



# *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
- growler refills: 14-18
- quarter-barrel kegs: 70-80
- half-barrel kegs: 130-150

### **BREW CLUB**

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

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

# **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

★ ★ ★ ★ ★ ★ ★ ★

### SOUP + HALF SANDWICH

special daily sandwich, bowl of housemade soup 9

★ ★ ★ ★ ★ ★ ★ ★

### *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 9 • 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 14

### *Calamari Salad*

crisp fried calamari, mixed greens, tomatoes,  
pepperjack cheese, chipotle ranch dressing 11

### *Chicken Fiesta Salad*

mixed greens, mango salsa, pepperjack,  
blackened chicken, tortilla chips,  
chipotle ranch dressing 12

### *Black & Blue Steak Salad\**

blackened hanger steak, gorgonzola cheese,  
mixed greens, sautéed mushrooms, haystack  
onions, buttermilk gorgonzola dressing 15



\*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

### TRIPLE MEAT PIE

smoked bacon, Spanish chorizo, pepperoni, roasted San Marzano tomato sauce, mozzarella, pepperjack 12

### WILD MUSHROOM

shitake, crimini and oyster mushrooms, herb-infused olive oil, parmesan cheese, cracked black pepper 10

### BBQ CHICKEN PIZZA

Cherry Porter BBQ sauce, mozzarella, roasted red peppers, red onion, grilled chicken 11

### PESTO CHICKEN

grilled chicken breast, basil pesto, sundried tomatoes, parmesan, local micro-greens 11

### GREEK

olive oil, pepperoncini, sundried tomatoes, Greek olives, spinach, mozzarella, feta and parmesan cheese 11

### BBQ BOAR

wild boar, andouille sausage, Cherry Porter BBQ sauce, fresh pineapple, charred peppers, red onion, mozzarella, parmesan 13



## Large Plates

add a bowl of soup or green salad: 4

### *Spicy Shrimp Pasta*

sautéed shrimp, peppers, onion, kale, cheddar Chablis sauce, penne 16

### *Herbed Fish & Chips*

Great Lakes walleye, crispy ale batter, pub fries, tarragon-ginger tartar, kale slaw 15

### *Atlantic Salmon\**

choice of Cherry Porter BBQ sauce or basil pesto crust, brewhouse barley, fresh vegetables 14

### *Diabolical Chicken*

IPA braised, thyme rubbed, hearth oven seared. white cheddar mashers, fresh seasonal vegetables 13  
add Cherry Porter BBQ glaze: 45¢

### *Grilled Hanger Steak\**

honey-porter marinade, white cheddar mashers, curried haystack onions, fresh vegetables 15

## BIG DAYLIGHT CANDY FACTORY

In March of 1899, a partnership was formed by John G. Straub, his brother, Anton F. Straub and George E. Amiotte in the creation of candies and confectionary in Traverse City.

Under the style of Straub Brothers and Amiotte, the firm soon established success—with a large local following and an extensive wholesale trade. So rapidly did the business increase, that it became necessary to provide a building of sufficient capacity to meet the growing demands of the trade.

The building housing North Peak Brewing Company was Straub's third and final building. Straub Brothers and Amiotte "Big Daylight Candy Factory" is a handsome imposing brick edifice of three floors and a basement. It was constructed with 400,000 bricks and 250,000 feet of lumber. Supplied with the latest and most approved machinery devices for the manufacturing of all kinds of candies, the facility compared favorably on a scale with the largest and most successful establishments of its kind.

PUT A COLD ONE IN YOUR CROSSHAIRS

*Pizzas + Large Plates*



## *The Peak Burger*

add fries or kale slaw 1, sweet potato fries 2  
bowl of soup or a green salad 4

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

grilled natural heritage Angus beef raised  
with no steroids, hormones or antibiotics 9

add any of the following toppings: 1 each

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

## *Sandwiches*

add fries or kale slaw 1, sweet potato fries 2, bowl of soup or a 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 10

### **FRIED WALLEYE SANDWICH**

beer-battered Great Lakes walleye filet, bakery roll, lettuce, tomato, tarragon-ginger tartar 12

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

housemade vegetarian patty, ciabattini roll, provolone cheese, local micro-greens, basil pesto sauce 9  
add fresh avocado 1.5

### **PRETZEL CRUSTED CHICKEN**

hormone-free chicken breast, mustard pretzel crust, bakery roll, whole grain mustard aioli 10  
add any of the optional burger toppings: 1

### **HAYSTACK PASTRAMI**

shaved pastrami, marble rye, haystack onions, Swiss cheese,  
spring greens, orange marmalade mayo 11

### **HERBED MONTE CRISTO**

Michigan-raised turkey, smoked bacon, Muenster cheese, cherry preserves,  
egg-batter griddled on thick-cut sourdough 10

### **ROOT BEER PULLED PORK**

root beer braised pork shoulder, Cherry Porter BBQ sauce, hoagie roll, sriracha slaw 11

### **PUB CLUB**

smoked turkey, honey ham, crisp bacon, Swiss cheese, lettuce, tomato,  
Stonehouse focaccia, whole grain mustard aioli 9

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

grilled salmon filet, ciabattini roll, kale slaw, wasabi mayo 13

## *Burgers + Sandwiches*