

## *Appetizers*

### **Fresh Tomato Bruschetta**

Toasted baguette slices topped with a fresh mix of roma tomatoes, kalamata olives, chopped basil, roasted garlic, olive oil and parmesan. 7.50

### **Corn Dusted Calamari**

Flash fried and served with rosemary-dijon aioli. 7.95

### **Cajun Chicken Quesadillas**

Cajun chicken breast with green chiles, mozzarella, grilled onions and smoked gouda cheese between grilled tortillas, with pineapple sour cream. 7.95

### **Fresh Mussels**

Fresh Prince Edward Island mussels, one of two ways:

- with cajun sausage and roasted garlic in a tomato beer broth. 8.95
- with a lemongrass-ginger broth, leeks, kaffir lime leaves, cilantro & fresh chiles. 8.95

### **Pulled Pork Sliders**

On soft potato rolls, with Porter BBQ sauce and coleslaw. 2.95 each

### **Polenta Fries**

Crispy on the outside, creamy on the inside.  
Served with housemade tomato catsup. 8.50

### **Soft Warm Pretzels**

With hard cider infused cheddar fondue for dipping. 8.95

### **Crispy Chicken Wings**

Tossed in your choice of watermelon BBQ sauce or housemade hot sauce.  
Served with pickled vegetables and a bleu cheese yogurt sauce. 8.95

## *Hearth Baked Pizzas*

### **Roasted Pepper & Artichoke**

Golden bell peppers, artichoke hearts, tomatoes and red onion over a roasted red pepper sauce with mozzarella and fresh basil. 7.95

### **Classico**

Sweet Italian sausage, wild mushrooms, roma tomatoes and mozzarella. 7.95

### **Spinach & Portobella**

With kalamata olives, goat cheese and lemon-infused olive oil. 8.95

### **Pizza Margherita**

With roasted tomato sauce, fresh mozzarella, tomato and fresh basil, topped with a salad of rocket arugula and shredded parmesan. 8.50

### **Mediterranean**

Loukaniko Greek sausage, roasted chicken, roasted red peppers, kalamata olives, blended Greek cheeses, organic tomato sauce and chopped almonds. 8.95

### **Triple Meat Pie**

Hand-cut pepperoni, crisp bacon and Italian sausage over roasted tomato sauce with mozzarella. 9.50



vegetarian

\*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.

## *Soup & Salad*

### **Cheddar & Ale Soup**

A creamy blend of our ale, sharp cheddar and thyme. Bowl 4.95 • Cup 3.50

### **Soup of the Day**

Ask your server for today's fresh creation. Bowl 4.95 • Cup 3.50

### **Mixed Green Salad**

A fresh seasonal mix. Choice of dressing. Large 7.95 • Small 5.95 • with Entrée 3.95  
Add grilled chicken breast 2.95 or cajun-crusted salmon filet 3.95

### **Caesar Salad**

A classic with anchovies upon request. Large 8.50 • Small 6.50 • With Entrée 4.50  
Add grilled chicken breast 2.95 or cajun-crusted salmon filet 3.95

### **Hearts of Romaine Salad**

Romaine hearts, blue cheese, dried cherries and pecans with blue cheese dressing.  
Large 8.95 • Small 6.95 • With Entrée 4.95  
Add grilled chicken breast 2.95 or cajun-crusted salmon filet 3.95

### **Chicken Couscous Salad**

Chicken breast, couscous, dried cherries, red onion marmalade and spring greens with curry vinaigrette. 9.95

### **Cherry Chicken Salad**

Grilled breast of chicken sliced over fresh greens with toasted pecans, blue cheese and dried cherries. Served with tart cherry vinaigrette. 10.95

### **Chopped Salad**

Julienne of romaine lettuce, tossed with a citrus vinaigrette and topped with grilled chicken, scallions, tomato, smoked bacon, blue cheese and avocado. 9.95

### **Grilled Steak Salad**

Grilled hanger steak sliced over a salad of quinoa and mixed greens with manchego cheese, marcona almonds, roasted red beets and sundried tomato vinaigrette. 12.95

Dressings: Balsamic Vinaigrette, Curry Vinaigrette, Creamy Blue Cheese, Honey Jalapeño, Cherry Vinaigrette, Balsamic Vinegar & Olive Oil, Basil Pesto Ranch, Citrus Vinaigrette and Sundried Tomato Vinaigrette

## *Entrées*

Served with brewhouse bread. Add a cup of soup for \$2.50

### **Baked Macaroni & Cheese**

Creamy, cheesy and intense. Made with three cheeses, topped with truffled bread crumbs and baked 'til golden and bubbly. 9.95

### **Crab & Bacon Chitarra**

Twisted black pepper chitarra pasta tossed with lump crab meat, country bacon, pea vines, heirloom tomato marmalade and parmesan in a smoked cream sauce. 12.95

### **Pub Fish 'n Chips**

Beer-battered walleye with artichoke tartar, fries and honey-jalapeño slaw. 9.95

### **Herb & Garlic Chicken**

Organic chicken confit served over a warm fingerling potato salad with black trumpet mushrooms and fresh seasonal vegetables. 9.95

### **Wild Mushroom and Asparagus Ravioli**

With porcini mushroom confit, Vidalia onion coulis and micro greens. 11.95

\*Menu items are cooked to guest specification

# Sandwiches

All sandwiches are served with housemade pickles.  
Add pub fries or sweet potato fries for 1.50 or a cup of soup for 2.50

## Soup & 1/2 Sandwich Combo

This special sandwich combination changes daily. Ask your server about today's fresh creation. 7.95

## The Grizz Burger\*

Our legendary 1/2 lb. burger. Hand-pattied aged sirloin served on a fresh baked poppyseed roll with lettuce, tomato and your choice of toppings. 8.50

Add 35c for each topping: Smoked Gouda Cheese • Blue Cheese • Grilled Red Onions  
Cajun Spices • Sharp Cheddar • Wild Mushrooms • Kalamata Olives • Goat Cheese  
Gruyere Cheese • Smoked Bacon • Fresh Avocado

## Kobe Burger\*

American Kobe patty with melted brie, smoked bacon, grilled red onions and a fried egg on a toasted brioche roll. 10.95

## Wild Mushroom Burger

A rich vegetarian burger of portobella, oyster and shiitake mushrooms, blended with cream cheese and parmesan. Pan-seared and served on a fresh-baked poppyseed roll with basil pesto aioli. 7.95

## Grilled Vegetable Dagwood

Grilled sweet peppers, zucchini, portobellas, red onions, tomato, arugula and mozzarella stacked on rustic Italian bread with pesto mayo on the side. 7.95

## Grilled Chicken Club

Marinated breast of chicken with grilled halloumi cheese, smoked bacon, avocado and fresh spinach on an artisan roll with roasted red pepper & tarragon mayo. 8.95

## Smoked Turkey & Gouda

Smoked turkey breast, smoked gouda, lettuce and tomato on grilled Italian bread with basil pesto mayo. 7.95

## Turkey Reuben

Stacked smoked turkey, Swiss cheese and honey jalapeño slaw on grilled rye. 7.95

## Pub Reuben

Corned beef, gruyère cheese and homemade ale sauerkraut on grilled rye with herb-caper remoulade. 8.95

## Ahi Tuna Wrap

Couscous-crustured ahi tuna, chargrilled and wrapped in whole wheat lavash with spinach, balsamic onions, diced roma tomatoes and a lemon mustard aioli. 10.95

## Brewery Steak Sandwich\*

Grilled hanger steak, thinly sliced and sandwiched between crispy potato cakes with melted cheddar, bacon and porter crème fraiche. 10.95

## Chick Pea Fritters

Wrapped in warm flatbread with feta cheese, piquillo peppers and fresh arugula. 7.95

## Grilled Salmon BLT

Cured Scottish salmon on toasted rustic white bread with arugula, pickled red onion, bacon, and vine ripe tomatoes. 9.95

\*Menu items are cooked to guest specification.

## *Desserts*

### **Grizzly's Root Beer Float**

Our home-brewed root beer with vanilla ice cream. 3.50

### **Ice Cream Sandwich**

Housemade chocolate chip cookies with creamy vanilla ice cream. 4.50

### **Seasonal Fruit Crisp**

Fresh baked from scratch. Ask your server for today's selection.

### 4.95 ala mode add 95c **Black & Tan Brownie**

White chocolate cheesecake baked on a chocolate brownie.

Served with vanilla ice cream and hot fudge sauce. 5.50

### **Chocolate Truffle Cake**

Flourless chocolate cake studded with rich chocolate truffles and served warm with espresso ice cream. 5.95

### **Cherry Bread Pudding**

White chocolate, toasted pecans and tart cherries.

Served with a warm bourbon caramel sauce. 4.95

### **Beer-a-Misu**

Caramel and beer infused lady fingers over a creamy mascarpone custard with fresh whipped cream. 5.95



## *Grizzly Pride*

Our soups, sauces, dressings, and entrées are made-from-scratch in our kitchen every day with the freshest possible ingredients.

We are happy to split meals and handle special requests free of charge.

We serve only USDA choice, aged Western beef.

We fry in pure canola oil, with no partially hydrogenated oils or trans fats.

# *Handcrafted Beer*

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 special yeast make for unique and satisfying brews.

## *Grizzly Samplers*

5 ounce glasses full of our handcrafted beer. Mix and match or try them all!

5 Beer Sampler 6.95 • 6 Beer Sampler 7.95

7 Beer Sampler 8.95 • 8 Beer Sampler 9.95

9 Beer Sampler 10.95

## **Victors' Gold**

Brilliant gold with a crisp maltiness and a gentle hop character.

A refreshing beer for any season. Pint 4.25 • 22oz 5.25 • Pitcher 13.95

## **Grizzly Peak Pale Ale**

An American-style pale ale with the bold flavor of 100% Cascade hops.

Coppery-gold with a long, dry finish. Pint 4.75 • 22oz 6.25 • Pitcher 16.95

## **Steelhead Red**

Malty and smooth with a caramel bouquet and distinctive finish.

Pint 4.50 • 22oz 5.75 • Pitcher 15.50

## **Bear Paw Porter**

A dark ale with the flavor of roasted and chocolate malts.

Our Bear Paw is full-bodied and smooth with a sturdy hop finish.

Pint 4.75 • 22oz 6.25 • Pitcher 16.95

## **County Cork Irish Stout**

A dry, rich, Irish-style stout, nitrogen-dispensed for creaminess.

Pint 4.50 • 22oz 5.75 • Pitcher 15.50

## **Brewers Special Tap**

Ask your server what's on tap today!

## **Seasonal Specialties**

A special beer to complement the season.

# *Cask Conditioned Ales*

These very special ales finish their fermentation and conditioning in a small keg called a firkin.

They are hand-pulled with a special beer engine using no added CO<sub>2</sub> and served unfiltered at cellar temperature (50°). Also known as real ale, they are unique and satisfying.

## **HMS Sheerwater IPA**

Brewed and double dry-hopped with all-English hops, including East Kent

Golding and Fuggles, for a big, herbal, spicy hop character and a nice bitter finish.

Pint 4.75 • 22oz 6.25 • Pitcher 16.95

## **Special Cask**

Always a surprise from the creative mind of our humble brewer.

# *Handcrafted Beer To Go*

Available to-go in half gallon growlers, 3-gallon keggies, 1/4 & 1/2 barrels. Just ask us.

# *Bottled Beer*

We carry Jolly Pumpkin and North Peak beers in the bottle. Available in-house or to-go!