



# Handcrafted Beer

authentic ales, brewed on site and served fresh from our cellar.

5-beer sampler: 7

## **NORTHERN LIGHT**

light-bodied golden ale, with subtle malt and hop profile. Michigan grown Mt. Hood and Empire hops are highlighted. 4.5% ABV, 22 IBU  
pint: 4.5 23 oz: 6 pitcher: 16.5

## **DIABOLICAL IPA**

light amber color, crisp yet assertive caramel sweetness. An abundance of Michigan-grown Chinook, Cascade and Willamette hops. 6.66 % ABV, 66.6 IBU  
pint: 5.5 23 oz: 7 pitcher: 19.5

## **SIREN AMBER ALE**

smooth caramel malt flavor well balanced by Michigan Willamette and U.K. Fuggle hops. 5.0 % ABV, 28 IBU  
pint: 5 23 oz: 6.5 pitcher: 18

## **MISSION POINT PORTER**

full bodied, with rich dark chocolate overtones and assertive hop character, highlighted by Michigan Cascade aroma. 5.7% ABV, 38 IBU  
pint: 5.5 23 oz: 7 pitcher: 19.5

## **SHIRLEY'S IRISH STOUT**

rich and smooth, with roasted coffee character and a creamy finish. Nitrogen dispensed. 5.0% ABV, 24 IBU  
pint: 5 23 oz: 6.5 pitcher: 18

## **SEASONAL TAPS**

brewer's choice, ask your server

## **CASK ALES**

firkin-conditioned, unfiltered, hand-pulled. Ask your server

### BEER TO-GO

- half-gallon growlers: 18-22
- quarter-barrel kegs: 70-80
- growler refills: 14-18
- half-barrel kegs: 130-150

### BREW CLUB

\$100.00 Lifetime Membership: Members of this Exclusive Club receive:

- \$1.50 off pints anytime
- \$5 off growler refills
- 25% off kegs of handcrafted beer
- Personal tour of the brewery with the brewmaster
- North Peak brew club hat
- Special logo pint glass to take home
- Member discounts to special events

# WOLVES GIVE THEM A HOWL OF APPROVAL

*Handcrafted Beer*

## Starters + Shares

### CRISPY CHICKEN WINGS

choice of Cherry Porter BBQ sauce or hot sauce  
half dozen 8 • dozen 14

### BEER STEAMED MUSSELS

roasted garlic, cajun sausage, tomato beer  
broth, sriracha-lime butter, brewhouse bread 13

### CORN DUSTED CALAMARI

crispy cornmeal coating, orange horseradish  
mayo 9

### GRILLED CHICKEN QUESADILLA

aged white cheddar, grilled chicken,  
pico de gallo, avocado sour cream 12

### MEDITERRANEAN PLATE

roasted tomato hummus, cucumber tabouli,  
olives, feta cheese spread, warm naan bread 10

### VEGETARIAN NACHOS

blue corn chips, black bean chili, pepperjack,  
cheddar, avocado sour cream, pico de gallo 10

### HAND-ROLLED MOZZARELLA STICKS

crisp fried egg roll wrappers, sundried  
tomatoes, roasted garlic, basil pesto ranch 9

### BAKED GORGONZOLA ALE DIP

gorgonzola and cream cheese, dried cherries,  
toasted pecans, toasted wholegrain baguette 9

## Soups + Greens

### White Cheddar Ale Soup

mustard pretzel crouton topping 6

### Soup of the Day

chef's choice, ask your server 6

### Green Salad

mixed greens, crisp vegetables, choice of dressing:  
pesto or chipotle ranch, cherry or blueberry vinaigrette,  
creamy gorgonzola, low fat raspberry vinaigrette,  
fat free Dijon honey mustard or oil & vinegar  
large 8 • small 5

### Brewhouse Caesar

romaine lettuce, creamy dressing,  
shaved parmesan. Anchovies on request  
large 10 • small 7

• add grilled salmon\* or shrimp 6

• add hanger steak\* 7

• add hormone-free chicken breast 5

### Cherry Chicken Salad

mixed greens, hormone-free chicken breast,  
Graceland Farms dried cherries, toasted pecans,  
crumbled gorgonzola, red onions,  
cherry vinaigrette 16

### Calamari Salad

crisp fried calamari, mixed greens, tomatoes,  
pepperjack cheese, chipotle ranch dressing 13

### Chicken Fiesta Salad

mixed greens, mango salsa, pepperjack,  
blackened chicken, tortilla chips,  
chipotle ranch dressing 14

### Black & Blue Steak Salad\*

blackened hanger steak, gorgonzola cheese,  
mixed greens, sautéed mushrooms, haystack  
onions, buttermilk gorgonzola dressing 17

**BREWED  
UP NORTH**

BREWING *North Peak* COMPANY

\*MENU ITEMS ARE COOKED TO ORDER

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.

*Starters + Shares + Soups + Greens*



# HEARTH BAKED PIZZA

created with hand-stretched dough made with our ale.  
Baked on a granite slab at over 500° for a smoky flavor and thin crisp crust.

## TRIPLE MEAT PIE

smoked bacon, Spanish chorizo, pepperoni, roasted San Marzano tomato sauce, mozzarella, pepperjack 13

## WILD MUSHROOM

shitake, crimini and oyster mushrooms, herb-infused olive oil, parmesan cheese, cracked black pepper 11

## BBQ CHICKEN PIZZA

Cherry Porter BBQ sauce, mozzarella, roasted red peppers, red onion, grilled chicken 12

## PESTO CHICKEN

grilled chicken breast, basil pesto, sundried tomatoes, parmesan, local micro-greens 12

## GREEK

olive oil, pepperoncini, sundried tomatoes, Greek olives, spinach, mozzarella, feta and parmesan cheese 12

## BBQ BOAR

wild boar, andouille sausage, Cherry Porter BBQ sauce, fresh pineapple, charred peppers, red onion, mozzarella, parmesan 14



## Large Plates

add a bowl of soup or green salad: 4

### Spicy Shrimp Pasta

sautéed shrimp, peppers, onion, kale, cheddar Chablis sauce, penne 19

### Herbed Fish & Chips

Great Lakes walleye, crispy ale batter, pub fries, tarragon-ginger tartar, kale slaw 19

### Atlantic Salmon\*

choice of Cherry Porter BBQ sauce or basil pesto crust, brewhouse barley, fresh vegetables 21

### Grilled Hanger Steak\*

honey-porter marinade, white cheddar mashers, curried haystack onions, fresh vegetables 23

### Surf & Turf\*

petite grilled hanger steak, beer-battered Great Lakes walleye, white cheddar mashers, kale slaw 26

### Diabolical Chicken

IPA braised, thyme rubbed, hearth oven seared. white cheddar mashers, fresh seasonal vegetables 17  
add Cherry Porter BBQ glaze: 45¢

### Pecan Crusted Whitefish

cherry vinaigrette drizzle, brewhouse barley, fresh vegetables 18

### Cowboy Steak

bone-in ribeye, horseradish crust, white cheddar mashers, fresh vegetables 29

### Cherry Porter BBQ Ribs

pork baby backs, Cherry Porter BBQ sauce, pub fries, kale slaw  
half slab 16 • full slab 25  
half slab with herb-roasted chicken 18  
half slab with beer-battered walleye 20

## Pizzas + Large Plates



## *The Peak Burger*

served with pub fries • substitute sweet potato fries: 1 • add a bowl of soup or green salad: 4

### **THE PEAK BURGER\***

grilled natural heritage Angus beef raised with no steroids, hormones or antibiotics 10

add any of the following toppings: 1 each

- gorgonzola
- curried haystack onions
- sautéed mushrooms
- provolone
- white cheddar
- Swiss
- smoked bacon
- basil pesto
- Muenster

## *Sandwiches*

served with pub fries • substitute sweet potato fries: 1 • add a bowl of soup or green salad: 4

### **SUNFLOWER REUBEN**

choice of shaved corned beef or Michigan-raised turkey, Stonehouse sunflower rye, apple caraway kraut, Swiss cheese, 1000 Island dressing 11

### **FRIED WALLEYE SANDWICH**

beer-battered Great Lakes walleye filet, bakery roll, lettuce, tomato, tarragon-ginger tartar 13

### **BLACK BEAN & PORTOBELLA BURGER**

housemade vegetarian patty, ciabattini roll, provolone cheese, local micro-greens, basil pesto sauce 10 add fresh avocado 1.5

### **PRETZEL CRUSTED CHICKEN**

hormone-free chicken breast, mustard pretzel crust, bakery roll, whole grain mustard aioli 11 add any of the optional burger toppings: 1

### **HAYSTACK PASTRAMI**

shaved pastrami, marble rye, haystack onions, Swiss cheese, spring greens, orange marmalade mayo 12

### **HERBED MONTE CRISTO**

Michigan-raised turkey, smoked bacon, Muenster cheese, cherry preserves, egg-batter griddled on thick-cut sourdough 11

### **ROOT BEER PULLED PORK**

root beer braised pork shoulder, Cherry Porter BBQ sauce, hoagie roll, sriracha slaw 12

### **PUB CLUB**

smoked turkey, honey ham, crisp bacon, Swiss cheese, lettuce, tomato, Stonehouse focaccia, whole grain mustard aioli 10

### **WASABI SALMON SANDWICH\***

grilled salmon filet, ciabattini roll, kale slaw, wasabi mayo 14

# *Burgers + Sandwiches*