

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. 8.95

Classico

Sweet Italian sausage, wild mushrooms, roma tomatoes and mozzarella. 8.95

Spinach & Portobella

With kalamata olives, goat cheese and lemon-infused olive oil. 9.95

Pizza Margherita

With roasted tomato sauce, fresh mozzarella, tomato and fresh basil, topped with a salad of rocket arugula and shredded parmesan. 9.50

Mediterranean

Loukaniko Greek sausage, roasted chicken, roasted red peppers, kalamata olives, blended Greek cheeses, organic tomato sauce and chopped almonds. 9.95

Triple Meat Pie

Hand-cut pepperoni, crisp bacon and Italian sausage over roasted tomato sauce with mozzarella. 10.50



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.

Soups & Salads

Cheddar & Ale Soup

A creamy blend of our ale, sharp cheddar cheese 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 with your choice of dressing.

Large 8.50 • 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 8.95 • 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 9.50 • 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. 11.95

Cherry Chicken Salad

Grilled breast of chicken sliced over fresh greens with toasted pecans, blue cheese and dried cherries. Served with tart cherry vinaigrette. 12.95

Chopped Salad

Julienne of romaine lettuce tossed with citrus vinaigrette and topped with grilled chicken, scallions, tomato, smoked bacon, blue cheese and avocado. 11.95

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. 14.95

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

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.



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*Menu items are cooked to guest specification.

Entrées

Served with brewhouse bread. Add a cup of soup 2.50 or a green salad 3.95

Baked Macaroni & Cheese

Creamy, cheesy and intense. Made with three cheeses, topped with truffled bread crumbs and baked 'til golden and bubbly. 12.50 *Recommended with Victor's Gold*

Herb & Garlic Chicken

Organic chicken confit served over a warm fingerling potato salad with black trumpet mushrooms and fresh seasonal vegetables. 14.95 *Recommended with HMS Sheerwater IPA*

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 16.95 *Recommended with Steelhead Red*

BBQ Baby Back Ribs

A Grizzly specialty and favorite for over a decade. Glazed with Bear Paw Porter BBQ sauce and served with pub fries and honey-jalapeño slaw.

Half Slab 15.95 • Full Slab 23.95 *Recommended with Bear Paw Porter*

Maple Stout Braised Pork Shank

Slow roasted in our Irish Stout and served with Alsatian red cabbage, white bean cassoulet and mustard stout pork jus 14.95 *Recommended with Steelhead Red*

Pub Fish 'n Chips

Our popular beer-battered walleye with artichoke tartar sauce, pub fries and honey-jalapeño slaw. 14.95 *Recommended with HMS Sheerwater IPA*

Grilled Salmon*

A fresh Scottish salmon filet, chargrilled and served over a creamy rock shrimp risotto with braised spinach, balsamic syrup and basil oil. 17.95

Recommended with County Cork Irish Stout

Wild Mushroom and Asparagus Ravioli

With porcini mushroom confit, Vidalia onion coulis and micro greens. 15.95

Recommended with Grizzly Peak Pale Ale

Grilled Hanger Steak*

Choice hanger steak grilled with sweet red chili glaze. Served with mashed potatoes and fresh seasonal vegetables. 18.95 *Recommended with Steelhead Red*

Fish Tacos

Spicy grilled tilapia in flour tortillas with grilled pineapple-avocado crema, napa cabbage and pico de gallo. Served with refried Mexican jumping beans, queso fresco & papas bravas. 14.95 *Recommended with Victors' Gold*

Potato Crusted Ribeye Steak*

With onion frites, red eye gravy and seasonal vegetables. 19.95

Recommended with Bear Paw Porter



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Sandwiches

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

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. 9.50

Add 35c for each topping: Smoked Gouda Cheese • Blue Cheese • Wild Mushrooms • Grilled Red Onions • Cajun Spices • Sharp Cheddar • 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. 11.95

Wild Mushroom Burger

A burger of portobella, oyster and shiitake mushrooms, blended with cream cheese and parmesan. Pan-seared and served on poppyseed roll with basil pesto aioli. 8.95

Smoked Turkey & Gouda

Smoked turkey breast, smoked gouda, lettuce and tomato on grilled Italian bread with basil pesto mayo. 8.95

Pub Reuben

Corned beef, gruyère cheese and homemade ale sauerkraut on grilled rye with herb-caper remoulade. 9.95

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. 9.95

Chick Pea Fritters

Wrapped in warm flatbread with feta cheese, piquillo peppers and fresh arugula. 8.95

Brewery Steak Sandwich*

Grilled hanger steak, sliced between crispy potato cakes with melted cheddar, bacon and porter crème fraiche. 11.95

Ahi Tuna Wrap

Couscous-crusting ahi tuna, chargrilled and wrapped in whole wheat lavash with spinach, balsamic onions, diced roma tomatoes and a lemon mustard aioli. 11.95

Grilled Salmon BLT*

Cured salmon on toasted rustic white bread with arugula, pickled red onion, bacon and vine ripe tomatoes. 10.95

Desserts

Chocolate Truffle Cake

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

Grizzly's Root Beer Float

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

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

Ice Cream Sandwich

Housemade chocolate chip cookies with creamy vanilla ice cream. 4.50

Cherry Bread Pudding

White chocolate, toasted pecans and tart cherries. Served with 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

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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 CO₂ 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!