



Lunch

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. 7.95

Corn Dusted Calamari

Flash fried and served with rosemary-dijon aioli. 8.95

Cajun Chicken Quesadillas

Cajun chicken breast with green chiles, mozzarella, grilled onions and smoked gouda cheese between grilled tortillas, with pineapple sour cream. 8.95

Fresh Mussels

Fresh Prince Edward Island mussels, with cajun sausage and roasted garlic in a tomato beer broth. 9.95

Beer Battered Cheese Curds

Deep fried and served with Sriracha aioli. 8.95

Polenta Fries

Crispy on the outside, creamy on the inside. Served with housemade tomato catsup. 8.95

Soft Warm Pretzels

With hard cider infused cheddar fondue for dipping. 8.95

Crispy Chicken Wings

Tossed in your choice of watermelon BBQ sauce or housemade hot sauce. Served with pickled vegetables and a bleu cheese yogurt sauce. 9.95

Burgers

Our famous hand-pattied burgers are served with housemade rosemary-sea salt chips. Substitute pub fries, sweet potato fries or fresh apple-fennel salad for 1.50, or a cup of soup for 2.50

The Grizz Burger*

Our legendary 1/2 lb burger. Hand-pattied aged sirloin served on artisan roll with lettuce, tomato and your choice of toppings. 8.95

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*

Kobe Burger*

American Kobe patty with melted brie, smoked bacon, grilled red onions and a fried egg on a toasted pretzel roll. 11.95

Wild Mushroom Burger

A rich vegetarian burger of portobella, oyster and shiitake mushrooms, blended with cream cheese and parmesan. Pan-seared and served on artisan roll with basil pesto aioli. 8.95

Texas Burger*

Half pound burger topped with chopped beef brisket, bacon, cheddar cheese and fried pickle chips. Served on an artisan roll with Porter BBQ sauce. 10.95

Torta Burger

Housemade chorizo patty, chargrilled and topped with queso fresco, pickled jalapeños, avocado, shredded lettuce, tomato and refried red beans. With lime mayo. 9.95

 vegetarian

*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.

Soup & Salad

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. Choice of dressing. Large 7.95 • Small 5.95 • with Entrée 3.95

Add grilled chicken breast 2.95 or cajun-cruste salmon filet 3.95

Caesar Salad

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

Add grilled chicken breast 2.95 or cajun-cruste salmon filet 3.95

Kale Salad

Fresh chopped kale with green apples, toasted walnuts, fontina cheese and lemon verbena vinaigrette. Large 8.95 • Small 6.95 • With Entrée 4.95

Add grilled chicken breast 2.95 or cajun-cruste salmon filet 3.95

Chicken Couscous Salad

Chicken breast, couscous, dried cherries, red onion marmalade and spring greens with curry vinaigrette. 9.95

Cherry Chicken Salad

Grilled breast of chicken sliced over fresh greens with toasted pecans, blue cheese and dried cherries. Served with tart cherry vinaigrette. 10.95

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

Grilled Steak Salad

Grilled hanger steak sliced over a salad of quinoa and mixed greens with manchego cheese, marcona almonds, roasted red beets and sundried tomato vinaigrette. 12.95

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

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. 8.95

Classico

Sweet Italian sausage, wild mushrooms, roma tomatoes and mozzarella. 8.95

Spinach & Portobella

With kalamata olives, goat cheese and lemon-infused olive oil. 9.95

Pizza Margherita

With roasted tomato sauce, fresh mozzarella, tomato and fresh basil. Topped with a salad of rocket arugula and shredded parmesan. 8.95

Truffle Cheese Steak Pizza

With cheddar fondue, grilled ribeye steak, roasted cherry peppers, caramelized onions, fontina cheese and truffle oil. 11.95

Triple Meat Pie

Hand-cut pepperoni, crisp bacon and Italian sausage over roasted tomato sauce with mozzarella. 10.95

*Menu items are cooked to guest specification

Sandwiches

Served with housemade rosemary sea salt chips. Substitute pub fries, sweet potato fries or fresh apple-fennel salad 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. 8.50

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. 8.95

Grilled Chicken Club

Marinated breast of chicken with grilled halloumi cheese, smoked bacon, avocado and fresh spinach on an artisan roll with roasted red pepper & tarragon mayo. 9.95

Smoked Turkey & Gouda

Smoked turkey breast, smoked gouda, lettuce and tomato on grilled Italian bread with basil pesto mayo. 8.95

Turkey Reuben

Stacked smoked turkey, Swiss cheese and honey jalapeño slaw on grilled rye. 8.95

Pub Reuben

Corned beef, gruyère cheese and homemade ale sauerkraut on grilled rye with herb-caper remoulade. 9.95

Ahi Tuna Wrap

Couscous-crust ed ahi tuna, chargrilled and wrapped in whole wheat lavash with spinach, balsamic onions, diced roma tomatoes and a lemon mustard aioli. 11.95

Brewery Steak Sandwich*

Grilled hanger steak, thinly sliced and sandwiched between crispy potato cakes with melted cheddar, bacon and porter crème fraîche. 11.95

Quinoa Wrap

Red quinoa with hummus, cucumber, roasted red peppers, spinach, fresh tomatoes and red wine vinaigrette wrapped in whole wheat lavash. 8.95

Roast Beef Po' Boy

Tender roast beef on an artisan poppy seed roll with house-pickled giardiniera, fontina cheese, shredded lettuce, tomato and cajun remoulade. 8.95

Grilled Salmon BLT

Cured Scottish salmon on toasted rustic white bread with arugula, pickled red onion, bacon and vine ripe tomatoes. 10.95

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. 9.95

Pub Fish 'n Chips

Beer-battered walleye with artichoke tartar, fries and apple-fennel slaw. 11.95

Artichoke Ravioli

With basil mascarpone cream sauce, grilled portobella mushrooms, leeks and fresh tomatoes. 11.95

Fish Tacos

Spicy grilled tilapia in flour tortillas with grilled pineapple-avocado crema, napa cabbage and pico de gallo. Served with refried red beans and cilantro-lime rice. 10.95

*Menu items are cooked to guest specification

Desserts

Chocolate Truffle Cake

Flourless chocolate cake studded with rich chocolate truffles and served warm with espresso ice cream. 6.95

Seasonal Fruit Pie

Fresh baked from scratch. Ask your server for today's selection. 5.95 ala mode add 95c

Black & Tan Brownie

White chocolate cheesecake baked on a chocolate brownie. Served with vanilla ice cream and hot fudge sauce. 6.95

Ice Cream Sandwich

Housemade chocolate chip cookies with creamy vanilla ice cream. 5.95

Cherry Bread Pudding

White chocolate, toasted pecans and tart cherries. Served with a warm bourbon caramel sauce. 5.95

Beer-a-Misu

Caramel and beer infused lady fingers over a creamy mascarpone custard with fresh whipped cream. 6.95



Grizzly Pride

Our soups, sauces, dressings, and entrees 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.

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.

Grizzly Samplers

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

5 Beer Sampler 6.95 • 6 Beer Sampler 7.95

7 Beer Sampler 8.95 • 8 Beer Sampler 9.95

9 Beer Sampler 10.95

Victors' Gold

Brilliant gold with a crisp maltiness and a gentle hop character.

A refreshing beer for any season. Pint 4.25 • 22oz 5.25 • Pitcher 13.95

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 4.75 • 22oz 6.25 • Pitcher 16.95

Steelhead Red

Malty and smooth with a caramel bouquet and distinctive finish.

Pint 4.50 • 22oz 5.75 • Pitcher 15.50

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 4.75 • 22oz 6.25 • Pitcher 16.95

County Cork Irish Stout

A dry, rich, Irish-style stout, nitrogen-dispensed for creaminess.

Pint 4.50 • 22oz 5.75 • Pitcher 15.50

Brewers Special Tap

Ask your server what's on tap today!

Seasonal Specialties

A special beer to complement the season.

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, they 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 4.75 • 22oz 6.25 • Pitcher 16.95

Special Cask

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

Handcrafted Beer To Go

Available to-go in half gallon growlers, 3-gallon keggies, 1/4 & 1/2 barrels. Just ask us.

Bottled Beer

We carry Jolly Pumpkin and North Peak beers in the bottle. Available in-house or to-go!