

Appetizers

Fresh Tomato Bruschetta



Toasted baguette slices topped with a fresh mix of roma tomatoes, kalamata olives, chopped basil, roasted garlic, olive oil and parmesan. \$6.95

Corn Dusted Calamari

East coast squid, flash fried and served with rosemary-dijon aioli. \$7.50

Cajun Chicken Quesadillas

Cajun chicken breast with green chiles, mozzarella, grilled onions and smoked gouda cheese between grilled tortillas, with pineapple sour cream. \$7.95

Fresh Mussels

Fresh Prince Edward Island mussels, one of two ways:

- with cajun sausage and roasted garlic in a tomato beer broth. \$8.95
- with coconut curry broth. \$8.95

Pulled Pork Sliders

Pulled Heritage pork shoulder, slow-braised with BBQ sauce and served on fresh mini potato rolls. \$2.50 each

Braised Turkey Meatball Sliders

With Swiss cheese and honey mustard glaze. \$2.50 each

Polenta Fries



Crispy on the outside, creamy on the inside. With housemade tomato catsup. \$6.95

Soft Warm Pretzels

With hard cider infused cheddar fondue for dipping. \$8.95

Soups & Salads

Cheddar & Ale Soup



A creamy blend of our ale, sharp cheddar and thyme.
Bowl \$4.95 • Cup \$3.50

Soup of the Day

Ask your server for today's fresh creation. Bowl \$4.95 • Cup 3.50

Mixed Green Salad

A fresh seasonal mix with choice of dressing.
Large \$7.95 • Small \$5.95 • With Entrée \$3.95

Caesar Salad

A classic with anchovies upon request.
Large \$8.50 • Small \$6.50 • With Entrée \$4.50

Hearts of Romaine Salad



Romaine hearts, blue cheese, dried cherries and pecans with blue cheese dressing.
Large \$8.95 • Small \$6.95 • With Entrée \$4.95

Dressings: Balsamic Vinaigrette, Curry Vinaigrette, Creamy Blue Cheese, Honey Jalapeño, Balsamic Vinegar & Olive Oil, Cherry Vinaigrette, Basil Pesto Ranch, and Citrus Vinaigrette.

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

Entrée Salads

Chicken Couscous Salad

Chicken breast, couscous, dried cherries, red onion marmalade and spring greens with curry vinaigrette. \$9.50

Blackened Salmon Caesar*

A cajun-crust salmon filet atop a classic Caesar (anchovies upon request). \$9.50

Cherry Chicken Salad

Grilled breast of chicken sliced over fresh greens with toasted pecans, blue cheese and dried cherries. Served with tart cherry vinaigrette. \$9.95

Chopped Salad

Julienne of romaine lettuce, tossed with a citrus vinaigrette and topped with grilled chicken, scallions, tomato, smoked bacon, blue cheese and avocado. \$9.95

Fresh Spinach Salad

With roasted Granny Smith apples, golden beets, goat cheese, hazelnuts & horseradish vinaigrette. \$8.95 Add a grilled chicken breast: \$2.95 or grilled salmon filet: \$3.95

Entrées

Served with brewhouse bread. Add a cup of soup for \$2.50

Baked Macaroni & Cheese

Creamy, cheesy and intense. Made with three cheeses, topped with truffled bread crumbs and baked 'til golden and bubbly. \$8.95

Smoked Chicken Farfalle

Bowtie pasta with smoked chicken breast, goat cheese cream and a Berkshire bacon and roasted apple salsa. \$10.95

Pub Fish 'n Chips

Beer-battered walleye with artichoke tartar, fries and honey-jalepeño slaw. \$9.95

Shiitake Chicken

Boneless breast of chicken roasted with herb mushroom stuffing and shiitake crust. Served with a roasted garlic jus and fresh seasonal vegetables. \$9.95

Artichoke Ravioli

With spinach & hazelnut pesto and shaved vella dry jack cheese. \$11.95

Hearth Baked Pizzas

Roasted Pepper & Artichoke

Golden bell peppers, artichoke hearts, tomatoes and red onion over a roasted red pepper sauce with mozzarella and fresh basil. \$7.95

Classico

Sweet Italian sausage, wild mushrooms, roma tomatoes and mozzarella. \$7.95

Spinach & Portobella

With kalamata olives, goat cheese and lemon-infused olive oil. \$8.50

Three Cheese

Basil pesto sauce with caramelized onions, mozzarella, parmesan and goat cheese. \$7.95

Grilled Chicken

Grilled chicken breast, artichoke hearts, sundried tomatoes, roasted garlic, smoked gouda and rosemary infused olive oil. \$8.50

*Menu items are cooked to guest specification

Sandwiches

All sandwiches are served with housemade turmeric pickles.
Add pub fries or sweet potato fries for \$1.50 or a cup of soup for \$2.50

Soup & 1/2 Sandwich Combo

This special sandwich combination changes daily. Ask your server about today's fresh creation. \$6.95

The Grizz Burger*

Our legendary 1/2 lb. burgers are fresh-ground from aged sirloin and served on a fresh-baked onion roll with lettuce, tomato and your choice of toppings. \$7.50

Add 35¢ for each topping: Smoked Gouda Cheese • Blue Cheese • Grilled Red Onions Cajun Spices • Sharp Cheddar • Wild Mushrooms • Kalamata Olives • Goat Cheese Gruyere Cheese • Smoked Bacon • Fresh Avocado

Wild Mushroom Burger

A rich vegetarian burger of portobella, oyster and shiitake mushrooms, blended with cream cheese and parmesan. Pan-seared and served on a challah roll with basil pesto aioli. \$7.50

Grilled Vegetable Dagwood

Grilled sweet peppers, zucchini, portobellas, red onions, tomato, arugula and mozzarella stacked on rustic Italian bread with pesto mayo on the side. \$6.95

Grilled Chicken Sandwich

Mesquite grilled chicken breast on a poppyseed roll with lettuce and tomato. \$7.50

Smoked Turkey & Gouda

Smoked turkey breast, smoked gouda, lettuce and tomato on grilled Italian bread with basil pesto mayo. \$6.95

Turkey Reuben

Stacked smoked turkey, Swiss cheese and honey jalapeño slaw on grilled rye. \$7.50

Pub Reuben

Corned beef, gruyere cheese and homemade ale sauerkraut on grilled rye with herb-caper remoulade. \$7.95

Smoked Chicken Club

House-smoked free-range chicken breast, crisp bacon, arugula, avocado and vella jack cheese on grilled Italian bread. \$7.95

Brewery Steak Sandwich*

Grilled hanger steak, thinly sliced and sandwiched between crispy potato cakes with melted cheddar, bacon and porter crème fraiche. \$9.95

Bison Sloppy Joe

Locally raised buffalo simmered in our signature BBQ sauce on a toasted onion poppyseed bun with pickled onions and smoked gouda cheese. \$8.50

Ultimate Patty Melt*

A chargrilled burger, topped with sautéed mushrooms, kalamata olives, caramelized onions and sharp cheddar. Steamed in beer and served on toasted beer bread. \$8.50

Grilled Salmon BLT

Sugar and spice cured salmon on toasted rustic white bread with arugula, pickled red onion, bacon, and vine ripe tomatoes. \$8.50

Monte Cristo

Honey cured ham, smoked breast of turkey, Swiss cheese, and red plum jam, grilled French toast-style. \$7.95



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Desserts

Grizzly's Root Beer Float

Our home-brewed root beer with vanilla ice cream. \$3.50

Ice Cream Sandwich

Housemade chocolate chip cookies with creamy vanilla ice cream. \$4.50

Vanilla Bean Crème Brulee

With caramelized sugar crust. \$4.95

Seasonal Pie

Fresh baked. Ask your server for today's creation. \$4.95 ala mode add 95¢

Black & Tan Brownie

White chocolate cheesecake baked on a chocolate brownie.
Served with vanilla ice cream and hot fudge sauce. \$5.50

Chocolate Truffle Cake

Flourless chocolate cake studded with rich chocolate truffles
and served warm with espresso ice cream. \$5.95

Cherry Bread Pudding

White chocolate, toasted pecans and tart cherries.
Served with a warm bourbon caramel sauce. \$4.95



Grizzly Pride

Our soups, sauces, dressings, and entrées are made from scratch in our kitchen every day with the freshest possible ingredients.

We are happy to split meals and handle special requests free of charge. Just ask!

We serve only USDA choice, aged Western beef.

We fry in pure canola oil, with no partially hydrogenated oils or trans fats.

Handcrafted Beer

We create our award-winning beers the same way we make our food—with the best ingredients, patience and care. Quality malt, fresh hops and special yeast make for unique and satisfying brews.

Victors' Gold

Brilliant gold with a crisp maltiness and a gentle hop character. A refreshing beer for any season. Pint \$4.00 • 22oz \$4.95 • Pitcher \$12.95

Grizzly Peak Pale Ale

An American-style pale ale with the bold flavor of 100% Cascade hops. Coppery-gold with a long, dry finish. Pint \$4.50 • 22oz \$5.95 • Pitcher \$15.95

Bear Paw Porter

A dark ale with the flavor of roasted and chocolate malts. Our Bear Paw is full-bodied and smooth with a sturdy hop finish. Pint \$4.50 • 22oz \$5.95 • Pitcher \$15.95

Steelhead Red

Malty and smooth with a caramel bouquet and distinctive finish. Pint \$4.25 • 22oz \$5.50 • Pitcher \$14.50

County Cork's Irish Stout

A dry, rich, Irish-style stout, nitrogen-dispensed for creaminess. Pint \$4.25 • 22oz \$5.50 • Pitcher \$14.50

Brewers Special Tap

Ask your server what's on tap today!

Seasonal Specialties

A special beer to complement the season.

Grizzly Samplers

5 ounce glasses full of our handcrafted beer. Mix and match or try them all!

5 Beer Sampler \$6.00 • 6 Beer Sampler \$7.00

7 Beer Sampler \$8.00 • 8 Beer Sampler \$9.00

9 Beer Sampler \$10.00

Handcrafted Beer To Go

You'll be the hit of the party with our fresh beer!

64 oz Growler \$10.00 • Growler Refill \$8.00

Quarter Barrel \$50.00 • Half Barrel \$100.00

3.3 Gallon Keggie \$30.00

Cask Conditioned Ales

These very special ales finish their fermentation and conditioning in a small keg called a firkin. They are hand-pulled with a special beer engine using no added CO2 and served unfiltered at cellar temperature (50°). Also known as *real ale*, these beers are unique and satisfying.

HMS Sheerwater IPA

Brewed and double dry-hopped with all-English hops, including East Kent Golding and Fuggles, for a big, herbal, spicy hop character and a nice bitter finish. Pint \$4.50 • 22 oz \$5.95 • Pitcher \$15.95

Special Cask

Always a surprise from the creative mind of our humble brewer.