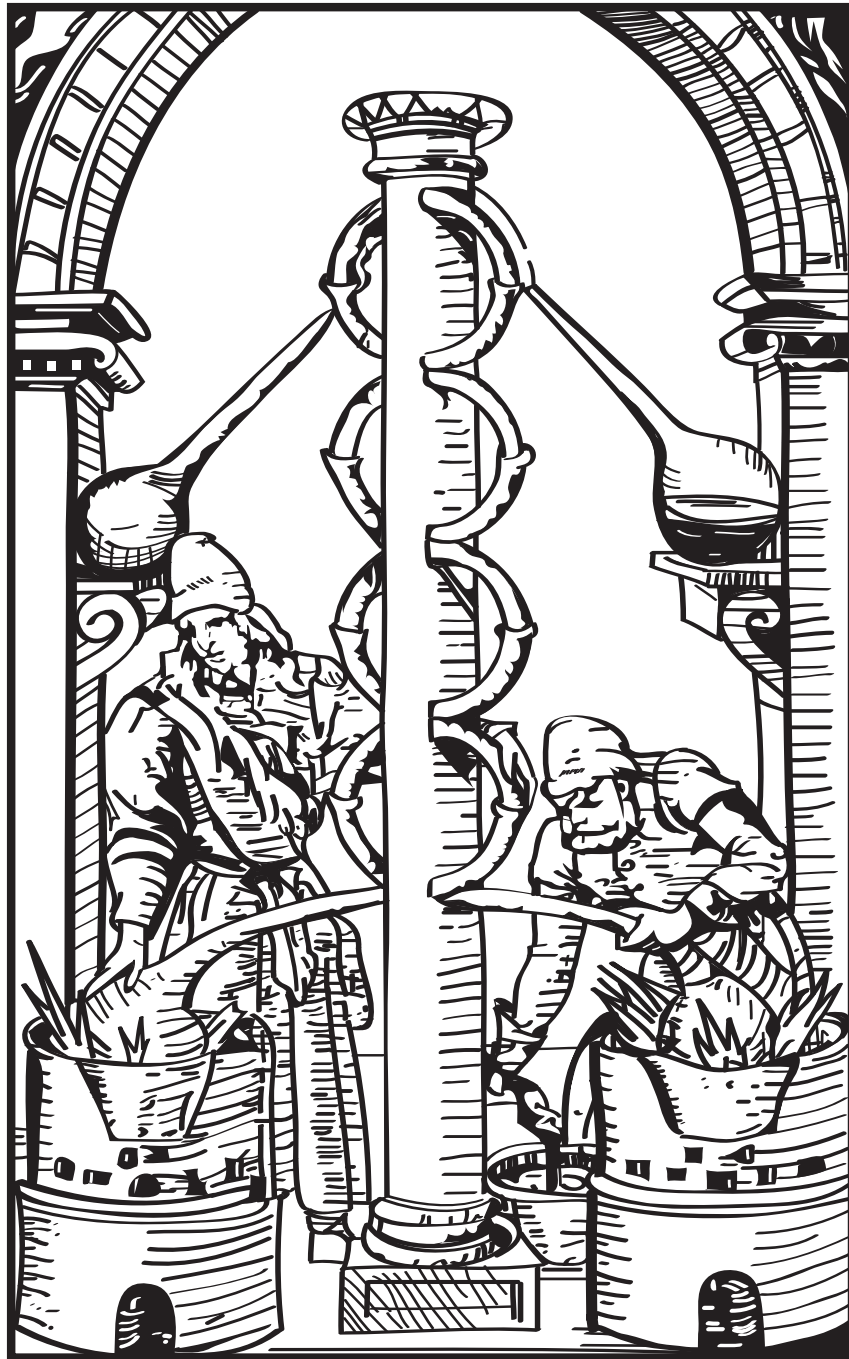


Brewery – Pizzeria – Beer Shrine

THE NORTH FORK



360-599-BEER

www.northforkbrewery.com

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

DESSERT MENU

SEASONAL TURNOVER

with ice cream

\$8.00

PEANUT BUTTER PIE

slice

\$8.00

SEASONAL PIE

slice

\$8.00

DEATH BY CHOCOLATE

torte

\$8.00

ROOT BEER FLOAT

brewed in-house, served with ice cream

\$7.00

ICE CREAM SANDWICH

2 chocolate chip cookies with vanilla ice cream

\$8.00

CHOCOLATE CHIP COOKIE

each

\$3.00

WEEK DAY HAPPY HOUR

Monday through Friday • 1:00 to 5:00pm

STARTERS

Beer Cheese Dip • Steamed Edamame
Cheesy Sticks • Spinach Artichoke Dip Stout

French Onion Soup

\$1.00 off Small & Large sizes

BEER/WINE/CIDERS

\$1.00 off all sizes

(except 4 oz. tasters)

PIZZA SLICES

Cheese or Pepperoni

\$3.75

HOUSE SALAD Small

\$6.00 • Large \$12.00

CAESAR SALAD

Small \$9.00 • Large \$13.75

DAILY SPECIALS

MONDAY

Calzones

Folded dough stuffed with ricotta & mozzarella

served atop warm marinara.

Meat: Pepperoni, dry salami, mushroom, black olive. \$19.00

Veggie: Roasted red pepper, mushroom, spinach. \$19.50

Chicken: Seasoned chicken breast, artichoke heart,
green bell pepper & onion. \$18.50

TUESDAY

Stromboli

Rolled dough with mozzarella served atop warm marinara.

Meat: Pepperoni, dry salami, mushroom, black olive. \$18.50

Veggie: Roasted red pepper, mushroom, spinach. \$19.00

Chicken: Seasoned chicken breast, artichoke heart,
green bell pepper & onion. \$18.00

WEDNESDAY

Chef's Choice

Ask your server for today's offering.

THURSDAY

Spicy Ale Steamers

Manila clams in a garlic, chipotle, cilantro, tomato, and
North Fork ESB broth with toasted crostini. \$30.00

*Consuming raw or undercooked shellfish increases the risk of food borne illness.

FRIDAY

Meatball Sub Sandwich

Marinara, meatballs, & mozzarella cheese.

Served with potato chips. \$18.00

Sub House side salad with Green Goddess or

Honey Vinaigrette dressing. \$3.50

Ask your server about our daily soup!

STARTERS

NORTH FORK BEER CHEESE DIP

Spicy chipotle queso dip served with tortilla chips. Small 10.00 / Large 13.00

CHEESY STICKS

Bread sticks with melted mozzarella cheese & marinara for dipping. 13.00

STEAMED EDAMAME

Whole pods dusted with black sea salt. Served with soy sauce. 10.00

BRUSCHETTA & FRESH MOZZARELLA

Fresh tomato, mozzarella, garlic & basil. Served with toasted crostini. 14.00

SPINACH ARTICHOKE DIP

Warm and creamy dip served with toasted crostini or tortilla chips. Small 13.00 / Large 18.00

HOUSE-MADE SOUP

Ask your server for today's offering.

OYSTER SHOOTERS *WA State raw oysters with a zesty cocktail sauce 3.50 ea./6 ea. for 17.00

Small serves 1 - 2 and Large serves 3 - 4

SALADS

Tossed with house-made dressing

CAESAR

House-made Caesar dressing tossed with romaine lettuce, croutons & Parmesan
Small 10.00 Large 16.00

GREEK SALAD

Romaine lettuce, tomatoes, kalamata olives, cucumbers, red onions, pepperoncinis & feta cheese with tzatziki dressing.
Small 12.00 Large 18.00

HOUSE

Mixed greens, sunflower seeds, carrots & Parmesan with Honey Vinaigrette or Green Goddess dressings.
Small 9.00 Large 15.00

ANTIPASTO

Mixed greens, dry salami, artichoke hearts, roasted red peppers, kalamata olives, red onions, roasted garlic, pepperoncinis & Parmesan with Honey Vinaigrette or Green Goddess dressing.
Small 15.00 Large 22.00

ADDONS

Roasted Chicken Breast 5.50 / Fresh Gorgonzola or Feta Cheese 3.50 / Bacon 3.50

GRINDERS

An East Coast Specialty! Oven-fired sandwiches dressed with lettuce, tomato & melted mozzarella and served with potato chips.

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

Veggie: Artichoke heart, spinach, red and green bell pepper, roasted garlic & onion. 17.50

Meat: Dry salami, cappacola, pepperoni, green bell pepper & onion. 18.00

Chicken: Seasoned chicken breast, sundried tomato, fresh mushroom & onion. 18.50

Sub House Side Salad with Green Goddess or Honey Vinaigrette dressing 3.50

MAC & CHEESE

Pasta folded with a creamy North Fork Stout, Cheddar & Parmesan sauce with a Panko crust. Small 10.00 - Large 16.00

Add Bacon 3.50/ Add House Side Salad with Green Goddess or Honey Vinaigrette dressing 3.50

LASAGNA

Veggie: Pasta and marinara layered with mozzarella, sautéed portabella mushroom, spinach & pesto ricotta cheese. 18.00

Meat: Pasta and marinara layered with mozzarella, spicy sausage, sautéed portabella mushroom & pesto ricotta cheese. 19.00

Add House Side Salad with Green Goddess or Honey Vinaigrette dressing 3.50

*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 2.50/ 18" add 4.00

Sub 12"(only) Gluten-Free Crust-add \$4.50

Substitutions at an additional cost

BBQ CHICKEN

North Fork Root Beer BBQ sauce, mozzarella, chicken, onion, bacon, BBQ sauce drizzle.
12"- 23.50 18"- 37.00

WHITE

Olive oil-garlic sauce, mozzarella, chicken breast, mushroom, sunflower seeds, gorgonzola.
12"- 23.00 18"- 36.00

HOUSE MEAT

Marinara, mozzarella, pepperoni, sausage, roasted garlic, mushroom.
12"- 24.00 18"- 38.00

NOR'EASTER

Olive oil-garlic sauce, mozzarella, cappacola, jalapeño, fresh garlic, onion.
12"- 21.00 18"- 34.00

SPICY

Marinara, mozzarella, sausage, jalapeño, fresh garlic, onion, pepperoncini.
12"- 21.00 18"- 34.00

COMBINATION

Marinara, mozzarella, mushroom, salami, green olive, roasted red pepper.
12"- 23.00 18"- 36.00

CAPRESE

Marinara, fresh mozzarella slices, fresh tomato, fresh basil, balsamic reduction.
12"- 21.00 18"- 34.00

MEDITERRANEAN

Olive oil-garlic sauce, mozzarella, sun-dried tomatoes, artichoke hearts, mushroom, feta.
12"- 24.00 18"- 38.00

HOUSE VEGGIE

Marinara, mozzarella, spinach, mushroom, roasted red pepper, onion.
12"- 21.00 18"- 34.00

CHICKEN MARGHERITA

Olive oil-garlic sauce, mozzarella, chicken breast, fresh basil, fresh tomato.
12"- 21.00 18"- 34.00

CLASSIC SUPREME

Marinara, mozzarella, sausage, green bell pepper, black olive, onion.
12"- 21.00 18"- 34.00

CAPPACOLA & PINEAPPLE

Marinara, mozzarella, cappacola, pineapple.
12"- 21.00 18"- 34.00

CREATE YOUR OWN PIE

All pies topped with Mozzarella. Choose Zesty Marinara, Olive Oil - Garlic Sauce, Ranch or BBQ sauce.

Plain Cheese 12"- 14.00 / 18"- 23.00

Add House Toppings:

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

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

Add Specialty Toppings:

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

Add Premium Toppings:

12" - 4.50 ea. / 18" - 5.50 ea.

Garlic-Roasted Chicken Breast
Cappacola Ricotta
Salami Anchovy
Fresh Mozzarella Slices

Sides:

Marinara 3.00
Shredded Parm 3.00
Green Goddess, Caesar,
Ranch, BBQ 2.50

★ Single large slice of Pepperoni or Cheese Pizza 5.00 ★

BEVERAGES

NORTH FORK DRAFT BEER & BOTTLES (see beer menu)

DRAFT CIDER (see beer menu)

DRAFT RED - Ask your server for todays selection

9.00 /glass 18.00 / Half Liter Carafe 32.00 / Liter Carafe

DRAFT WHITE - Ask your server for todays selection

9.00 /glass 18.00 / Half Liter Carafe 32.00 / Liter Carafe

NORTH FORK ROOT BEER. 3.50 / pint

NUMI ORGANIC TEA BAGS 3.50/ 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 - by the glass 3.50

DRIP COFFEE 3.50/cup refillable

APPLE JUICE 3.95/each

KID'S DRINKS - small root beer or milk 2.25

HOT CHOCOLATE 3.50

THANK YOU FOR YOUR PATRONAGE

Send any comments or questions to

Jim Green, owner.

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