



The Tahquamenon River was made famous in the Longfellow poem Hiawatha. According to Indian lore, the origin of the name Tahquamenon is attributed to the water's amber color, which is a result of the leaching of tannic acid from the cedar and hemlock swamps. The Tahquamenon is special in many ways. One little known fact is that it is the largest waterfall east of the Mississippi, second in size to Niagara.

One favorite leisure time activity for Jack and Mimi Barrett, grandparents of the current owners, was to make frequent trips canoeing, portaging and camping as they traversed their way from their home in Newberry along the river to the falls. Their love for the area compelled them to purchase the land adjacent to the falls. All the while, Jack dreamed of a time when the Tahquamenon Falls and forest could be made available for all to experience. Up to this point in time, mid 20th century, the falls were inaccessible except by boat. When the time was right, he orchestrated the construction of a road to the site and then negotiated with the Department of Natural Resources for the gift of his land to be used specifically for a State Park. A restriction in the deed directed that the road and parking lot would terminate 3/4 of a mile from the falls and that visitors would proceed on foot, thus preserving the park's natural beauty and virgin forest.

So what exactly is Camp 33? Logging camps were often given numbers rather than names and this camp rightfully received the name Camp 33 as it was the 33rd logging camp the Barrett Logging Company was to construct. In 1950, a replica of a logging camp was constructed under the watchful eye of Jack Barrett; it was to serve the public as an eating and resting place.

In 1990, the grandchildren of Jack and Mimi Barrett rebuilt Camp 33 and dedicated the new structures to the man whose foresight and philanthropy made possible the experience we all enjoy today. In 1996, the Brewery & Pub were built in keeping with the founder's vision. The focal point of all structures is the fire... a logging camp must! The warmth of the fire can now be enjoyed in all seasons.

Cheers!

APPETIZERS

BEER CHEESE SPREAD

MADE IN HOUSE USING OUR VERY OWN BLACK BEAR STOUT. SERVED COLD WITH WARM PRETZEL STICKS - \$12

BRUSCHETTA

DICED FRESH TOMATO, GARLIC, BASIL, PARMESAN AND MOZZARELLA CHEESE LAYERED AND BAKED ON ITALIAN BREAD. HALF ORDER - \$7 | FULL ORDER - \$12

MOZZARELLA CHEESE SHAPES

HALF MOONS OF MOZZARELLA CHEESE IN AN OREGANO, ROMANO AND GARLIC ITALIAN BREADING - \$10

SMOKED FISH SPREAD

LOCALLY SMOKED FISH COMBINED WITH CREAM CHEESE AND HERBS, SERVED WARM WITH BAKED FLAT BREAD - \$14

CHICKEN FINGERS

STRIPS OF SEASONED CHICKEN SERVED WITH DIPPING SAUCE - \$12

BEER BATTERED FRIES

BEER BATTERED AND CRUNCHY – THE PERFECT ACCOMPANIMENT TO OUR HAND CRAFTED BEERS - \$5

CHICKEN WINGS

LIGHTLY SEASONED NAKED WINGS SERVED WITH YOUR CHOICE OF BUFFALO OR GARLIC PEPPER SAUCE - \$14

ONION RINGS

BASKET OF BREW CITY BEER BATTERED ONION RINGS - \$9

SOUPS

WILD RICE SOUP

WILD RICE HARVESTED FROM OUR NORTHERN LAKES MAKE THIS A REGIONAL SPECIALTY, PREPARED FRESH DAILY - \$5

BREW PUB CHEESE SOUP

AGED WISCONSIN CHEDDAR, SMOKED HAM, AND OUR HANDCRAFTED BEER MAKE THIS SOUP A HOUSE SPECIALTY - \$5

SOUP DU JOUR

ASK YOUR SERVER FOR TODAY'S SELECTION - \$5

PASTIE

AN UPPER PENINSULA TRADITION!

BEEF, POTATOES, AND VEGETABLES WRAPPED IN A TENDER FLAKY CRUST. SERVED WITH SIDES OF COLESLAW AND GRAVY. \$16

SALADS

*SERVED WITH FRESH BAKED BREAD.
ADD GRILLED CHICKEN TO ANY SALAD
FOR \$4.50*

CHERRY WALNUT SALAD

A BED OF FRESH GREENS TOPPED WITH DRIED CHERRIES, HONEY MAPLE WALNUTS, AND RED ONION WITH OUR HOUSE SESAME DRESSING - \$15

CAESAR SALAD

MADE WITH ROMAINE LETTUCE, FRESH PARMESAN CHEESE AND THE CLASSIC OIL AND VINEGAR CAESAR DRESSING - \$14

SMOKED FISH SALAD

LOCALLY CAUGHT AND SMOKED FISH SERVED ON TOP OF FRESH SEASONAL GREENS WITH YOUR CHOICE OF DRESSING - \$16

HOUSE SALAD

A BED OF FRESH GREENS TOPPED WITH GRAPE TOMATOES, RADISHES AND SHREDDED CARROTS - \$12

SANDWICHES

SERVED WITH BEER BATTERED FRIES. SUBSTITUTE ONION RINGS FOR \$4 OR
SWEET POTATO FRIES FOR \$2

PUB BURGER*

6 OZ. OF FRESH CHEF CRAFTED GROUND BEEF,
CHAR-BROILED TO YOUR LIKING AND SERVED ON A
HOUSE BUN WITH YOUR CHOICE OF LETTUCE,
TOMATO, ONION AND PICKLES - \$16

*Your choice of Swiss, American, Provolone, Cheddar,
Pepper jack or Monterey Jack Cheese add \$1.00
Fresh Sautéed Mushrooms or Bacon add \$2.00 each*

BISON BURGER*

1/3 LB - OF LOCALLY RAISED BUFFALO,
CHARBROILED TO YOUR LIKING AND SERVED ON A
HOUSE BUN WITH YOUR CHOICE OF LETTUCE,
TOMATO, ONION AND PICKLES - \$18

*Your choice of Swiss, American, Provolone, Cheddar,
Pepper jack or Monterey Jack Cheese add \$1.00
Fresh Sautéed Mushrooms or Bacon \$2.00 each*

BBQ CHICKEN SANDWICH

SHREDDED CHICKEN WITH OUR HOUSE MADE
STOUT BBQ SAUCE AND SERVED ON A HOUSE
BUN - \$15

WHITEFISH SANDWICH

A FILET OF LIGHTLY BREADED DEEP-FRIED
WHITEFISH SERVED ON A BUN
WITH LETTUCE, A LEMON WEDGE AND
TARTAR SAUCE - \$18

BEER CHICKEN

GRILLED BREAST OF CHICKEN TOPPED WITH
MONTEREY JACK, ONIONS CARAMELIZED IN BEER,
AND OUR HOUSEMADE BEER MUSTARD ALL
ON OUR HOUSE BUN - \$17

ITALIAN HOAGIE

PEPPERONI, HAM AND PROVOLONE BAKED ON
ITALIAN BREAD THEN TOPPED WITH ONION,
BANANA PEPPER, LETTUCE, TOMATO AND OUR
HOMEMADE ROASTED TOMATO AIOLI. - \$17

BREW PUB SAUSAGE SANDWICH

GRILLED ANDOUILLE SAUSAGE WITH SAUTÉED
PEPPERS AND ONIONS ON A HOUSE BUN WITH OUR
BEER MUSTARD - \$16

VEGGIE SANDWICH

COMBINATION OF FRESH BELL PEPPERS, ONIONS
AND MUSHROOMS SAUTÉED WITH BALSAMIC
VINEGAR. SERVED WITH YOUR CHOICE OF CHEESE
ON A HOUSE BUN - \$15

PORK TENDERLOIN SANDWICH

DEEP-FRIED BREADED PORK TENDER TOPPED
WITH RED ONION, PICKLES, AND A SRIRACHA
HONEY SAUCE ON A HOUSE BUN - \$15



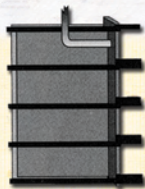
Select malt barley
is cracked in a
ROLLER MILL.



Hot water and the milled
grain (grist) are mixed in
the MASH LAUTER TUN,
producing the mash. This
creates a sweet sugary
liquid called wort. Wort is
then filtered out of the
mash & transferred to the
boiling kettle.



In the **BOILING
KETTLE**, the wort is
brought to a rolling boil
where hops are added for
bitterness and aroma.
The boil typically takes
1 to 1-1/2 hours.



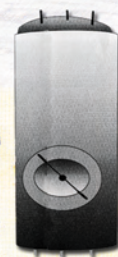
The wort is then cooled to
fermentation temperature
(65°F for ales, 50°F for
lagers) through a
HEAT EXCHANGER, while
being transferred to a
fermentation vessel.



In the **FERMENTATION
VESSEL**, yeast is added
to the cold wort and
fermentation begins,
which is the process in
which yeast converts
the sugars into alcohol.



Once fermentation is
complete, the beer flows
through a **FILTER**, into
the serving vessel.
Filtration removes the
yeast to clarify the beer.



Once in the
SERVING TANK, the
beer is
carbonated and
ready to serve.



The **BEER**
is now at the
height of its
freshness and flavor.

*These items are cooked to order. Consuming raw or undercooked items may increase your risk of food borne illness.

ENTREES

SERVED WITH YOUR CHOICE OF TWO SIDES; SOUP, SIDE SALAD, VEGETABLE OF THE DAY, BEER BATTERED FRIES, BAKED POTATO, RICE PILAF, COLESLAW, COTTAGE CHEESE OR APPLESAUCE.

SUBSTITUTE BEER BATTERED ONION RINGS FOR \$4 OR SWEET POTATO FRIES FOR \$2

LAKE SUPERIOR WHITEFISH

A LOCAL TRADITION – FRESH (WHEN AVAILABLE) WHITEFISH FROM THE COLD WATERS OF LAKE SUPERIOR, LIGHTLY BREADED, BEER-BATTERED OR BROILED.
10 OZ. - \$28

JUMBO SHRIMP

YOUR CHOICE OF BEER BATTERED OR CHAR-BROILED JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE AND A LEMON WEDGE - \$28

RIBEYE*

CHOICE HANDCUT 12 OZ. RIBEYE GRILLED TO YOUR LIKING THEN TOPPED WITH SAUTÉED MUSHROOMS - \$36

PUB STEAK*

8 OZ PRIME SIRLOIN GRILLED TO YOUR LIKING
TOPPED WITH SAUTEED ONIONS- \$32

PORK MEDALLIONS*

8 OZ OF PORK TENDERLOIN TOPPED WITH A KENTUCKY MAPLE BOURBON SAUCE - \$26

ROAST DUCK

LIGHTLY SEASONED OVEN ROASTED HALF DUCK - \$38

MEAT TEMPERATURE GUIDE



- Rare, very red, cool center
- Medium Rare, warm, red center
- Medium, pink center
- Medium Well, slight pink center
- Well Done, no pink center

PASTA

SERVED WITH SOUP OR SALAD AND FRESH BAKED BREAD. ALL DISHES TOPPED WITH PARMESAN CHEESE.

CHEESE RAVIOLI

RAVIOLI STUFFED WITH RICOTTA AND ROMANO CHEESE TOPPED WITH MARINARA SAUCE - \$20

MUSHROOM RAVIOLI

MUSHROOM TRUFFLE RAVIOLI TOPPED WITH YOUR CHOICE OF MARINARA OR ALFREDO SAUCE - \$22

SPINACH RAVIOLI

RAVIOLI STUFFED WITH SPINACH AND CHEESE THEN TOPPED WITH ALFREDO SAUCE - \$24

KIDS

HAMBURGER & FRIES*

WITH CHOICE OF TOPPINGS - \$12

HOT DOG & FRIES - \$8

GRILLED CHEESE SANDWICH

AMERICAN CHEESE, SERVED WITH FRIES - \$10

WHITEFISH BASKET

SERVED WITH FRIES - \$16

CHICKEN FINGERS BASKET

SERVED WITH FRIES - \$12

KIDS RAVIOLI

CHEESE RAVIOLI WITH MARINARA SAUCE AND PARMESAN CHEESE - \$14

*** We are not responsible for appearance of steaks ordered well-done.

Please Note: Gratuities are not included in prices.

Please reward our courteous, competent service staff. Customary guide 15-20%

*These items are cooked to order. Consuming raw or undercooked items may increase your risk of food borne illness.