# shareables

20% off during Happy Hour Mon -Thurs from 3pm-5pm & 9pm-Close

**1x** \$6 **3x** \$14

**S6** 

**S**8

**S14** 

**S19** 

Steak Taco

Bowl of Fish The fish that smiles back.

#### Mac & Cheese

In house made artisan mac and cheese with panko crust and fresh scallions (Add protein for \$3, add bacon for \$1).

## Shishito Peppers

Tossed in olive oil, salt & pepper, blistered in the oven, which pairs great with any beer.

#### Chef's Spin Dip

Scratch-made creamy spinach & artichoke dip topped with a baked parmesan crust, served with tortilla chips.

# **BBQ Sliders (3)**

Toasted slider bun, caramelized onions, Carolina BBQ pulled pork, and a drizzle of Carolina BBQ sauce.

## Steak Bites & Pita

6oz of Tenderloin cut in house and cooked to a perfect medium rare, seasoned in a blend of spices and served with a side of pub dip and baked pita.

# Pop Daddy Snacks

Enjoy either popcorn or pretzel sticks from local vendor Pop Daddy. Ask your brewtender for our current offerings.

#### Beer Cheese & Chips **S8**

Tortilla chips topped with our "Torn in Two" beer cheese.

# Pretzel Sticks (4)

S15

**S6** 

Served with beer cheese and brew pub sauce.

#### Smokehouse Nachos 19

Tortilla chips topped with house made beer cheese, pulled pork, pico de gallo, scallions, drizzled with sweet & tangy Carolina BBQ sauce, and served with a fire roasted salsa. (Add side of guaq smash for \$2)

## **Eternity Wings**

Baked chicken wings tossed in scratch made sauces: torn mild, garlic parmessan, or our tangy BBQ sauce.

# Angus Sliders (3)

**S17** 

7

Sliders served with grilled onions and beer cheese.

## Small Board

3 seasonal meats & 3 seasonal cheeses served with Michigan Preserves, crackers, and mixed fruits.

#### **\$30**

soups & salads

add chicken to any salad \$3

**S8** 

**Rotating Soup** Ask server for today's soups.

# Michigan Salad

S15 Seasonal greenery, dried cherries, gala apples, croutons,

# **House Salad**

Seasonal greenery, cherry tomatoes, cucumbers, and mozzarella cheese.

## **Caesar Salad**

S14

**S10** 

Seasonal greenery, tossed in Caesar dressing, sprinkled with fresh parmessean and served with croutons.

# sandwiches

served with chips and a pickle spear \*excludes Brewer's Grilled Cheese

#### Loaded Pig



BBQ pulled pork smoked in house on a toasted pretzel bun with melted mozzarella cheese, caramelized onions, roasted peppers, crispy bacon.

feta cheese, and tossed in with an apple cider vingerette.

#### **Burger & Brew**

#### S19

Brisket 50/50 certified Angus beef mix on top of a pretzel bun with roasted tomato and seasonal greens served with kettle chips and a pint.

#### The Gardner



Mozzarella cheese topped with caramelized onions, roasted cherry tomatoes, roasted red peppers, mild pepper rings, basil pesto, and spring mix on asprouted grain bread.

#### Brewer's Grilled Cheese **\$16**

Three seasonal cheeses and thick bacon on a toasted bread served with a bowl of tomato bisque.

#### Feta Bread

\$15

**S18** 

**S18** 

Flatbread covered with feta & mozzarella, drizzled with house made garlic butter, parsley, and served with a side of pizza sauce.

#### Margherita

Roasted red peppers, roasted cherry tomatoes, and mozzarella cheese on a pesto base, then finished with a balsamic drizzle.

#### Pickle Pizza

Starts with a ranch base, covered in mozzarella cheese, topped with strips of pickles and drizzle of bistro sauce.

#### Smokehouse

flatbreads Gluten Free Cauliflower Crust + \$3 / Vegan Cheese + \$3

Beer cheese base, mozzarella cheese, pico de gallo, scallions, pulled pork, served with guac smash, and drizzledwith Carolina BBQ.

#### Sweet and Spicy Pepperoni \$17 Pepperoni and mozzarella cheese baked with herb infused tomato

Pepperoni and mozzarella cheese baked with herb infused tomato sauce, sprinkle of orengeno, and a drizzle of hot chili honey.

#### The Carnivore

Pepperoni, bacon, and pulled pork baked with mozzarella cheese, herb infused tomato sauce, drizzled with Carolina BBQ sauce.





# The many local Michigan companies we support!





HALPERNS?







