



[Return to Calendar](#)

Grizzly Peak Brewing Co. Burger & Brew Specials

Sat Aug 1st 12:00pm

Grizzly Peak Brewing Co.
120 W. Washington
Ann Arbor, MI

[View Map](#)

[SHARE](#)    

What: Grizzly Peak is offering a biannual salute to the burger with its Burger & a Brew special menu. Try a pint of award-winning Grizzly Peak beer with any of five new burger options – it's included in the price.

When: The Burger & a Brew offer is available Thursday-Sunday nights in August.

Where: Grizzly Peak Brewing Co. is located at 120 W. Washington, Ann Arbor

The Menu: Burger & a Brew specials at Grizzly Peak include:

Steakhouse Burger – Aged Piedmontese beef topped with bearnaise sauce, fried onion rings and roasted roma tomatoes on toasted house bread for \$12.95

Jerk Turkey – Pan-seared ground turkey with Jamaican jerk seasoning, mango chutney, crisp plantain chips and spinach on a sweet toasted roll for \$9.95

East Coast Crab – Sauteed Maryland crab cake with organic arugula, roasted red pepper aioli and Vella jack cheese on toasted onion bun for \$12.95

Mom's Meatloaf – A classic meatloaf patty on toasted challah with housemade catsup for \$9.95

BBB Burger – Ground buffalo patty stuffed with blue cheese & bacon, topped with horseradish mayonnaise on a toasted onion roll for \$11.95.

The Beer: Add a pint of any of our award-winning brews:

Victors' Golden Ale – Brilliant gold and lightly malty with gentle hop character. A refreshing ale for any season.

Grizzly Peak Pale Ale – An American-style pale ale with the bold flavor of 100 percent Cascade hops. Coppery-gold with a long, dry finish.

Bear Paw Porter – A dark ale with the flavor of roasted and chocolate malts. Our Bear Paw is full-bodied and smooth with a sturdy hop finish.

Steelhead Red – Malty and smooth with a caramel bouquet and distinctive finish.

County Cork's Irish Stout – A dry, rich, Irish-style stout, nitrogen-dispensed for creaminess.

Contact: For more information about Grizzly Peak, contact Jim Miller or Stephanie Casola of Publicity Works at millerj@publicityworkspr.com or scasola@publicityworkspr.com or call 248.691.4466.