

At Grizzly Peak 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 serious brewing skills make for unique and satisfying beers.

VICTORS' GOLD

A brilliant gluten-reduced gold ale with a crisp, clean lagery character and a spicy hop note.
4.6% ABV, 20 IBU • Pint - 5 • 22oz - 6.5 • Pitcher - 18

URBAN WARBEAR AMERICAN IPA

A citrusy and resinous hop-forward ale with a nice malt backbone and generous hop bitterness.
5.5% ABV, 65 IBU • Pint - 5.5 • 22oz - 7 • Pitcher - 19.5

STEELHEAD RED

Malty and smooth with a caramel bouquet, light roastiness and mellow finish.
5.5% ABV, 15 IBU • Pint - 5 • 22 oz - 6.5 • Pitcher - 18

BEAR PAW PORTER

A dark ale with a chocolate and roasted malt flavor. Full bodied, rich and smooth.
6.0% ABV, 35 IBU • Pint - 5.5 • 22oz - 7 • Pitcher - 19.5

SHEERWATER "BURTON" IPA

A throw-back, cask-conditioned British India Pale Ale hopped to the hilt with East Kent Goldings, UK Fuggles and Pilgrims hops. Smooth, herbal and bitter. Hand-pulled from its cask at cellar temperature, unfiltered, with only natural carbonation.
6.0% ABV, 65 IBU • Pint - 5.5 • 22oz - 7 • Pitcher - 19.5



BREWER'S SPECIAL + SEASONAL TAPS

Our brewers are always creating new beers in a wide range of styles.
Ask your server what's on tap today!



GRIZZLY SAMPLERS

5 ounce glasses of our handcrafted beer. Mix and match or try them all!
Five Beer Sampler 7 • Six Beer Sampler 8 • Seven Beer Sampler 9
Eight Beer Sampler 10 • Nine Beer Sampler 11

HANDCRAFTED BEER TO GO

Available in half gallon growlers, 1/6 bbl kegs and 1/2 bbl kegs

LUMBERJACKS GIVE THEM THE GRUNT OF APPROVAL

Handcrafted Beer

Starters & Shares

CRISPY CHICKEN WINGS
jumbo fried wings
choice of hot sauce or house bbq sauce 10.5

FRESH MUSSELS
Prince Edward Island mussels, Cajun sausage,
roasted garlic, tomato beer broth 13.5

FRIED CHEESE CURDS
crispy ale batter, sriracha aioli 10.5

CUBAN PORK SLIDERS
slow roasted Cuban-style pulled pork,
pickled vegetable slaw, Swiss cheese,
cilantro-lime mustard aioli 12.5

POLENTA FRIES
housemade tomato catsup 11

PULLED PORK NACHOS
corn tortilla chips, pulled pork, mozzarella and
cheddar cheese, pico de gallo, fresh jalapeños,
avocado purée, chipotle lime crema 12.5

SOFT PRETZELS
hard cider-infused cheddar fondue 10

Soups

with brewhouse bread on request

CHEDDAR + ALE SOUP
sharp cheddar, golden ale, thyme
Bowl 5 • Cup 4

SOUP OF THE DAY
ask your server Bowl 5 • Cup 4

Greens

Sp • Sp • Sp • Sp • Sp • Sp • Sp • Sp

Need protein? Add to any salad

- grilled chicken breast 3
- gulf shrimp 4
- grilled salmon filet 4
- seared ahi tuna 4
- grilled hanger steak 5
- marinated tofu 3
- crab cakes 5
- pulled pork 4

with brewhouse bread on request

Sp • Sp • Sp • Sp • Sp • Sp • Sp • Sp

Mixed Green Salad

field greens, fresh vegetables, choice of dressing
entrée size 10 • small 7 • with entrée 4

Caesar Salad

crisp romaine, housemade dressing,
shaved parmesan, croutons
entrée size 10 • small 7 • with entrée 4

Kale Salad

fresh baby kale, granny smith apples,
toasted walnuts, fontina cheese,
lemon verbena vinaigrette
entrée size 11 • small 8 • with entrée 4.5

Cherry Pecan Salad

mixed greens, toasted pecans, crumbled blue
cheese, dried cherries, tart cherry vinaigrette
entrée size 12 • small 9 • with entrée 5

Chopped Salad

julienne of romaine lettuce, scallions,
tomato, smoked bacon, egg, blue cheese,
avocado, basil pesto ranch
entrée size 12 • small 9 • with entrée 5

Dressings:

Balsamic Vinaigrette,
Creamy Blue Cheese, Basil Pesto Ranch,
Lemon Verbena Vinaigrette, Cherry Vinaigrette

GP IS A NO STRAW ESTABLISHMENT!

Here's the truth: plastic straws are designed not to break down – ever!

Millions are thrown away every day and they are ending up in our food chain. Help us make a big impact with a small act.

(or ask for a straw if you need one!)

Starters + Shares + Greens

Burgers + Sandwiches

All with housemade seasoned chips.

Substitute pub fries, sweet potato fries or cherry-walnut slaw for \$1 or a cup of soup for \$2



Burgers

Vegetarian?

Substitute a housemade mushroom or vegan patty for beef.
Gluten-free buns available.

THE GRIZZ BURGER*

chargrilled, hand-pattied sirloin,
fresh-baked artisan roll 11

2 AM BURGER*

hand-pattied sirloin, cheddar fondue sauce,
fried pickles, crisp bacon 12.5

KOBE BURGER*

American Kobe beef, blue cheese,
crispy onion straws, bourbon glaze,
toasted pretzel bun 14.5

Add 75¢ for each topping:

- smoked Gouda
- blue cheese
- grilled red onions
- sharp cheddar
- wild mushrooms
- goat cheese
- Gruyere
- smoked bacon
- fresh avocado
- lettuce + tomato
- pepperjack
- fried pickles
- crispy onion straws
- jalapeños
- feta
- fried egg
- pulled pork



BREAD NOT YOUR THING?
MAKE ANY SANDWICH A WRAP IF YOU LIKE!

Mediterranean Tuna Wrap

seared ahi, garbanzo beans, bell pepper,
red onion, tomatoes, lettuce, tzatziki aioli,
feta, spinach tortilla 14.5

Pub Reuben

stacked turkey or corned beef,
Gruyere cheese, housemade ale sauerkraut,
grilled rye bread, remoulade 12.5

Smoked Turkey + Gouda

smoked turkey breast, smoked Gouda,
lettuce, tomato, grilled farmhouse bread,
basil pesto mayo 12

Brewery Steak Sandwich*

grilled hanger steak, crispy potato cakes,
melted cheddar, bacon, mixed greens,
porter crème fraiche 15.5

Grilled Salmon BLT*

cured salmon, toasted rustic bread,
fresh arugula, pickled red onions,
bacon, vine ripe tomatoes 14.5

Open Face Garden Sandwich

grilled ciabatta bread, feta-herb cheese
spread, salad of avocado, cherry tomato,
spinach, sprouts, lemon oil 11.5

Sweet + Spicy Chicken Sandwich

arugula, bacon, red onion, pepperjack cheese,
mango-sriracha jam, toasted artisan roll 12.5

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PUT A COLD ONE IN YOUR CROSSHAIRS

Large Plates

Served with brewhouse bread on request
Add a side salad for 4/5
or a cup of soup for 2.5

Pretzel Crusted Chicken

pan-seared breast, crisp pretzel coating,
honey-mustard sauce, chive mashed
potatoes, seasonal vegetables 19

Grilled Salmon*

creamy rock shrimp and spinach risotto,
balsamic syrup, basil oil 22

Truffled Mac + Cheese

penne pasta, three-cheese béchamel sauce,
cheesy truffled breadcrumb crust 15

BBQ Baby Back Ribs

Bear Paw Porter BBQ sauce,
pub fries, cherry-walnut slaw
half slab 18 • full slab 26

Sweet Potato + Black Bean Tacos

chipotle lime crema, lettuce, sweet potato,
black bean, corn salsa, cilantro lime rice,
refried beans 14
try it with grilled chicken or shrimp! +4

Pub Fish 'n Chips

beer-battered walleye, dill-caper tartar,
pub fries, cherry-walnut slaw 18

Sides



Truffled Mac + Cheese 4.5

Seasonal Fresh Vegetable 5.5

Rock Shrimp Risotto 5.5

Chive Mashed Potatoes 4

Cherry-Walnut Slaw 4

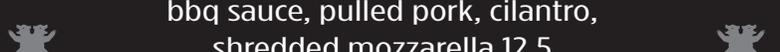
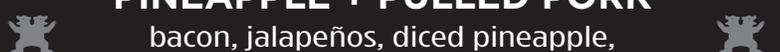


Artisan PIZZA



PINEAPPLE + PULLED PORK

bacon, jalapeños, diced pineapple,
bbq sauce, pulled pork, cilantro,
shredded mozzarella 12.5



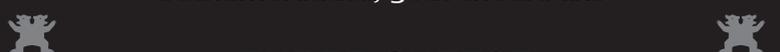
TOMATO + PESTO

tri color tomatoes, housemade basil pesto,
fresh mozzarella, parmesan 12



MUSHROOM + PROSCIUTTO

spinach, roasted mushrooms, prosciutto,
béchamel sauce, goat cheese 13.5



THREE CHEESE

tomato sauce, fontina, mozzarella,
parmesan 11.5 + pepperoni 1



NATURE

WEEDS OUT

THE WEAK

and

WATERED DOWN.



Pizzas + Large Plates + Sides