



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 warm flat bread

Bruschetta

Diced fresh tomato, garlic, basil, parmesan and mozzarella cheese layered and baked on Italian bread. Half order or Full order

Spicy Curds

A natural, white cheddar curd coated in seasoned breading and fried to golden brown.

Jumbo Chicken Fingers

Four strips of seasoned chicken served with dipping sauce

Sautéed Trio of Fresh Mushrooms

A tasty combination of portabella, shiitake and crimini mushrooms sautéed in butter and glazed with madeira wine

Brew Pub™ Fries

Beer battered and crunchy – the perfect accompaniment to our hand crafted beers

Nachos Grande

Tortilla chips covered with spicy nacho cheese sauce and garnished with black olives, onions, diced tomatoes, green peppers and jalapeño peppers - Served with salsa and sour cream

Served With Fresh Taco Meat for an extra charge

Deep Fried Dill Pickle Spears

Lightly breaded dill pickle spears, fried to a golden brown

Chicken Wings

Seasoned, lightly breaded chicken wings deep fried to a golden brown

Brew Pub™ Beer Battered Onion Rings

A full basket of beer battered onion rings fried to a golden brown

PASTIES

An Upper Peninsula Tradition!

Beef, potatoes, and vegetables wrapped in a tender flaky crust. Served with sides of cole slaw and gravy.

8 oz. or 12 oz.

SALADS

Served with fresh baked bread.

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

Grilled Breast of Chicken on Bed of Greens

From our charbroiler – a breast of chicken served on a bed of fresh greens with our special sesame dressing

Caesar Salad

Made with romaine lettuce, fresh parmesan cheese and the classic oil and vinegar Caesar dressing

With Chicken extra charge

Smoked Fish Salad

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

SOUP

Wild Rice Soup

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

Brew Pub Cheese Soup

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

Soup du Jour

Ask your server for today's selection

ENTRÉES

Served with Soup or Salad, Vegetable of the Day and your choice of Brew Pub Fries , Baked Potato, or Rice Pilaf and Fresh Baked Bread. Substitute Beer Battered Onion Rings for an extra charge



Filet Mignon*

Choice Certified Angus Beef® tenderloin at its best – bacon wrapped and charbroiled to your specification. 5 oz. or 8 oz.



Ribeye*

12 oz. of choice Certified Angus Beef® beef from our charbroiler, served with fresh sautéed mushrooms



Steak* & Shrimp

Five ounces of tenderloin paired up with three jumbo shrimp prepared the way you like them: beer battered, scampi style or charbroiled



Pork Tenderloin Medallions*

Eight ounces of boneless tenderloin medallions, chargrilled then glazed with a Kentucky bourbon sauce

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.
Add charbroiled chicken extra charge

Mushroom Pesto

Sautéed wild forest mushrooms tossed with garlic, parmesan cheese and olive oil, presented on a bed of linguine

Pasta Marinara

A light, fresh tomato sauce seasoned with Italian herbs and served on a bed of linguine

Pasta du Jour

A changing selection of house favorite pasta dishes.
Ask your server about today's choice

Roasted Chicken

A seasoned oven-roasted chicken half with or without our own black bear stout BBQ sauce

Lake Superior Whitefish

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



Steak & Whitefish

Five ounce choice bacon wrapped tenderloin paired with our fresh five ounce whitefish filet beer battered, breaded or broiled.

Beer Battered Shrimp

Extra large shrimp dipped in a batter made from fresh beer from our brew house, served with cocktail sauce

Shrimp Scampi

Extra large shrimp, prepared and served in herbed garlic butter sauce

FOR THE KIDS

Hamburger & Fries

With choice of toppings

Hot Dog & Fries

Spaghetti

With marinara sauce and garlic bread

Grilled Cheese Sandwich

Choice of cheese, served with fries

Whitefish Basket

Served with fries

Chicken Fingers Basket

Served with fries

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

Please Note: Gratuities are not included in prices. Please reward our courteous, competent service staff. Customary guide 15-20%

SANDWICHES

Served on a craft beer bun with our Brew Pub Fries. 
Substitute Beer Battered Onion Rings for 2.99 

Pub Burger*

1/3 lb. of fresh ground beef, charbroiled to your liking and served on a fresh baked roll with your choice of lettuce, tomato, onion and pickles

Your choice of Swiss, American, Provolone, Cheddar or Monterey Jack Cheese add

Your choice of Fresh Sautéed Mushrooms or Bacon add

Bison Burger*

1/3 lb - of locally raised buffalo, charbroiled to your liking and served on a fresh baked roll with your choice of lettuce, tomato, onion and pickles

Your choice of Swiss, American, Provolone, Cheddar or Monterey Jack Cheese extra charge

Your choice of Fresh Sautéed Mushrooms or Bacon add extra charge

Breast of Chicken

Lightly marinated and charbroiled, served on a fresh baked roll with lettuce, tomato and mayonnaise

Whitefish Sandwich

A filet of fresh whitefish lightly breaded and fried, served on a fresh baked roll with lettuce, lemon and tartar sauce

Italian "Hogey"

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

Veggie Sandwich

Combination of fresh bell peppers, onions and mushrooms sautéed with balsamic vinegar. Served with your choice of cheese on a fresh baked roll

Brew Pub Sausage Sandwich

Our brewhouse sausage – chargrilled and presented on a fresh baked roll with sautéed onions and peppers



Barbecued Pork Sandwich

Slow cooked pork in a delicious barbecue sauce, served on a fresh baked roll

DESSERT

Ask For Our Seasonal Favorites

Waffle Sundae

A warm Belgian waffle topped with ice cream, our own spent grain granola, and black bear stout syrup

Homestyle Strawberry Cheesecake

Best Ever Kentucky Pecan Pie

ChefPierre Fruits Of The Forest Pie

Black Bear Stout Float

Sinful Seven Chocolate Cake



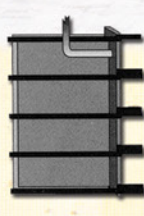
Select malt barley is cracked in a **ROLLER MILL**.



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.



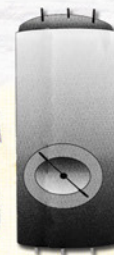
The wort is then cooled to fermentation temperature (65°F for ales, 50°F for lagers) through a **HEAT EXCHANGER**, while being transferred to a fermentation vessel.



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.

November
2016