cheddar cheese on a classic pretzel roll. Served with a side of honey mustard. 9.29

CUBAN SANDWICH

Thinly sliced ham and turkey, melted Swiss cheese, pickles, garlic aioli and mustard nestled between two pieces of luau bread for just a hint of Hawaiian flavor and pressed in our panini grill. 9.29

BUFFALO CHICKEN PANINI

Breaded chicken strips tossed in a spicy buffalo sauce, topped with pepper jack cheese and served on panini grilling sourdough bread. Includes a side of bleu cheese for dipping. 8.99

PEPPERJACK CHICKEN SANDWICH

Grilled chicken topped with sautéed peppers and pepper jack cheese served on a toasted roll with a side of chipotle mayonnaise. 9.79

ULTIMATE GRILLED CHEESE SANDWICH

Mozzarella and asiago cheeses, prosciutto ham, sliced tomato, fresh basil and red pepper flakes served on sourdough bread and pressed in our panini grill for a twisted take on a childhood classic. Includes a side of marinara sauce for dipping. 9.29

PORTOBELLO & ROASTED PEPPER PANINI

Marinated portobello mushrooms, roasted red peppers, sautéed onions and smoked provolone cheese served on sourdough bread and pressed in our panini grill. Accompanied by a side of mixed greens topped with our own house dressing. 8.99

GRILLED CHICKEN SANDWICH

Grilled chicken breast served on a toasted roll with a side of chipotle mayonnaise. 8.79

SLOW ROASTED BRISKET SANDWICH

Brisket marinated in Carolina BBQ sauce, served on a grilled brioche roll and topped with onion straws. 9.99



PORK PASTRY PUFF

HONEY HICKORY RIBS

UTENSILS REQUIRED

PARMESAN ROMANO CHICKEN

Parmesan Romano cheese crusted chicken breast, over angel hair pasta in a light creamy tomato sauce. Served with an asiago toast point. 15.99

HONEY HICKORY RIBS

Half rack of spare ribs in a spicy-sweet honey hickory BBQ sauce and served with a side of red skin mashed potatoes and coleslaw. 14.99
Full rack for an additional 7.99

PORK PASTRY PUFF

Delicate puff pastry brushed with honey, layered with Swiss cheese and wrapped around a grilled pork medallion. Drizzled with hollandaise and sweet raspberry sauces. Served with your choice of two sides. 13.99

BLACKENED CATFISH

A blackened Cajun catfish filet topped with jalapeño pepper accented crab imperial. Served with spicy black bean chili and onion straws. 13.99

PEPPERJACK PENNE PASTA

Penne pasta tossed in our pepper jack cream sauce, julienne peppers, and onions. Topped with diced tomatoes and blackened chicken. Served with an asiago toast point. 14.99

VENOM & CHIPS

Fresh Rock Fish dipped in our Venom Pale Ale tempura batter and deep fried. Served with fries, coleslaw and a side of tangy tartar sauce for dipping. 12.99

GRILLED GOODNESS

All burgers are served with Misfit Chips. Fries may be substituted for 50¢.

THE BREWHOUSE BURGER*

Served with lettuce, tomato and onion served on a toasted roll. 7.99

ARIZONA BURGER*

Dusted with our Arizona seasonings and topped with lettuce, tomato, onion, applewood smoked bacon and gouda cheese. Served on a toasted roll with a side of chipotle mayonnaise. 9.79

BBQ BACON CHEESEBURGER*

A Brewhouse Burger topped with cheddar, lettuce, tomato and onion, applewood smoked bacon and BBQ sauce served on a toasted roll. 8.99

CHEESEBURGER*

Our juicy Brewhouse Burger with lettuce, tomato and onion, topped with your choice of American, cheddar, Swiss or mozzarella cheese served on a toasted roll. 8.79

BOURSIN BURGER*

Topped with creamy Boursin cheese, lettuce, tomato, onion, and served on a toasted roll. 8.99



STRAWBERRY SALAD

ARIZONA BURGER

SOUPS & CHILI

BREWMASTER'S SOUP DU JOUR

Our soup of the day, ask your server for today's selection. Bowl 4.99/Cup 3.99

BAD MOON CHILI

A hearty, slightly spicy chili with black beans and hot chorizo sausage, topped with cheddar cheese and diced onions. Bowl 5.99/Cup 4.99

ON THE SIDE

Red Skin Mashed Potatoes 2.29
Vegetable Medley 2.29
Cole Slaw 2.29
House Salad 4.39
Side Caesar 4.39
Misfit Chips with Dipping Sauces 3.49
Onion Rings 2.29
Fries 2.29