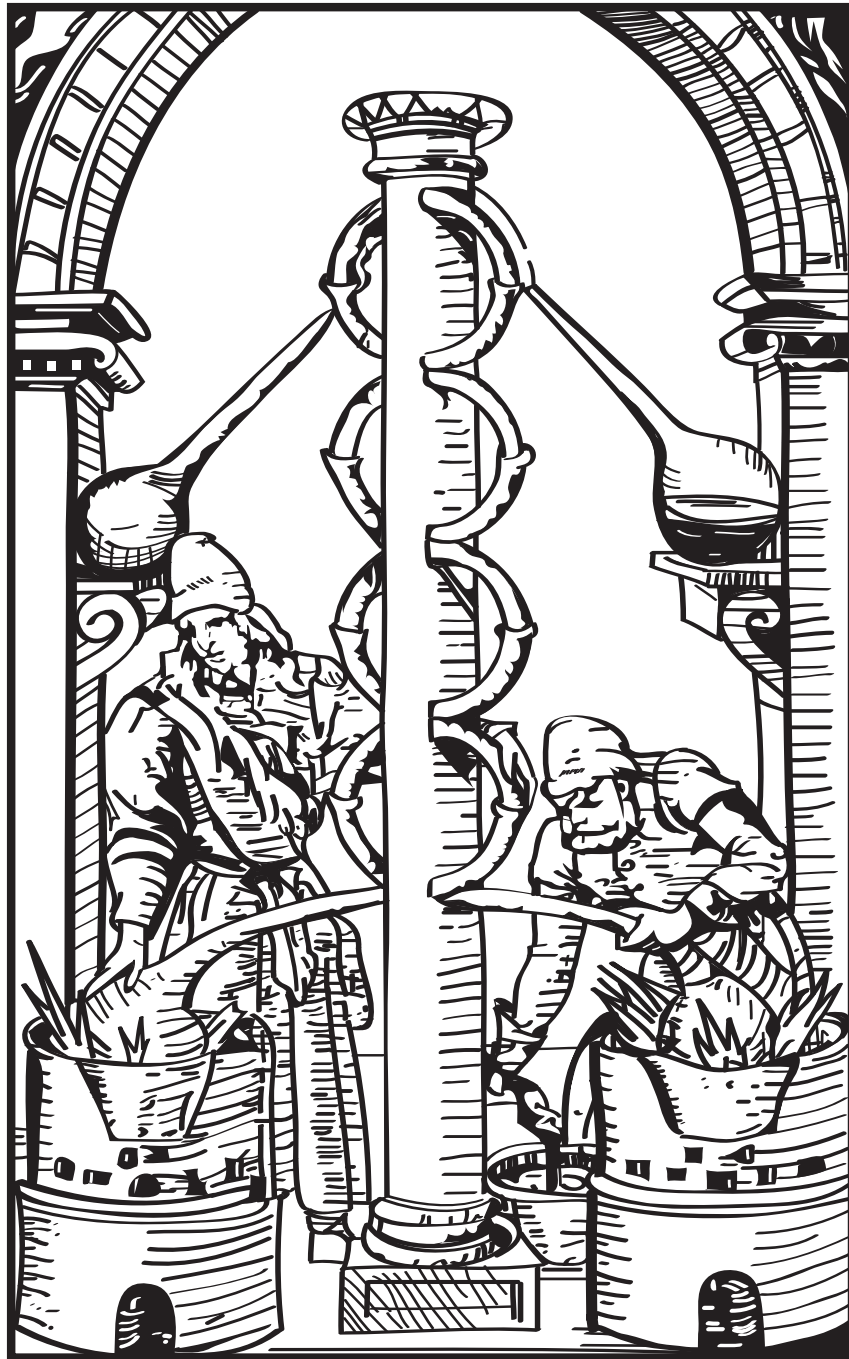


Brewery – Pizzeria – Beer Shrine

THE NORTH FORK



360-599-BEER

www.northforkbrewery.com

6186 Mount Baker Hwy. • Deming, WA 98244 • Milepost 20.7

OYSTER SHOOTERS*

WA state raw oysters
with a zesty cocktail sauce 1.25 / 6 for 6.00

CHEESY STICKS

Breadsticks with melted mozzarella cheese and
marinara for dipping. A family sized order 9.00

STEAMED EDAMAME

Whole pods dusted with black sea salt and cayenne
served with soy sauce 8.00

SPICY ALE STEAMERS

Manila clams in a garlic, chipolte, tomato, cilantro and
North Fork ESB sauce with crostini 15.00

SPICY CHIPOTLE DIP

Tortilla chips with house-made sour cream, chipotle & jalapeno
peppers, cilantro, fresh tomato and cumin dip 7.50

STOUT-FRENCH ONION SOUP

A classic, prepared with vegetarian stock
served with croutons & parmesan cheese
Cup 4.00 / Bowl 6.00

SALADS

tossed with house-made dressing

CAESAR

House-made Caesar dressing tossed with
romaine lettuce, croutons & parmesan cheese
Small 7.50 Platter Sized 12.00

SMOKED SALMON

Fresh spinach, wild smoked salmon,
sundried tomatoes, red onion and Feta cheese with
Almond Pesto Vinaigrette dressing
Platter Sized 14.00

HOUSE

Mixed greens, sunflower seeds, carrots
& parmesan cheese. Honey Vinaigrette
or Green Goddess dressings
Small 5.00 Platter Sized 10.00

ANTIPASTO

Mixed greens, salami, artichoke hearts, roasted red peppers,
kalamata olives, red onion, roasted garlic, pepperoncini &
parmesan cheese with Honey Vinaigrette or Green Goddess
Platter Sized 13.00

ADD ONS

Roasted Chicken Breast 2.75 • Smoked Salmon 3.50 • Fresh Gorgonzola or Feta 1.00

GRINDERS

**An East Coast Specialty! Oven-Fired Sandwiches dressed with lettuce, tomato,
melted mozzarella and parmesan, with Tim's Cascade Chips**

Choice of Pesto Aioli, Roasted Garlic Aioli or Balsamic Vinegar & Olive Oil

Meat: Dry Salami, Cappelletti, Pepperoni, green bell pepper & onion 12.50

Veggie: Artichoke hearts, spinach, red and green peppers, roasted garlic & onion 11.50

Chicken: Seasoned Chicken breast, fresh mushrooms, onion 13.50

CALZONES 🕒

**Folded dough stuffed with ricotta and mozzarella,
served atop a pool of warm marinara sauce.**

SORRY, NO SUBSTITUTIONS

Veggie: Roasted red pepper, mushroom and spinach 11.50

Meat: Pepperoni, salami, mushroom and black olive 12.50

Garlic Roasted Chicken: Artichoke heart, onion, green bell pepper 13.50

HOUSE LASAGNA 🕒

Pasta and marinara layered with mozzarella, sauteed portabella mushroom and Almond-Basil Pesto 12.00 with spicy sausage 14.00



Allow up to 30 minutes **ADDITIONAL** cooking time.

* Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.

PIZZA

12" Serves 2-3

18" Serves 4-5

Sub Gluten-Free Crust, 12" only, Add 5.00

PINEAPPLE EXPRESS

Marinara, mozzarella, wild smoked salmon,
pineapple, green bell pepper & parmesan
12" 15.50 18" 25.50

WHITE

Olive oil-garlic sauce, mozzarella, chicken breast,
gorgonzola, mushroom, sunflower seeds & parmesan
12" 16.50 18" 26.50

HOUSE MEAT

Marinara, mozzarella, pepperoni, sausage,
roasted garlic, mushroom & parmesan
12" 17.00 18" 27.00

NOR' EASTER

Olive oil-garlic sauce, mozzarella, cappacola,
jalapeno, fresh garlic, onion & parmesan
12" 15.50 18" 25.50

SPICY

Marinara, mozzarella, sausage, jalapeno,
fresh garlic, onion & parmesan
12" 15.50 18" 25.50

COMBINATION

Marinara, mozzarella, mushroom, salami,
green olive, roasted red pepper & parmesan
12" 16.00 18" 26.00

GREEK

Marinara, mozzarella, spinach, kalamata olives,
onion, feta, balsamic reduction & parmesan
12" 17.50 18" 27.50

MEDITERRANEAN

Olive oil-garlic sauce, mozzarella, sundried tomatoes,
artichoke hearts, mushroom, feta & parmesan
12" 16.50 18" 26.50

HOUSE VEGGIE

Marinara, mozzarella, spinach, roasted red pepper,
mushroom, onion & parmesan
12" 16.00 18" 26.00

CHICKEN MARGHERITA

Olive Oil Garlic Sauce, mozzarella, chicken breast,
fresh basil, fresh tomato, & parmesan
12" 16.50 18" 26.50

CLASSIC SUPREME

Marinara, mozzarella, sausage,
green bell pepper, black olive, onion & parmesan
12" 15.50 18" 25.50

THE MONSTER

Marinara, mozzarella, pepperoni, anchovy, jalapeno,
pineapple, black olive, gorgonzola & parmesan
12" 17.50 18" 27.50

CREATE YOUR OWN PIE

All pies topped with Mozzarella & Parmesan, Zesty Marinara OR Olive Oil Garlic Sauce

Plain Cheese: 12" 12.00 18" 20.00

House Toppings:

Fresh Garlic	Olive (green)
Green Pepper	Onion
Jalapeno Pepper	Pineapple
Mushroom	Spinach
Olive (black)	Tomato (fresh
Balsamic Reduction	or cooked)
Sunflower Seeds	

Add 1.00/Small 2.00/Large

Specialty Toppings:

Extra Cheese	Pepperoni
Fresh Basil	Roasted Garlic
Artichoke Heart	Roasted Red Pepper
Cappacola	Salami
Feta	Sausage
Gorgonzola	Sundried Tomato
Kalamata Olive	

Add 1.50/Small 2.50/Large

Premium Toppings:

Garlic-Roasted Chicken Breast
Add 2.00/Small 3.00/Large
Smoked Salmon
Add 2.50/Small 3.50/Large
Anchovy
Add 2.00/Small 3.00/Large

Sides:

Marinara : 1.50
Green Goddess or Caesar: 1.00

1/2 & 1/2 PIES ARE CHARGED FOR THE MORE EXPENSIVE HALF.

★ Pepperoni or Cheese 3.75/generous slice ★

BEVERAGES

DRAFT BEER see beer menu

HOUSE RED & WHITE WINE rotating - ask your server

6 / glass 13.50 / Half Liter Carafe 24.00 / Liter Carafe

DRAFT CIDER rotating - ask your server

5.50 / pint 4.25 / schooner 2.00 / taster

NORTH FORK ROOT BEER 2.50 / pint

HANSEN'S SODA - cola, diet cola or key lime.2.25 / can

NUMI ORGANIC TEA BAGS 2.25 / each

Breakfast Blend: rich hearty blend of black teas (high caffeine)

Jasmine Green: green tea scented with jasmine flowers (medium caffeine)

Moroccan Mint: refreshing spearmint (caffeine free)

Rooibos Chai: spices with earthy vanilla tones (caffeine free)

ICED TEA - half liter carafe 2.50

DRIP COFFEE - Mt. Baker Coffee Roasters (Glacier, WA) 2.25 / cup refillable

TREETOP APPLE JUICE 3.50 / each

KID'S DRINKS - small root beer or milk1.75

HOT CHOCOLATE 2.25

THANK YOU FOR YOUR PATRONAGE

Send any comments or questions to Jim Green, owner.

jim@northforkbrewery.com