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**

**Smoked Fish Dip**
Locally smoked fish combined with cream cheese and herbs, served warm with baked flat bread - 10.99

**Bruschetta**
Diced fresh tomato, garlic, basil, parmesan and mozzarella cheese layered and baked on Italian bread. Half order - 4.99 | Full order - 8.49

**Mozzarella Half Moons**
Half moons of mozzarella cheese in an oregano, romano and garlic Italian breading - 7.49

**Jumbo Chicken Fingers**
Four strips of seasoned chicken served with dipping sauce - 9.99

**Beer Battered Fries**
Beer battered and crunchy – the perfect accompaniment to our hand crafted beers - 3.99

**Deep Fried Dill Pickle Spears**
Crunchy, seasoned breading on a house favorite - 6.99

**Chicken Wings**
A classic beer pairing; lightly seasoned, naked wings. Served as is, with buffalo sauce, or garlic pepper sauce - 11.99

**Onion Rings**
Basket of Brew City Beer Battered Onion Rings - 6.49

**SALADS**

*Served with fresh baked bread. Add grilled chicken to any salad for 3.49*

**Pub House Salad**
Our special house salad consisting of a fresh array of greens, peppers, onion, tomato, shredded carrots, and croutons with your choice of dressing - 9.99

**Cherry Walnut Salad**
A bed of fresh greens topped with dried cherries, honey maple walnuts, and red onion with our house sesame dressing - 11.49

**Caesar Salad**
Made with romaine lettuce, fresh parmesan cheese and the classic oil and vinegar Caesar dressing - 10.49

**Smoked Fish Salad**
Locally caught and smoked fish served on top of fresh seasonal greens with your choice of dressing - 12.99

**SOUPS**

**Wild Rice Soup**
Wild rice harvested from our northern lakes make this a regional specialty, prepared fresh daily - 3.99

**Brew Pub Cheese Soup**
Aged Wisconsin cheddar, smoked ham, and our handcrafted beer make this soup a house specialty - 3.99

**Soup du Jour**
Ask your server for today’s selection - 3.99

**PASTIES**

An Upper Peninsula Tradition!
Beef, potatoes, and vegetables wrapped in a tender flaky crust. Served with sides of coleslaw and gravy. 10.99
SANDWICHES

Served with beer battered fries, substitute onion rings for 2.99

**Pub Burger***
1/3 lb. of fresh ground beef, charbroiled to your liking and served on a house brioche bun with your choice of lettuce, tomato, onion and pickles - 11.99
Your choice of Swiss, American, Provolone, Cheddar, Pepperjack or Monterey Jack Cheese add - 99¢
Your choice of Fresh Sautéed Mushrooms or Bacon add - 1.99 each

**Bison Burger***
1/3 lb. of locally raised buffalo, charbroiled to your liking and served on a house brioche bun with your choice of lettuce, tomato, onion and pickles - 12.99
Your choice of Swiss, American, Provolone, Cheddar, Pepperjack or Monterey Jack Cheese add - 99¢
Your choice of Fresh Sautéed Mushrooms or Bacon add - 1.99 each

**BBQ Chicken Sandwich**
Shredded chicken with our house made stout BBQ sauce and served on a house brioche bun - 9.99

**Whitefish Sandwich**
A filet of fresh whitefish lightly breaded and fried, served on a house brioche bun with lettuce, lemon and tartar sauce - 12.99

**Beer Chicken**
Grilled breast of chicken topped with monterey jack, onion caramelized in beer, and our house made beer mustard all on our house brioche bun - 10.99

**Italian Hoagie**
Pepperoni, ham and provolone baked on Italian bread then topped with onion, banana pepper, lettuce, tomato and our homemade roasted tomato aioli.
*not for those with small appetites* - 11.99

**Brew Pub Sausage Sandwich**
Grilled andouille sausage with sautéed peppers and onions on a house brioche bun with our beer mustard - 11.99

**Veggie Sandwich**
Combination of fresh bell peppers, onions and mushrooms sautéed with balsamic vinegar. Served with your choice of cheese on a house brioche bun - 9.99

**Ultimate Grilled Cheese**
American and Swiss cheeses with applewood smoked bacon, pickles and roasted tomato aioli on toasted white bread - 10.99

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

All Entrees served with Fresh Baked Bread.
Served with your choice of two sides; soup, salad, vegetable of the day, beer battered fries, baked potato, or rice pilaf.

Add a side or substitute beer battered onion rings for 2.99-

**Filet Mignon***
Choice hand-cut Certified Angus Beef® tenderloin at its best - bacon wrapped and charbroiled to your specification.
Add 5 oz Whitefish Beer Battered, Breaded or Broiled or 3 Beer Battered Shrimp for $5

**Roasted Chicken**
A seasoned oven-roasted chicken half with or without our own Black Bear Stout BBQ sauce - 19.99

**Lake Superior Whitefish**
A local tradition - fresh (when available) whitefish from the cold waters of Lake Superior, lightly breaded, beer-battered or broiled.
7 oz. - 18.49  10 oz. - 21.49

**Beer Battered Shrimp**
Extra large shrimp dipped in a batter made from fresh beer from our brew house, served with cocktail sauce - 21.49

**PASTA**

Served with Soup or Salad and Fresh Baked Bread.
All dishes topped with parmesan cheese.

Add charbroiled chicken or andouille sausage - 3.49

**Mushroom Pesto**
Sautéed wild forest mushrooms tossed with garlic, parmesan cheese and olive oil, presented on a bed of linguine - 14.99

**Pasta Marinara**
A light, fresh tomato sauce seasoned with Italian herbs and served on a bed of linguine - 11.99

**Ravioli**
Veal ravioli with your choice of marinara sauce or a creamy mushroom sauce - 14.99

**KIDS**

**Hamburger & Fries**
With choice of toppings - 7.49

**Hot Dog & Fries** - 4.99

**Spaghetti**
With marinara sauce and garlic bread - 5.49

**Grilled Cheese Sandwich**
Choice of cheese, served with fries - 4.99

**Whitefish Basket**
Served with fries - 9.49

**Chicken Fingers Basket**
Served with fries - 7.49

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.