

appetizers

Brewhouse Beer-battered Onion Rings

A hearty portion with your choice of bleu cheese dressing or horseradish sauce. **\$8.99**

Brewhouse Beer-battered French Fries

A heaping basket of our famous beer-battered French fries. Served with ranch dressing. **\$5.99**

Authentic Hummus Platter

A mix of ground chickpeas, tahini, fresh garlic, olive oil, and lemon juice. Served with warm pita bread and fresh vegetables. **\$8.99**

Quesadillas

Black Bean

Black Beans, Monterey Jack and cheddar cheese with fresh cilantro. Served with our fresh homemade salsa. **\$9.99**

Chicken

Chargrilled chicken breast, Monterey Jack and cheddar cheese with fresh cilantro. Served with our fresh homemade salsa. **\$10.49**

Black Bean & Chicken

Chargrilled chicken breast, black beans, Monterey Jack and cheddar cheese with fresh cilantro. Served with our fresh homemade salsa. **\$10.99**

Warm Pretzels

Warm pretzels topped with butter and salt. Served with our Brewhouse beer-cheese sauce. **\$6.99**

Ultimate Nachos

Blue corn tortilla chips smothered in our homemade vegetarian chili, Monterey Jack and cheddar cheese, sour cream, fresh Roma tomatoes, and scallions. Served with our freshly made salsa. **\$10.99**

Add Chicken **\$3**

Artichoke Dip

Our baked artichoke dip made with parmesan, cream cheese, jalapeños, and garlic. Served with warm pita bread and fresh vegetables. **\$9.99**

Chicken Strips

Chicken dipped in light breading, then fried until the outside is crispy and the inside is tender. **\$8.99**

Served with your choice of BBQ or Ranch dressing

Chips and Salsa **\$4.99**

Sweet Potato Fries **\$6.99**

Blue Corn Tortilla Chips with Fresh Guacamole **\$6.99**

fresh salads

Dressings: bleu cheese, ranch, smoked, french, caesar, thousand island, chipotle vinaigrette, maple vinaigrette or balsamic vinaigrette.

Maple Salad

Chargrilled chicken breast served on a bed of field greens with slices of Granny Smith apples, sun-dried cranberries, lightly toasted walnuts, and crumbles of bleu cheese. Served with warm pita bread and a side of maple vinaigrette. **\$12.99**

Grilled Marinated Portabella Salad

A large portabella mushroom grilled until tender, served on a bed of baby field greens with Roma tomatoes, cucumbers, and red onion. Served with warm pita bread and your choice of dressing. **\$10.99**

Garden Salad

A large portion of baby field greens topped with mushrooms, Roma tomatoes, celery, cucumbers, broccoli, green onion, carrots, and croutons. Served with warm pita bread and your choice of dressing. **\$8.99**

Add Chargrilled Chicken Breast **\$3**

Grilled Marinated Portabella Mushroom **\$3**

Fresh Fish **market price**

Brewhouse Cobb Salad

Smoked turkey, crisp bacon, cheddar cheese, hard boiled egg, Roma tomatoes, bleu cheese, and alfalfa sprouts on a bed of romaine lettuce. Served with warm pita bread and your choice of dressing. **\$11.99**

Northern Waters Smoked Fish Salad

Fresh mixed field greens topped with Northern Waters smoked trout, wild rice, hard boiled egg, cheddar cheese, Roma tomatoes, and red onion. Served with warm pita bread and side of smoked dressing. **\$12.99**

Chipotle Chicken Salad

Seasoned chargrilled chicken breast served atop a bed of fresh baby field greens topped with black bean corn salsa and candied pecans. Served with warm pita bread and a side of chipotle vinaigrette. **\$11.99**

Tossed Green Salad

Romaine lettuce, cucumbers, Roma tomatoes, alfalfa sprouts, and sunflower seeds with your choice of dressing. **\$4.99**

Classic Caesar Salad

Crispy hearts of romaine lettuce tossed with our creamy Caesar dressing, freshly shredded parmesan cheese, and croutons. Garnished with fresh Roma tomatoes and served with warm pita bread. **\$7.99**

Add Chargrilled Chicken Breast **\$3**

Grilled Marinated Portabella Mushroom **\$3**

Fresh Fish **market price**

— local specialties —

BH Cowboy Burger

Local Scottish Highland beef from the Brewhouse herd.

A half-pound grass-fed, brewery-grain finished, char-broiled beef patty topped with bacon, a bale of onion straws and drizzled with cowboy sauce. Served with your choice of side. **\$14.99**

Wolf Creek Elk Burger

Fresh from the Wolf Creek Ranch in Moose Lake, Minnesota.

Hand-pattied 1/3 pound ground elk mixed with onions, garlic and spices on a toasted multigrain bun. Topped with romaine lettuce, Roma tomatoes, and our housemade Woodford Reserve bourbon mustard. Eat local! **\$12.99**

Northern Waters Smokehaus Whitefish Burger

Whitefish, **locally caught by the Lake Superior Fish Company** and smoked by the Northern Waters Smokehaus in Duluth, Minnesota, seasoned with breadcrumbs, eggs, mustard and a blend of spices. Served on a ciabatta roll and finished with wasabi mayonnaise, field greens, tomatoes and cucumbers. **\$12.99**



Brewhouse Beer Brat

Brewhouse Wildfire beer brat served on a warm pretzel hoagie with your choice of side. **\$7.99**

★ the vegetarian harvest moon wild rice burger

This is not your average veggie burger. Fitger's Brewhouse carefully selected a secret blend of Minnesota wild rice, herbs and spices to make this veggie burger one of a kind. Served on a multigrain bun.

Classic

Topped with cheddar cheese, alfalfa sprouts, Roma tomatoes, red onion, and garlic mayonnaise. **\$9.99**

Pub Style

Topped with sautéed onions, mushrooms, Swiss cheese, and our homemade chipotle pepper sauce. **\$9.99**

Gale Force

Topped with bleu cheese, jalapeños, red onions, garlic mayonnaise, and field greens. **\$9.99**

— signature burgers —

Certified Hereford Beef / Local Scottish Highland Beef

Your choice of certified Hereford beef or local Scottish Highland beef chargrilled and served thick and juicy on a whole grain bun. Go local by requesting our certified Scottish Highland Beef, grass fed & beer grain finished.

All are served with your choice of beer-battered french fries, blue corn tortilla chips with fresh salsa, small salad, or fresh veggies.

From the Brewhouse herd

Bleu Cheeseburger

Topped with fresh crumbles of bleu cheese. **\$11.99 / \$14.99**

Jalapeño Burger

Topped with fresh sliced jalapeños and Monterey Jack cheese. **\$11.99 / \$14.99**

Mushroom and Swiss Burger

Topped with sautéed mushrooms and smothered in Swiss cheese. **\$12.49 / \$15.49**

California Cheese Burger

Topped with melted cheddar cheese, lettuce, Roma tomatoes and mayonnaise. **\$11.49 / \$14.49**

Beau Burger

Topped with crisp bacon, red onion, BBQ sauce, and melted cheddar cheese. **\$12.49 / \$15.49**

Olive Burger

Topped with the perfect combination of fresh-sliced green olives and cream cheese. **\$11.99 / \$14.99**

Pub Burger

Topped with sautéed mushrooms, onions, Swiss cheese, and our homemade chipotle pepper sauce. **\$12.49 / \$15.49**

Bacon Cheese Burger

Chargrilled burger topped with melted cheddar cheese and crisp bacon. **\$12.49 / \$15.49**

Classic Cheddar Burger

Smothered in melted cheddar cheese. **\$10.99 / \$13.99**

Classic Hamburger

The name says it all. **\$9.99 / \$12.99**

18% Service charge added to groups of 9 or more.

specialties

All are served with your choice of beer-battered french fries, blue corn tortilla chips with fresh salsa, small salad, or fresh veggies.

Artichoke Chicken Sandwich

Chargrilled chicken breast topped with homemade artichoke dip, baby field greens, and Roma tomatoes. Served on grilled ciabatta. **\$10.99**

Philly Sandwich

Freshly shaved roast beef, sautéed peppers, mushrooms, and onions topped with melted Monterey Jack cheese. Served on a toasted artisan hoagie roll. **\$10.99**

Barbeque Chicken Patty Melt

Chargrilled chicken breast topped with sautéed onions, cheddar cheese, and BBQ sauce. Served on grilled multigrain bread. **\$9.99**

Fish and Chips

Beer-battered cod fried golden brown and served with tartar sauce. **\$12.99**

Brewhouse Fish Tacos

Three Icelandic beer-battered cod wrapped in warm flour tortillas, topped with green and red cabbage, black bean corn salsa, and a zesty chipotle mayonnaise served with a side of Brewhouse black beans. **\$12.99**

California Chicken Sandwich

Chargrilled chicken breast topped with alfalfa sprouts, Roma tomatoes, and fresh guacamole. **\$9.99**

Lakefront Chicken

Chargrilled chicken breast topped with Monterey Jack cheese, alfalfa sprouts, and red pepper chutney. Served on a multigrain bun. **\$9.99**

Smoked Turkey Reuben

Smoked turkey, coleslaw, and Swiss cheese served on grilled multigrain bread with a side of cranberry sauce. **\$9.99**

Classic Reuben

Shaved corned beef, sauerkraut, and Swiss cheese. Served on grilled marble rye with a side of Thousand Island dressing. **\$9.99**

Turkey Cobb Sandwich

Smoked turkey, crisp bacon, alfalfa sprouts, Roma tomatoes, and bleu cheese mayonnaise. Served on multigrain bread. **\$9.99**

Lake Superior Smoked Fish Wrap

Northern Waters smoked trout with wild rice, cheddar cheese, baby field greens, and Roma tomatoes wrapped in a garlic herb tortilla with a side of smoked dressing. **\$10.99**

Brewhouse Fresh Fish Feature

The Brewhouse uses the freshest fish from throughout the region. Ask your server about today's selection. **market price**

Served when available.

vegetarian

* Starred items are served with your choice of beer-battered french fries, blue corn tortilla chips with fresh salsa, small salad, or fresh veggies.

The Big Black Bean Burrito

Specially blended black beans with red onions, fresh cilantro, and cheddar cheese. Topped with fresh salsa and sour cream. **\$8.99**

Add Chargrilled Chicken Breast **\$3**

Grilled Marinated Portabella Mushroom **\$3**

Fresh Fish **market price**

Black Bean Vegetarian Chili Platter

A generous serving of our homemade chili topped with shredded cheddar cheese, scallions, and sour cream. Served with blue corn tortilla chips. **\$6.99**

soup and chili

All of our soups are made fresh daily.

Black Bean Vegetarian Chili

Cup **\$3.99**

Bowl served with fresh-baked baguette **\$5.99**

Homemade Soups

Ask your server about today's selection

Cup **\$3.99**

Bowl served with fresh-baked baguette **\$5.99**

* Garlic Herb Hummus Wrap

Our authentic hummus, baby field greens, cucumbers, Roma tomatoes, and shredded Cheddar cheese in a garlic herb tortilla. **\$8.99**

* Grilled Portabella Mushroom Sandwich

A large portabella mushroom marinated and grilled until tender, fresh baby field greens, Roma tomatoes and melted feta cheese on ciabatta bread. Served with a side of red pepper chutney. **\$9.99**

sides

Warm Pita Bread **\$1.29**

Brewhouse Beer-Battered French Fries **\$3.99**

Brewhouse Sweet Potato Fries **\$4.99**

Brewhouse Beer-Battered Onion Rings **\$5.99**

Assorted Veggies with Ranch **\$3.49**

Fresh Guacamole **\$2.49**

Fresh Homemade Salsa **\$1.49**