

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 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

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

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

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

CROSTINI TRIO

roasted red pepper goat cheese, balsamic tomato tapenade, roasted garlic hummus, toasted baguette 10

FRESH MUSSELS

Prince Edward Island mussels, cajun sausage, roasted garlic, tomato beer broth 12

CHILLED CRAB TOSTADAS

jumbo lump crab meat, avocado puree, chile de arbol aioli, micro cilantro 13

FRIED CHEESE CURDS

crispy ale batter, sriracha aioli 9

CUBAN PORK SLIDERS

slow roasted Cuban-style pulled pork, pickled vegetable slaw, Swiss cheese, cilantro-lime mustard aioli 10

POLENTA FRIES

housemade tomato catsup 10

SESAME CRUSTED TUNA

seared-rare ahi, chilled cucumbers, fried wontons, soy-mirin glaze, wasabi mayo 11

SOFT PRETZELS

hard cider-infused cheddar fondue 9

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

• Gp • Gp • Gp • Gp • Gp • Gp • Gp • Gp

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
- tofu 3

with brewhouse bread on request

• Gp • Gp • Gp • Gp • Gp • Gp • Gp • Gp

Mixed Green Salad

field greens, fresh vegetables, choice of dressing
Large 9 • Small 6 • Small with entrée 4

Caesar Salad

crisp romaine, housemade dressing, shaved parmesan, croutons
Large 9 • Small 6 • Small with entrée 4

Kale Salad

fresh chopped kale, granny smith apples, toasted walnuts, fontina cheese, lemon verbena vinaigrette
Large 10 • Small 7 • Small with entrée 4

Couscous Salad

harissa-spiced couscous, dried cherries, red onion marmalade, spring greens, curry vinaigrette
Large 10 • Small 7 • Small with entrée 4

Cherry Pecan Salad

mixed greens, toasted pecans, crumbled blue cheese, dried cherries, tart cherry vinaigrette
Large 11 • Small 8 • Small with entrée 5

Chopped Salad

julienne of romaine lettuce, scallions, tomato, smoked bacon, blue cheese, avocado, citrus vinaigrette
Large 11 • Small 8 • Small with entrée 5

Dressings:

Balsamic Vinaigrette, Curry Vinaigrette, Creamy Blue Cheese, Basil Pesto Ranch, Cherry Vinaigrette, Citrus Vinaigrette



NEED H2O? JUST ASK.

#HRWC

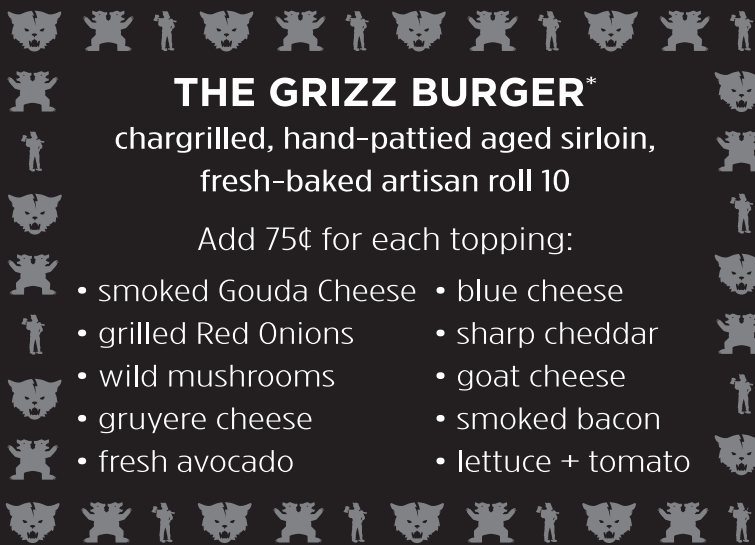
Starters + Shares + Greens

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

Vegetarian?

Substitute a housemade wild mushroom patty for any beef patty. Gluten-free burger buns available.



THE GRIZZ BURGER*
chargrilled, hand-pattied aged sirloin,
fresh-baked artisan roll 10

Add 75¢ for each topping:

- smoked Gouda Cheese
- blue cheese
- grilled Red Onions
- sharp cheddar
- wild mushrooms
- goat cheese
- gruyere cheese
- smoked bacon
- fresh avocado
- lettuce + tomato

Turkey Reuben

stacked smoked turkey, Swiss cheese,
cherry-walnut slaw, grilled rye 10

Grilled Chicken Club

marinated breast of chicken,
grilled halloumi cheese, smoked bacon,
avocado, fresh spinach, tarragon mayo,
artisan roll 11

Vegetable Hummus Wrap

garden vegetable sauté, avocado,
roasted garlic hummus, roasted
red pepper goat cheese, lavash wrap 10

Pub Reuben

corned beef, gruyere cheese,
housemade ale sauerkraut, grilled rye,
herb-caper remoulade 11

Specialty Burgers

each served on a toasted pretzel roll

PORK BELLY BURGER*

hand-pattied sirloin, ale-braised pork belly,
jalapeño-goat cheese pesto,
candied tomato jam 12

2 AM BURGER*

hand-pattied sirloin, cheddar fondue sauce,
fried pickles, crisp bacon 11

KOBE BURGER*

American Kobe beef, melted brie,
smoked bacon, grilled red onions,
fried egg 14

HAWAIIAN BURGER*

hand-pattied sirloin, prosciutto,
pepperjack cheese, pineapple salsa,
housemade teriyaki sauce 13

Smoked Turkey + Gouda

smoked turkey breast, smoked gouda cheese,
lettuce, tomato, grilled farmhouse bread,
basil pesto mayo 10

Brewery Steak Sandwich*

grilled hanger steak, crispy potato cakes,
melted cheddar, bacon, porter crème fraiche 14

Grilled Salmon BLT*

cured Scottish salmon, toasted rustic bread,
fresh arugula, pickled red onions,
bacon, vine ripe tomatoes 13

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



*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.

Burgers + Sandwiches

PUT A COLD ONE IN YOUR CROSSHAIRS

NATURE
WEEDS OUT
THE WEAK
and
WATERED DOWN.



Artisan
PIZZA



BEET PESTO + GOAT CHEESE

roasted beet pesto, fresh goat cheese,
kale chiffonade, lemon oil drizzle 11



RICOTTA + SQUASH

truffled ricotta cheese, zucchini and summer
squashes, cracked black pepper, sea salt,
truffle oil, grilled lemon 12



CHORIZO + MANCHEGO

Spanish chorizo sausage, extra-virgin olive
oil, Manchego cheese, honeycrisp apples 12



CHICKEN BRUSCHETTA

grilled breast, fresh basil, roma tomatoes,
kalamata olives, fresh mozzarella,
balsamic drizzle 11



PINEAPPLE + PROSCIUTTO

mozzarella, pineapple salsa,
sliced prosciutto, teriyaki glaze 13



TRADISH

charred tomato marinara sauce, aged
mozzarella, hand-cut pepperoni 10



Large Plates

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

Roasted Vegetable Ravioli

sage brown butter, caramelized fennel,
shaved parmesan 14

Pretzel Crusted Chicken

pan-seared breast, crisp pretzel coating,
honey-mustard sauce, chive mashed
potatoes, seasonal vegetables 17

*Grilled Salmon**

fresh Scottish salmon filet, creamy
rock shrimp risotto, braised spinach,
balsamic syrup, basil oil 21

*Prime New York Strip**

cilantro-lime butter, truffled string fries,
Brussels-cauliflower gratin 26

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 17 • Full Slab 25

Pesto Bucatini

basil mint pesto, bucatini noodles,
yellow squash, candied tomatoes,
toasted pecans, chèvre 14

Shrimp Tacos

pineapple sour cream, napa cabbage,
pico de gallo, micro cilantro, avocado,
cilantro-lime rice, refried beans 15

Pub Fish 'n Chips

beer-battered walleye, artichoke tartar,
pub fries, cherry-walnut slaw 17

Sides *Gp • Gp • Gp • Gp • Gp*

Mac & Cheese 4

Brussels-Cauliflower Gratin 4

Rock Shrimp Risotto 5

Chive Mashed Potatoes 3

Cherry-Walnut Slaw 3

Truffled String Fries 3

Pizzas + Large Plates + Sides