



MENU

SHAREABLES

Bavarian Soft Pretzels \$9
Beer Cheese & Dirty Blonde Mustard.

Big 'Ol Pretzel \$16
Giant pretzel served with Beer Cheese & Dirty Blonde Mustard.

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,

King of Wings \$14
Tossed in your choice of buffalo, VJP BBQ, mango habanero or garlic parmesan. Served with house slaw and ranch or bleu cheese dressing.

Kettle Chips or Tortilla Chips and Salsa \$3
French Fries or Onion Rings \$4

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

DrunkenFish and Chips \$16
Beer-Battered Cod served with house Slaw, Fries, Tartar Sauce, and Lemon.

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

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

VJP Pulled Pork Sandwich \$14

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

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.

SpicySouthern 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

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, and Balsamic Drizzle.

Baja Chicken Bacon \$16

Chipotle Crema, Five Cheese Blend, Shredded 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

Cinnamon Sugar Bites \$9

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

KIDS MENU

Comes with a kid size beverage and your choice of fresh apple slices or fries

Buttered Noodles \$5

Grilled Cheese \$5

Mac and Cheese \$6

Popcorn Chicken \$6



ONTAP

DIRTY BLONDE.....	4.5%
VANILLA JAVA PORTER.....	5.0%
POG-O-LICIOUS IPA.....	6.4%
MINT DOUBLE DECADENT.....	8.0%
WHANGO.....	4.9%
DETROIT DRY CIDER.....	6.9%
MCGUIRES IRISH STOUT.....	4.4%
LIFE GOSE ON.....	4.2%
BETTER LIFE CHOICES.....	6.5%
BLOCKTOBER FEST.....	6.1%

COCKTAILS

LAKEPOINTE MULE - ATWATER VODKA, LIME JUICE AND GINGER BEER, ADD FLAVOR: LAVENDER OR STRAWBERRY.....	\$10
STRAWBERRY BASIL CRUSH - ATWATER VODKA, BASIL SIMPLE SYRUP, LEMON JUICE, STRAWBERRY AND SODA.....	\$11
LAVENDER SPRITZER - ATWATER VODKA, LAVENDER SIMPLE SYRUP, LIME JUICE AND SODA.....	\$11
BLOODY MARY - A BRUNCH FAVORITE WITH ATWATER VODKA AND TOMATO JUICE. OPTIONAL - MAKE IT SPICY!.....	\$10
TWISTED EARL GREY TEA - WITH EARL GREY INFUSED ATWATER GIN, LEMON JUICE, SIMPLE SYRUP AND SODA.....	\$11
LAVENDER COLLINS - ATWATER GIN, LAVENDER SIMPLE SYRUP, LIME JUICE AND SODA.....	\$10
GIN BREEZE - ATWATER GIN, MINT LEAVES, LEMONADE, GINGER BEER AND A SPLASH OF LIME.....	\$11
MINT BERRY SPRITZER - ATWATER VODKA, CRANBERRY JUICE, STRAWBERRY, LEMON JUICE, MINT LEAVES AND SODA..	\$11