



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

STEAK QUESADILLA

aged white cheddar, grilled sirloin, 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

STUFFED ARTICHOKE HEARTS

crispy ale batter, rosemary goat cheese, pesto
ranch sauce 10

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
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

Cajun Crawfish Salad

spicy crawfish tails, mixed greens, tomatoes,
pepperjack, bell peppers, red onion,
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

GREEK

olive oil, pepperoncini, sundried tomatoes, Greek olives, caramelized onions, spinach, feta, parmesan 12

FRESH MOZZARELLA & BISON

basil pesto, wild mushrooms, seasoned ground buffalo, roasted San Marzano tomato sauce, fresh mozzarella 14

PESTO CHICKEN

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

WILD MUSHROOM

shiitake crimini and oyster mushrooms, herb-infused olive oil, fontina cheese, cracked black pepper 11

BBQ BOAR

wild boar, cajun sausage, Cherry Porter BBQ sauce, fresh pineapple, charred peppers, caramelized onion, mozzarella, fontina 14



Large Plates

add a bowl of soup or green salad: 4

Broccoli & Basil Tortellini

tortellini pasta, creamy goat cheese alfredo sauce, broccoli, sundried tomatoes, roasted garlic 16
add a grilled chicken breast: 5

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, Wisconsin wild rice, fresh vegetables 21

Sriracha Ribeye Steak

sriracha-lime butter, white cheddar mashers, fresh vegetable 25

Surf & Turf*

American Kobe sirloin 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¢

Parmesan Crusted Whitefish

hearth oven broiled, Wisconsin wild rice, fresh vegetable 18

Grilled Hanger Steak*

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

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, Stonehouse ciabattini roll, provolone cheese, local micro-greens, roasted tomato yogurt 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, jicama slaw, sriracha mayo 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, Stonehouse ciabattini roll, kale slaw, wasabi mayo 14

Burgers + Sandwiches