



MENU

SHAREABLES

Bavarian Soft Pretzels \$7

Beer Cheese & Dirty Blonde Mustard.

Big 'Ol Pretzel \$16

Beer Cheese & Dirty Blonde Mustard

King of the Wings \$11

Bone-in or Boneless Wings with Buffalo, Sweet Chili, Tropical Habanero, VJP BBQ, or Garlic Parmesan Sauce with Celery and Ranch or Blue Cheese for Dipping.

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, Short Rib \$5

Brewer's Breadsticks \$10

Hand tossed Bread brushed with Garlic Butter, Five Cheese Blend served with Ranch or Marinara. Add Bacon \$2 Pepperoni \$2

Grilled Pita & Hummus \$8

Make it a Platter with Celery, Feta Cheese, Kalamata and Green Olives, and Tzatziki Sauce \$10

Chips & Dips \$7

House Fried Tortillas with Salsa, Beer Cheese, and Guacamole

Kettle Chips or Tortilla Chips and Salsa \$3

French Fries or Onion Rings \$4

SOUPS AND SALADS

Add Grilled Chicken, Gyro, or Short Rib \$5

Daily Soups \$5

Clam Chowder

Lemon Chicken Orzo

Tomato Basil

SOUPS AND SALADS (cont.)

Chili \$6

Topped with Shredded Cheddar, Sour Cream, and Green Onions

Vegan Chili \$7

Topped with Green Onions

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, served with Grilled Pita.

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

Add Short Rib \$5

HANDHELDS

Served with Fries. Substitute Tortilla or Kettle Chips for no charge. Onion Rings or Side Salad for \$3.

CYO Burger \$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.

Gyro on Pita \$12

Gyro with Tzatziki, Seasoned Onions, Fire-Roasted Tomatoes, & Feta on Grilled Pita.

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.

Short Rib Philly \$14

Braised Short Rib served on a Garlic Butter Grilled 10" Hoagie with Beer-Braised Onions, Mushrooms, and Roasted Peppers smothered in Beer Cheese Crema.

Saucy Bird \$12

Choice of Spicy Southern Fried or Grilled Chicken tossed in Buffalo, VJP BBQ, Garlic Parmesan, or Tropical Habanero Sauce with lettuce and tomato on Brioche.

Spicy Southern Fried Chicken Sandwich \$14

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

Drunken Fish Tacos \$14

Three 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

Rockin' Block Tacos \$3 Each

(\$2 ALL DAY ON TUESDAYS!)

Street Style Tacos on your choice of Grilled Corn or Flour Tortillas. House Pico, Shredded Cheddar, Avocado Crema, and Cilantro.

Choice of Pork Carnitas, Grilled Chicken, or Slow-Roasted Short Rib.

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 \$12

Garlic Parmesan Sauce, Five Cheese Blend, Braised Mushrooms, & Red Pepper Flakes

My Big Fat Greek \$15

Red Sauce, Five Cheese Blend, Shaved Gyro, Fire Roasted Tomato, Onion, Parsley, Feta, & Tzatziki

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 Roasted Red Peppers.

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, Fire Roasted Tomato, Kalamata Olive, Beer Braised Onion, Jalapeño

QUESADILLAS

Veggie \$8

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

Chicken \$9

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

Cheeseburger \$10

Loaded with our Custom Beef Burger Blend, American Cheese, Lettuce, Tomato, Onions, Pickles, and Ketchup Mustard Blend

DESSERTS

Fried Oreos \$5

Three Deep Fried Oreos dusted with powdered sugar

Carmel Apple Breadsticks \$11

Oven Baked Breadsticks layered with Carmel and Sage Braised Apples

Nutella Breadsticks \$11

Oven Baked Breadsticks topped with Nutella, and dusted with powdered sugar.