



# 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.

**Summer Salad \$12**  
Tri-Colored Tuscan kale, mango, goat cheese crumbles, edamame, candied pecan with champagne vinaigrette

**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%**

**Whango (Mango Wheat) 4.9%**

**Pog-0-Licious (Tropical IPA) 6.5%**

**Detroit Dry (Cider) 6.9%**

**The Tripel (Belgian Tripel) 7.4%**

**Teuful (Wheat Bock) 8.7%**

**Life Gose On (Salted Cherry Gose) 4.2%**

**ROST (Pale Ale) 5%**

**Traverse City Cherry Wheat 5%**

**Detroit City Juice (HAZY IPA) 6.3%**

**D Light (Lo-cal IPA) 4.0%**

**Atwater Lite (Light Beer) 4.0%**

**Hefeweizen 4.5%**

**Draught Cherry Spiked Seltzer 5.0%**

**Atwater Spiked Seltzers–Mango, Cherry, OR Lime 5.0% ABV**

**TRY OUR NEW CANNED COCKTAIL  
“Neon Dreams”**

# 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.