



Portland's
Original
Ale House

\$3 Deweys | www.threedollardeweys.com
(207) 772-3310 | 241 Commerical Street Portland, Maine
@threedollardeweys

Starters

Crab Cakes 19

Jumbo lump crab cakes served over a bed of greens, drizzled with scallion aioli, & a side of tartar

Deweys Sampler 23

Sweet potato tots, fries, onion rings, fried cheese curds, & chicken wings served with sriracha aioli, honey garlic habañoero, scallion aioli & maple sambal dipping sauces

Bacon Wrapped 18

Scallops*

Sea scallops wrapped with applewood-smoked bacon on a bed of greens with house maple sambal glaze

Chicken Wings 12/18

6 or 12 Buffalo, BBQ, sweet & sour, maple sambal, Jamaican jerk or honey garlic habañoero

Chicken Tenders 15

Buffalo, BBQ, sweet & sour, maple sambal, Jamaican jerk or honey garlic habañoero

Nachos (GFA) 15

Cheddar-jack cheese, fresh salsa, jalapeños, & sour cream
Add Guacamole - 4
Add Pulled Pork, Chicken, or Chili - 6

Brew Pub

Sprouts (GFA) (V) 12

Fried Brussels sprouts & shaved apple with a sweet cider reduction

Jumbo Pretzel Board 25

Warm jumbo pretzel with walnuts, sharp cheddar cheese, smoked Gouda, & red dragon cheese with accoutrements:

Charcuterie option - smoked ham, salami, & brisket

Veggie option - house pickles & seasonal vegetables

Baskets

Cheesy Garlic Bread Sticks 7

With marinara sauce

Fries 6

Onion Rings 6

Sweet Potato Tots 6

Pretzel Sticks 6

With beer cheese - 4

Thorn's Cheese Curds 15

With honey garlic habañoero



Portland's Original Ale House

Hailed as the *first place in Portland to pour a pint*, \$3 Deweys originated in the Old Port back in 1980 when it was started by Alan D. Eames the "Indiana Jones of Beer." Known as a pioneer of Maine's craft beer scene, it was the unique beers & the bar's friendly atmosphere that set Deweys apart from the rest. Armed with 36 tap lines and a rich history, the new \$3 Deweys continues to stay true to its roots - "Serving the best beers from Maine and away".

Sandwiches

All sandwiches come with fries & a pickle.
Gluten-free bread available - 2

Smoked Turkey BLT (GFA) 16

Turkey, bacon, lettuce, tomato, smoked Gouda, & scallion aioli on rustic Italian bread

Reuben (GFA) 17

Corned beef brisket, sauerkraut, Swiss cheese, & Russian dressing on marble rye

Pulled Pork 16

Pork shoulder, smoky BBQ sauce, & coleslaw on a brioche bun

Fish Tacos 15

Fried haddock, coleslaw, sriracha aioli, corn tortilla

Crispy Buttermilk Fried Chicken Sandwich 17

Fried chicken breast, topped with melted cheddar, sriracha aioli, pickled red cabbage, on a brioche bun

Seared Salmon Sandwich (GFA) 18

Seasoned salmon, topped with scallion aioli, pickled red onion, mixed greens, & avocado, served on a brioche bun

Maine Lobster Roll (GFA) MKT

Hand picked lobster meat tossed in house mayo with lettuce on a toasted New England style hot dog roll

Joe's Choice

Steak & Cheese (GFA) 17

Our classic shaved rib eye steak bomb with melted American cheese, sautéed onion, mushrooms, & peppers on a sub roll

Mediterranean Style (GFA) Chicken Salad Sandwich 15

Zesty chicken salad, fresh herbs, capers, topped with shredded romaine, & grape tomatoes on a brioche bun

Haddock Rachel (GFA) 17

Blackened haddock filet, coleslaw, Swiss cheese & Russian dressing on grilled marble rye

Deweys Dog (GFA) 8

Quarter pound all beef hot dog on a roll
Loaded with beer cheese - 1
Sauerkraut - 1
Beef chili - 3

Burgers

All burgers come with fries & a pickle.
Gluten free bread available - 2

Big River Burger (GFA) 16

8 oz Beef patty, lettuce, tomato, red onion, & choice of cheese

The Deweys Burger (GFA) 18

8 oz Burger topped with corned beef brisket, sauerkraut, melted swiss, & Russian dressing

Farmhouse Burger (GFA) 17

8 oz Burger topped with melted cheddar, sliced apple, crispy bacon & mixed greens drizzled with our house-made maple sambal

BBQ Bacon Burger (GFA) 17

8 oz Beef patty, bacon, cheddar, & smoky BBQ sauce

For The Kids

Served with a soft drink (Coca Cola products)

Chicken Tenders 9

With fries

Cavatappi Pasta (V) 8

With marinara

Hot Dog (GFA) 6

With fries

Grilled Cheese (GFA)(VT) 8

With fries

Mac & Cheese (VT) 8

Cheeseburger (GFA) 9

With fries

Sides

Onion Rings

French Fries

Sweet Potato Tots

Side Garden Salad

Side Caesar Salad

Veggie Of The Day

a Deweys favorite

Entrées

Beer Steamed Mussels & Smoked Cajun Sausage 25

Prince Edward Island mussels, steamed in beer with garlic, capers, red onion, & Dijon, served with grilled bread

Fish & Chips 22

Haddock fried to perfection with fries, coleslaw, & tartar sauce

Grilled Sirloin (GFA) 32

10 oz Sirloin cooked to temperature of your choice, topped with house zesty chimichurri, roasted potato, & veggie of the day

Mac & Cheese Bowl 18

Cavatappi pasta tossed in a house-made, velvety smooth blend of creamy cheeses topped with Ritz cracker crumbles
Add pulled pork or buffalo chicken - 6

Maine Lobster Mac & Cheese 34

Deweys traditional mac & cheese loaded with succulent Maine lobster

Become a



20 oz Pours of All Drinks

\$1 Off All Drink Pours

FREE 2023 Mug Club T-Shirt

FREE 2023 Mug Club Sticker

Events & Prizes

Exclusive to Mug Club Members

**Extended Happy Hour
Exclusive to all Mug Club Members**

Available year-round

Monday - Thursday | 12-11pm

Ask your server for more details

Soups

Cup/Bowl

Deweys Beef Chili (GFA) 9/12

The original Deweys recipe topped with cheddar-jack cheese

Princess Point

Seafood Chowder (GFA) 12/18

Homemade using the original Christopher family recipe! Delicious creamy base with shrimp, scallops, clams, & haddock served with oyster crackers

Veggie Life

Jackfruit Chili (GFA)(V) 9/12

Medium-spicy, protein & fiber packed hearty chili, slow simmered with beans, tomatoes, jackfruit, red quinoa, & corn

New England Style

Clam Chowdah 8/12

Traditional clam chowder with bacon served with oyster crackers

Salads

Add protein to any salad:

Grilled Chicken 6, Mediterranean Chicken Salad 6, Crispy Tofu 6
Blackened Haddock 12, Salmon 14, Lobster Salad 21

Make any full size salad a wrap with fries - 2

Half/Full

House Garden (GFA)(V) 8/13

Mixed greens, carrots, cucumbers, cherry tomatoes, & red onions with a zesty vinaigrette

Classic Caesar 8/13

Chopped romaine lettuce, shaved Parmesan & Asiago cheese, sourdough croutons

Avocado Ensalada (GFA)(VT) 16

Mixed greens, avocado, tomato, cucumber, carrots, pickled red onion, candied walnuts, & goat cheese with blood orange shallot vinaigrette

Summer Berry (GFA)(VT) 16

Mixed greens, strawberries, blueberries, red onion, goat cheese & candied walnuts served with a side of balsamic vinaigrette

(GFA) = Gluten-Free Option Available (VT) = Vegetarian (V) = Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 20% gratuity can be added to parties of 6 or more. Menu updated (5/5/23)

- Military & First Responder Discount -

We are proud to offer a 20% discount to all that serve.

Valid for all food and drink. Valid for all police officers, firefighters, EMTs, dispatchers, doctors, nurses, hospital workers, veterans, military personnel and their families. Please present server with I.D.

Vegan & Vegetarian

- Vegan Nachos** (GFA)(V) **16**
 Vegan cheese, jalapeños, & fresh salsa
 Add Guacamole - 4, add BBQ Jackfruit - 6, add Veggie Life Jackfruit Chili - 6
- BBQ Jackfruit Sandwich** (GFA)(V) **20**
 BBQ jackfruit rubbed in our house blend of spices & roasted with portobello mushrooms & caramelized onions, topped with vegan slaw on a burger bun, served with french fries
- BBQ Jackfruit Tacos** (GFA)(V) **18**
 BBQ jackfruit rubbed in our house blend of spices & roasted with portobello mushrooms & caramelized onions, topped with vegan slaw in corn tortillas, served with french fries
- Crispy Buffalo Tofu Sandwich** (GFA)(V) **17**
 Seasoned tofu fried and tossed in vegan Buffalo sauce, topped with shaved romaine, diced tomato & vegan mayo on a burger bun with french fries
- Vegan Poutine** (GFA)(V) **19**
 French Fries smothered in house made mushroom gravy & shredded vegan cheese

Sides

- French Fries**
- Sweet Potato Tots**
- Side Garden Salad**
- Veggie Of The Day**

Dedication

Why dedicate such a large amount of our menu to vegan, vegetarian and gluten-free items? Because we believe good food should be enjoyed by everyone, regardless of their dietary restrictions or preferences - even in pubs.

Grab your forks (*or hands*), dive right in & **indulge** knowing we take great care in our food preparation practices, such as regular employee training & dedicated safe work spaces.

Build Your Own Veggie Burger

All burgers come with house-made vegan herb aioli, lettuce, tomato & onion on a burger bun. Served with french fries & a pickle. (GFA)(V)

Step 1: Choose Patty

Veggie Life Quinoa Patty **17**

Made in Maine, hearty patty of organic red quinoa, fresh garden veggies, garlic & Italian herbs

or

Beyond Burger **17**

Step 2: Choose Cheese

Top it with Daiya cheddar cheese or your choice of smoked gouda, cheddar, Swiss, American or goat cheese

Step 3: Top It Off

House pickles, pickled red onion, pickled red cabbage, vegan coleslaw - 0.50/ea
 BBQ jackfruit, Veggie Life Jackfruit Chili - 2/ea

Deweys Desserts

- Reese's Peanut Butter Pie** (GFA) **9**
 Reese's peanut butter pie drizzled with Hershey's dark chocolate fudge & caramel in a Hershey's cocoa crust, topped with whipped cream
- Chocolate Lava Cake** (GFA) **9**
 Rich chocolate cake with a warm molten chocolate center, topped with whipped cream & chocolate sauce
- Chocolate Brownie Sundae** **9**
 A warm chocolate brownie with vanilla ice cream, topped with whipped cream & powdered sugar
- Turtle Cheesecake** **10**
 New York style cheesecake with caramel drizzle & pecans, topped with whipped cream, chocolate sauce & walnuts