



MENU

SHAREABLES

Bavarian Soft Pretzels \$9

Beer Cheese & Dirty Blonde Mustard.

Vegan Buffalo Wings \$9

Battered Cauliflower tossed in buffalo sauce served with celery and vegan ranch

Poutine \$13

Fries Layered in Five Cheese Blend, Beef Gravy, and Green Onions.

Beer Cheese Nachos \$10

House Fried Tortilla Chips, beer Cheese, Cheddar, Sour Cream, Salsa, Scallions, & Jalapeño, Add Bacon Onion Jam \$3, Pulled Pork \$4, Chicken \$5,

Kettle Chips or Tortilla Chips and Salsa \$3

French Fries or Onion Rings \$4

SOUPS AND SALADS

Add Grilled or Fried Chicken \$5

Michigan Salad \$11

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

Caesar Salad \$9

Hand-Cut Romaine, House Croutons, Parmesan, and Caesar Dressing

Greektown Salad \$12

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

Side Salad \$4

Hand-Cut Romaine, Tomatoes, Red Onion, Cucumbers, Shredded Cheddar, and Champagne Vinaigrette.

BREWHOUSE FAVORITES

DrunkenFish and Chips \$16

Beer-Battered Cod served with house Slaw, Fries, Tartar Sauce, and Lemon.

Pierogies \$10

Five Pierogies, Beer Braised Onions, Sauerkraut, and Beer Cheese Crema with Green Onions

Add a Dearborn Bratwurst and Bacon Onion Jam \$6

Brewer's Mac & Cheese \$12

Cavatappi Pasta tossed in Beer Cheese & Topped with Garlic Butter Panko Crumbles.

Add Bacon Onion Jam \$4

Add Pulled Pork \$4

Add Grilled Chicken \$5

QUESADILLAS

Served with Chips and Salsa

Sour Cream \$1

Veggie \$12

Loaded with Five Cheese Blend, Mushrooms, Black Beans, Corn, and House Pico

Chicken \$14

Loaded with Five Cheese Blend, Grilled Chicken, Bacon, Black Beans, Corn, and House Pico

Cheeseburger \$14

Loaded with our Custom Beef Burger Blend, American Cheese, Lettuce, Tomato, Onions, Pickles, and Ketchup Mustard Blend

HANDHELDS

Served with Fries. Substitute Tortilla or Kettle Chips for no charge. Onion Rings or Side Salad for \$4.

PubBurger \$13

1/4lb. House-Blended Patty on Brioche with Lettuce, Tomato, Onion, Pickles, IPA Pub Sauce and American Cheese.

Add Bacon \$2

Add an Extra Patty \$4

Substitute Gluten Free Bun \$2

Add Pretzel Bun \$2

Substitute Beyond Burger \$4

Beer Cheese Burger \$13

1/4lb. House-Blended Patty topped with Cheddar, Beer Cheese, Beer Braised Onions, and Bacon Onion Jam on Texas toast

VJP Pulled Pork Sandwich \$14

Slow Roasted Pulled Pork, Vanilla Java Porter BBQ Sauce, Fried Onions, & Sweet Slaw on Brioche.

Cali Club \$14

Multi Grain Bread Piled High with Turkey, Bacon, Avocado, Swiss, Lettuce, Tomato, and Mayo.

Atwater Brat \$13

Dearborn Brat topped with Beer Cheese, Bacon Onion Jam, & Jalapeño on a Salted Pretzel Bun.

Traditional Brat \$13

Dearborn Brat topped with Sauerkraut & Dirty Blonde Mustard on a Salted Pretzel Bun.

Beyond Vegan Brat \$14

Vegan Brat topped with Vegan Beer Cheese & Slaw on a Pretzel Roll.

Spicy Southern Fried Chicken Sandwich \$16

Thick-Cut Bacon, Pepperjack, Lettuce, Tomato, & Tropical Habanero on a Pretzel Bun.

Drunken Fish Tacos \$16

Two Beer-Battered Fish Tacos on choice of Grilled Corn or Flour Tortilla, House Slaw, Chipotle Crema, Salsa, and Jalapeño served with Chips and Salsa

Vegan Chorizo Tacos \$15

Vegan Chorizo, Vegan Beer Cheese, Beer Braised Onions, Fire Roasted Tomatoes on choice of Grilled Corn or Flour Tortillas

TAPHOUSE PIZZAS

Hand Tossed or Thin Crust brushed with garlic butter and Parmesan.

Gluten Free Dough Add \$3

Margherita \$14

Red Sauce, Five Cheese Blend, Fresh Mozzarella, Tomato, Fresh Basil, Extra Virgin Olive Oil, and Balsamic Drizzle.

Baja Chicken Bacon \$16

Chipotle Crema, Five Cheese Blend, Grilled Chicken, Bacon, Tomato, Red Onion, & Jalapeño Add Avocado \$2

***Shroom \$14**

Garlic Parmesan Sauce, Five Cheese Blend, Braised Mushrooms, & Red Pepper Flakes

Smoke House \$16

VJP BBQ Sauce, Five Cheese Blend, Slow Roasted Pulled Pork, & Red Onion

Vegan Pie \$16

Hand-Tossed Dough, Red Sauce, Vegan Cheese, Vegan Chorizo, Beer Braised Onions, and Mushrooms.

CYO Pie \$13

Hand Tossed or Thin Crust topped with Five Cheese Blend, your choice of sauce, and any one topping.

Sauce: House made Pizza Sauce, Garlic Parmesan, VJP BBQ, Chipotle Crema, Extra Virgin Olive Oil

Add \$2 EA: Feta, Fresh Mozzarella, Pepperoni, Bacon, Grilled Chicken, Pulled Pork, Avocado

Add \$1 EA: Mushroom, Onion, Banana Pepper, Kalamata Olive, Beer Braised Onion, Jalapeño

DESSERTS

Fried Oreos \$5

Three Deep Fried Oreos dusted with powdered sugar

Cinnamon Sugar Bites \$9

Basket of deep fried pretzel bites tossed in butter and cinnamon sugar

BREWING SINCE 1997

ATWATER BREWERY

• COCKTAIL MENU •

ATWATER BREWERY'S LIQUOR LICENSE PROHIBITS US FROM SELLING ANYTHING WE DONT DISTILL. NO BRAND NAME LIQUORS OR WINE ARE SERVED. ONLY ATWATER GIN, ATWATER VODKA, AND ATWATER BOURBON WHISKEY.

APPLE ORCHARD

HOUSE INFUSED APPLE CINNAMON VODKA SERVED WITH GINGER ALE

CHILLY CHAI (CAFFEINATED)

ATWATER VODKA, VANILLA BEAN CONCENTRATE, CHAI TEA CONCENTRATE, DRIZZLED WITH CREAM AND SERVED TALL AND CHILLED

CHRISTMAS SPIRIT

HOUSE INFUSED PEPPERMINT VODKA, CHOCOLATE SYRUP, VANILLA CONCENTRATE, AND CREAM, SHAKEN AND SERVED COLD

LIMONCELLO

HOUSE INFUSED LIMONCELLO SERVED WITH SODA WATER

CREAMSICLE

ATWATER VODKA, VANILLA BEAN CONCENTRATE, ORANGE SODA, AND CREAM. SHAKEN, SERVED TALL

OLD FASHIONED

ATWATER BOURBON WHISKEY, HOUSE BITTERS, MUDDLED ORANGE, SUGAR, AND A CHERRY GARNISH

LAKEPOINT MULE

ATWATER VODKA, LIME JUICE, GINGER BEER

COZY BY THE FIRE

HOUSE INFUSED CINNAMON BOURBON WHISKEY SERVED WITH YOUR CHOICE OF MIXER

ROOTBEER FLOAT

ATWATER VODKA, VANILLA BEAN CONCENTRATE, ROOTBEER, AND CREAM. SHAKEN AND SERVED TALL. (DOES NOT INCLUDE ICE CREAM)

JALAPENO BUSINESS

HOUSE INFUSED JALAPENO VODKA WITH YOUR CHOICE OF MIXER(S)

ALSO AVAILABLE

ANY HOUSE SPIRITS (GIN, BOURBON WHISKEY, VODKA), TONIC, SODA WATER, LEMONADE, CRANBERRY, ORANGE JUICE, GRAPEFRUIT JUICE, OR AVAILABLE COCA COLA PRODUCTS

ATWATER BREWERY

WINTER SPECIALS

HANDHELDS

MORNING BURGER \$15

Sweet & Smokey Maple rubbed Beef, PepperJack, Crispy Onions, Fried Egg, and Bacon served on a Brioche Bun.

PRIME RIB AU JUS \$17

Thinly Sliced, Beer Braised Onions and mushrooms, and Melted Swiss on a Brioche Bun, served with a side of Garlic Onion Jus.

DESSERT

BEIGNET \$9

Four Deep Fried Doughnut Holes stuffed with Chocolate Hazelnut Spread, served with Raspberry Melba Drizzle.

PLATES

CHICKEN AND WAFFLES \$16

Crispy Fried Chicken, Vanilla Sugar Waffle, Cider Braised Apples with Sage, Cinnamon, and Nutmeg. Served with a side of Warm Syrup.

CHICKEN PARMESAN \$17

Hand Breaded Crispy Fried Chicken, House Made Red Sauce, Mozzarella, and Fresh Basil served on a bed of Spaghetti.

WINTER FAVORITES

BLUE POPPY SALAD \$13

Spring Mix, Shaved Broccoli, Fresh Blueberry, Roasted Sunflower Seeds, Feta, and Dried Cherries with a Poppy Seed Dressing

CHILI MAC \$15/\$16

Cavatappi Noodle, 5 Cheese Blend, and Creamy Beer Cheese all mixed up with House Made Chili. Choice of Beef Chili -\$15 or Vegan Chili -\$16

GARLIC CHICKEN PIZZA \$16

Garlic Parmesan White Sauce, 5 Blend Italian Cheese, Grilled Chicken, Bacon, and Red Onion topped with Tri-Colored Micro Greens