

FITGER'S

BREWHOUSE

DULUTH, MINNESOTA



GOLD

**2018 - MINNESOTA'S
BEST BREWPUB**

ORDER ONLINE
for TAKEOUT or DELIVERY.
fitgersbrewhouse.com
— or —
CALL, DON'T WAIT
for DINING HERE.
218-279-BREW (2739)

We're now taking calls to be placed on the wait list at Fitger's Brewhouse. Please Note: This is not a reservation. You will be added to the wait list. You may have a short wait once you arrive while we prepare your table.

APPETIZERS

BREWHOUSE BEER-BATTERED ONION RINGS | \$9.99 **V**
A hearty portion with your choice of bleu cheese dressing, ranch dressing, or horseradish sauce.

BREWHOUSE BEER-BATTERED FRENCH FRIES | \$6.99 **V**
A heaping basket of our famous beer-battered French fries. Served with ranch dressing.

WARM PRETZELS | \$8.99 **V**
Four warm pretzels topped with butter and salt. Served with our spicy Brewhouse beer cheese sauce.
Add Additional Pretzel + \$2

ULTIMATE NACHOS | \$10.99 **V GF**
Blue corn tortilla chips smothered in our homemade vegetarian chili, Monterrey Jack and cheddar cheese, sour cream, Roma tomatoes, and scallions. Served with our fresh salsa.
Add Diced Chicken + \$2.50
Add Pulled Pork + \$3, Add Guacamole + \$2.99

BEER-BATTERED BACON CHEESE CURDS | \$9.99
Yellow cheddar and bacon cheese curds, beer-battered and fried until golden brown. Served with zesty sauce or ranch dressing.

POUTINE | \$9.99
French fries topped with white cheese curds, bacon, jalapeños, and Brewhouse beer gravy.
Add Double Cheese Curds + \$2
Add Pulled Pork + \$3

CHICKEN TENDERS | \$10.49
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.

NEW **ELOTE DIP | \$10.99**
Spicy dip made with corn, poblano, sour cream, and Brie. Served with chips and warm pita bread.

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.

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 PORTOBELLO SALAD | \$11.99 **V GFR**
A large portobello mushroom grilled until tender, served on a bed of field greens with Roma tomatoes, cucumbers, and red and green onions. Served with warm pita bread and your choice of dressing.

BREWHOUSE COBB SALAD | \$13.49 **VR GFR**
Char-grilled chicken breast, 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.
For the Traditional Cobb Salad option, substitute Turkey and Ham for the Char-grilled Chicken.

TOSSED SALAD | \$5.99 **V GF**
Romaine lettuce, cucumbers, Roma tomatoes, alfalfa sprouts, and sunflower seeds with your choice of dressing.

GARDEN SALAD | \$9.49 **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 + \$4
Add Grilled Marinated Portobello Mushroom + \$3
Add Grilled Tuna + \$8

CAESAR SALAD | \$8.49 **VR GFR**
Chopped romaine lettuce tossed with our creamy Caesar dressing topped with parmesan cheese, croutons, and fresh Roma tomatoes served with warm pita.
Add Char-grilled Chicken Breast + \$4
Add Grilled Marinated Portobello Mushroom + \$3
Add Grilled Tuna + \$8

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.

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

18% SERVICE CHARGE FOR GROUPS OF 8 OR MORE.

★ VEGAN **V VEGETARIAN** **VR VEGETARIAN UPON REQUEST** **GF GLUTEN FREE** **GFR GLUTEN FREE UPON REQUEST**

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. (CONTAINS EGG AND DAIRY)

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. PICKLES SERVED UPON REQUEST. SUBSTITUTE A CUP OF SOUP, VEGAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50. ADDITIONAL CHARGE FOR EXTRA CHEESE, LETTUCE, TOMATOES, ONIONS, OR MAYO.

CLASSIC | \$11.49 **V**
Topped with cheddar cheese, alfalfa sprouts, Roma tomatoes, red onion, and garlic mayonnaise.

PUB STYLE | \$11.99 **V**
Topped with sautéed onions, mushrooms, Swiss cheese, and our homemade chipotle pepper sauce.

GALE FORCE | \$11.99 **V**
Topped with bleu cheese, jalapeños, red onions, garlic mayonnaise, and field greens.

SIGNATURE BURGERS

1/2 LB FRESH CHAR-GRILLED GROUND BEEF SERVED ON AN EGG BUN WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW OR FRESH VEGGIES. PICKLES SERVED UPON REQUEST. SUBSTITUTE A CUP OF SOUP, VEGAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50. ADDITIONAL CHARGE FOR EXTRA CHEESE, LETTUCE, TOMATOES, ONIONS, OR MAYO.

SUBSTITUTE CHAR-GRILLED CHICKEN BREAST, PORTOBELLO, 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 **VR** **GFR**
Topped with jalapeños, black bean corn salsa, pepper Jack, and guacamole.

POUTINE BURGER | \$12.99
Topped with white cheese curds, thin cut French fries and Brewhouse beer gravy.

CALIFORNIA BURGER | \$12.99 **VR** **GFR**
Topped with melted cheddar cheese, lettuce, Roma tomatoes, and mayonnaise.

OLIVE BURGER | \$12.99 **VR** **GFR**
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 | \$13.99 **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.

CHILI CHEESEBURGER | \$12.99 **VR** **GFR**
Smothered hamburger with sliced cheddar cheese and topped with black bean chili.

HAMBURGER | \$10.99 **VR** **GFR**
The name says it all.
Add Cheese (Pepper Jack, Swiss, Cheddar, Havarti) + \$1
Add Bacon + \$2

SOUP & CHILI

ALL OF OUR SOUPS ARE MADE FRESH DAILY.

HOMEMADE SOUPS
Ask your server about today's selection.
Cup | Bowl \$3.99 | \$5.99

BLACK BEAN VEGAN CHILI ★ **GF**
Cup | Bowl \$3.99 | \$5.99

BLACK BEAN VEGAN CHILI PLATTER | \$7.49 **V** **GF**
A generous serving of our homemade chili topped with shredded cheddar cheese, scallions, and sour cream. Served with a side of blue corn chips.

18% SERVICE CHARGE FOR GROUPS OF 8 OR MORE.

SPECIALTIES

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. **PICKLES SERVED UPON REQUEST.** SUBSTITUTE A CUP OF SOUP, VEGAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50. ADDITIONAL CHARGE FOR EXTRA CHEESE, LETTUCE, TOMATOES, ONIONS, OR MAYO.

ARTICHOKE CHICKEN SANDWICH | \$11.99

GFR

Char-grilled chicken breast topped with housemade artichoke dip made with Parmesan, cream cheese, jalapeños, and garlic, field greens, and Roma tomatoes. Served on a toasted ciabatta roll.

CALIFORNIA CHICKEN SANDWICH | \$12.99

GFR

Char-grilled chicken breast topped with bacon, Havarti cheese, alfalfa sprouts, Roma tomatoes, and fresh guacamole served on a egg bun.

PRIME RIB CHEESESTEAK | \$13.49

Freshly shaved prime rib, green peppers, mushrooms, and onions topped with melted Havarti cheese. Served on a toasted 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 | \$11.99

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

CUBAN | \$12.49

GFR

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

THREE LITTLE PIGS | \$12.99

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 fillets fried until 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 sauce. **Substitute Portobello for Vegetarian Option. Substitute Grilled Tuna + \$5**

BREWHOUSE GRILLED TUNA | \$14.99

Grilled yellow fin tuna on an egg bun with Roma tomatoes, alfalfa, and red pepper aioli.

BREWHOUSE SMOKED FISH WRAP | \$13.99

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 | \$12.49

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

Add Sauerkraut + \$.50

Add Beer Cheese + \$.50

Add Sautéed Onion + \$.50

All Three + \$1

WHITEFISH BURGER | \$13.49

WHITEFISH, LOCALLY CAUGHT BY THE LAKE SUPERIOR FISH COMPANY. Patty is 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.

QUESADILLAS WITH FRESH SALSA

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

Add Guacamole + \$2.99, Add Sour Cream + \$.50

BLACK BEAN \$10.99

CHICKEN \$12.49

BLACK BEAN & CHICKEN \$12.99

VEGETARIAN

SERVED WITH YOUR CHOICE OF BEER-BATTERED FRENCH FRIES, BLUE CORN CHIPS WITH SALSA, SMALL SALAD, COLESLAW, OR FRESH VEGGIES. **PICKLES SERVED UPON REQUEST.** SUBSTITUTE A CUP OF SOUP, VEGAN CHILI, SWEET POTATO FRIES, OR ONION RINGS FOR \$1.50. GRILLED MARINATED PORTOBELLO MUSHROOM FOR \$3. ADDITIONAL CHARGE FOR EXTRA CHEESE, LETTUCE, TOMATOES, ONIONS, OR MAYO.

GARLIC HERB HUMMUS WRAP | \$9.99

V

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

Add Grilled Marinated Portobello Mushroom + \$3

GRILLED PORTOBELLO MUSHROOM SANDWICH | \$11.49

V

GFR

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

THE ULTIMATE GRILLED CHEESE | \$10.49

V

GFR

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

Substitute Fresh Jalapeños for Green Peppers.

FIG JAM GRILLED CHEESE | \$10.49

Fig jam preserves with Havarti cheese, served on toasted sourdough bread.

Add Bacon + \$2

18% SERVICE CHARGE FOR GROUPS OF 8 OR MORE.

*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.).

DESSERTS

CHOCOLATE STOUT CUPCAKE | \$4.99

A chocolate cupcake made with our Big Boat Oatmeal Stout, topped with chocolate ganache and served warm with whipped cream, caramel, and chocolate sauce. **Add vanilla ice cream + \$1**

CARROT CAKE | \$5.99

Triple layered carrot cake with cream cheese frosting coated with walnuts and dusted with nutmeg and cinnamon.

CHOCOLATE POT DE CRÉME | \$3.99

Housemade, rich and creamy, this pudding is served in a mason jar topped with whipped cream.

BETTY'S PIES | \$6.99

That's right. Now you can get a slice of this North Shore staple right here in Duluth. Ask for our current variety.

Add vanilla ice cream + \$1

BREWHOUSE DRIFTWOOD DRAFT ROOT BEER FLOAT | \$5.99

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

Replace root beer with Big Boat Oatmeal Stout + \$1

BEVERAGES

BREWHOUSE ROOT BEER

DRIFTWOOD DRAFT ROOT BEER | \$3.99 PER PINT

Rich, handcrafted root beer freshly brewed and tapped.

DRIFTWOOD DRAFT ROOT BEER & SOUVENIR GLASS | \$8.49

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

DRIFTWOOD DRAFT ROOT BEER 64oz. GLASS GROWLER | \$14 REFILL \$12

Available at Fitger's Brewhouse and the Beer Store.

Pepsi, Diet Pepsi, Dr. Pepper, Sierra Mist, Mountain Dew, Crush Orange, and Dole Premium Lemonade

Buddy's Sodas | Grape

Fresh Brewed Iced Tea

Milk/Chocolate Milk

Fruit Juice | Apple, Orange, Cranberry

Fresh Brewed Coffee

Hot Tea

Chai Tea

Hot Apple Cider

GROWLERS

64oz. AMBER GLASS GROWLER | \$6 WITH FILL \$17 | REFILL \$15

64oz. FIFTY/FIFTY AMBER PLASTIC GROWLER | \$40 INCLUDES REFILL COUPON

64oz. FIFTY/FIFTY STAINLESS STEEL GROWLER | \$60 INCLUDES REFILL COUPON

25oz. MINI STAINLESS STEEL GROWLER | \$40 INCLUDES REFILL COUPON

25oz. MINI AMBER GLASS GROWLER | \$3 WITH FILL \$9 | REFILL \$7



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!

*Crowlers® of Brewhouse beer are available in The Barrel Room and the Beer Store.

ORDER FOOD FOR TAKE OUT OR DELIVERY AND SHOP FOR MERCHANDISE ONLINE AT
www.fitgersbrewhouse.com

WEEKLY SPECIALS

MONDAY

JERK CHICKEN SANDWICH | \$10.99

Jerk chicken, black bean corn salsa, pickles red onions, jalapenos, and Shredded cheese on a hoagie bun with blue chips and salsa.

STAPLE PAIRING | EL NIÑO IPA

TUESDAY

TATER TOT HOTDISH | \$9.99

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

STAPLE PAIRING | BIG BOAT OATMEAL STOUT

WEDNESDAY

NEW

CARAMELIZED PORK
BAHN MI | \$10.99

Pork loin on a baguette with pickled vegetables (carrots, jalapeños, cucumbers, scallions), cilantro, and sweet chili gochujang mayonnaise. Served with beer-battered French fries.

STAPLE PAIRING | APRICOT WHEAT

THURSDAY

GOUDA MAC AND CHEESE | \$10.99

Macaroni noodles smothered in thick, creamy gouda cheese sauce, served with freshly-steamed broccoli mixed in.

Add Char-grilled Chicken Breast + \$4

STAPLE PAIRING | LIGHTHOUSE GOLDEN

FRIDAY

FISH & CHIPS WITH CUP OF SOUP | \$12.99

Beer-battered cod, fried until golden brown and served with tartar sauce. Served with beer-battered French fries.

STAPLE PAIRING | STARFIRE PALE ALE



FEATURED BURGER

SCOOTER BURGER | \$13.99

GFR

A half-pound burger patty topped with garlic mashed potatoes, chipotle barbecue, bacon, cheddar cheese, and green onions, all on a bun. Served with beer-battered French fries.

STAPLE PAIRING | EL NIÑO IPA

BREWHOUSE STAPLE BEERS

APRICOT WHEAT

ABV 5 | 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 6

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 | IBU 112 | SRM 8

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 five staples and two seasonals beers.

MORE THAN JUST BEER.



**B BREWHOUSE
BEER STORE**

FITGERSBREWHOUSE.COM

Get 10% off* your entire purchase at the Brewhouse Beer Store with your Brewhouse or Barrel Room receipt.

***Excludes beer, gift cards, and sale items.**

**ORDER FOOD FOR TAKE OUT OR DELIVERY
AND SHOP FOR MERCHANDISE ONLINE AT**

fitgersbrewhouse.com

VISIT OUR TIED HOUSES



PROUDLY POURING FITGER'S BREWHOUSE BEER SINCE 1995

