

O'GRIFFS

Grill & Brewhouse

Quincy, IL



THINGS TO SHARE

BIG BOB'S COLOSSAL SHRIMP

bob's been shrimpin'... five giant sized shrimp dipped in a tempura batter then fried to a crispy golden crunch, served with cocktail sauce and a lemon wedge 8.49

PORTOBELLO MUSHROOMS

portobello mushroom slices lightly breaded and fried golden brown, served with O'Griff's signature sauce 6.29

SWEET POTATO FRIES

a southern classic... fried to a crispy crunch, served with a sweet and tangy cinnamon- maple dipping sauce 3.79

WHITE CHEDDAR CHEESE BITES

100% wisconsin white cheddar cheese curds, breaded and fried, served with ranch dressing 5.39

ARTICHOKE HEARTS

these artichoke hearts are hand breaded and fried golden, served with our seasoned butter sauce 6.89

FRIED ZUCCHINI

oval cut zucchini slices dipped in italian-style cheese and bread crumbs, fried and served with O' Griff's signature sauce 5.29



MUSHROOMS

these whole button mushrooms are fried with a crispy golden outside and a delicious, juicy inside, served with ranch dressing 4.19

BUFFALO CHICKEN STRIPS

four all white meat, crispy fried chicken strips tossed in a hot buffalo sauce, served with celery and your choice of ranch or bleu cheese dressing 6.39

ONION RINGS

no tears here... sweet rings of onion double dipped in a premium beer batter then fried to a crisp golden brown, served with O'Griff's signature sauce 5.29

WINGS

crispy fried unbreaded chicken wings tossed in one of the following sauces: mild, hot, fire, bbq, teriyaki, raspberry cayenne, chipotle honey, jamaican bbq... or have them plain, served with celery sticks and choice of ranch or bleu cheese six wings 4.99 eleven wings 6.99

SWEET CORN NUGGETS

sweet kernels of corn dipped in a special batter then fried to a crispy golden brown, served with ranch 4.79

TOASTED RAVIOLI

pasta pillows filled with a blend of cheese and sausage then fried up golden brown, served with marinara sauce... twelve for 6.19

NACHOS

nacho chips topped with your choice of a half pound of seasoned ground beef or chicken, then smothered with cheddar-jack cheese, lettuce, tomatoes, green onions, jalapeños and sour cream, sided with salsa 7.69

IRISH NACHOS

crispy fried potato slices loaded with crumbled bacon, cheddar jack cheese, green onions and jalapeños, served with sour cream 4.79 with a half pound of seasoned ground beef 6.19

MOZZARELLA STIX

seven mozzarella cheese stix coated with an italian seasoned breading and deep-fried golden brown, served with a side of marinara sauce 4.99

POT OF GOLD COMBO

can't decide... how about a tasty combination of onion rings, cheese bites, mushrooms, toasted ravioli, mozzarella sticks and chicken strips, served with O'Griff's signature sauce, marinara and ranch 8.89 (no substitutions please)



A 15% GRATUITY WILL BE ADDED TO GROUPS OF 8 OR MORE

SOUP & SALADS



SMOKEY APPLEWOOD ROMAINE SALAD

make it a lighter fare ~ with smokey applewood salmon atop a bed of crisp romaine lettuce with shredded parmesan and croutons, served with smokey ranch dressing and a lemon wedge 8.99

SOUP & SALAD

a cup of today's featured homemade soup paired with our side salad 5.59
a cup of our homemade cheese soup paired with our side salad 6.19

HOUSE SALAD

greens topped with cheddar-jack cheese, tomatoes, cucumbers and croutons, served with your choice of dressing 3.99

CHICKEN CAESAR SALAD

this is one to try... romaine lettuce topped off with eight ounces of grilled chicken, parmesan cheese and croutons, served with our creamy caesar dressing 7.09

CHEF SALAD


ham, turkey, cheddar-jack cheese, tomatoes, cucumbers and croutons atop a bed of fresh greens, served with your choice of dressing 6.09

GRILLED CHICKEN SALAD

eight ounces of grilled chicken nested on a bed of greens with cheddar-jack cheese, tomatoes, cucumbers and crunchy croutons, served with your choice of dressing 6.79
or try buffalo style chicken 7.29

CRISPY CHICKEN SALAD

a bed of greens topped with crispy breaded chicken, cheddar-jack cheese, tomatoes, cucumbers and crispy croutons, served with your choice of dressing 6.79
or try buffalo style chicken 7.29

dressings:  ranch, thousand island, italian, western, bleu cheese, honey mustard, poppy seed, balsamic vinaigrette
fat free ranch, fat free french, fat free raspberry vinaigrette

Hidden Valley ® Original Ranch ® is a registered trademark of Hidden Valley Foods.

PASTA

served with a sweet yeast roll and butter

SPAGHETTI

tender spaghetti noodles smothered with our homemade sauce flavored with onions, peppers and basil, finished with sprinkles of fresh parmesan cheese 7.99

CAJUN CHICKEN PASTA

fettuccini tossed with our homemade, cajun infused alfredo sauce and grilled cajun chicken, topped with fresh diced tomatoes, green onions and fresh parmesan cheese 9.99

FETTUCCINI ALFREDO

steamed broccoli, sautéed mushrooms and fettuccini pasta tossed with our own creamy rich alfredo sauce, sprinkled with fresh parmesan cheese 8.99
with diced chicken 9.99



Ask your server about today's featured homemade soups
cup 2.29 bowl 3.49
Homemade Cheese Soup
cup 2.89 bowl 4.29

SANDWICHES

served with french fries
lettuce, tomato, onion and pickle upon request

GRILLED CHICKEN

an eight ounce breast of chicken grilled tender, topped with bacon and swiss cheese, served on a kaiser bun with mayo on the side 7.29

THE CLUB



sliced ham, turkey, bacon, lettuce, tomato, mayo, swiss and american cheese presented on texas toast 6.19

GYRO

tender grilled lamb with shredded lettuce, tomato, onion and cucumber sauce, presented on pita bread 6.19

CHIPOTLE BEEF MELT

O'Griff's shredded pulled roast beef topped with swiss cheese, french fried onions and our special chipotle sauce, served on a hoagie roll with a side of au jus 7.19

BBQ PORK

shredded pork prepared fresh then tossed in bbq sauce, served on a kaiser bun with a side of bbq sauce 5.99

FRENCH DIP

O'Griff's shredded pulled roast beef piled high on a hoagie bun, topped with swiss cheese and served with au jus 6.09

PHILLY BEEF

shredded, slow roasted beef topped with green peppers, onions and swiss cheese, presented on a hoagie bun with a side of au jus 6.19

TENDERLOIN

a tenderized pork loin breaded and fried to a golden brown, served on a kaiser bun 5.89



BLT

big... large... tall... bacon, lettuce, tomato and mayo served on texas toast 4.49

WET PIG



our breaded pork tenderloin topped with 57® sauce and swiss cheese on a kaiser bun 6.49

REUBEN

shaved corned beef and sauerkraut mixed with 1000 island dressing and swiss cheese presented on grilled marble rye bread 6.09

BOURBON ST. BURGER

this third pound, 100% beef patty is cajun seasoned, topped with cheddar cheese, jalapeños and grilled onions, served on kaiser bun 6.49

PATTY MELT

a third pound, 100% beef patty with grilled onions and swiss cheese, served to you on grilled marble rye bread 6.49


BBQ CHEDDAR CHEESEBURGER SLIDERS

three juicy mini burgers on toasted mini buns, topped with cheddar cheese, sided with bbq sauce 6.99

BUFFALO CHICKEN SANDWICH

call the fire marshall... this boneless, eight ounce breast of chicken is grilled and tossed in a spicy hot sauce, served on a kaiser bun with a side of bleu cheese 7.09

BUILD-A-BURGER

this third pound, seasoned 100% ground, grilled beef patty 4.99 **MAKE IT A DOUBLE** 1.89 extra
add your favorite toppings:
 additional toppings: jalapeños .50
cheese (american, swiss or cheddar) .50 ~ bacon 1.00
grilled onions .50 ~ sautéed mushrooms .50

SIDES

HOMEMADE CHEESE SOUP cup 2.89 bowl 4.29

CHEESE SAUCE 1.29 **COLE SLAW** 1.39

BAKED POTATO 1.99 **APPLESAUCE** 1.29

CURLY FRIES 1.99 **RICE PILAF** 1.89

GARLIC HERB POTATOES 1.99
with peppers & onions 2.49

HOMEMADE SOUP OF THE DAY cup 2.29 bowl 3.69

SIDE TOSSED SALAD 3.19 **SEASONED FRIES** 1.69

STEAMED BROCCOLI 1.89 **COTTAGE CHEESE** 1.69

VEGGIE OF THE DAY 1.69 **MAC N CHEESE** 2.99

MASHED POTATOES with brown gravy 2.29

ENTRÉES

the following entrées are served with a sweet yeast roll and your choice of two sides

**NOT RESPONSIBLE
FOR STEAKS COOKED
PAST MEDIUM**



JAMAICAN PORK CHOPS

a six ounce, center cut, bone-in pork chop seasoned then flame-grilled the island way, served with our secret spicy sauce on the side...
one chop 9.09 two chops 10.99

SMOKEY APPLEWOOD SALMON DINNER

a delicious salmon dinner with hints of applewood, brown sugar, bacon and marjoram, baked to perfection to provide a savory experience, sided with a lemon wedge and smokey ranch dipping sauce 12.49

O'GRIFF'S BBQ RIBS

baby back pork ribs slow roasted then flame-grilled and basted with barbeque sauce
½ rack 11.59 full rack 14.59

SMOTHERED CHICKEN BREAST

eight ounce grilled breast of chicken smothered with sautéed onions, peppers, mushrooms and melted swiss cheese 9.99

TILAPIA

an eight ounce tilapia fillet lightly seasoned and grilled in lemon pepper, served with lemon 10.99

BIG BOB'S SHRIMP DINNER

five colossal sized shrimp dipped in a tempura batter then fried up light and crispy, served with cocktail sauce and a lemon wedge 11.49

WHOLE CATFISH

"freshly breaded" just right and fried the O'Griffs way! sided with a lemon wedge and tartar sauce 8.49

SMOKED PORK CHOPS

a six ounce flame-grilled, center cut, bone-in smoked pork chop, sided with bbq sauce
one chop 9.09 two chops 10.99

STEAK LOVERS T-BONE

the granddaddy of steaks... sixteen ounce tender t-bone steak flame-grilled to your liking 16.99
add 3 colossal shrimp for 4.00

O'GRIFF'S N.Y. STRIP

this ten ounce, tender and juicy new york strip steak is flame-grilled to your liking 12.49

FAVORITES

N.Y. STRIP STEAK SANDWICH

a seven ounce new york strip steak, flame-grilled and presented open-faced on texas toast topped with grilled peppers and onions, served with french fries and au jus 8.59

CORNED BEEF & CABBAGE
an O'Griff's tradition... offered every friday of each and every week, served all day a generous portion for only 7.69

OPEN-FACED ROASTED BEEF SANDWICH

roasted beef served open-faced and piled high on texas style bread with mashed potatoes and gravy, includes our vegetable of the day 7.59

PIGTAILS

a plate full of O'Griff's curly fries smothered with bbq pork, topped with melted cheddar and monterey jack cheese, sprinkled with green onions 8.59
½ order 5.99

CHICKEN STRIP BASKET

four, all white meat chicken strips fried up golden, served with french fries and ranch dressing 6.49
try them buffalo style 6.99

PONY SHOE

choice of a third pound, 100% burger or shredded roast beef on texas toast, covered with french fries and smothered with nacho cheese sauce 6.99

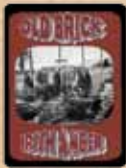
CATFISH STRIPS

seven seasoned and breaded catfish strips fried golden, served with french fries, cole slaw, tartar sauce and a lemon wedge 7.39

MICRO-BREWERY

At O'Griff's we hand craft a mouth-watering variety of beer styles with the traditions of patience and perfection that bring distinctive colors and flavors to you. In our brewhouse we brew 7 to 10 barrel batches of beer using only the finest grains, malts, hops, water and yeast. After the beer has fermented for at least a week in one of our temperature controlled fermenters located in our brewhouse, the beer is then transferred to one of the 10 storage tanks in the cellar where the beer is chilled and aged.

Over the course of the year, we continue to brew 7 to 10 different beer styles.



OLD BRICK IRISH AMBER

This Irish styled, reddish-brown ale is brewed with 6 of the finest malts. A mixture of English and American hops gives a moderate hop bitterness, flavor and aroma. 5.6% ABV



GEMS IPA

This is a wonderful India Pale Ale. The history of this beer style is as rich as the malts that are used to make it. The hops used in this are only the best 'Noble' hops and impart a crisp, spicy aroma and flavor. The beer was originally dry hopped to help it remain fresh for its long journey to India. Over half of the hops used to make this beer are left at the end of the brewing process to give you a huge, clean, spicy, floral, citrus aroma. 6.5% ABV



MUDDY MISSISSIPPI OATMEAL STOUT

This Oatmeal Stout is made by adding oatmeal to a blend of 8 different malts, including chocolate and black roast. The oatmeal helps to give a dense, creamy head and silky smooth mouth feel. This is a dark ale with a hint of coffee and/or dark chocolate and a pleasant aroma. The hops are evident, but don't overpower the malty richness of this drink. 5.9% ABV



RIVERBOAT PORTER

This is a true English, brown porter that is brewed with 8 different malts. This is a mellow version of a robust porter. You will notice some of the same roasted characteristics, but they are more subdued. The hop bitterness and flavor balance the malt. 5.9% ABV



WINTER STREET STRAWBERRY ALE

To an American Blonde ale we add 120 pounds of strawberries, giving this brew a refreshing strawberry flavor. To balance the American malt that is used to make this ale we add a combination of European 'Noble' and American hops. Slight residual sweetness of the malt brings out some of the character of the strawberries. 5.4% ABV



PILSNER HELLES

Lightly kilned malted barley with spicy noble hops that define the aroma and flavor of this lager style beer. These ingredients combine for a clean, great tasting beer. 5.7% ABV



HALEIGH'S HONEY BROWN

This American brown ale is made by adding different malts and pure clover honey to make an outstanding beer so smooth. Hop bitterness and hop flavor are intentionally left light so you can taste some of the honey flavors. These flavors enhance a clean finish and beautiful color 6.0% ABV



O'GRIFF'S LYTE

O'Griff's Lyte is a lager crafted with rice, barley malt, and hops. The hops are added three different times throughout the brewing process to give full flavor to this "lyte" beer. This homebrew is light in color and has a crisp, refreshing taste. With only 80 calories per pint, this brew is sure to please that of all tastes 4.2% ABV



WASHINGTON PARK WHEAT

This is brewed for year round enjoyment using a mixture of wheat and barley malts. We use more wheat to give it that easy smooth drinking wheat flavor while adding three different kinds of hops. An American style beer unfiltered with a distinctive cloudy appearance 4.8% ABV



IVY'S BLUEBERRY ALE

This is a wonderful, fruit flavored beer. We add fresh blueberries to every batch. We balance the malts, hops, yeast and water to make a smooth, light, refreshing taste 5.2% ABV

MICRO-BREWERY

WELCOME TO THE AREA'S ONLY MICRO-BREWERY

**TO BETTER ACQUAINT YOU WITH OUR "HOMEBREWS",
O'GRIFF'S IS NOW OFFERING SAMPLES OF ALL OUR HOMEBREWS.**

sample of beers - \$7.95
(served in our five ounce glasses)

**Ask your server
about our daily
homebrew
specials**

**ONCE YOU HAVE DECIDED ON YOUR FAVORITES, OR
IF YOU ALREADY KNOW YOUR FAVORITE -
OUR FINE BEERS CAN BE ENJOYED THE FOLLOWING WAYS:**

16 ounce pint \$3.50 23 ounce glass \$4.50

TAKE OUT AN O'GRIFF'S GROWLER (1/2 GAL) \$12.00

BRING IT BACK FOR A REFILL ONLY \$9.00

1/2 KEGS ALSO AVAILABLE



CHOICES AVAILABLE

IVY'S BLUEBERRY ALE

O'GRIFF'S LYTE

OLD BRICK IRISH AMBER

GEMS INDIA PALE ALE

WINTER STREET STRAWBERRY ALE

HALEIGH'S HONEY BROWN

RIVER BOAT PORTER

WASHINGTON PARK WHEAT

PILSNER HELLES

MUDDY MISSISSIPPI OATMEAL STOUT



JOIN OUR MUG CLUB



Join the Mug Club

Want to be a part of a club that
rewards you for just visiting O'Griff's?

JOIN THE MUG CLUB!

For a small yearly fee of just \$49.00

**ENJOY ALL THE BENEFITS
of being a Mug Club Member!**



Benefits

- 26oz O'Griff's VIP Mug for price of 16oz (only Mug Club members have access to special mug)
- Earn rewards every time you use the card
- For every \$200 spent receive \$10 on your card
- Receive an O'Griff's T-Shirt
- Receive coupons by email for food and beer specials



**415 HAMPSHIRE
QUINCY, IL 62301** **PHONE # 217-224-2002**
WWW.OGRIFFSPUB.COM **OGRIFFS@ADAMS.NET**

KITCHEN & DELIVERY HOURS

SEVEN DAYS A WEEK
MON - SAT 11 AM - 11 PM ~ SUN 4 PM - 11 PM
IN A HURRY? CALL AHEAD 217-224-2002

a 15% gratuity will be added to all delivery orders in fairness to our delivery personnel... thanks for your understanding

"The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness."



BEVERAGES

ROOT BEER 1.95
(12 oz bottle)

(free refills)

SOFT DRINKS 1.85

pepsi, diet pepsi, dr pepper, diet dr pepper, sierra mist, mountain dew

COFFEE (regular & decaf) 1.65

LEMONADE 1.85

BOTTLED WATER 1.00

ICED TEA 1.85

RASPBERRY ICED TEA 1.95

DESSERTS

indulge yourself with a slice of cheesecake topped with whipped cream



CHOCOLATE PEANUT BUTTER SWIRL PIE

a swirl of peanut butter ice cream with peanut butter cup pieces, caramel ice cream and dark chocolate ice cream atop a thick, moist layer of chocolate cake... it doesn't get any better than this! 3.89

STRAWBERRY RIPPLE CHEESECAKE

creamy and smooth with ripples of strawberry 3.69

FUDGE RIPPLE CHEESECAKE

a ripple of fudge through this creamy and smooth cheesecake 3.69

TURTLE CHEESECAKE

dark chocolate cookie crust surrounds our delicious, rich New York cheesecake rippled with caramel, topped with pecans and chocolate chips, finished with a drizzle of chocolate 3.99

KID'S MENU



10 and under only

includes a kid beverage and choice of smiles fries, apple sauce or steamed broccoli



O'GRIFF'S CHEESE PITA PIZZA 4.09

CHEESEBURGER 4.09

GRILLED CHEESE 3.19

CORN DOG 4.09

CHICKEN STRIPS 4.09

HAM & CHEESE 4.09

MAC & CHEESE 4.09

SPAGHETTI with red sauce 4.09

