

# ATWATER BREWERY

## TAP LIST

### NEW

FUEGO-MANGO HABANERO	6.2%
MCGUIRES NITRO IRISH STOUT	5.2%
MINT DECEDENT STOUT	8%
FOREIGN EXTRA STOUT	7.8%
WHANGO MANGO WHEAT	4.9%

### CLASSIC

DIRTY BLONDE	4.5%
VANILLA JAVA PORTER	5%
POG-O-LICIOUS TROPICAL IPA	6.5%
BETTER LIFE CHOICES IPA	6.5%

### SPECIALTY

DETROIT DRY CIDER	5%
VOODOOVATOR DOPPELBOCK	8%
DETROIT CITY JUICE HAZY IPA	6.5%
BROWN ALE	5.5%
DETROIT PALE ALE	5%

### CANS

CHERRY SELTZER
MANGO SELTZER
LIME SELTZER
DECEDENT DARK CHOCOLATE





# MENU

## SHAREABLES

### **Bavarian Soft Pretzels \$9**

Beer Cheese & Dirty Blonde Mustard.

### **Big 'Ol Pretzel \$16**

Giant pretzel served with 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.

### ATWATER COSMO

ORANGE INFUSED ATWATER VODKA, LIME JUICE, AND CRANBERRY JUICE

### CHILLY CHAI (CAFFEINATED)

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

### ATWATER LEMONADE

YOUR CHOICE OF ATWATER GIN OR ATWATER VODKA, PINEAPPLE JUICE, CRANBERRY JUICE, AND LEMONADE

### LIMONCELLO

HOUSE INFUSED LIMONCELLO SERVED WITH SODA WATER

### CREAMSICLE

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

### BLOODY MARY

ATWATER VODKA SHAKEN WITH ZING ZANG BLOODY MARY MIX. MAKE IT SPICY WITH HOUSE MADE JALAPENO VODKA

### SOUTHERN MULE

ATWATER BOURBON WHISKEY, LIME JUICE, AND GINGERBEER

### OLD FASHIONED

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

### LAKEPOINT MULE

ATWATER VODKA, LIME JUICE, GINGER BEER. BLUEBERRY OR STRAWBERRY SYRUP AVAILABLE UPON REQUEST

### 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, PINEAPPLE JUICE, BLOODY MARY MIX OR AVAILABLE COCA COLA PRODUCTS



# ATWATER BREWERY

## SPRING SPECIALS

### LIGHTER FARE

**PIZZA FRIES - 12**

HOUSE MADE RED SAUCE, 5 CHEESE BLEND, PEPPERONI, BACON, & PARMESAN

**SALMON CROQUETTE BITES - 16**

HAND SHAPED GREEN PEPPER, ONION, GARLIC, & SHREDDED SALMON, SAUTED GOLDEN BROWN. SERVED WITH CHIPOLE MAYO & A LEMON WEDGE

**CHIPOTLE SALAD - 14**

ROMAINE, BLACK BEANS, TOMATO, CORN, FETA CHEESE, AVOCADO, & TORTILLA CRISPS WITH A CHIPOLTE HONEY DRESSING

### SWEETS

**FRIED OREOS - 5**

3 DEEP FRIED OREOS SERVED WITH CRUSHED OREO & POWDERED SUGAR

**BEIGNET - 9**

4 DEEP FRIED DOUGHNUT HOLES STUFFED WITH CHOCOLATE HAZELNUT SPREAD, SERVED WITH RASPBERRY MELBA DRIZZLE

**CINNAMON SUGAR BITES - 9**

BASKET OF DEEP FRIED PRETZEL BITES TOSSED IN CINNAMON SUGAR

### ENTREES

**TURKEY RUBEN - 16**

THIN SLICED TURKEY, SAUERKRAUT, SWISS CHEESE, & THOUSAND ISLAND DRESSING ON TOASTED RYE

**SHRIMP PO'BOY - 15**

CRISPY FRIED POPCORN SHRIMP, LETTUCE, TOMATO, & PICKLE TOPPED WITH SPICED REMOULADE ON A FRESH HOAGIE BUN

**SPICY BBQ TOFU - 14**

SEASONED CRISPY FRIED TOFU WITH LETTUCE & TOMATO, TOPPED WITH CAROLINA GOLD BBQ DRIZZLE ON A PRETZEL BUN

**B. L.T.E - 14**

BACON, LETTUCE, TOMATO, CHEDDAR CHEESE, A FRIED EGG, & GARLIC AIOLI ON AN ASIAGO CIABATTA

**CAPRESE SUB - 11**

SPINACH, FRESH MOZZARELLA, TOMATO, BASIL, & BALSAMIC DRIZZLE ON A HOAGIE ROLL

**PESTO CHICKEN PIZZA - 16**

GARLIC PESTO SAUCE, 5 BELND ITALIAN CHEESE, FRESH MOZZARELLA, TOMATO, & GRILLED CHICKEN