

APPETIZERS

BREWHOUSE BEER-BATTERED ONION RINGS | \$9.49 V

A hearty portion with your choice of bleu cheese dressing, ranch dressing, or horseradish sauce.

BREWHOUSE BEER-BATTERED FRENCH FRIES | \$6.49 V

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

WARM PRETZELS | \$8.49 V

Four warm pretzels topped with butter and salt. Served with our spicy Brewhouse beer-cheese sauce. Add additional pretzel for \$2

ULTIMATE NACHOS \$10.99 V GF

Blue corn tortilla chips smothered in our homemade vegetarian chili, Monterrey Jack and cheddar cheese, sour cream, fresh Roma tomatoes, and scallions. Served with our fresh salsa.

Add Seasoned Diced Chicken + \$2
Add Pulled Pork + \$3, Add Guacamole + \$1.50

BEER-BATTERED BACON CHEESE CURDS | \$9.99

Yellow cheddar and bacon cheese curds, beer battered and fried until golden brown.

FRESH SALADS

MAPLE SALAD | \$13.49 VR GFR

Char-grilled chicken breast on a bed of field greens with slices of Granny Smith apples, dried cranberries, toasted walnuts, and bleu cheese crumbles. Served with warm pita bread and a side of maple vinaigrette.

SMOKED FISH SALAD | \$13.49 GFR

Field greens topped with house smoked Lake Superior Trout, wild rice, hard boiled egg, cheddar cheese, Roma tomatoes, and red onion. Served with warm pita bread and a side of smoked dressing.

CHIPOTLE CHICKEN SALAD | \$12.99 VR GFR

Blackened chicken breast served on a bed of field greens and topped with black bean corn salsa and candied pecans. Served with warm pita bread and a side of chipotle vinaigrette.

GRILLED MARINATED PORTABELLA SALAD | \$11.49 V GFR

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

POUTINE | \$9.99

French fries topped with white cheese curds, bacon, jalapenos, and Brewhouse beer gravy. Add Double Cheese Curds + \$2
Add Pulled Pork + \$3

CHICKEN TENDERS | \$9.99

Homestyle white meat chicken tenders lightly breaded and fried until golden. Served with BBQ sauce or ranch dressing.

ARTICHOKE DIP | \$10.99 V GFR

Housemade artichoke dip made with Parmesan, cream cheese, jalapeños, and garlic. Served with warm pita bread and fresh vegetables.

AUTHENTIC HUMMUS PLATTER | \$9.99 V GFR

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

QUESADILLAS WITH FRESH SALSA V

Monterrey Jack and cheddar cheese, seasoned with herbs and spices and housemade quesadilla sauce.

Add Guacamole + \$1.50

BLACK BEAN \$10.99

CHICKEN \$11.49

BLACK BEAN & CHICKEN \$11.49

TRADITIONAL COBB SALAD | \$13.49 GFR

Turkey, ham, 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.

GARDEN SALAD | \$8.99 V GFR

A large portion of 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.

Add Char-grilled Chicken Breast + \$3

Add Grilled Marinated Portabella Mushroom +\$3

Add Grilled Salmon + \$8

CAESAR SALAD | \$8.49 GFR

Chopped romaine lettuce tossed with our creamy Caesar dressing topped with parmesan cheese, croutons, and fresh Roma tomatoes with warm pita.

Add Char-grilled Chicken Breast + \$3

Add Grilled Marinated Portabella Mushroom +\$3

Add Grilled Salmon + \$8

TOSSED SALAD \$5.69 V GF

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

DRESSINGS | BLEU CHEESE, RANCH, FRENCH, SMOKED, CAESAR, THOUSAND ISLAND, HONEY MUSTARD, CHIPOTLE VINAIGRETTE, MAPLE VINAIGRETTE, BALSAMIC VINAIGRETTE, MANDARIN ORANGE VINAIGRETTE

V vegetarian VR vegetarian upon request

GF gluten free GFR gluten free upon request

An 18% service charge will be added to groups of 8 or more.

LOCAL FAVORITES

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, TATER TOTS, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. SUBSTITUTE CUP OF SOUP, VEGETARIAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50.

BREWHOUSE SMOKED FISH WRAP | \$12.49

LOCALLY CAUGHT BY THE LAKE SUPERIOR FISH COMPANY, Lake Trout smoked in house. Served with wild rice, cheddar cheese, field greens, and Roma tomatoes. Wrapped in a garlic herb tortilla with a side of smoked dressing.

BREWHOUSE SPICY BEER BRAT | \$11.99

Extra large jalapeno Brewhouse beer brat made by OLD WORLD MEATS served on a warm hoagie.

Add Sauerkraut + \$.50 Add Beer Cheese + \$.50

Add Sauteed Onion + \$.50 All Three +\$1

WHITEFISH BURGER | \$12.99

WHITEFISH, LOCALLY CAUGHT BY THE LAKE SUPERIOR FISH COMPANY, seasoned with bread crumbs, eggs, mustard and a blend of spices. Served on a toasted egg bun with wasabi mayonnaise, field greens, tomatoes and cucumbers.

LOCAL CHILI DOGS | \$12.99

Two natural casing hot dogs made by OLD WORLD MEATS smothered in Brewhouse chili and shredded cheddar. Served on hot dog buns.

MINNESOTA WILD RICE BURGERS

OUR VEGETARIAN BURGERS ARE MADE WITH MINNESOTA-HARVESTED WILD RICE AND A SECRET BLEND OF HERBS & SPICES THAT HAVE MADE THIS BURGER FAMOUS.

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, TATER TOTS, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. SUBSTITUTE CUP OF SOUP, VEGETARIAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50.

CLASSIC \$10.99



Topped with cheddar cheese, alfalfa sprouts, Roma tomatoes, red onion, and garlic mayonnaise.

PUB STYLE \$11.49



Topped with sautéed onions, mushrooms, Swiss cheese, and our homemade chipotle pepper sauce.

GALE FORCE \$11.49



Topped with bleu cheese, jalapeños, red onions, garlic mayonnaise, and field greens.

SIGNATURE BURGERS

SERVED ON AN EGG BUN WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, TATER TOTS, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW OR FRESH VEGGIES. SUBSTITUTE CUP OF SOUP, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50. **SUBSTITUTE CHAR-GRILLED CHICKEN BREAST* OR WILD RICE BURGER FOR ANY BURGER.**

BLACK N' BLEU BURGER | \$12.99 **GFR**

Blackened seasoned patty topped with bleu cheese crumbles, bacon, and caramelized onions.

SOUTHWEST BURGER | \$12.99 **GFR** **VR**

Topped with jalapenos, black bean corn salsa, pepper jack cheese, and guacamole.

POUTINE BURGER | \$12.49

Topped with white cheese curds, beer-battered French fries and Brewhouse beer gravy.

CALIFORNIA BURGER | \$12.49 **GFR** **VR**

Topped with melted cheddar cheese, lettuce, Roma tomatoes, and mayonnaise. *For the char-grilled chicken breast option, substitute guacamole and alfalfa sprouts for mayo and lettuce.

OLIVE BURGER | \$12.49 **GFR** **VR**

Topped with the perfect combination of fresh sliced green olives and cream cheese.

PUB BURGER | \$12.99 **GFR**

Topped with sautéed mushrooms, onions, Swiss cheese, and our homemade chipotle pepper sauce.

BREWHOUSE BURGER | \$12.99 **GFR**

Topped with bacon, cheddar cheese, a bale of onion tangles and drizzled with BBQ sauce. **Gluten Free option:** substitute red onions instead of onion tangles

ELK BURGER | \$13.49 **GFR**

Hand-pattied 1/3 pound ground elk mixed with onions, garlic and spices on a toasted egg bun. Topped with romaine lettuce, Roma tomatoes, and our housemade bourbon mustard.

HAMBURGER \$10.79 **GFR** **VR**

The name says it all.

Add Cheese + \$1

Add Bacon + \$1.50

SPECIALTIES

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, TATER TOTS, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. SUBSTITUTE CUP OF SOUP, VEGETARIAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50.

ARTICHOKE CHICKEN SANDWICH | \$11.49

GFR

Char-grilled chicken breast topped with homemade artichoke dip, field greens, and Roma tomatoes. Served on toasted ciabatta.

FRIED CHICKEN PO' BOY | \$12.49

Homestyle fried chicken, chopped romaine lettuce, tomato, onions, pickles, and our special hot sauce. All piled into a toasted hoagie.

PRIME RIB CHEESESTEAK | \$12.99

Freshly shaved prime rib, green peppers, mushrooms, and onions topped with melted Swiss cheese. Served on a toasted artisan hoagie roll.

CLASSIC REUBEN | \$11.99

Shaved corned beef, sauerkraut, and Swiss cheese served on grilled marble rye with a side of Thousand Island dressing.

SMOKED TURKEY REUBEN | \$10.99

Smoked turkey, coleslaw, and Swiss cheese. Served on sourdough with a side of cranberry sauce.

CUBAN | \$11.99

GFR

Pulled pork carnitas, shaved ham, Swiss cheese, pickles, lemon pepper aioli, and Dijon mustard. Served on a pressed ciabatta roll.

THREE LITTLE PIGS | \$11.99

Pulled pork carnitas, thinly shaved ham, and bacon piled high on an egg bun with coleslaw. Topped with cheddar cheese, crispy onion straws, and BBQ sauce.

BEER BATTERED FISH | \$12.99

Four beer-battered cod filets fried golden brown and served with tartar sauce.

BREWHOUSE FISH TACOS | \$12.99

Three golden beer-battered cod fillets breaded and fried, wrapped in warm flour tortillas, topped with green and red cabbage, black bean corn salsa, and zesty chipotle mayonnaise.

BREWHOUSE GRILLED SALMON | \$14.99

Grilled wild-caught Alaskan salmon on an egg bun with cucumbers, Roma tomatoes, field greens, and guacamole.

VEGETARIAN

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, TATER TOTS, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. SUBSTITUTE CUP OF SOUP, VEGETARIAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50.

GARLIC HERB HUMMUS WRAP | \$9.49

V

Our authentic hummus, field greens, cucumbers, Roma tomatoes, and shredded cheddar cheese in a garlic herb tortilla.

Add Grilled Marinated Portabella Mushroom + \$3

GRILLED PORTABELLA MUSHROOM SANDWICH | \$10.99

V

Portabella mushroom marinated and grilled until tender, field greens, Roma tomatoes, and melted feta cheese on toasted ciabatta bread.

THE ULTIMATE GRILLED CHEESE | \$9.99

V

Pepper Jack and Swiss cheeses melted together with grilled onions, green peppers, and mushrooms. Served on toasted sourdough bread.

BLACK BEAN VEGETARIAN CHILI PLATTER | \$6.99

V

GF

A generous serving of our homemade chili topped with shredded cheddar cheese, scallions, and sour cream. No side included.

SOUP & CHILI

ALL OF OUR SOUPS ARE MADE FRESH DAILY.

BLACK BEAN VEGETARIAN CHILI

V

Cup | Bowl \$3.99 | \$5.99

HOMEMADE SOUPS

Ask your server about today's selection

Cup | Bowl \$3.99 | \$5.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items designated as vegetarian are prepared without meat, fish or poultry. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. We are unable to guarantee that any menu item can be completely vegan, vegetarian, or free of allergens (gluten, peanuts, etc.).

BREWHOUSE ROOT BEER

DRIFTWOOD DRAFT ROOT BEER | \$3.99 TAX INCLUDED

Rich, handcrafted root beer freshly brewed and tapped.

DRIFTWOOD DRAFT ROOT BEER & SOUVENIR GLASS | \$8.49

Enjoy a tall Driftwood Draft Root Beer and keep the logo pint glass as a souvenir.

DRIFTWOOD DRAFT ROOT BEER FLOAT | \$5.99

Our very own handcrafted Driftwood Draft Root Beer and two scoops of vanilla ice cream make this a classic.

BEVERAGES

COCA-COLA SOFT DRINKS, FRESH-BREWED ICED TEA, LEMONADE

MILK | CHOCOLATE MILK

FRUIT JUICE | APPLE, ORANGE, CRANBERRY

FRESHLY BREWED GROUND COFFEE FROM DULUTH COFFEE CO.

HOT TEA

CHAI TEA

HOT APPLE CIDER

SAN PELLEGRINO 500ML

SAN PELLEGRINO ARANCIATA 330ML

GROWLERS

64 OZ GLASS GROWLER \$17.00 | REFILLS \$14.00

64 OZ PLASTIC GROWLER \$19.95

64 OZ HYDROFLASK STAINLESS STEEL GROWLER \$59.95

Visit the Fitger's Brewhouse Beer Store on the lower level to bring home a growler of your favorite Brewhouse beer today! We carry a wide variety of your favorite staple beers as well as large selection of seasonals. Seasonals vary weekly so you always have a fresh selection of our hand-crafted beer to choose from. Cheers!



AWARDS

Fitger's Brewhouse makes award-winning craft beer in small batches by using Lake Superior water, fresh ingredients, and unsurpassed brewing skill. We're proud of our accolades, but our brewers will never stop pushing to make delicious and original brews.

MINNESOTA'S BEST BREWPUB | The Growler Magazine 2017

BEST IN SHOW | Rare Beer Festival 2016

BEST VEGETARIAN CHILI | United Way Chili Cook-Off 2016

MINNESOTA'S BEST BREWPUB | The Growler Magazine 2015

SILVER MEDAL | Great American Beer Festival 2015

MINNESOTA'S BEST BREWPUB | The Growler Magazine 2014

BEST BEER | Duluth Superior Magazine 2013

BEST REASON TO SAVE THE GROWLER | Minneapolis Star Tribune 2013

BEST BREWS | Lake Superior Magazine 2013

SILVER MEDAL | Chicago Festival of Barrel Aged Beers 2013

BRONZE MEDAL | Great American Beer Festival 2012

GOLD MEDAL | Festival Of Barrel Aged Beers 2010

SILVER MEDAL | Festival Of Barrel Aged Beers 2008

NORTH SHORE STYLE ALES

WEEKLY SPECIALS

MONDAY

TATER TOT HOT DISH | \$9.99

Ground beef, bacon, and wild rice in a creamy mushroom sauce. Topped with crispy tater tots.

STAPLE PAIRING | APRICOT WHEAT

TUESDAY

BUFFALO CHICKEN SANDWICH | \$10.49

Shredded buffalo chicken served on a rustic hoagie with Bleu cheese, celery, and pickled red onions.

Served with French fries.

STAPLE PAIRING | EL NIÑO IPA

WEDNESDAY

SMOKED PORK BELLY SANDWICH | \$12.99

Smoked pork belly, onion tangles, and Washington BBQ sauce served on a rustic hoagie with a side of coleslaw.

STAPLE PAIRING | BIG BOAT OATMEAL STOUT

THURSDAY

POT ROAST SANDWICH | \$12.99

Pot roast and onion tangles served on sourdough bread with a side of garlic mashed potatoes and Brewhouse Beer gravy.

STAPLE PAIRING | STARFIRE PALE ALE

FRIDAY

FISH & CHIPS WITH CUP OF SOUP | \$12.99

Beer-battered cod fried until golden brown and served with tartar sauce and a cup of soup.

STAPLE PAIRING | LIGHTHOUSE GOLDEN ALE



FEATURED BURGER

TURKEY BURGER | \$12.49

Turkey burger with Swiss cheese, apples, cranberry aioli, and field greens.

STAPLE PAIRING | APRICOT WHEAT

BREWHOUSE CRAFT BEERS

APRICOT WHEAT

ABV 5.4 | IBU 12.9 | SRM 3

A marriage of an American wheat ale with apricot. The spicy wheat balances the fruit flavors perfectly with a light body and a dry, crisp finish.

STARFIRE PALE ALE

ABV 6 | IBU 59 | SRM 8

Our signature North Shore-style Pale Ale that is always on tap. Made with all American hops, this is hoppier than your usual pale ale. This is the beer our brewers drink.

LIGHTHOUSE GOLDEN

ABV 4.4 | IBU 15 | SRM 3

Our lightest ale that is the perfect introduction to craft beer. With more flavor than an American Lager, this beer is golden in color with a subtle maltiness, light flavors, and a light body.

BIG BOAT OATMEAL STOUT

ABV 6.6 | IBU 55 | SRM 45

Large in body and pitch black in the glass, this stout is brewed with oatmeal. Big Boat has a rich mouthfeel and velvet body alongside notes of dark chocolate and coffee with a clean lingering finish.

EL NIÑO DOUBLE HOPPED IPA

ABV 7.2 | IBU 112 | SRM 6

Our hoppiest full-time beer. Made with 7 hop additions as well as dry hopped, the El Niño has a floral nose and high alcohol typical of IPAs. This beer is great with anything spicy or strong flavored.

SOUVENIR BEER GLASS | \$10.49

Enjoy a beer of your choosing and keep the logo pint glass as a souvenir.

BIG BOAT FLOAT | 6.99

Our very own Big Boat Oatmeal Stout and two scoops of vanilla ice cream.

FLIGHTS

SEVEN 3 OZ SAMPLES | \$9.99

Take a tour of the beer styles currently pouring from our tap line. Our sampler comes with seven 3 oz glasses of beer.