

# PUB MENU



SCAN FOR  
FULL MENU

## SHAREABLES

### Brew House Nachos

House fried potato chips, pulled pork, shredded cheddar, chopped bacon, pickled jalapenos, scallions, BBQ sauce and beer cheese 11

### Beer Cheese

Perrin Gold beer cheese served with Nantucket pretzels & house fried chips 9

### Wings

Choose either boneless or bone-in wings. Choose your sauce: House Buffalo, Korean BBQ, BBQ Carolina BBQ or Parmesan Garlic 11

### Avocado Fries

Breaded avocado slices, served with sriracha mayo 9

### Fried Pickles

Hand-battered pickles served with jalapeno ranch 9

### Chips & Dip

House made caramelized onion dip served with house fried chips 6

## HANDHELDS

### C.B.R.

Grilled chicken breast, bacon, cheddar, ranch, lettuce, tomato on grilled naan 11

### Lotsa BLT

Bacon, lettuce, tomato, bacon aioli on toasted sourdough 10

### Dirty Brisket

Smoked brisket, pepper jack cheese, pickled jalapenos, Carolina BBQ sauce 11

### Hot Nashville

Nashville style hot chicken, sweet and spicy pickles, mayo, lettuce 10

### Buffalo Chicken Wrap

Fried chicken tossed in house buffalo, ranch, bleu cheese crumbles, romaine 11

### Cali Wrap

Grilled chicken, avocado, cheddar, tomatoes, leaf lettuce, chipotle ranch 11

### Chicken Caesar Wrap

Romaine, grilled chicken, parmesan cheese, caesar dressing 11

### Reuben

Beer brined corned beef, sauerkraut, swis cheese, thousand island dressing on butter grilled rye 11

### Caprese Chicken

Grilled chicken breast, provolone cheese, pesto aioli, balsamic reduction, lettuce & tomato 11

## GREENS

### House Salad

Chopped romaine, cucumbers, diced tomato, onion, croutons & shredded cheddar cheese 8

### Caesar Salad

Chopped romaine, lettuce, shaved parmesan, croutons & caesar dressing 9

### Cobb Salad

Romaine, grilled chicken, bacon, hard boiled egg, avocado, diced tomato & bleu cheese crumbles 13

## BURGERS

substitute our premium beef patty for a 1/4 lb impossible patty

### Elvis Burger

Peanut butter, bacon, fried egg & haystack onions 13

### The PBC

LTO & pickle strips 10

### The Olive Burger

Green olives, provolone cheese, mayo, LTO 11

### BBQ Bacon

Bacon, cheddar cheese, haystack onions, BBQ sauce, LTO 12

### Black & Bleu

Blackening season, bleu cheese crumbles, bacon, sriracha mayo, LTO 12

### Mushroom Burger

Sauteed mushrooms & onions, swiss cheese, horseradish peppercorn sauce 13

### The Red Grin Grumble

Pepperjack, bacon, pulled pork, beer cheese, sunny side up egg, BBQ sauce, LTO 13

## KIDS MENU

### Hot Dog

all beef frank & fries 5

### Grilled Cheese

Butter grilled sourdough, melted cheddar & fries 5

### Tenders

Chicken tenders & fries 5

## SIDES

### Onion Rings 4

### Sweet Potato Fries 3

### Fries 2

### Side Salad 3

### Fried Pickles 4

### Cole Slaw 2

## ASK YOUR SERVER ABOUT WEEKLY SPECIALS

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# TAP MENU

## TIER ONE

Sample \$1.00 | 12oz \$3.50 | 16oz \$4 | Pitcher \$12.00 | Crowler \$5.50 + tax  
New Growlers \$13.00 / Growler Re-fill \$8.00 + tax

### LOW RISE 4% ABV

Crisp, easy-drinking Lo-Cal IPA with 100 calories. This light-bodied IPA blends Sultana and Citra hops with malt for floral and citrus aromatics.

### GOLD 4.8% ABV 15 IBU

Crisp and subtly sweet, crafted with the traditional beer drinker in mind.

## SELTZER TIER

Sample \$1.25 | 12oz \$4.00 | Pitcher \$14.00 | Crowler \$6.00 + tax  
New Growlers 15.00 / Growler Re-fill \$10.00 & tax

### CLEAR COAST 5% ABV

Fresh hard seltzer made with fresh water and hints of tantalizing fruit flavors.  
AVAILABLE IN STRAWBERRY KIWI, MANGO GUAVA, AND DARK CHERRY

## TIER TWO

Sample \$1.25 | 12oz \$4.00 | 16oz \$4.50 | Pitcher \$14.00 | Crowler \$6.00 + tax  
New Growlers 15.00 / Growler Re-fill \$10.00 & tax

### LAKE TIME TEA 5% ABV

A refreshingly crisp and smooth taste using sought after tea and natural flavors. 120 calories.

### BLACK ALE 5.8% ABV 20 IBU

A light bodied crisp yet flavorful dark ale with hints of semi-sweet chocolate and nuances of fresh coffee.

### 98 PROBLEMS 6.5% ABV 60 IBU

Our IPA balances a sweet malty backbone along with a blend of West Coast hops.

## TIER THREE

Sample \$1.50 | 12oz \$4.50 | 16oz \$5.00 | Pitcher \$16.00 | Crowler \$7.00 + tax  
New Growlers \$17.00 / Growler Re-fill \$12.00 + tax

### GRAPEFRUIT IPA 5% ABV 35 IBU

Aromas of citrus & tropical fruits, a delicate grapefruit tartness and a sweet malty backbone ending in a clean finish.

### SCOTCH ALE 7.25% ABV

Brewed using specialty malt, English hops, and an English yeast. Flavor consists of sweet caramel, and a smooth creamy finish.

### BLONDE PORTER 5.8% ABV 25 IBU

Oats and wheat build a full creamy body aged with coffee and chocolate for a rich roasted aroma and robust finish.

### BLACKBERRY IPA 5% ABV 35 IBU

This seasonal brew combines the tart sweetness of ripened Blackberries along with an aromatic floral bouquet of fresh hops.

### IPA TEST #5 7% ABV

Best part of working in a brewery? Testing out new hops with old school techniques. Give this Test IPA a try and let us know what you think.

### IPA TEST #6 7% ABV

There is always room for another IPA - we're recipe testing with a combination of hops including Centennial, Simcoe and Sultana. Check in your beer review on Untappd!

### ANNIVERSARY AMBER ALE 6% ABV

We brewed this beer for our 8 year Anniversary. Brewed with German Ariana hops. This deep complex malt forward amber ale has notes of gooseberries, black currant and a pleasant hop aroma.

### TRIPLE 6 6.66% ABV 54 IBU

This Midwest IPA features a blend of Azacca, Centennial, and Citra hops to create a bouquet of tropical fruit and melon. Expect a moderate bitterness complimented by a balance malt backbone.

## TIER FOUR

Sample \$1.75 | 12oz \$5.00 | 16oz \$5.75 | Pitcher \$19.00 | Crowler \$8.00 + tax  
New Growlers \$22.00 / Growler Re-fill \$17.00 + tax

### DOUBLE IPA 8.5% ABV

This double IPA uses a blend of 7 different hops including new experimental, Bru-1 and U1/108.

### CALL ME HAZY - JUICY IPA 7.5% ABV

Some call me hop heavy, juice bomb, and malt forward - instead just Call Me Hazy

### CALL ME HAZY - TROPICAL IPA 7.5% ABV

A hazy IPA with a tropical twist - fresh tropical stone fruit aromatics with hints of coconut, passion fruit, mango and lime.

### LOTSA PROBLEMS IIPA 8.5% ABV 75 IBU

Special blend of experimental and Michigan grown hops, our Imperial IPA with flavors of fresh cut pine, apricots and sweet citrus fruits carefully balanced with specialty malts.

### LIL GRIZ 6.8% ABV 33 IBU

Sessionable oak-aged brown ale with a malt-forward front, creamy chocolate middle and finishes with smooth barrel notes.

### STAY N' PLAY IPA 7.5% ABV

Using a plethora of hops; Centennial, Cascade, Azacca, Eureka, and Simcoe. This beer invites you to stop into the Pub, Stay N' Play with your taste buds all day long.

### NORTHERN DREAM 7% ABV

Brewed using large amounts of intense flavorful and resinous hops to remind you of walks through the deep woods Up North.

### JAI ALAI 7.5% ABV 70 IBU

A Michigan brewed Jai Alai IPA from Cigar City Brewing in Tampa, FL. Features an intense bouquet of tangerine and candied orange peel that entice the nose while flavors of clementines.

### TWILIGHT TRAIN 7% ABV

Black IPA with dark malts to give it a midnight color and Citra, Cascade and Amarillo hops.

## SOUR TIER

Sample \$1.75 | 12oz \$5.00 | 16oz \$5.75 | Pitcher \$19.00 | Crowler \$8.00 + tax  
New Growlers \$22.00 / Growler Re-fill \$17.00 + tax

### PASSION FRUIT GOSE 4.5% ABV 15 IBU

Passion Fruit Gose combines the tropical taste of ripe passion fruit with the distinct flavor of pink Hawaiian sea salt to balance the taste buds in a crisp, refreshing beer. \*12oz ONLY

## SPECIALTY TIER

ASK SERVER FOR PRICING

### RAZZBERRY BLONDE 4.8% ABV 15 IBU

A session-able and light beer with an intense raspberry aroma and flavor that finishes dry and crisp with a sweet, refreshing tartness. **ALSO AVAILABLE ON NITRO**

\*proceeds for every pint go to Susan G. Komen Breast Cancer Foundation through October

### NO RULES 2019, 2020 15% ABV 56 IBU

Some say it tastes like a Mounds candy bar that's been dipped over and over again in rich chocolate and soaked in bourbon. Other people find flavors of coconut, cinnamon, toffee, vanilla, and coffee - and they would also be correct

### SELF S'MORE-ANTINE 10.5% ABV

The Interactive Brew 1.0 Project voted on by the public. A Russian Imperial Stout with vanilla, chocolate, and marshmallow.

### MALTED MILK BALL 2020 12% ABV

A malt beverage brewed with lactose and spiced with vanilla and cacao nibs. We then laid it down to age for months in Oak Bourbon Barrels.

### DIE MY DARLING 10% ABV

Tequila barrel aged Gose



Let us know what YOU think! Have you tried the Test Batch beers?  
Scan to complete beer survey.