

APPETIZERS

CRAFT HOUSE FLIGHT | 5 Flying Fish craft beers & foods to match 19

POMMES FRITES | Smoked black pepper, maldon sea salt ϑ chopped herbs, sided with Chinese mustard, green onion aioli ϑ spicy ketchup 8/12

- **DUFFIFIED WINGS** | Baked, fried & grilled. Have them naked, tangy beer glaze or Hot Spain with blue cheese 9
- GE SMOKED WINGS | Apple & hickory smoked, sided with tomato bacon aioli 9

FUNKY CHICKEN ROULADE | Pulled chicken, Duffified spice, garlic, chive pesto, grana padano, roasted tomato sauce 5

- TWISTED PRETZELS | Brown butter, spicy ketchup, beer mustard & lager cheese 9
- POUTINE | Double fried hand cut fries, cheddar & mozzarella curd, sweet onion demi glace 10
 - **CHARCUTERIE & CHEESE** | 3 cheeses & 3 meats with jams, nuts, beer bread & flat bread 15

MAC N CHEESE | 6 cheeses, herbed butter bread crumbs, salt & herb roasted tomato 9

CALAMARI & SHRIMP | Flash fried, tossed with roasted peppers, shaved onions & drizzled with an apple cider vinegar gastrique 11

BEERS FOR THE KITCHEN | Thank your kitchen staff with a pint or two! 2.00

eat here. Drink here. Live here. eat here. Drink here. Live here the art of the preparation creates the experience. eat here. Drink here

PIZZA

BLANCA | Quattro fromage, braised spinach, roasted garlic, smoked chiles, herbs 10

MCPIE | Sauced, shredded mozzarella, fresh mozzarella & cheddar cheese sided with more sauce 8

MASHA | all natural shrimp, Maryland crab, arugula, fresh mozzarella, basil, preserved lemon & course Old Bay crust 14

BBQ PIE | BBQ glazed chicken, roasted peppers, red onions, tomatoes, aged gouda, cheddar & black pepper buttermilk ranch 12

KENNETT SQUARE | Mushroom duxelle, roasted wild mushrooms, grilled green onions, truffled goat cheese, rosemary & marjoram 11

SWINE & DINER | Cheddar, smoked ham, proscuitto, porchetta, whole grain mustard, bacon dust & a fried egg 12

eat here, drink here, live here, eat here, drink here, live here the art of the preparation creates the experience, eat here, drink her:

SALADS

Served with Duffified crostini | Add Protein / Chicken 5, Shrimp 6, Crab 6

- FALLING UP | Duffified ESB roasted butternut squash, tangy mozzarella, arugula, red onions & toasted pepitos with a spiced agave lager vinaigrette 6/11
- CHOP CHOP | Tangy chicken, carrots, fennel, red onions, tomato, avocado, romaine & iceberg lettuce with an IPA marie rose dressing, topped with crispy onions 8/13
- (gr) **SEAFOOD SALAD** | Poached shrimp, crab, smoked fish, arugula & romaine, carrots, fennel, orange, red onion, pico vinaigrette 9/17
- (gr) **COBB** | Heirloom tomatoes, point reyes blue, crispy pork belly, avocado, red onion & derby dressing 8/12
- ©F CAESAR | Romaine & iceberg, citrus & garlic caesar dressing, shaved locatelli, crostini & roasted pepper coulis 5/10





*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

SANDWICHES

Sided with beer chips & pickles | Add Fries 1

PHILLY PORCHETTA | 12 hour pork, rosemary, garlic, salt, extra virgin olive oil, sharp provolone, broccoli rabe θ long hots on a cascia's roll 9

THE CHEESESTEAK | Shaved rib-eye, caramelized onions, roasted wild mushrooms, sharp provolone & American on a liscios roll 12

CRUNCHY CHICKEN | Brined freebird chicken, crusted & fried, smoked fennel slaw & grilled onion mayo 9

HOLA CUBANO | Smoked ham, pulled pork, Swiss cheese, pickles, mustard & house made Cuban loaf 10

EAT YOUR VEGGIES. PHILLY STYLE | Sautéed roasted veggies, caramelized onions, roasted peppers & cherry peppers with aged provolone & american cheese on a liscios long roll 9

- SMOKEY BRISKET (OR SMOKED PULLED CHICKEN) SAND | Sliced, house made black pepper, cheddar cheese, cabbage slaw, Flying Fish Abbey Dubbel demi glace on white bread 11
- FISH SAND | Beer battered cod, herbed tartar sauce, preserved lemon, shaved lettuce & tomatoes 10

EAT HERE. DRINK HERE. LIVE HERE. EAT HERE. DRINK HERE. LIVE HERE THE ART OF THE PREPARATION CREATES THE EXPERIENCE. EAT HERE. DRINK HER

BURGERS

Sided on a house made beer brioche with beer chips & half sour pickle Your Choice| Allen Brothers Beef / Freebird Turkey / Grilled Seitan

CRAFTHOUSE BUILD A BURGER | Grilled, shaved lettuce, salt roasted tomato & red onion 8 | Add Veggie .50 / Add Meat 1

SHE'S CRAFTY | Cave ripened cheddar, crispy pork belly, Flying Fish porter glazed onions, fried egg 11

BOSSMAN | 2 patties, seasoned & griddled, wt American cheddar, Guldens mustard, Heinz ketchup, mayo, tomato & shredded lettuce 10

GUCCI | Spicy & classy, laced with roasted long hots, smoked chiles & topped with tequila soaked onions, roasted shishito peppers & brie drizzled with Hot Spain 12

FUN GUY | Beef burger, grilled portabello, truffled goat cheese, crispy shiitake 12

HERE PIGGY PIGGY | Slow cooked pork, smoked ham, swiss, mustard crème & pepper bacon 13

FINE I DID A STUFZ | Insanely Good ~ Changes weekly, your server has all the details 14

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SIDES

Roasted Vegetables 6 Broccoli Rabe 6 Cole Slaw 2

Hand Cut Fries 4 Beer Chips 3 Smoked Fennel Slaw 3 Salt & herb roasted tomatoes with Shaved Locatelli 5

LET'S KEEP IN TOUCH!

#ffcrafthouse #duffified

FLYING FISH CRAFTHOUSE 1363 N. 31ST ST, PHILLY, PA 215.701.4545





CRAFTHOUSE EXCLUSIVES

DUFFIFIED ALE

A beautiful copper color with an amber head, this classic style features five different malts, including imported English malts, and three hop varieties. The rich malty start featvures caramel notes that develop into a smooth, pleasurable hop finish.

ABV 5.5% | P | 6

SESSIONS WITH THE BEARD

This refreshing session IPA starts with a base Pilsner and Vienna Malt and then showcases the multiple additions of Warrior, Azacca and Citra hops, yielding tropical aromatics with hints of mango and grapefruit. Low in alcohol, BIG in flavor.

ABV 4.9% | P | 6

A ONE NIGHT STAND TO BRAG **ABOUT**

There's no walk of shame here. Just a fast moving tap that's here tonight and gone tomorrow. Ask your server or bartender about our special short run and one-off drafts made exclusively for us by Flying Fish Brewery. Then go ahead and tell everyone about it!

ABV & Price varies

EXTRA PALE ALE

5.2% ABV | P | 5.5

An original American pale ale, our XPA highlights the subtle, sophisticated flavors and aromas of our Midwestern two-row malt and imported aromatic and Munich malts. Pacific Northwest hops create an extremely balanced beer with a beautiful straw color.

HOPFISH IPA

6.2% ABV | P | 5.5

This English-style I.P.A. features a deep golden color, plenty of hop bitterness balanced by malt sweetness. Dry hopping results in a floral and herbal hop finish. The beer features a combination of European malts to balance the hops, making this quite drinkable and quite versatile in pairing with food.

REDFISH

7.0% ABV | P | 5.5

Red Fish is a hoppy red ale. Columbus, Chinook and Cascade hops give the beer a robust piney nose. Two-row, crystal and cara-red malts give the beer a malty background.

ABBEY DUBBEL

This Belgian-style Abbey Dubbel is an exceptionally complex beer with many interwoven flavors. This classic-style Abbey beer features an immense head with a fruity nose and a generous body. Malty in the middle, the beer features a clean, almondy dry finish and a slight alcohol warmth.

6.0% ABV | P | 5.5

A tribute to the classic Fest styles of Germany the beer uses European malts hops and yeast. A beautiful reddish color, a savory malt profile and nice hop flavor, make this quite quaffable.

GRAND CRU WINTER RESERVE

6.9% ABV | P | 5.5

This Belgian-style strong golden ale showcases a variety of the ingredients and brewing methods that help differentiate Flying Fish beers. Grand Cru exhibits complex mouthfeel, strong malt flavors, a spicy hop presence and a soothing alcohol warmth, followed by a clean, dry finish.

EXIT 4 AMERICAN TRIPPEL

9.5% ABV | T | 6

This inspired Belgian-style Trippel has a hazy golden hue and the aroma of citrus with hints of banana and clove. Predominant Belgian malt flavors give way to a subdued bitterness in the finish.

EXIT 16 DOUBLE IPA

8.2% ABV | T | 6

Rice helps the beer ferment dry to better showcase the five different hops we added. Lots and lots of them. We then dry-hopped this Double IPA with even more-generous additions of Chinook and Citra hops to create a nose that hints at tangerine, mango, papaya and pine. This beer pairs extremely well with spicy foods and all kinds of seafood. And of course, it's quite enjoyable all by itself.

EXIT 1 OYSTER STOUT

7.5% ABV | T | 6

Exit 1 is beer brewed with oysters. The creamy flavor of English chocolate and roasted malts harmonizes with minerals from oyster shells. Irish ale yeast adds a bit of fruitiness and a dry crispness. The rich stout is perfect for cool weather.

EXIT 13 CHOCOLATE STOUT

7.5% ABV | T | 6

This fuller "export style" stout gives a sturdy base for the rich chocolate flavor. More than 600 pounds of chocolate went into this brew. A mix of imported and domestic malts are highlighted by roastiness from dark wheat. An Irish ale yeast and Pacific Northwest hops combine to create an excellent dessert beer as well as one to share in the cool weather with friends.

EXIT 6 WALLONIAN RYE

7.5% ABV | T | 6

Exit 6 starts out as a deceptively simple recipe-pale malt augmented by 20 percent rye, fermented with a classic Belgian yeast. But then it gets interesting with the hops: English East Kent Goldings, Slovenian Styrian Goldings and Japanese Sorachi Ace. The result is a rich saffron color with a spicy character from the rye and lemony citrus notes from the hops.

AND THE OTHER GUYS

For those who don't know any better, ask your server about our limited selection of domestics and imports



OTHER LIBATIONS

SPECIALTY COCKTAILS

SHOT DOWN IN MANHATTAN 9

Bulliet rye, vermouth, bitters

TRICKLE DOWN 9

Tanqueray, coriander infused syrup, orange, witbier

CHEF'S NIGHT OUT 7

Grey goose & soda 3 olives & a lime single tall.

FIERY SPAIN 10

Jalapeno infused espolon, lemon, sugar, **Grand Marnier**

VIVA LA MIC 9

Smirnoff, pineapple, rose, chambord

BOTTLES

PERCH PALOMA 9

Espolon, grapefruit, sugar, lemon

EAT HERE. DRINK HERE. LIVE HERE. EAT HERE. DRINK HERE. DR

ARCTIC FOX 9

Bulleit, lemon, ginger, campari, topped with apple cider

MCSPUFF MULE 9

Smirnoff, ginger, lime

BREWERYTOWN SLING 9

Tanqueray, triple sec, cherry, lime

THE SPIRIT TAP

NO CHILL NEGRONI 10

Tanqueray, campari, magnolia infused Italian vermouth

THE WINE TAP

REDS 9

WHITES 9

BUBBLES 8

Sangiovese

Pinot Grigio

Cabernet Sauvignon Sauvignon Blanc Sparkling Rose



⊚f y /ffcrafthouse #ffcrafthouse #duffified



BEER TODAY, GONE TOMORROW

ROTATED OFTEN, RARELY REPEATED

LOVEFISH

This super limited production features our Abbey Dubbel infused with cherries that will put you in the mood for--at the very least--another beer.

ABV 7.5% | P | 6.5

JALISCO SAISON

Farmhouse Ale aged in Cuervo® Reposado agave barrels. Golden ale with mild lemon notes, robust fruitiness and sweet, mellow teguila finish

ABV 6% | S | 7

EXIT 7 PORK ROLL PORTER

Nothing highlights the North/South divide of New Jersey more than the breakfast sandwich debate: Egg, cheese and? Southerners call it pork roll, while further North, it's called ham. Whatever you call it, it's good! This dark brown, caramel porter, features aromas of cocoa with hints of maple and smoke from the peat smoked barley. Flavors showcase chocolate, maple, toasted nuts and a bit of spice from the pork roll.

7.5% ABV | P | 6

