

## Starters & Shares

### CROSTINI TRIO

balsamic tomato tapenade, fresh spinach hummus, feta-herb cream cheese, onion-crust bread 10.5

### FRESH MUSSELS

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

### FRIED CHEESE CURDS

crispy ale batter, sriracha aioli 9.5

### 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

### CITRUS SHRIMP CEVICHE

avocado puree, micro cilantro, red chile sauce, tostadas 11.5

### 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

### 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
- grilled salmon filet 4
- grilled hanger steak 5
- crab cakes 5
- gulf shrimp 4
- seared ahi tuna 4
- marinated tofu 3
- 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 9 • small 7 • with entrée 4

### Caesar Salad

crisp romaine, housemade dressing, shaved parmesan, croutons  
entrée size 9 • small 7 • with entrée 4

### Kale Salad

fresh baby kale, granny smith apples, toasted walnuts, fontina cheese, lemon verbena vinaigrette  
entrée size 9.5 • small 7.5 • with entrée 5

### Couscous Salad

harissa-spiced couscous, dried cherries, red onion marmalade, spring greens, curry vinaigrette  
entrée size 9.5 • small 7.5 • with entrée 5

### Cherry Pecan Salad

mixed greens, toasted pecans, crumbled blue cheese, dried cherries, tart cherry vinaigrette  
entrée size 11 • small 9 • with entrée 5

### Chopped Salad

julienne of romaine lettuce, scallions, tomato, smoked bacon, egg, blue cheese, avocado, citrus vinaigrette  
entrée size 11 • 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 9.5

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 11.5

### 2 AM BURGER\*

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

### KOBE BURGER\*

American Kobe beef, blue cheese, charred onion, bourbon glaze, toasted pretzel bun 13

### SUNRISE BURGER\*

hand-pattied sirloin, American cheese, fried egg, bacon, béarnaise aioli, toasted pretzel bun 11.5



9pp • 9pp • 9pp • 9pp • 9pp • 9pp • 9pp

## Half Sandwich Combo

special half sandwich of the day, with choice of soup or mixed green salad 9

9pp • 9pp • 9pp • 9pp • 9pp • 9pp • 9pp

## Open Face Garden Sandwich

grilled ciabatta bread, feta-herb cheese spread, salad of avocado, cherry tomato, spinach, sprouts, lemon oil 10

## Mediterranean Tuna Wrap\*

seared ahi, garbanzo beans, bell pepper, red onion, tomatoes, lettuce, tzatziki aioli, spinach tortilla 13.5

## Pub Reuben

stacked turkey or corned beef, gruyere cheese, housemade ale sauerkraut, grilled rye bread, remoulade 10.5

## Sweet & Spicy Chicken Sandwich

arugula, bacon, red onion, pepperjack cheese, mango-sriracha jam, toasted artisan roll 10.5

## 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, mixed greens, porter crème fraiche 14

## Grilled Salmon BLT\*

cured 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

## Large Plates

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

### Roasted Vegetable Ravioli

white wine butter sauce, tri-color tomatoes, shallots, garlic, parmesan, arugula 13

### Truffled Mac + Cheese

penne pasta, three-cheese béchamel sauce, cheesy truffled breadcrumb crust 13

### Sweet Potato

#### + Black Bean Tacos

chipotle lime crema, lettuce, sweet potato, black bean, corn salsa, cilantro lime rice, refried beans 12

try with grilled chicken or shrimp! +4

### Citrus Shrimp Alfredo

angel hair pasta, zucchini "noodles," parsley, spinach, citrus alfredo, parmesan 14

### Grilled Salmon

creamy rock shrimp and spinach risotto, balsamic syrup, basil oil 19

### Pub Fish 'n Chips

beer-battered walleye, dill-caper tartar, pub fries, cherry-walnut slaw 14

### BBQ Baby Back Ribs

Bear Paw Porter BBQ sauce, pub fries, cherry walnut slaw  
half slab 17 full slab 25

### Pretzel Crusted Chicken

pan-seared breast, crisp pretzel coating, honey-mustard sauce, chive mashed potatoes, seasonal vegetables 14

### Dry Aged Strip Steak

red wine-shallot butter, rosemary parmesan steak fries, seasonal vegetable 29

## NATURE

WEEDS OUT

## THE WEAK

and

WATERED DOWN.



## 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 10.5

### MUSHROOM + PROSCIUTTO

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

### POBLANO + CHORIZO

sweet potatoes, chimichurri sauce, mozzarella, provolone 12.5

### THREE CHEESE

tomato sauce, fontina, mozzarella, parmesan 10 + pepperoni 1



## Sides

Truffled Mac & Cheese 4.5

Seasonal Fresh Vegetable 4

Rock Shrimp Risotto 5

Chive Mashed Potatoes 3

Cherry-Walnut Slaw 3

Rosemary Parmesan Steak Fries 4.5

# LUMBERJACKS GIVE THEM THE GRUNT OF APPROVAL



## Pizzas + Large Plates + Sides

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

*Handcrafted Beer*