

BREWING *North Peak* COMPANY

LUNCH MENU

STARTERS + SHARES

CHEDDAR FONDUE (V)

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

GRILLED CHICKEN QUESADILLA

aged white cheddar, grilled chicken, pico de gallo, avocado sour cream... 12

CRISPY CHICKEN WINGS

choice of cherry Porter BBQ sauce or hot sauce...
half dozen 9 / dozen 14

HAND-ROLLED MOZZARELLA STICKS (V)

crisp fried egg roll wrappers, sundried tomatoes, roasted garlic, basil pesto ranch... 9.5

MEDITERRANEAN PLATE (V)

roasted tomato hummus, cucumber tabouli, feta cheese spread, warm naan... 12

BEER STEAMED MUSSELS

roasted garlic, Cajun sausage, tomato beer broth, brewhouse bread... 13

CORN DUSTED CALAMARI

crispy cornmeal coating, orange horseradish mayo... 10.5

VEGETARIAN NACHOS (V)

tricolored corn chips, black bean chili, pepper jack, cheddar, avocado sour cream, pico de gallo... 10

SOUPS & GREENS

WHITE CHEDDAR ALE SOUP

mustard pretzel crouton topping... 6

SOUP OF THE DAY

chef's choice... 6

GREEK SALMON SALAD*

grilled salmon fillet, fresh baby spinach, feta cheese, red onion, cucumber, tomato, olives, balsamic vinaigrette... 16

PROTEIN BOWL (V)

quinoa, fresh spinach, cucumber, grape tomatoes, carrots, pickled red onions, toasted almonds, dried cherries, feta, balsamic vinaigrette... 11

+ HANGER STEAK 7 + HORMONE-FREE CHICKEN BREAST 5

BLACK & BLUE STEAK SALAD*

blackened hanger steak, Gorgonzola, mixed greens, sautéed mushrooms, haystack onions, buttermilk Gorgonzola dressing... 17

CHERRY CHICKEN SALAD

mixed greens, hormone-free chicken breast, Graceland Fruit dried cherries, toasted pecans, crumbled Gorgonzola, red onions, cherry vinaigrette... 15

BREWHOUSE CAESAR

romaine, creamy dressing, shaved parmesan, anchovies on request... 10

SOUP + HALF SANDWICH

special daily sandwich, bowl of house-made soup... 10

DRESSINGS: *pesto or chipotle ranch, cherry or balsamic vinaigrette, creamy Gorgonzola, low fat raspberry vinaigrette, fat-free Dijon honey mustard, oil & vinegar, sweet & sour vinaigrette*

HEARTH BAKED PIZZAS



HAND-STRETCHED DOUGH MADE WITH OUR ALE, THEN BAKED ON A GRANITE SLAB AT OVER 500° FOR A SMOKY FLAVOR AND THIN CRISP CRUST.

TRIPLE MEAT

smoked bacon, Spanish chorizo, pepperoni, house-made tomato sauce, mozzarella, pepper jack... 13

CHICKEN PESTO

grilled chicken breast, basil pesto, sundried tomatoes, arugula, parmesan, mozzarella... 12

THAI SHRIMP

grilled shrimp, peanut sauce, roasted red peppers, cashews, sliced scallions, mozzarella... 13

WHITE CHICKEN

béchamel, baby spinach, grilled chicken, sundried tomatoes, feta, mozzarella... 12

WILD MUSHROOM

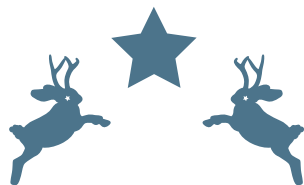
shiitake, crimini and portobella mushrooms, herb-infused olive oil, parmesan cheese, cracked black pepper... 11

BBQ CHICKEN

Cherry Porter BBQ sauce, mozzarella, roasted red peppers, red onion, grilled chicken... 12

* = COOKED TO ORDER
(V) = VEGETARIAN

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



LARGE PLATES

ADD A BOWL OF SOUP OR A GREEN SALAD 4

ATLANTIC SALMON*

choice of Cherry Porter BBQ sauce or basil pesto crust, brewhouse barley, fresh vegetables... 17

HANGER STEAK*

Honey Porter marinade, white cheddar mashers, curried haystack onions, fresh vegetables... 17

GRILLED FISH TACOS

chili-charred mahi-mahi, ultragrain flour tortillas, smoked cheddar, pickled red onions, sweet chili lime sauce, fresh cilantro, pico de gallo, jalapeño crisps, tricolored corn chips... 15

DIABOLICAL CHICKEN

IPA braised, thyme rubbed, hearth oven seared, white cheddar mashers, fresh seasonal vegetables... 14

+ CHERRY PORTER GLAZE 45¢

SPICY CHICKEN PASTA

tender chicken, peppers, onion, spinach, cheddar Chablis sauce, penne... 16

HERBED FISH & CHIPS

Great Lakes walleye, crispy ale batter, pub fries, tarragon-ginger tartar, kale slaw... 17

SANDWICHES



SERVED WITH HOUSE-MADE CHIPS. SUBSTITUTE FRIES OR KALE SLAW 1 / SWEET POTATO FRIES 2 / BOWL OF SOUP OR GREEN SALAD 4

PEAK BURGER*

grilled natural Angus beef raised with no steroids, hormones or antibiotics... 11

+ ADD ONS 1 EACH: GORGONZOLA, PROVOLONE, SMOKED BACON, CURRIED HAYSTACK ONIONS, WHITE CHEDDAR, BASIL PESTO, SAUTÉED MUSHROOMS, SWISS, MUENSTER, SMOKED CHEDDAR

HOT ROAST BEEF CIABATTA

smoked cheddar, curried haystack onions, roasted red peppers, Shirley's Irish Stout jus... 13

PRETZEL CRUSTED CHICKEN

hormone-free chicken breast, mustard pretzel crust, whole grain mustard aioli, bakery roll... 12

+ ANY OF THE OPTIONAL BURGER TOPPINGS 1 EACH

WASABI SALMON*

grilled salmon fillet, kale slaw, wasabi mayo, ciabattini roll... 13

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

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

CHORIZO CLUB

smoked turkey, chorizo, Swiss cheese, arugula, tomato, whole grain mustard aioli, Stonehouse focaccia... 11

BLACK BEAN & PORTOBELLO BURGER ^(v)

house-made vegetarian patty, provolone, arugula, basil pesto sauce, ciabatta roll... 10

HERBED MONTE CRISTO

Michigan raised turkey, smoked bacon, Muenster cheese, cherry apple butter, egg batter griddled, thick-cut sourdough... 11

Desserts

WE BREW HIGHER GROUNDS COFFEE: ORGANIC SHADE-GROWN, FAIR-TRADE COFFEE ROASTED LOCALLY IN SMALL BATCHES AND DELIVERED TO THE RESTAURANT BY BICYCLE.

FRUIT COBBLER ^(v)

seasonal fruit, crunchy streusel topping... 6

MOOMER'S ICE CREAM ^(v)

chocolate stout or vanilla malt. made exclusively for North Peak Brewing Company with sweet roasted barley malt extract and all-natural cream... one scoop 3 / two scoops 5

BLACK + TAN BROWNIE ^(v)

house-made chocolate brownie, cheesecake layer, vanilla malt and chocolate stout ice creams, hot fudge... 7

ROOT BEER FLOAT ^(v)

house-brewed root beer, vanilla malt ice cream... 5

DESSERT OF THE DAY

chef's special, please ask your server... 7