

DAILY FEATURES

FEATURED SOUP 6

Tomato Basil Bisque
Housemade Pesto/Toasted Crostini

LOCAL BURRATA 10

Creamy mozzarella/vine ripe tomatoes/balsamic reduction/
fresh basil/extra virgin olive oil

BEEF KABOBS 17

Caribbean marinated steak/peppers/onions over rice

FIRST

All perfect for Sharing

VOLCANO SHRIMP 13.00

Fried/tossed in Thai sweet garlic chili sauce/asian slaw/peanut dressing

BAVARIAN PRETZEL BREAD 11.00

Housemade beer mustard/beer cheese fondue

HAYSTACK ONION SLIVERS 9.00

Remoulade dipping sauce

BREW HOUSE CHICKEN TENDERS 12.00

Polar light battered/house bbq sauce/honey mustard/fries

BUFFALO CHICKEN TENDERS 13.00

BRIE PILLOW 15.00

Seasonal fruit/toasted almonds/roasted garlic/French bread/honey-walnut sauce

SPINACH/ARTICHOKE DIP 13.00

Tortilla chips/fresh tomato salsa/sour cream

GREENS

Available Chopped

Dressings: Roasted Garlic Buttermilk, Island, House Vinaigrette, Low-Fat Ranch, Mango Chutney, Creamy Avocado Vinaigrette, Vanilla Vinaigrette, Bleu Cheese, Peanut Vinaigrette, Honey-Mustard, Honey Lime Vinaigrette

HOUSE 10.00

Fresh mixed greens/bacon/cheese/corn/heirloom grape tomatoes/cucumbers/rice noodles/carrots

PRETZEL ENCRUSTED CHICKEN 16.00

Spinach/red onion/hard cooked eggs/granny smith apples/cashews/dried cranberries/honey mustard

THE BELT 11.00

Iceberg Wedge/bacon/tomato/egg/croutons/bleu cheese dressing/balsamic drizzle

QUINOA SALAD 18.00

Blackened chicken or shrimp (shrimp \$2 Extra)/baby arugula/strawberries/goat cheese/black and white quinoa(red onions/parsley/red peppers/almonds/dried cranberries/honey lime dressing)

CAESAR 10.00

Housemade oregano garlic croutons substitute kale for romaine

CRISPY CHICKEN 16.00

Mixed greens/cheddar/bacon/corn/avocado/tomatoes/roasted garlic dressing

ROASTED CHICKEN 16.00

Thin sliced/mixed field greens/carrots/tortilla strips/honey-lime vinaigrette/thai peanut sauce

RATTLESTEAK 18.00

Blackened filet tips/or blackened chicken breast/soba noodles/mango/peanuts/mint/
basil/tomato/arugula/spinach/avocado/ rice noodles/peanut dressing

ADD GRILLED PROTEINS

Salmon 10 . Chicken 6 . Steak Tips 8 . Shrimp 8

BOWLS

CHEF'S DAILY SOUP SELECTION 6.00

BEER MUENSTER CHEESE SOUP 7.00

In an Italian bread bowl/made with our own Grizzly Red Beer

FRENCH ONION SOUP 7.00

Classically Prepared

WOOD FIRED BRICK OVEN PIZZAS

12" Seven Grain Thin Crust

12" GLUTEN FREE Cauliflower Crust Add : \$2

*GLUTEN-FREE PIZZA NOT PREPARED IN GLUTEN FREE PIZZA
OVEN*

NEW YORKER 16.00

Pepperoni/onions/peppers/mushrooms/mozzarella/parmesan

BBQ CHICKEN 16.00

Bbq sauce/bacon/red onions/cilantro/mozzarella/smoked gouda

BIG BEAR 16.00

Pepperoni/Italian sausage/andouille sausage/mozzarella/cheddar

BLACK & BLUE 16.00

Cajun chicken breast/smoked bacon/mozzarella/caramelized onions/blue cheese/green onions/tomatoes

OVEN ROASTED 16.00

House tomato sauce/Mozzarella/Parmesan/eggplant/red onions/red peppers/black olives/mushrooms/artichoke hearts

FOUR CHEESE 14.00

Provolone/mozzarella/fontina/romano

CRAFT BURGERS

*Burgers are a Special Blend/Fresh Ground Daily/Locally Baked
Brioche Bun/Served with French Fries or Cajun Fries Sweet Potato
Fries \$1 Add'l*

Change any burger to Wagyu beef for an additional \$2

BREW PUB BURGER 16.00

Organic green leaf/bacon jam/balsamic caramelized onions/housemade bleu cheese sauce/gorgonzola cheese/tomato

BLACK JACK BURGER 16.00

Pepper jack cheese/fried onion slivers/pickled onions/Applewood smoked bacon/lettuce/sriracha mayo

BREW CHEESEBURGER 14.00

1/2 pound classic/American cheese/mustard/mayo

CHEDDAR CHIPOTLE BURGER 15.00

Vermont white cheddar/balsamic caramelized onions/chipotle ketchup/spinach/tomato

“THE BEAR” BURGER 16.00

Applewood smoked bacon/Vermont cheddar/fried egg/mayo

BLACK AND BLUE BURGER 16.00

Cajun seasoning/bleu cheese/Canadian bacon/ roasted red pepper mayo

BISTRO BURGER 16.00

Brie cheese/Applewood smoked bacon/balsamic caramelized onions/garlic mustard mayo

THE BRUIN BURGER 15.00

Housemade Bruin root beer bbq sauce/jack cheese/Applewood smoked bacon

AMERICAN KOBE 18.00

All natural/locally raised/Wagyu beef/roasted red peppers/brie cheese/balsamic caramelized onions/fresh spring mix/red pepper mayo

BISTRO SLIDERS 15.00

3 deluxe bistro burgers on martin's potato rolls

VEGGIE BURGER 14.00

Housemade/multigrain bun/monterey jack cheese/Island dressing

HANDHELDS

SPICY FRIED CHICKEN SANDWICH 15

Blue cheese slaw/spicy dijonnaise/lettuce/tomato/pickles

CHICKIE'S CHICKEN SALAD 14

Walnuts/grapes/celery/red onion/lettuce/tomato/honey mustard/toasted croissant

GRILLED CHICKEN SANDWICH 14

Arugula/greenleaf/tomato/onion/mayo/monterey jack

SMOKIN' CHICKEN SANDWICH 15

Avocado/Applewood smoked bacon/provolone/jalapeno/red pepper mayo

PRIME RIB FRENCH DIP 19

Thinly sliced/toasted french roll/au jus

GRILLED VEGGIE CIABATTA 13

Portobello/eggplant/roasted red pepper/fresh mozzarella/reggiano parmesan/yellow & green squash/spinach/vinaigrette on multigrain bread

STEAKS

All Natural 100% Black Angus Beef

CENTER CUT FILET/PEPPERCORN SAUCE **38.00** /PETITE
28.00

Baked potato

NEW YORK STRIP/CHIPOTLE BUTTER **38.00**^{16OZ}

Aged center-cut/baked potato

GRILLED MARINATED SKIRT STEAK **30.00**

Haystack onions/roasted garlic smash /chimichurri sauce

TO LOAD BAKED POTATO**1.00**

(available daily after 4pm)

LOCAL FAVORITES

MOJO CITRUS CHICKEN **16.00**

Black beans & rice/slaw

BABY BACK RIBS **29.00**^{FULL} / **17.00**^{HALF}

Brined in our Hibernating Beer/slowly smoked/fries/cole slaw

PRETZEL ENCRUSTED CHICKEN **17.00**

Roasted garlic smash/fresh vegetable/beurre blanc sauce

CHICKEN PUFF PIE **17.00**

Tender white meat/carrots/celery/peas/potatoes

CAJUN PASTA 18.00

Blackened chicken or shrimp/penne pasta/pink alfredo
sauce/marinara/mushrooms/scallions/tomatoes

SLOW OVEN ROASTED FREE RANGE CHICKEN 19.00

One half chicken seasoned with our special herb blend, served with roasted garlic
smash potatoes

HOUSEMADE TURKEY MEATLOAF/GRAVY 17

Fresh herbs/sundried cranberries/haystack onions/roasted garlic smash/cole slaw

CHICKEN MADEIRA 18.00

Sauteed/fresh asparagus/mozzarella/fontina/madeira mushroom wine sauce/roasted
garlic smash

OCEAN

CEDAR PLANK SALMON 26.00

Vegetable/rice

FISH 'N PEDDLERS 17/14

Polar Light battered New England Cod/fried potato wedges/cole slaw/Cajun remoulade

EXTRAS

FRENCH FRIES 5.00

CAJUN FRIES 5.00

SWEET POTATO FRIES 6.00

PEDDLER POTATOES 5.00

ROASTED GARLIC SMASH 5.00

BAKED POTATO (SERVED AFTER 4 PM) 5.00

LOADED BAKED POTATO 6.00

SEASONAL MAC-N-CHEESE 5.00

BLACK BEANS & RICE 5.00

CAULIFLOWER SMASH 6.00

QUINOA 5.00

APPLE CURRANT COLE SLAW 5.00

GRILLED ZUCCHINI 5.00

BROCCOLI 5.00

BEVERAGES

SODAS

FIJI

SAN PELLEGRINO
HOMEMADE BRUIN ROOT BEER
ICED TEA
RASPBERRY ICED TEA

HOUSEMADE SWEET TREATS

CHEF LYNDA'S CHEESECAKE 7

HOUSE MADE

CREME BRULEE 8

FRESH BERRIES IN A CARAMELIZED ALMOND LACED COOKIE BASKET

KEY LIME PIE 8

PERFECT BLEND OF TART AND SWEET. A TRUE FLORIDA DESSERT

ROOT BEER FLOAT 6

HOUSE MADE ROOTBEER / HAAGEN-DAZS VANILLA BEAN ICE CREAM /
CHOCOLATE SYRUP /WHIPPED CREAM / FRESH CHERRY

CHILDREN'S MENU

CHOICES

French Fries • Fresh Fruit • Vegetable • Smash Potatoes • Rice

CHEESEBURGER & CHOICE 7

CHEESE PIZZA⁸

CHICKEN TENDERS & CHOICE⁷

GRILLED CHEESE & CHOICE⁷

CHICKEN BREAST SANDWICH & CHOICE⁷

MACARONI & CHEESE⁷

SPAGHETTI WITH MARINARA⁷

SUNDAE DESSERT³

Vanilla Ice Cream / Whipped Cream / Hershey's Chocolate Sauce / Fresh Cherry