



ATWATER BREWERY DETROIT MENU

SHAREABLES

BAVARIAN SOFT PRETZEL BITES \$10

Served with Beer Cheese and Dirty Blonde Mustard.

Suggested Pairing: Dirty Blonde

BIG OL' PRETZEL \$16

Served with Beer Cheese and Dirty Blonde Mustard.

BEER CHEESE NACHOS \$10

House-Fried Tortilla Chips topped with Beer Cheese, Pico de Gallo, and Pickled Jalapeños. (Add Grilled Chicken, Beef, or Pulled Pork \$5, Bacon Jam \$4) Side of Sour Cream or Salsa \$1.00

Suggested Pairing: D Light

BREWERY WINGS \$12

6 Jumbo Fried Wings, Served with a side of House Slaw and your choice of 1 Dipping Sauce on the side. VJP BBQ, Buffalo, Garlic Parmesan, Tropical Habanero. Side of Ranch .50 extra. *Note: due to the size of the wings, the item requires a longer preparation time.*

Suggested Pairing: Atwater IPA

ATWATER FRIES \$12

Basket of Seasoned Our Seasoned Fries, Smothered in Beer Cheese and Topped with Bacon-Onion Jam and Jalapeños.

Suggested Pairing: Dirty Blonde

PIEROGI \$12

5 Sautéed Potato and Cheese Pierogi, served over Sauerkraut, topped with Bacon-Onion Jam accompanied with Sour Cream.

Suggested Pairing: Detroit Pale Ale

FRIED CAULIFLOWER BITES (Non-Vegan) \$10

Battered Fried Cauliflower Bites with a Choice of Ranch or Buffalo Sauce

SALADS

Add Grilled Chicken \$5

MICHIGAN SALAD \$12

Hand-Cut Romaine, Dried Cherries, Candied Pecans, Slivered Apples, Red Onion, and Blue Cheese Crumbles served with Raspberry Vinaigrette.

GREEKTOWN SALAD \$13

Hand-Cut Romaine, Beets, Onions, Kalamata Olives, Tomatoes, Cucumber, Pepperoncini, Feta, and Greek Dressing, served with Grilled Pita.

CAESAR SALAD \$12

Hand-Cut Romaine, Garlic Croutons, Shaved Parmesan Cheese, Served with Caesar Dressing.

HANDHELDS

Served with Kettle Chips. Add Fries for \$4
Add Onion Rings or Side Salad for \$5.

PUB BURGER \$14

1/4 lb. House-blended hamburger on Brioche with Lettuce, Tomato, Onion, Pickles, IPA Pub Sauce, and Cheddar Cheese.

Suggested Pairing: Detroit City Juice IPA

ADD Bacon \$2

ADD An Extra Patty \$4

Add Pretzel Bun \$2

Substitute Gluten Free Bun \$2

Substitute Beyond Burger \$4

SPICY SOUTHERN FRIED CHICKEN SANDWICH \$15

House Fried Chicken Breast, Bacon, Pepper Jack, Lettuce, Tomato, and Mango Habanero Sauce on a Pretzel Bun.

Suggested Pairing: Atwater IPA

GRILLED CHICKEN PESTO SANDWICH \$15

Marinated, Grilled Chicken with Pesto, Fresh Mozzarella, Lettuce, and Tomato, served on a Pretzel Bun.

Suggested Pairing: D Light

FRIED CHICKEN CAESAR WRAP \$15

Fried Chicken Strips, Romaine, Garlic Croutons, Shaved Parmesan Cheese, dressed in Caesar Dressing and wrapped in a Flour Tortilla.

TAP HOUSE TURKEY WRAP \$16

Slow Roasted Pulled Turkey wrapped in a Flour Tortilla with Bacon, Smoked Gouda, Lettuce, Tomato, and Dirty Blonde Mustard.

Suggested Pairing: Detroit Hustles Harder DIPA

VJP PULLED PORK SANDWICH \$15

Slow Roasted Pulled Pulled Pork, VJP BBQ Sauce, Pickled Onions, Jalapenos on a Brioche Bun. Served with House Slaw on the side.

Suggested Pairing: Atwater Brown Ale

ATWATER BRAT \$13

Dearborn bratwurst topped with Beer Cheese, Bacon-Onion Jam, and Jalapeños on a Pretzel Bun.

Suggested Pairing: D Light

TRADITIONAL BRAT \$12

Dearborn Bratwurst topped with Sauerkraut and Dirty Blonde Mustard.

Suggested Pairing: Detroit Pale Ale

BEYOND VEGAN BRAT \$14

Beyond Vegan Sausage topped with Sauerkraut and Dirty Blonde Mustard.



BREWHOUSE FAVORITES

CHICKEN TENDER PLATTER \$16

Fried Chicken Tenders with 2 Dipping Sauces (Buffalo, BBQ, Ranch, Garlic Parmesan, or Mango Habanero). Served with Fries and the option of House Slaw.

Suggested Pairing: POG-O-LICIOUS IPA

DRUNKEN FISH N' CHIPS \$18

3 Pieces of Beer Battered Cod served with Fries and House Slaw. Lemon and Tartar on the side.

Limited Quantity: Ask your Server if Available.

Suggested Pairing: D Light

SEASONAL OFFERINGS

SOUP OF THE MONTH \$7

Ask your server about the soup of the month

VEGAN CHILI \$7

Vegan Chili is chock-full of Beyond Meat, Diced Tomatoes, Bell Peppers, Onions, and Jalapeno's. Add Cheese \$.50 Add Sour Cream \$.50 (Cheese and Sour Cream NON VEGAN)

HAND TOSSED PIZZA

Add Gluten Free Crust \$3

CHEESE \$12

Red Sauce and Mozzarella.

Suggested Pairing: Dirty Blonde

PEPPERONI \$13

Red Sauce, Mozzarella, and Pepperoni.

Suggested Pairing: Atwater IPA

MARGHERITA \$14

Red Sauce, Fresh Mozzarella, sliced Tomato, Basil Chiffonade, and Balsamic reduction.

Suggested Pairing: D Light

SMOKEHOUSE \$15

VJP BBQ Sauce, Mozzarella, Grilled Chicken, Bacon, and Red Onion.

Suggested Pairing: Atwater Brown

ATWATER IS DETROIT'S CRAFT BREWERY.

We were born here in 1997. We've been here through good times and bad. We've seen our city at its best and its worst. We've seen it stumble and rise again. And we're here now to lift a glass to Detroit's renaissance and resurgence.

Atwater was founded in the Rivertown neighborhood when its streets were pocked with potholes and lined with abandoned warehouses, and the only people around were the ones high on their dreams or down on their luck. We helped build this place up.

Founded with a philosophy that hard work deserves a quality beer, Atwater is a Michigan craft beer pioneer. Our beers pay tribute to the spirit of Detroit, the grit that built this city, the attitude that something is earned, not given, and that nobody else decides when you're done.

Our portfolio of award-winning craft beers offers something for everyone. We believe that beer should be approachable to every drinker. Whether it's a crowd favorite like Dirty Blonde or Vanilla Java Porter, a Midwestern winner like Atwater IPA, or a Detroit classic like Atwater Lager or Detroit City Juice Hazy IPA, you'll find a beer for every occasion and every palate.

You can find our beers at fine establishments across Detroit and Michigan. Or we'd love to see you in person at our three taprooms in Detroit's Rivertown neighborhood, in Grosse Pointe Park, and in Grand Rapids.

**LET'S RAISE A GLASS TOGETHER. TO YOU. TO US. TO DETROIT.
CHEERS.**