



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

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%

Hey Diddle Diddle (American Wheat with Apricot) 4.5%

Light Citrus Blonde (Light Wheat 100 Cal) 4%

Forgotten Harvest Ale (Traditional Ale with Michigan Grown Hops) 5%

BREWING SINCE 1997

ATWATER BREWERY

• COCKTAIL MENU •

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

BELLE ISLE

ATWATER GIN, BLUEBERRY SYRUP, LIME JUICE, AND
SODA WATER

PERFECT PARK MULE

HOUSE INFUSED MINT VODKA, STRAWBERRY SYRUP,
GINGER BEER, AND LIME JUICE

CREAMSICLE

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

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 COCA COLA

JALAPENO BUSINESS

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

ALSO AVAILABLE

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

ATWATER BREWERY

FALL SPECIALS

HANDHELDS

BLACK N' BLEU BURGER 16

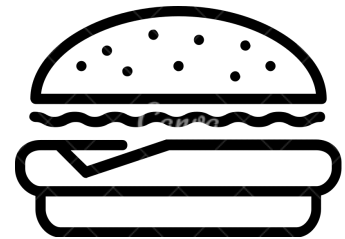
Blackened patty with melted bleu cheese, lettuce, and onion. Served with a side of fries.

GOUDA APPLE GRILLED CHEESE 14

Smoked gouda cheese, cheddar cheese, granny smith apple, bacon, and tomato on oat grain bread. Served with fries

PORTABELLA MELT 11

Fresh thyme, garlic & balsamic vin. marinated caps, beer braised onions, melted swiss cheese, served on a brioche bun and vegetable au jus. Served with a side of fries.



PLATES

CHICKEN SCHNITZEL 16

Caraway fried chicken on a bed of braised apple cabbage & spatzel, topped with a fried egg and lemon caper sauce

CHICKEN N' WAFFLES 14

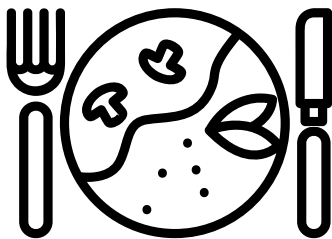
Belgain waffles and fried chicken, topped with cider braised apples & sage

GERMAN PLATTER 12

Dearborn bratwurst, knockwurst, and potato latke served on braised apple cabbage and sauerkraut, with a side of Dirty Blonde mustard.

HARVEST SALAD 10

Kale, roasted butternut squash, pistachio, goat cheese, and airts with a spiced maple dijon vinaigrette.



PUMPKIN PIE

6

Classic! Served with whipped cream & nutmeg.