

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

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

balsamic tomato tapenade, fresh spinach hummus, feta-herb cream cheese, onion-crust bread 11

FRESH MUSSELS

Prince Edward Island mussels, Cajun sausage, roasted garlic, tomato beer broth 12.5

FRIED CHEESE CURDS

crispy ale batter, sriracha aioli 10

CUBAN PORK SLIDERS

slow roasted Cuban-style pulled pork, pickled vegetable slaw, Swiss cheese, cilantro-lime mustard aioli 12

POLENTA FRIES

housemade tomato catsup 10.5

CITRUS SHRIMP CEVICHE

avocado purée, micro cilantro, red chile sauce, tostadas 12

SOFT PRETZELS

hard cider-infused cheddar fondue 9.5

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

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!)

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
- marinated tofu 3
- crab cakes 5
- pulled pork 4

with brewhouse bread on request

GP • GP • GP • GP • GP • GP • GP • GP

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 10.5 • small 7.5 • with entrée 5

Couscous Salad

harissa-spiced couscous, dried cherries, red onion marmalade, spring greens, curry vinaigrette
entrée size 10.5 • small 7.5 • with entrée 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, citrus vinaigrette
entrée size 12 • small 9 • with entrée 5

Dressings:

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

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 10.5

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



Specialty Burgers

each served on a toasted pretzel roll

DIABLO BURGER*

hand-pattied sirloin, fresh mixed greens, pepperjack cheese, pickled jalapeños, cilantro lime aioli, toasted artisan roll 12.5

2 AM BURGER*

hand-pattied sirloin, cheddar fondue sauce, fried pickles, crisp bacon 12

KOBE BURGER*

American Kobe beef, blue cheese, charred onion, bourbon glaze, toasted pretzel bun 14

SUNRISE BURGER*

hand-pattied sirloin, American cheese, fried egg, bacon, béarnaise aioli, toasted pretzel bun 12.5

Mediterranean Tuna Wrap

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

Pub Reuben

stacked turkey or corned beef, gruyere cheese, housemade ale sauerkraut, grilled rye bread, remoulade 11.5

Smoked Turkey + Gouda

smoked turkey breast, smoked gouda cheese, lettuce, tomato, grilled farmhouse bread, basil pesto mayo 11

Brewery Steak Sandwich*

grilled hanger steak, crispy potato cakes, melted cheddar, bacon, mixed greens, porter crème fraiche 15

Grilled Salmon BLT*

cured salmon, toasted rustic bread, fresh arugula, pickled red onions, bacon, vine ripe tomatoes 14

Open Face Garden Sandwich

grilled ciabatta bread, feta-herb cheese spread, salad of avocado, cherry tomato, spinach, sprouts, lemon oil 11

Sweet & Spicy Chicken Sandwich

arugula, bacon, red onion, pepperjack cheese, mango-sriracha jam, toasted artisan roll 11.5

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.

PUT A COLD ONE IN YOUR CROSSHAIRS

NATURE
WEEDS OUT
THE WEAK
and
WATERED DOWN.

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
white wine butter sauce, tri-color tomatoes,
shallots, garlic, parmesan, arugula 15

Pretzel Crusted Chicken
pan-seared breast, crisp pretzel coating,
honey-mustard sauce, chive mashed
potatoes, seasonal vegetables 18

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

*Dry Aged Bone-In
Strip Steak**
red wine-shallot butter, rosemary
parmesan steak fries, seasonal vegetable 29

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

Citrus Shrimp Alfredo
angel hair pasta, zucchini "noodles,"
spinach, citrus alfredo, parsley, parmesan 17

*Sweet Potato
+ Black Bean Tacos*
chipotle lime crema, lettuce, sweet potato,
black bean, corn salsa, cilantro lime rice,
refried beans 14
try with grilled chicken or shrimp! +4

Pub Fish 'n Chips
beer-battered walleye, dill-caper tartar,
pub fries, cherry-walnut slaw 17

Artisan
PIZZA

PINEAPPLE + PULLED PORK
bacon, jalapeños, diced pineapple,
bbq sauce, pulled pork, cilantro,
shredded mozzarella 13.5

TOMATO + PESTO
tri color tomatoes, housemade basil pesto,
fresh mozzarella, parmesan 11.5

MUSHROOM + PROSCIUTTO
spinach, roasted mushrooms, prosciutto,
béchamel sauce, goat cheese 14.5

POBLANO + CHORIZO
sweet potatoes, chimichurri sauce,
mozzarella, provolone 13.5

THREE CHEESE
tomato sauce, fontina, mozzarella,
parmesan 11 + pepperoni 1

Sides Sp • Sp • Sp • Sp • Sp

- Truffle Mac & Cheese 5
- Seasonal Fresh Vegetable 4.5
- Rock Shrimp Risotto 5.5
- Chive Mashed Potatoes 3.5
- Cherry-Walnut Slaw 3.5
- Rosemary Parmesan Steak Fries 4



Pizzas + Large Plates + Sides