

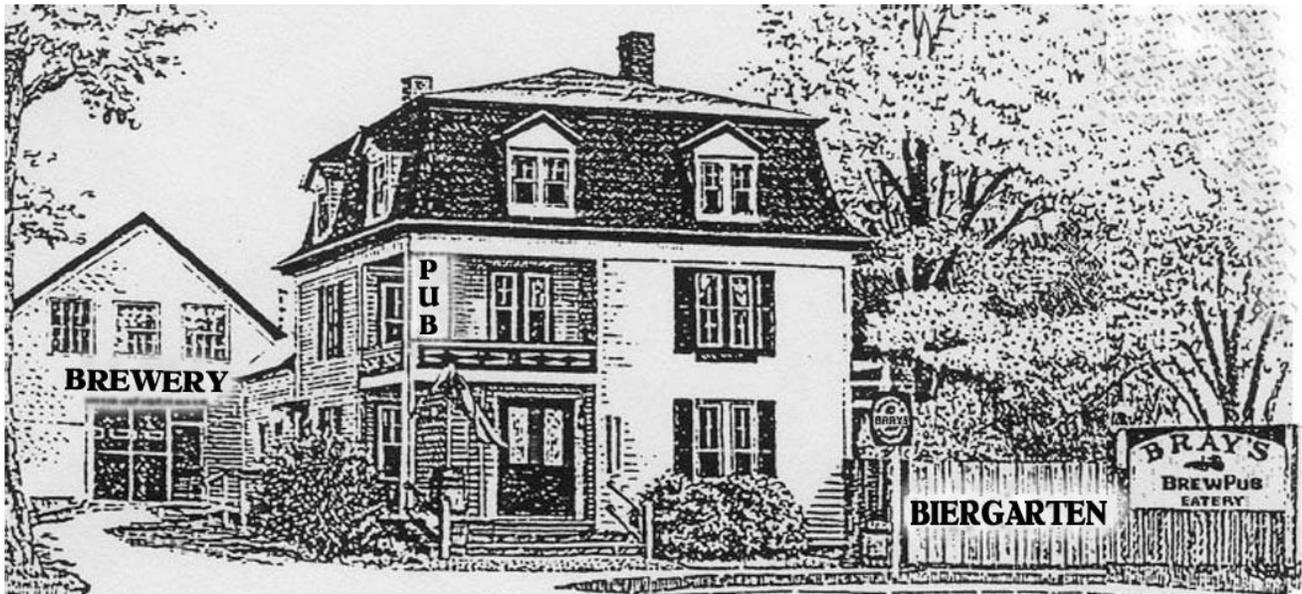
DRINK FOR THE SPIRIT

FOOD  
FOR  
THE  
BODY



MUSIC  
FOR  
THE  
SOUL

NAPLES, MAINE



We at Bray's take great pride not only in our hand-crafted brews but in our excellent food. All of our Entrees and Appetizers are prepared to order, which takes a little extra time. But we figure you're worth it and we think you'll agree it's worth the wait.

A friendly reminder to our guests from other countries with different tipping customs: The customary gratuity for good service is **20%** of your total check.  
**18%** Gratuity may be added to parties of 6 or more.

**Soups** (Served all day)

**Soup of the Day** Cup \$3 Bowl \$5

**Today's Chowder** Cup \$5 Bowl \$8

**Bray's Chili** - A spicy stew made with low fat turkey, tomatoes, and kidney beans

Cup \$5 Bowl \$8

Add cheese \$1, add corn muffin \$2

**Lobster Stew** - Made to order with chunks of lobster meat in cream with scallions and Brandy

Cup \$8 Bowl \$13

**Salads** (Served all day)

**Winter Harvest Salad** - Roasted vegetables on arugula blend with candied walnuts and fig vinaigrette \$12

**Caesar Salad**, Crisp Romaine hand tossed with Caesar dressing, Parmesan & Pecorino Romano cheeses, anchovies & house made croutons \$11

**Spinach Salad**, Fresh baby spinach with goat cheese, Cranberries and walnuts \$11

**House Salad** - Fresh greens with tomatoes, cucumbers, olives, house made croutons and red onions \$7

*Add to any big salad: grilled chicken \$4, grilled shrimp \$6, or Black Angus Steak \$6*

**Appetizers** (Served all day)

**Bruschetta** French loaf topped with tomatoes, red onion, garlic, basil, and fresh mozzarella cheese topped with a balsamic drizzle \$6

**Fried Brussel Sprouts**, with Dragon Cheese and peppercorn maple bacon bits \$10

**Pot Stickers** steamed, or fried served with a ginger and shallot soy sauce \$9

**Fried Calamari** tossed with banana peppers with choice of Marinara or Fra Diavolo sauce \$11

**Bam Bam Shrimp** batter fried shrimp in chili cream \$11

**Nachos**, Deep fried hand cut tortillas layered with jack and cheddar cheese, mushrooms, onions, peppers, tomatoes & jalapenos. Served with our own fresh house made salsa and sour cream \$9

Add: Chicken, \$4 Pork \$4, Black Angus Beef \$6 Extra cheese \$1

Additional sour cream, salsa or jalapenos .50ea

**Poutine Fries** - Gravy and cheese curds over French Fries \$7 Add Duck confit \$2

**Chicken Wings** - Choice of Traditional Buffalo style, Bray's Ale BBQ, Sweet Chili, plain, or BFB (baked, fried, baked) with a side of bleu cheese dip, celery and carrot sticks \$10

**Beer Battered Onion Rings** \$8

**Local Color Art - Information on the artwork is available at the host desk**



## **Dinner Menu** served 5:00 to 9:00pm (8pm on Sunday)

### **Pasta** (served with garlic bread)

**Carbonara** Italian ham, onion, peas, & fresh herbs in a cream sauce served over fettuccine \$12  
Add: Chicken \$4 Shrimp \$6

**Wild Mushroom Ravioli** \$15  
Ravioli stuffed with wild mushrooms choice of house made Bolognese or sauce Romano

**Fettuccini Alfredo** \$12 (Add Chicken \$4)  
Smoked tomato and spinach with fettuccini in a garlic white wine alfredo sauce

### **Land** (all beef is Black Angus)

**New York Strip Steak** \$22  
12oz NY Strip steak grilled and served with roasted port wine shitake and portabella mushrooms

**Tenderloin Fillet with a Shrimp Crown** \$24  
8oz tenderloin fillet with 3 Jumbo Shrimp and a roasted tomato Hollandaise sauce

**Brewer's Steak** \$22  
Sirloin Steak marinated in Bray's Porter and Maine Maple Syrup, peppercorn crusted, served over poutine fries

**Chicken Marsala** \$17  
Pan seared chicken with a wild mushroom and Marsala demi reduction

**Chicken Cacciatore** \$14  
Pan seared chicken with peppers, onion, mushrooms, celery, and carrots in a red wine amber sauce served over mashed potatoes

**Baby Back Pork Ribs**  
Slow cooked in Bray's Ale, fall off the bone tender, served with choice of Bray's Ale BBQ sauce or 12 spice herb crust \$22 full rack \$16 half rack

**Prime Rib served every Saturday from 5-9**

### **Sea**

**Baked Haddock** \$16  
Choice of New England style topped with crumbs and white wine butter sauce or Francaise style, dipped in egg, flour served with a white wine, lemon, butter sauce

**Colossal Day Boat Scallops** \$20  
Pan Seared Scallops served with coconut pea rice

**Grilled Salmon** \$19  
Choice of Moroccan spice crusted, or Horseradish crusted Salmon served over wilted spinach and grilled onions topped with a sweet bourbon sauce.

**Fisherman's Platter of the Day** market price  
Mixed Seafood of the day

**Tuesdays Mexican dinner specials, Wednesdays Tapas night, Fridays seafood specials**

## DESSERTS

### Mud Pie

Peanut butter cup ice cream in a chocolate cookie crust served with chocolate sauce and whipped cream \$7

### Chocolate Chip Cookie Pie

Topped with chocolate sauce and whipped cream \$6. A la mode \$7

**Fresh Baked Pie** \$6. A la mode \$7

**French Vanilla Ice Cream** \$3.50

**Ice Cream Sundae** \$5.50. Choice of raspberry or chocolate sauce

### Brownie walnut sundae

served with chocolate sauce and whipped cream \$7

**Sonja's Specialty Desserts** (When available) Please ask your server

## BEVERAGES

### Beer, Wine & Cocktails

Available for those 21 and over, Please check our eclectic beer, wine, and specialty drink menus

**Bray's Ales** Brewed right here, are available on a rotating basis. Please ask your server or check Our Bray's Beer Board for today's offerings.

### Soda & Juice

Pepsi, Diet Pepsi, Sierra Mist, Ginger ale, Mug Root Beer, Fresh brewed iced tea, Club soda, Lemonade \$2

Lipton sweetened & diet iced tea, Ruby Red grapefruit juice, Ocean Spray cranberry juice, Orange juice \$2.50

**Coffee** Bray's own blend by Swift River Coffee Roasters (available at The Good Life Market, Raymond). reg. or decaf. \$2.50

**Hot Tea** \$2

**Hot Cocoa** \$2

**Low Fat Milk** Small \$1.50 / Large \$2

## CHILDREN'S MENU

**Chicken Fingers** with french fries \$6

**Linguine** with marinara sauce \$5.50

**Grilled Cheese** with french fries \$6

**¼ Lb. Hamburger** (Served medium well done) with french fries \$6

**Mini Cheese Pizza** with french fries \$6

**Hot Dog** with french fries \$5

**Mac and Cheese** \$6

## History Repeats Itself at a Little Brewpub in Naples!

After spending 13 years in Washington State, Michael Bray decided to return to Maine, where he had attended college. He traveled 3500 miles back to the East Coast to pursue his dream of establishing a unique style of brewpub at the location of a 130 year-old inn in Naples. The Mansard-roofed Victorian farmhouse had everything going for it: traffic count, visibility, charm, and an excellent reputation as a gourmet restaurant. Through hard work and determination, the attached barn eventually housed a small, custom made 3½ barrel brewing system.

Work on the brewery in the barn began in earnest in June of 1995 in preparation for the Grand Opening scheduled for August. In spite of the fact that Michael had never actually operated a restaurant before, things came together quickly. There was almost a strange sense of “deja-vu” about the entire venture. It wasn’t until he looked into the history of the old farmhouse that he discovered some interesting and eerie coincidences!

According to the Naples Historical Society, this was not the first time a tavern had occupied the site. In the late 1700’s, it was the site of an inn and tavern which served travelers on the stage coach run between Portland and Bridgton. The tavern burned to the ground in the early 1820’s, but was quickly rebuilt. It was then sold to a man named John Chute and his wife, Elizabeth. John was a believer in temperance and turned the building into a temperance inn called the Elm House, promoting abstinence from alcohol. His son-in-law, Nathan Church, took over the operation of the inn around 1840 and it became known as the Old Church Tavern. Temperance prevailed at the site until 1876 when the tavern burned down once again. The present building was built around 1880 on the south side of the Old Church Tavern’s former location.

As if that was not coincidence enough, a local resident, knowledgeable in the history of Naples, remarked that they thought it was great that the brewpub had been named for one of the town’s founding fathers, Washington Bray! This bit of information totally took Mike by surprise as not only was his last name the same, but because he was in a sense a Washington Bray, having just moved from Washington State!

One could almost imagine Bray sitting in the Old Church Tavern, in deep discussion about the future of this new town, sharing a pint of good ale. There was only one problem – at the time Naples was founded in 1835, the tavern did not serve any alcohol. Maybe that is why Mike Bray felt he needed to return to this site. Naples needed a place that served some really great beer in the old-fashioned, truly handcrafted tradition.

Bray’s Brewpub has become so much more in the community of Naples than just a place to grab a beer. It has grown into a destination venue, known for excellent food, quality ales, friendly clientele, and talented musical entertainment. Many of the innovations can be attributed to Mike’s co-owner, fiancée and the love of his life, Sonja LaRochelle. A self-described “foodie”, Sonja is always creating and re-creating interesting dishes. Her strong background in restaurant management, as well as her experience of owning a wholesale pastry business, has made her a natural to infuse her own flare to Bray’s, adding gourmet desserts, enhancing the quality and variety of musical performances, plus fine-tuning a multitude of facets at the pub. The timing of their meeting each other was truly serendipitous! Their shared passion for the restaurant and each other has brought fresh new life to the pub!

So, whether you’re in the neighborhood for a business lunch, happy hour drinks, of dinner and music with friends, Bray’s Brewpub is your place for any and all occasions. We would like to thank you, our customers, for making Bray’s your local, family, neighborhood pub.