



MENU

SHAREABLES

Bavarian Soft Pretzel Bites \$10

served with beer cheese & Dirty Blonde mustard.
suggested pairing: Pilsner or Lager

BIG Ol' Pretzel \$16

Served with beer cheese & Dirty Blonde Mustard.

King of Wings \$12

6 marinated wings fried and tossed in your choice of buffalo, Garlic Parmesan, Mango habanero, or VJP BBQ. Served with a side of house slaw. Add side of Ranch or Bleu Cheese for \$0.50.

suggested pairing: Dirty Blonde

Beer Cheese Nachos \$10

house-fried tortilla chips topped with beer cheese, pico de gallo, pickled jalapeños.
(add Grilled Chicken, Beef, or Pulled Pork \$5, Bacon Jam \$4) Side of Sour Cream or Salsa \$1.00
suggested pairing: Dirty Blonde

SALADS

Add Chicken \$5

Michigan Salad \$12

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

Greektown Salad \$13

Hand-Cut Romaine, Beets, Onions, Kalamata Olives, Tomatoes, Cucumber, Pepperoncini, Feta, Greek Dressing.

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 American cheese.

suggested pairing: Pilsner or Atwater's Lager

ADD Bacon \$2

ADD An Extra Patty \$4

Add Fried Egg \$2

Add Pretzel Bun \$2

Substitute Gluten Free Bun \$2

Substitute Beyond Burger \$4

Spicy Southern Fried Chicken Sandwich \$15

Buttermilk brined, battered chicken breast, bacon, pepperjack, Lettuce, tomato, mango habanero sauce on a pretzel bun.

suggested pairing: Atwater IPA

VJP Pulled Pork Sandwich \$15

Slow roasted, beer braised pulled pork with VJP BBQ sauce on a brioche bun with Fried Onions and Slaw.

suggested beer pairing: Vanilla Java Porter

Atwater Brat \$13

Dearborn bratwurst topped with beer cheese, bacon-onion jam, & jalapeño on a pretzel bun.

Traditional Brat \$12

Dearborn bratwurst topped with sauerkraut & Dirty Blonde mustard

suggested pairing: Dirty Blonde, Pilsner, Lager

Beyond Vegan Brat \$14

Beyond Vegan Sausage topped with sauerkraut & Dirty Blonde mustard.

Avocado chicken Wrap \$14

Your choice of Fried or Grilled Chicken, Lettuce, Tomato, Bacon, Shredded Cheddar Cheese, and house made Avocado Ranch and a Spinach Herb Wrap. Yum!

Drunkin Fish Tacos \$14

Two Beer battered Fish Tacos on your choice of grilled Corn or Flour Tortilla, House Slaw, Chipotle Creme, and Jalepenos. Served with chips and salsa.



MENU

BREWHOUSE FAVORITES

Veggie Quesadilla \$12

Cheddar and mozzarella blend, mushrooms, black beans, corn, and pico de gallo. Served with chips and salsa. (sour Cream \$1)

Chicken Quesadilla \$14

Cheddar and mozzarella blend, grilled chicken, black beans, corn, and pico de gallo. Served with chips and salsa. (Sour Cream \$1)

suggested pairing: Lager, Pilsner

Chicken Tender Platter \$16

Fried chicken tenders with your choice of 2 dipping sauces (buffalo, BBQ, ranch, garlic parmesan, mango habanero). Served with fries and house slaw

Brewers Mac N Cheese \$12

Cavatappi pasta tossed with beer cheese sauce, baked cheddar and mozzarella with garlic panko crumbs. (Add Grilled or Fried Chicken \$5 Pulled Pork or Bacon Jam \$4)

HAND TOSSED PIZZA

Cheese \$12

Red sauce, mozzarella
suggested pairing: Dirty Blonde

Pepperoni \$13

Red sauce, mozzarella
suggested pairing: Detroit Pale Ale

Margherita \$14

Red sauce, fresh mozzarella, sliced tomato, basil chiffonade, balsamic reduction

suggested pairing: Purple Gang Pilsner

Baja Chicken \$16

Red sauce, mozzarella, grilled chicken, bacon, jalapeño, red onion, chipotle
suggested pairing: Atwater IPA

FEATURED SPECIALS



Fried Pickle Spears \$7

4 Battered Fried Pickle Spears. Served with Ranch

Brewers Buffalo Mac \$18

Cavatappi pasta tossed with beer cheese sauce, baked cheddar mozzarella, and buffalo. Topped with garlic panko crumbs, Bleu cheese crumbles, and fried chicken.