



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 Spread

Locally smoked fish combined with cream cheese and herbs, served warm with baked flat bread - \$12

Beer Cheese Spread

Made in house using our very own Black Beer 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 - \$6 | Full order - \$10

Mozzarella Cheese Shapes

Half moons of mozzarella cheese in an oregano, romano and garlic italian breading - \$8

Jumbo Chicken Fingers

Four strips of seasoned chicken served with dipping sauce - \$10

Beer Battered Fries

Beer battered and crunchy – the perfect accompaniment to our hand crafted beers - \$4

Chicken Wings

Lightly seasoned naked wings served with your choice of buffalo or garlic pepper sauce - \$13

Onion Rings

Basket of Brew City Beer Battered Onion Rings - \$7

Wild Rice Soup

Wild rice harvested from our northern lakes make this a regional specialty, prepared fresh daily - \$4.50

PASTIES

An Upper Peninsula Tradition!

Beef, potatoes, and vegetables wrapped in a tender flaky crust. Served with sides of coleslaw and gravy. \$14

SALADS

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

Cherry Walnut Salad

A bed of fresh greens topped with dried cherries, honey maple walnuts, and red onion with our house sesame dressing - \$12

Caesar Salad

Made with romaine lettuce, fresh Parmesan cheese and the classic oil and vinegar Caesar dressing - \$12

Smoked Fish Salad

Locally caught and smoked fish served on top of fresh seasonal greens with your choice of dressing - \$14

SOUPS

Brew Pub Cheese Soup

Aged Wisconsin cheddar, smoked ham, and our handcrafted beer make this soup a house specialty - \$4.50

Soup du Jour

Ask your server for today's selection - \$4.50

SANDWICHES

Served with beer battered fries, substitute onion rings for \$3

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 - \$13

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 - \$14

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 - \$12

Whitefish Sandwich

A filet of fresh whitefish lightly breaded and fried, served on a house brioche bun with lettuce, lemon and tartar sauce - \$14

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 - \$13

Italian Hoagie

Pepperoni, ham and provolone baked on Italian bread then topped with onion, banana pepper, lettuce, tomato and our homemade roasted tomato aioli. - \$14

Not for those with small appetites

Brew Pub Sausage Sandwich

Grilled andouille sausage with sautéed peppers and onions on a house brioche bun with our beer mustard - \$13

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 - \$12

Pork Tenderloin Sandwich

Deep-fried breaded pork tender topped with red onion, pickles, and a sriracha honey sauce on a house bun - \$14



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.

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 \$3

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. - \$20 10 oz. - \$23

Beer Battered Shrimp

Jumbo shrimp coated in our house-made beer batter and deep-fried with cocktail sauce and a lemon wedge - \$24

Ribeye

Choice handcut 12 oz. Ribeye grilled to your liking then topped with sautéed mushrooms - \$30

Make it Surf and Turf for \$5 more!

5 oz. of Whitefish or 3 Shrimp

Pork Medaillions

8 oz of pork tenderloin grilled to your liking then topped with a Kentucky maple bourbon sauce - \$25

Char-Broiled Shrimp

Jumbo shrimp sauteed in our beer then finished on the grill with cocktail sauce and a lemon wedge - \$24

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

Please Note: Gratuities are not included in prices.

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

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 tossed in marinara sauce - \$18

Mushroom Ravioli

Mushroom truffle ravioli tossed in your choice of Marinara or Alfredo sauce - \$20

KIDS

Hamburger & Fries

With choice of toppings - \$8

Hot Dog & Fries - \$6

Grilled Cheese Sandwich

American cheese, served with fries - \$6

Whitefish Basket

Served with fries - \$10

Chicken Fingers Basket

Served with fries - \$9