



the Dogfish

Company, Inc.

128 Free Street
Portland, ME 04101

www.thedogfishcompany.com

"Humor is reason gone mad."
— Groucho Marx

the Dogfish

Company, Inc.

News & Events

Nov, Dec & Jan 2011!!



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 (Nov - Dec)

Patrick Lingley

Mixed Media and Paintings. Patrick is an artist from Biddeford. He has a BFA from the Maine College of Art and have been designing and programming for the past fourteen years. His experience has taken him from Maine, to New Jersey and New York, Paris France, and now back to Maine.

(Jan - Feb)

Damien Sieg

Local photographer specializing in outdoor photography landscapes, city photography etc.

Dogfish Café (Nov - Dec)

Nancy R. Kureth

Assemblage artist from Biddeford, showcases new work at the Dogfish Cafe featuring assemblage, collages and abstract paintings.

(Jan - Feb)

Erin Crommie

Portland artist who enjoys creating works of art using copper wiring and forming playful 3-D creatures. Erin also creates, hanging wire and glass flower shapes.

Dogfish Gear

Available at the
Dogfish Bar & Grille

Hats	\$16.99
T-Shirts	\$16.99
Sweatshirts.	\$39.99
Polos	\$44.99

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 Smuttynose, 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 Bar & Grille

- 11/2 Acoustic Blues and Roots Jam
- 11/3 Acoustic Open Mic featuring Liam McCormack
- 11/4 Down the Road Apiece
- 11/5 Happy Hour with Travis James Humphrey
- 11/5 Jazz Friday with Special Guests
- 11/6 Matt Myer and the Junction Gumption
- 11/9 Acoustic Blues and Roots Jam
- 11/11 The Mutineers
- 11/12 Happy Hour with Travis James Humphrey
- 11/12 Jazz Friday with the Sally Davis Trio
- 11/13 Sean Mencher and His Rhythm Kings
- 11/16 Acoustic Blues and Roots Jam
- 11/18 An Evening with June Star
- 11/19 Happy Hour with Travis James Humphrey
- 11/19 Jazz Friday with Jazzy Chazz and Friends
- 11/20 An Evening with Becky Chase
- 11/23 Acoustic Blues and Roots Jam
- 11/26 Happy Hour with Travis James Humphrey
- 11/26 Jazz Friday with the Del Rossi Possy
- 11/30 Acoustic Blues and Roots Jam
- 12/2 Down the Road Apiece
- 12/3 Happy Hour with Travis James Humphrey
- 12/3 Jazz Friday with Special Guests
- 12/4 Matt Myer and the Junction Gumption
- 12/7 Acoustic blues and roots jam
- 12/9 The Mutineers
- 12/10 Happy Hour with Travis James Humphrey
- 12/11 Sean Mencher and His Rhythm Kings
- 12/14 Acoustic Blues and Roots Jam
- 12/16 Jt Lockwood
- 12/17 Happy Hour with Travis James Humphrey
- 12/17 Jazz Friday with Jazzy Chazz and Friends
- 12/21 Acoustic Blues and Roots Jam
- 12/23 Griffin Sherry & The Ghost of Paul Revere
- 12/24 Happy Hour with Travis James Humphrey
- 12/24 Jazz Friday with the Del Rossi Possy
- 12/28 Acoustic Blues and Roots Jam
- 12/31 Happy Hour with Travis James Humphrey
- 12/31 Jazz Friday with Special Guests
- 1/1 Matt Myer and the Junction Gumption
- 1/6 Down the Road Apiece
- 1/7 Happy Hour with Travis James Humphrey
- 1/7 Jazz Friday with Special Guests
- 1/8 Sean Mencher and His rhythm kings
- 1/14 Happy Hour with Travis James Humphrey
- 1/14 Jazz Friday with special Guests
- 1/20 Jt Lockwood
- 1/21 Happy Hour with Travis James Humphrey
- 1/21 Jazz Friday with Jazzy Chazz and Friends
- 1/27 Griffin Sherry & The Ghost of Paul Revere
- 1/28 Happy Hour with Travis James Humphrey
- 1/28 Jazz Friday with the Del Rossi Possy

Dogfish News

Hello Dogfish Nation!!!!...**Can you believe Thanksgiving is less than 3 weeks away?** Than the holidays and then the New Year!!! Lucky 2011! Man Oh Man did 2010 fly by!! Who cares, Bring on 2011!!! We had a good summer/Fall at the dogfish. The decks were busy, business was good and everyone survived the summer party. Does anyone remember the world's largest flip cup game?! **The First annual Portland Music & Arts Festival was a success, raising just over \$25,000 for The Maine Children's Cancer Program.** Good job and many thanks to all that helped out. Join our facebook page to be in the loop for next year festival...Business seems to be heading back in the right direction despite what the news is telling us and everyone seems to be looking forward to winter?...But no snow!!... (OK, maybe a dusting, but nothing I need to plow or shovel). Let's keep that stuff in the mountains.... And of course the now famous holiday party is right around the corner. As soon as one party is over we start thinking about the next!... A lot of new faces at the old dogfish, I'd like to welcome Amber, Johnny, Sylvan, Lindsey, Said, Jon, Greg O, Nici, Mitchell and Mark...**The new winter menus will be coming out soon at both the Café and the Bar & Grille.** Come on in and check them out! You will not be disappointed!... Lots of good stuff...Each season we will be changing the menus at both restaurant, bringing back old favorites and introducing our guest to new favorites!.. Tell us what you think... We have recently started a birthday club - send, email, call or yell your birthday info to us so we can get you in the club. **What better way to spend a birthday than at the Dogfish!!** Plus \$10 worth of coupons to spend during your birthday month. Join Now! As usual I would like to get some shout outs.... Shouts to my Mom as always, I love ya Mom...To Katie my beautiful niece and Joe, Tristan and Tyler my nephews... the Diversified crew, The Headgames ladies, The Portland Pirates gang, the Springer's ladies, Blair, The Tyler Crew and really to all the dogfish nation!!!! ... If you haven't been to dogfish in a while come on down and check out the new faces, new menus - but the same "Great food, drink and service in a casual and unpretentious atmosphere" (I just had to get that in there someplace) Well, time to get back to the living the dream, I hope to see you all soon.... 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**

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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"Enjoy life.
Think of
all the women
who passed
up dessert on
the Titanic."
- Anonymous

Meet the Dogfish Staff **Kathryn Kenyon**

D.O.B.: 07/06/1988 • **Position:** Wait, Bartender in training? • **Nicknames:** K-Ster', Katie-romma, (Pain in the ---! Only kidding, we luv ya K-ster!) • **Favorite Dogfish Menu Item:** Salmon Salad • **Favorite Drink:** Cadillac Margarita

DFNews: What goals do you have for 2011?

KK: Survive Argentina, and have another gallery showing.

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

...and you can't say Ted

KK: Joni Mitchell and my parents

DFNews: Where would you like to live?

KK: Munjoy Hill, of course!

DFNews: How long does it take you to get ready in the morning? 1hr, 1.5 hrs, 2hrs?

KK: Sometimes only 15min, (if she's late for work!) but most of the time at least an hour.

DFNews: Favorite super hero?

KK: Wonderwomen and Ted

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

KK: on four gumballs

DFNews: Seriously?

DFNews: Other Fun Facts about Katie.....

KK: I'm a natural redhead and I'm fun and that's a fact!

DFNews: OOO.KKK

DFNews: Anyone you'd like to say hi too?

KK: My Mom& Dad, sister and Bryce

Dogfish Fact

Undisputable! The dogfish crew, throw the best parties!!

"Analyzing humor is like dissecting a frog. Few people are interested and the frog dies of it."

- E. B. White



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the Dogfish
Bar & Grille

with your hosts
Michelle Arcand
& Craig Springer

Dogfish Secret **Recipe**

MJ's Fudge Bottom Banana Cream Pie

Ingredients:

1 package cook & stir Vanilla Pudding	1/2 cup of semi-sweet chocolate chips
2 cups of milk	1 tablespoon of butter
1 package of graham cracker crumbs	2 tablespoons of milk or half and half
1 tablespoon of butter, melted	whipping cream
1 teaspoon of sugar	1/2 tsp. sugar
1 or 2 bananas (depending on how banana-y you like it)	1/2 tsp. vanilla



Directions:

For the crust: Either buy a graham cracker crust or go the traditional route and make one by - crushing a package of graham crackers. Just put in a large zip lock back and smash by hitting with rolling pin or other heavy object. Melt 1 tablespoon of butter and add to crumbs. Also add 1 teaspoon of sugar. Press into pie pan with your fingers. Bake at 400 degrees for about 8 minutes - just until slightly golden. Let cool. **Pudding:** Follow instructions on the package. Make sure you stir constantly and bring to boil. Don't let it burn. Let cool.

Chocolate sauce: Melt chocolate chips with 1 tablespoon butter and 2 tablespoons milk or half and half. Stir until smooth. **To assemble:** Pour chocolate sauce on the crust and smooth out to edges. Cut up a banana and place slices around pie. Pour pudding over all and put in refrigerator to cool. Whip the cream and when stiff, add the sugar and vanilla. Serve soon and enjoy!!!!

A stylized logo of a dogfish's head, facing right, with its mouth open as if drinking from a glass.

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