

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

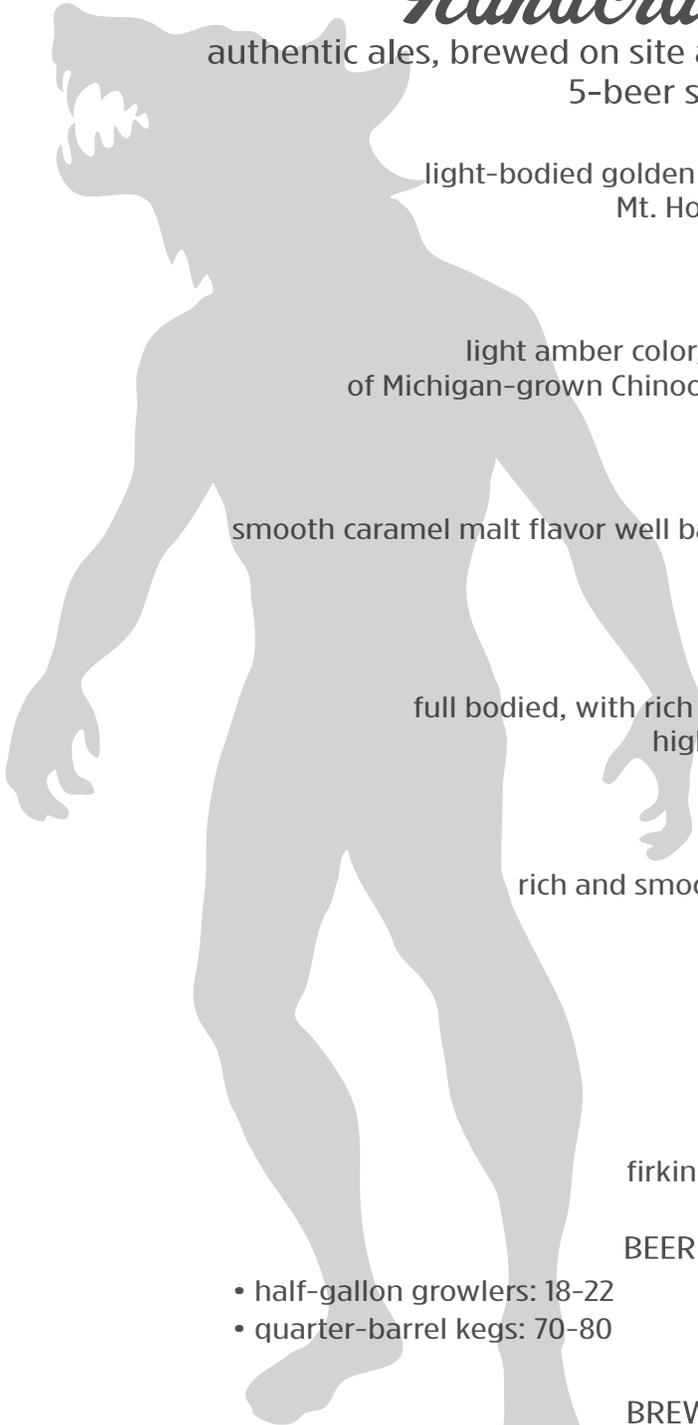
- half-gallon growlers: 18-22
- growler refills: 14-18
- quarter-barrel kegs: 70-80
- half-barrel kegs: 130-150

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

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 9.5

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 12

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

CHEDDAR FONDUE

Siren Amber Ale, white cheddar cheese,
brown mustard, jumbo Bavarian pretzels 12

Soups + Greens

Soup + Half Sandwich

special daily sandwich, bowl of housemade soup 9.5

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 balsamic vinaigrette,
creamy gorgonzola, low fat raspberry vinaigrette,
fat free Dijon honey mustard or oil & vinegar
large 9 • small 6

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 12

Greek Salmon Salad

grilled salmon filet, fresh baby spinach,
feta cheese, red onion, cucumber, tomato, olives,
balsamic vinaigrette 15

*Black & Blue Steak Salad**

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

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 pepperr 10.5

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, red onions, 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 13.5

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 16

*Atlantic Salmon**

choice of Cherry Porter BBQ sauce or basil pesto crust,
brewhouse barley, fresh vegetables 15

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.

*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.

Pizzas + Large Plates



*The Peak Burger**

grilled natural heritage Angus beef raised with no steroids, hormones or antibiotics 9.5
served with pub fries • substitute sweet potato fries: 1 • add a bowl of soup or green salad: 4
add any of the following toppings: 1 each

Gorgonzola • provolone • smoked bacon • curried haystack onions • white cheddar
basil pesto • sautéed mushrooms • Swiss • 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 11

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 12

HERBED MONTE CRISTO

Michigan-raised turkey, smoked bacon, Muenster cheese, cherry preserves,
egg-batter griddled on thick-cut sourdough 10.5

ROOT BEER PULLED PORK

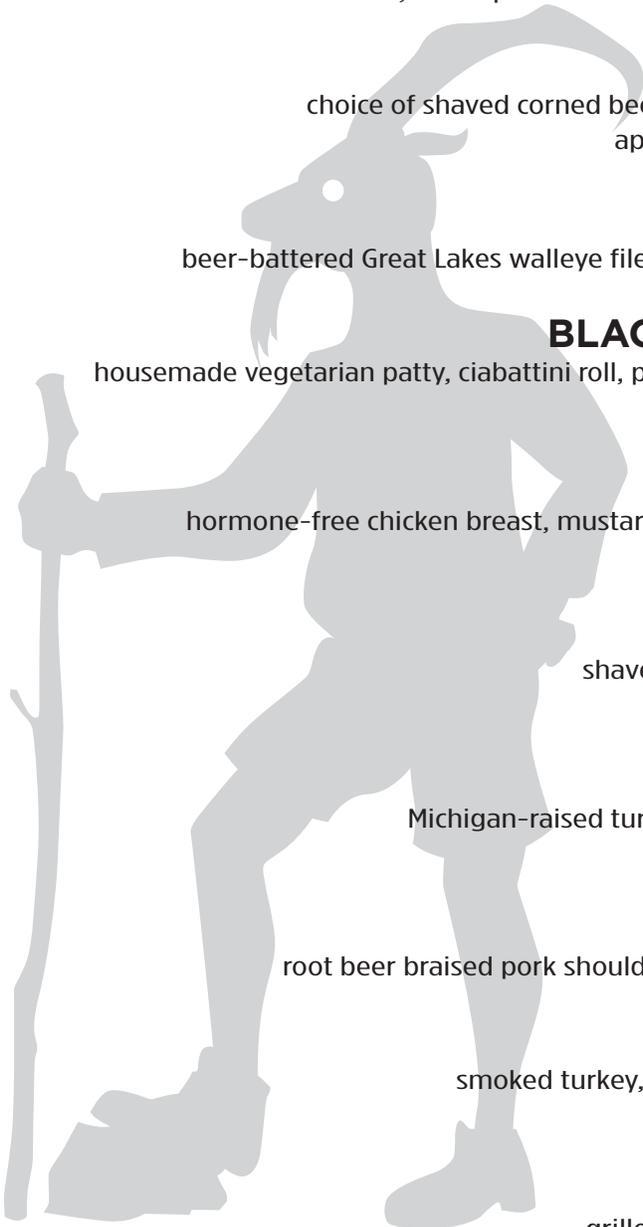
root beer braised pork shoulder, Cherry Porter BBQ sauce, hoagie roll, sriracha slaw 11

PUB CLUB

smoked turkey, honey ham, crisp bacon, Swiss cheese, lettuce, tomato,
Stonehouse focaccia, whole grain mustard aioli 10.5

WASABI SALMON SANDWICH*

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



Burgers + Sandwiches