



the Dogfish

Company, Inc.

128 Free Street
Portland, ME 04101

www.thedogfishcompany.com

"I refuse to join any club that would
have me as a member."
— Groucho Marx

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News & Events

May, June & July 2010!!



the Dogfish

Company, Inc.

Dogfish Cafe	Dogfish Bar & Grille
953 Congress Street	128 Free Street
Portland, Maine	Portland, Maine
207-253-5400	207-772-5483

Open 11:30 am Daily
Cafe—Sundays Closed

Bar & Grille—Open Sundays at Noon
Nightly Dinner Specials
Takeout Available

www.thedogfishcafe.com
www.thedogfishbarandgrille.com

Dogfish Featured Artists

Dogfish Bar & Grille (May - Aug)

Jay Labrie

Jay is an artist living in Portland. He is originally from the St Johns Valley in Northern Maine. Jay has been painting every day for the past forty years and his home and studio are filled with his work. His subjects range from portraits, still lifes, architecture, seascapes and images of the St. Johns Valley.

Gail Allen

A native of the Northeast coast, Gail has always been influenced by the ocean. She works in all painting medium as well as papier mache and hand built ceramics. Her paintings are bright and bold. She writes, "This art is designed for the single purpose of making one smile."

Dogfish Café (May - Aug)

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Sandy Katz

Sandy is a Maine artist living in Saco. She writes: I am primarily a self taught artist but over the years have taken classes with several local art teachers. I enjoy working from life, painting the wide variety of scenery along the coast, the woods and gardens of Maine.

Weekly Specials

Monday: \$2.50 Drafts all night!!! (4 - close), 50% off starter menu items (4 - 7pm)

Tuesday: \$2.50 Drafts all night!!! (4 - close), Hospitality Night

Wednesday: Open Mic – \$2.50 Pint Tuckerman's Pale Ale, Special from 4pm to close, \$7.99 Beef Kabobs & Mussels (4 - 7pm), music @ 7pm. Sign up for open mic @ 6:30pm

Thursday: \$3 Allagash Pints All Night! Music @ 8pm

Friday: Jazz Friday - \$2.50 Bottle Beer and \$5 Doggie Fizzles!!! (4 - 7pm), music @ 5pm, music @ 8pm.

Saturday: \$3 Shipyard Pints All Day!!! Music @ 8pm.

Sunday: \$2.50 Long Trail Pints ALL DAY!!! Kitchen's open till 8pm. Come on in!

Dogfish Gear

Available at the
Dogfish Bar & Grille

Hats \$16.99

T-Shirts \$16.99

Sweatshirts. . . . \$39.99

Polos \$44.99

Dogfish Bar & Grille

- 5/5 Acoustic Open Mic - Featuring Britta
- 5/7 Travis James Humphrey
- 5/7 The VanVoorst Jazz Trio
- 5/8 An Evening with Darlingside
- 5/12 Acoustic Open Mic - Featuring Kirk Underwood
- 5/13 The Mutineers
- 5/14 Travis James Humphrey
- 5/14 The Sally Davis Trio
- 5/15 Sean Mencher & the Rythem Kings
- 5/19 Acoustic Open Mic Featuring The Cosmic Zombies
- 5/20 An Evening with Stephanie Hayward
- 5/21 The HighBall Jazz Trio
- 5/22 The Bob Band
- 5/26 Acoustic Open Mic - Elle Carpenter
- 5/27 The Joint Chiefs
- 5/28 Travis James Humphrey
- 5/28 Jazz Friday with Jazzy Chaz
- 5/29 Dark Hollow Bottling Company
- 6/1 Acoustic Blues and Roots Jam
- 6/2 Open Mic Featuring Liz Rogers
- 6/3 Kelly Ravin
- 6/4 Travis James Humphrey
- 6/4 Van Voorst Trio
- 6/8 Acoustic Blues and Roots Jam
- 6/9 Open Mic Featuring Maria Jordan
- 6/10 The Mutineers
- 6/11 Travis James Humphrey
- 6/11 Hot lunch jazz
- 6/12 Sean Mencher & the Rythem Kings
- 6/15 Acoustic Blues and Roots Jam
- 6/16 Open Mic Featuring Bonnie & Steve
- 6/17 Stephanie Hayward
- 6/18 Travis James Humphrey
- 6/18 Highball Jazz Trio
- 6/19 Truth about Daisies
- 6/22 Acoustic Blues and Roots Jam
- 6/23 Open Mic Featuring Kristen Marto
- 6/24 Joint Chiefs
- 6/25 Brian Patrick
- 6/25 Jazzy Chaz
- 6/29 Acoustic Blues and Roots Jam
- 6/30 Open Mic
- 7/2 Travis James Humphrey
- 7/2 Van Voorst Trio
- 7/3 Big Blue
- 7/6 Acoustic Blues and Roots Jam
- 7/7 Open Mic featuring Colleen Hart
- 7/8 The Mutineers
- 7/9 Travis James Humphrey
- 7/9 The Sally Davis Trio
- 7/10 Groove Rukus
- 7/13 Acoustic Blues and Roots Jam
- 7/14 Open Mic
- 7/15 Stephanie Hayward
- 7/16 Travis James Humphrey
- 7/16 The HighBall Jazz Trio
- 7/17 The Potato Pickers
- 7/20 Acoustic Blues and Roots Jam
- 7/21 Open Mic featuring Lizzy Pitch
- 7/22 The Joint Chiefs
- 7/23 Happy Hour with Brian Patrick
- 7/23 Jazzy Chaz
- 7/24 An Evening with Patrick Coman
- 7/27 Acoustic Blues and Roots Jam
- 7/29 Jim Danboise
- 7/30 Happy Hour with Brian Patrick
- 7/30 Abram Taylor
- 7/31 The Dark Horse bottling Company

Dogfish News

Hello Dogfish Nation!!!!....**Spring has sprung!!**.. And with the nice weather we are trying to open our decks when we can, and should have them open fulltime soon. Decks, Beer mmm...Also, in our continued commitment to exploring new culinary adventures, we hope to have the new seasonal menus out by end of May, if you have any request make sure you get them in to Zack or Jay soon... I hope everyone survived the winter. Not a bad one if you ask me. Let's hope we don't pay for it with a wet Spring. Did I just Jinks us, sorry!...**Save the Date!!..August 21st – The first Portland Music and Arts Festival will be happening at our Free Street location, hosted by....yes... little old dogfish, oh and MaineHealth.** Should be a great day - local artist, Maine Beer Garden, food and music all day, you don't want to miss it... If you haven't already, make sure you get on our new birthday club list..huge discount for all our loyal dogfishians during your birthday month. **Fill out a comment card and include your b-day**, visit our website www.thedogfishcompany.com and get on the list, tell your server, do whatever it takes... Lots of good things happening at the old DogFish... Well not a lot to say, hope everyone is doing well, and as always we would like to thank you again for your continued support of the Dogfish. 2010 has started out great and we are really looking forward to a good summer... As always, I would like to give a special thanks to the whole Dogfish crew who work hard to make your experiences at the Dogfish pleasant and enjoyable. Thanks guys. **See ya at the Dogfish! Ted**

Having a special event?

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"A nickel
ain't worth
a dime
anymore."
— Yogi
Berra

Meet the Dogfish Staff Christopher Hopkins

D.O.B.: 09/23/1985 • **Position:** Host, Bus, Wait, Bartender - Utility Player • **Nicknames:** Hoppy, (seriously!)

DFNews: Favorite Dogfish Menu Item?

Hoppy: Veggie Burger

DFNews: Favorite drink?

Hoppy: Margarita

DFNews: Favorite color?

Hoppy: Baby Blue

DFNews: Besides Dave "Portland's Best Bartender", who are your idols?

Hoppy: Andy from Weeds and of course Ted, just look at my haircut

DFNews: What goals do you have for 2010?

Hoppy: Keep living the Dogfish Dream and grad school.

DFNews: Where would you like to live?

Hoppy: Peru

DFNews: How long does it take you to get ready in the morning?

1hr, 1.5 hrs, 2hrs?

Hoppy: 1.5 Hours, it used to be longer till I got the haircut!

DFNews: Favorite super hero?

Hoppy: Super "H" from Halloween 09, check out the pics on Dogfish Fan page at Facebook

DFNews: If you only had \$1 dollar left to your name how would you spend it?

Hoppy: Fill an expired parking meter.

DFNews: You know that's against the law, rebel

DFNews: Other Fun Facts about Mr. Hopkins, or Hoppy; His favorite flowers are tulips, he once ran a mile in under 4 minutes, he likes Eric Clapton and Prince and he says if he met the right girl today he'd propose tomorrow. How sweet!...?

**Join our mailing list visit
www.thedogfishcompany.com**



Dogfish Fact

Maggie **is** the most spoiled dog in the world....Check out Maggie pics and other dogfish pics on facebook. Freestreet128 and join the dogfish fan page.

Your opinion counts...

If you think a member of our staff should be nominated for employee of the month take a moment to fill out a comment card. Any member of the Dogfish Crew is eligible. (Don't forget the cooks!)



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**ACOUSTIC
OPEN
MIC
NIGHT**

the Dogfish
Bar & Grille

**EVERY
Wednesday
at 128 Free St
...sign up at 6:30**

**Tuckerman
BREWING COMPANY**
\$250 drafts

with your hosts
Michele Arcand
& Craig Springer

Dogfish Secret **Recipe**

Sue Baker's Sweet and Sour Summertime BarBque Sauce

Ingredients:

3-4 pounds of chicken drumsticks and thighs or spareribs	1/4 currant jelly
1 cup catsup	2 Tbls. soy sauce
1/2 cup white vinegar	1 Tbls. chopped garlic
1/2 cup chopped onion	1 tsp. dry mustard
1/4 cup dark molasses	1 tsp. ground ginger
1/4 honey	



Directions:

Stir all ingredients together in a heavy pot. Bring to a boil over medium high heat. Reduce heat to medium and simmer 5 minutes. Add chicken or ribs and stir to coat with sauce. Cover pot and simmer for 40 minutes. Preheat oven to 350 degrees. Place chicken or ribs and sauce in baking pan. Spoon sauce over each piece of meat. Bake until glazed and tender about 20 minutes.

*"I cook with wine, sometimes I even add it to the food."
- W.C. Fields*

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Any Appetizer or Salad



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