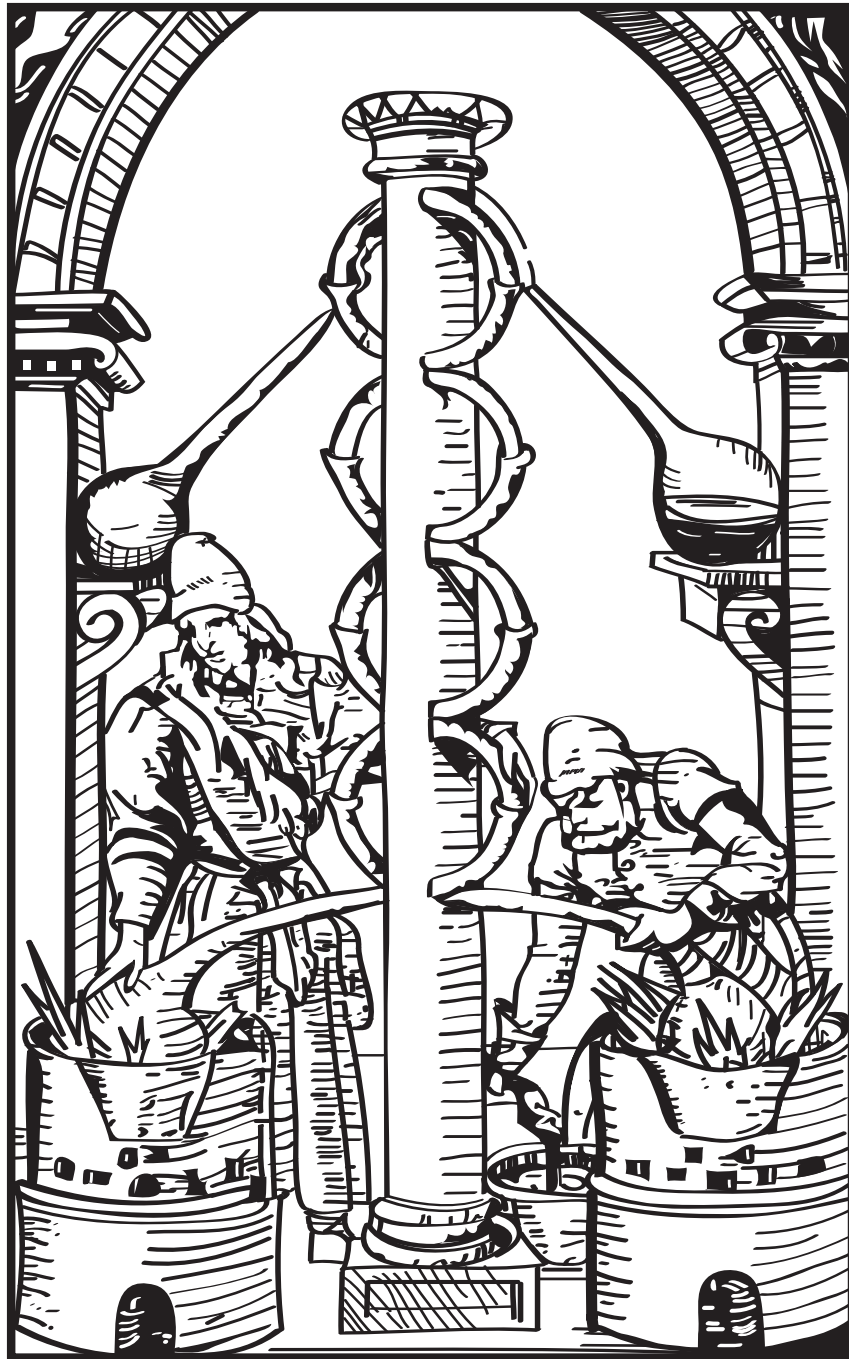


Brewery – Pizzeria – Beer Shrine

# THE NORTH FORK



360-599-BEER

[www.northforkbrewery.com](http://www.northforkbrewery.com)

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

# STARTERS

## NORTH FORK BEER CHEESE DIP

Spicy chipotle queso dip served with tortilla chips. Small 9.00 / Large 11.00

## CHEESY STICKS

Bread sticks with melted mozzarella cheese and marinara for dipping. 11.00

## STEAMED EDAMAME

Whole pods dusted with black sea salt and cayenne served with soy sauce. 6.75

## SPICY ALE STEAMERS

Manila clams in a garlic, chipotle, tomato, cilantro and North Fork ESB broth with crostini bread. 20.00

## SPINACH ARTICHOKE DIP

Warm and creamy dip served with toasted crostini bread. Small 9.00 / Large 11.00

## STOUT-FRENCH ONION SOUP

A classic, prepared with vegetarian stock and North Fork Stout and served with croûtons & Parmesan cheese. Cup 5.00 / Bowl 7.50

**OYSTER SHOOTERS\*** WA State raw oysters with a zesty cocktail sauce 1.75 ea./ 6 ea. for 9.00

Small serves 1 - 2 and Large serves 3 - 4

## SALADS

Tossed with house-made dressing

### CAESAR

House-made Caesar dressing tossed with romaine lettuce, croûtons & Parmesan cheese. Small 9.25 Large 14.75

### SMOKED SALMON

Fresh spinach, wild smoked salmon, sun-dried tomatoes, red onion and feta cheese with Almond Pesto Vinaigrette dressing. Small 10.00 Large 16.50

### HOUSE

Mixed greens, sunflower seeds, carrots & Parmesan cheese. Honey Vinaigrette or Green Goddess dressings. Small 6.00 Large 12.00

### ANTIPASTO

Mixed greens, dry salami, artichoke heart, roasted red pepper, kalamata olive, red onion, roasted garlic, pepperoncini and Parmesan with Honey Vinaigrette or Green Goddess dressing. Small 11.00 Large 17.75

### ADD ONS

Roasted Chicken Breast 3.50 • Smoked Salmon 4.50 • Fresh Gorgonzola or Feta 1.25

## GRINDERS

**An East Coast Specialty! Oven-fired sandwiches dressed with lettuce, tomato, melted mozzarella, Parmesan and served with Tim's Cascade Chips.**

**Choice of dressing: Pesto Aioli, Roasted Garlic Aioli or Balsamic Vinegar and Olive Oil.**

Veggie: Artichoke heart, spinach, red and green bell pepper, roasted garlic and onion. 14.00

Meat: Dry salami, cappicola, pepperoni, green bell pepper, and onion. 15.25

Chicken: Seasoned chicken breast, sundried tomato, fresh mushroom and onion. 15.25

## CALZONES

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

Veggie: Roasted red bell pepper, mushroom and spinach. 14.00

Meat: Pepperoni, dry salami, mushroom and black olive. 15.25

Chicken: Seasoned chicken breast, artichoke heart, green bell pepper and onion. 15.25

*Allow up to 20 minutes ADDITIONAL cooking time. No substitutions.*

## LASAGNA

Veggie: Pasta and marinara layered with mozzarella, sautéed portabella mushroom, spinach and pesto ricotta cheese. 14.50

Meat: Pasta and marinara layered with mozzarella, spicy sausage, sautéed portabella mushroom and pesto ricotta cheese. 15.50

*Allow up to 20 minutes ADDITIONAL cooking time.*

\*Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of food-borne illness.

12" Serves 2-3

# PIZZA

18" Serves 4-5

Sub Vegan Cheese 12" add 1.50 / 18" add 2.50

Sub 12" (only) Gluten-Free Crust - add 3.50

*Substitutions at an additional cost*

## PINEAPPLE EXPRESS

Marinara, mozzarella, wild smoked salmon, pineapple, green bell pepper & Parmesan.

12"- 19.00 18"- 30.50

## WHITE

Olive oil-garlic sauce, mozzarella, chicken breast, Gorgonzola, mushroom, sunflower seeds & Parmesan.

12"- 19.50 18"- 31.50

## HOUSE MEAT

Marinara, mozzarella, pepperoni, sausage, roasted garlic, mushroom & Parmesan.

12"- 20.50 18"- 32.50

## NOR'EASTER

Olive oil-garlic sauce, mozzarella, cappacola, jalapeño, fresh garlic, onion & Parmesan.

12"- 19.50 18"- 31.50

## SPICY

Marinara, mozzarella, sausage, jalapeño, fresh garlic, onion & Parmesan.

12"- 18.50 18"- 30.50

## COMBINATION

Marinara, mozzarella, mushroom, salami, green olive, roasted red pepper & Parmesan.

12"- 20.50 18"- 32.50

## GREEK

Marinara, mozzarella, spinach, kalamata olives, onion, feta, balsamic reduction & Parmesan.

12"- 20.50 18"- 32.50

## MEDITERRANEAN

Olive oil-garlic sauce, mozzarella, sun-dried tomatoes, artichoke hearts, mushroom, feta & Parmesan.

12"- 20.50 18"- 32.50

## HOUSE VEGGIE

Marinara, mozzarella, spinach, roasted red pepper, mushroom, onion & Parmesan.

12"- 19.00 18"- 31.00

## CHICKEN MARGHERITA

Olive Oil Garlic Sauce, mozzarella, chicken breast, fresh basil, fresh tomato, & Parmesan.

12"- 18.00 18"- 29.00

## CLASSIC SUPREME

Marinara, mozzarella, sausage, green bell pepper, black olive, onion & Parmesan.

12"- 19.00 18"- 31.00

## THE MONSTER

Marinara, mozzarella, pepperoni, anchovy, jalapeño, pineapple, black olive, Gorgonzola & Parmesan.

12"- 21.50 18"- 34.00

## CREATE YOUR OWN PIE

All pies topped with Mozzarella, Parmesan and Zesty Marinara or Olive Oil Garlic Sauce.

Plain Cheese 12"- 13.00 / 18"- 21.00

1/2 & 1/2 Pies are charged for the higher priced half.

### Add House Toppings:

12" - 1.50 ea. / 18" - 2.50 ea.

Green Pepper  
Jalapeño Pepper  
Sliced Pepperoncini  
Balsamic Reduction  
Sunflower seeds  
Onion  
Pineapple  
Spinach  
Mushroom  
Fresh Garlic  
Fresh Tomato

### Add Specialty Toppings:

12" - 2.50 ea. / 18" - 3.50 ea.

Extra Cheese      Roasted Red Pepper  
Feta                      Sun-dried Tomato  
Artichoke Heart      Green Olive  
Gorgonzola              Black Olive  
Roasted Garlic        Kalamata Olive  
Pepperoni                Fresh Basil  
Sausage  
Garlic-Roasted Chicken Breast

### Add Premium Toppings:

12" - 3.50 ea. / 18" - 4.50 ea.

Cappacola      Salami  
Ricotta            Anchovy  
  
12" - 4.00 ea. / 18" - 5.00 ea  
Smoked Salmon

### Sides:

Marinara 1.75  
Green Goddess or Caesar 1.75

★ Single slice of Pepperoni or Cheese 4.25 ★

# BEVERAGES

NORTH FORK DRAFT BEER & BOTTLES (see beer menu)

DRAFT CIDER (see beer menu)

DRAFT RED & WHITE WINE - Ask your server for todays selection

7.50 / glass    15.75 / Half Liter Carafe    28.50 / Liter Carafe

NORTH FORK ROOT BEER. . . . . 3.00 / pint

NUMI ORGANIC TEA BAGS . . . . . 2.75 / 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 . . . . . 3.25

DRIP COFFEE - Mt. Baker Coffee Roasters, Glacier WA . . . . . 2.75/ cup refillable

APPLE JUICE . . . . . 3.75 /each

KID'S DRINKS - small root beer or milk . . . . . 2.00

HOT CHOCOLATE . . . . . 2.75

THANK YOU FOR YOUR PATRONAGE

Send any comments or questions to

Jim Green, owner.

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