



MENU

SHAREABLES

Bavarian Soft Pretzels \$7

Beer Cheese & Dirty Blonde Mustard.

Vegan Buffalo Wings \$8

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

Poutine \$9

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 \$3

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

BREWHOUSE FAVORITES

Drunken Fish and Chips \$16

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

Pierogies \$8

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 \$10

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

Add Bacon Onion Jam \$3

Add Pulled Pork \$4

Add Grilled Chicken \$5

QUESADILLAS

Served with Chips and Salsa

Sour Cream \$0.50

Veggie \$11

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

Chicken \$12

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

Cheeseburger \$12

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 \$3.

PubBurger \$12

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 \$1

Add Pretzel Bun \$1

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 \$12

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

Atwater Brat \$12

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

Traditional Brat \$12

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.

SpicySouthern Fried Chicken Sandwich \$14

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

Drunken Fish Tacos \$14

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 \$13

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

Baja Chicken Bacon \$15

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 \$14

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 \$12

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

Atwater Beers

Dirty Blonde (American Wheat Ale) 4.5%

Better Life Choices (American IPA) 6.5%

Vanilla Java Porter (English Style Porter) 4.5%

Pog-O-Licious (Tropical IPA) 6.5%

Detroit Dry (Cider) 6.9%

D Light (Lo-cal IPA) 4.0%

Draught Cherry Spiked Seltzer 5.0%

Fuego (Mango Habanero Ale) 6.5%

Connipition Fit (DIPA) 9%

Voodoo Vator (Doppelbock) 8%

Pumpkin Spice Latte Ale 6%

Purple Gang Pilsner 4.8%

Belgian Dubbel 7%

CRAFT COCKTAILS

Lavender Collins

Atwater Gin, Lemon Juice, Lavender Syrup, a Touch of Honey, Soda Water garnished with fresh lemon. Grown Green Tea

Atwater Whiskey, Green Tea Syrup, House Sour Mix, Peach Bitters served on the rocks.

Chilly Chai (Caffeinated)

House-infused Vanilla Bean Vodka and Chai Tea Concentrate, Drizzled with Cream. Served Cold.

Soy Milk available to make Vegan

Creamsicle

House-infused Vanilla Bean Vodka and Orange Soda with a splash of cream. Served tall and shaken!

House-made Limoncello

Served on the rocks or with soda water.

Lakepointe Mule

Atwater Vodka, Bundaberg Ginger Beer, Lime.

Old Fashioned

Atwater Whiskey, House Bitters, Muddled Orange and Sugar, Maraschino Cherry Garnish.

Also Available:

Any of our House Spirits (Whiskey, Gin, Vodka) with Tonic, Soda Water, Lemonade, Cranberry, Orange & Pineapple Juice, or Available Coke Products.