

APPETIZERS

BREWHOUSE NACHOS

Fresh tortilla chips covered with melted cheeses, diced tomatoes, onions, topped with sour cream, guacamole, and jalapeños. Served with house made salsa. - 10.99 With chicken or ground beef - add 3.99

BUFFALO WINGS

One pound of chicken wings in a fire-brewed sauce. Hot. Hot. Hot! Served with bleu cheese and celery sticks. Please specify heat level: BBQ, Hot! or #6@#-Hot! - 9.99

FRIED CALAMARI

Seasoned with pepper flakes and herbs and served with our house marinara. - 11.99

BLARNEY STONES

Corned beef, Swiss cheese, and sauerkraut dusted with rye and caraway bread crumbs then deep fried golden brown. Served with a tangy dipping sauce. - 8.99

BREWERS' BREAD

Our house made traditional pizza dough with fresh basil, red pepper flakes, garlic butter, and Mozzarella cheese. - 8.99

BLACK AND WHITE DIP

A special combination of our house made black bean and asiago cheese dips. Try them together, or separately. - 8.99

DETROIT BEER MUSELS

A pound of mussels cooked in our Local 1529 IPA, with garlic, rosemary, red onions, and bacon served with French bread points. - 10.99

SAUUSAGE AND GRITS

A triple serving of sausage with andouille, chicken, and smoked kielbasa plated with fried three cheese grits, chow chow relish, and whole grain honey mustard. - 9.99

FRESH TORTILLAS QUESADILLAS

Fresh tortillas filled with your choice of spicy grilled chicken or ground beef and melted cheese. Served with sour cream and fresh salsa. - 8.79

GIANT SOFT BREWERY PRETZEL

Homemade soft pretzel sticks served salted with asiago cheese dip and stone ground mustard. - 8.29

CHICKEN FINGER BASKET

Breaded chicken tenders and French fries. Served with BBQ sauce or ranch dressing. - 8.99

PIZZA

PIZZA MARGHERITA

Fresh Mozzarella and Roma tomatoes and pizza sauce, topped with a drizzle of a balsamic reduction. - 11.99

PIZZA CARLITO

Mozzarella, Asiago cheeses, chicken sausage, fire roasted red bell peppers with a creamy white wine mirepoix sauce, and garnished with fresh basil. - 11.99

VEGETARIAN

Pizza sauce, artichoke hearts, mushrooms, onions, peppers, and Mozzarella cheese. - 10.99

PIZZA VENETO

Goat Cheese, shredded Mozzarella cheese, fresh ground Italian sausage, diced tomato, basil, and our homemade pizza sauce on a Cajun crust. - 10.99

CAJUN ETOUFFEE PIZZA

This savory pizza is topped with velouté sauce, shrimp, andouille sausage, red onion, mozzarella, and a sprinkling of bleu cheese. - 13.99

PIZZA CARIBBEAN

Jerk spiced chicken breast, bacon, ham, pineapple, onions, bell peppers, Monterey jack, Colby jack, and Mozzarella, with our house made tomato sauce and pizza dough. - 12.99

BLACK BEAN PIZZA

A hearty vegetarian option, this pizza is covered first in a black bean spread, then topped with Mozzarella cheese, corn, tomatoes, jalapeños, onions, and then drizzled with an herb mayonnaise. - 11.99



SOUPS & SALADS

CHICKEN IN THE WILD

Chicken and wild rice with wild mushrooms, celery, carrots, onions. Served with a side salad - 8.99
Just a bowl - 5.99 Just a cup - 3.99

DETROIT BEER CHEESE SOUP

Thick, rich and creamy Munster cheese soup made with Detroit Ale. Served with a side salad - 8.99
Just a bowl - 5.99 Just a cup - 3.99

TOMATO BISQUE

Topped with basil chiffonade.
Just a bowl - 5.99 Just a cup - 3.99

SOUP OF THE DAY

Just a bowl - 5.99 Just a cup - 3.99

CAESAR SALAD*

A classic made with house-made Caesar dressing, - 7.29
Add chicken, shrimp, Cajun salmon, or steak - 3.99

MICHIGAN CHERRY SALAD

Mixed baby greens with Michigan dried cherries, bleu cheese crumbles, walnuts, tomatoes, and cucumbers. Served with basil vinaigrette. - 9.99
With chicken - add 2.99

J.L. HUDSON'S MAURICE SALAD

An old Detroit tradition, sliced black forest ham, smoked turkey and Swiss cheese tossed in our house made Maurice dressing served on shredded iceberg lettuce with sliced egg, cherry peppers, green olives and sweet gherkin pickles. - 9.99

SANTE FE CHICKEN SALAD

Garden greens, corn, black beans, diced tomatoes, red onions, avocado, tortilla strips, grilled chicken, and Mozzarella cheese tossed in a cilantro lime dressing. - 9.59

DOOR COUNTY HARVEST SALAD

Mixed greens tossed with dried cherries, smoked Gouda, sliced Granny Smith apples, walnuts, smoked applewood bacon, cucumber, tomato, and topped with warm cherry maple vinaigrette. - 11.59

BBQ CHICKEN SALAD

Hot sliced BBQ chicken with deep fried onion rings atop lettuce, corn, tomatoes, and diced onions all tossed in our house made ranch. - 9.99

BREWERY FAVORITES

BRIGAND STEAK*

True to its name, tenderloin skewered with bacon, onion wedges and sweet red bell peppers seasoned and grilled to perfection. Served with grilled asparagus, mashed Yukon gold potatoes then accented with a sweet bacon and onion demi glaze. A recipe favorite of Henry Ford. - 14.99

BEEF AND BROCCOLI

Seared beef tenderloin with broccoli, onions, mushrooms, and garlic tossed in a reduced house porter beer beef stock sauce and served over Thai noodles. - 12.99

CORNMEAL CRUSTED WALLEYE

Pan fried and topped with shrimp and tomatoes in a pan made white wine, garlic, basil, and butter sauce. - 19.99

LOUISIANA JAMBALAYA

A robust mixture of Andouille sausage, ham, chicken and shrimp simmered in a spicy tomato sauce with peppers, onions, and mushrooms. Served on a bed of rice with fresh garlic bread. - 13.59 | Lunch portion 10.59

BLACKENED CATFISH

Fresh catfish filet dusted in the brewery's Cajun spices and seared on an iron skillet. Served with seasoned white rice & red beans and finished with tangy remoulade. - 11.99

BAJA FISH TACOS

Fresh tilapia beer battered and fried golden brown, topped with a spicy aioli, pico de gallo, and fresh cabbage on a flour tortilla. Served with rice and beans. - 11.99

BREWERY SANDWICHES

Sandwiches are served with a choice of French Fries, Bisto Chips or Cole Slaw. Or substitute a Side Salad for 2.59. Onion Rings - 1.79 Mayo, Lettuce, Tomato and Onions are available on the side upon request. Add your choice of cheeses: American, Swiss, Pepper Jack, Smoked Gouda or Cheddar. - .79 Add sautéed onions or mushrooms on any sandwich - 1.99

THE DETROIT BURGER*

A half-pound fresh *Certified Angus Beef*® burger prepared how you like it. - 9.29 With cheese - 9.99

THE DAGWOOD*

A half-pound fresh *Certified Angus Beef*® burger topped with BBQ sauce, Canadian bacon, Cheddar cheese and an onion ring. - 10.99

HAIR-OF-THE-DOG*

Our world famous half-pound *Certified Angus Beef*® burger cooked how you like it topped with a perfect fried egg and smoked bacon. A brewery favorite for the morning after! - 10.59

BLACK AND BLUE BURGER*

A half-pound *Certified Angus Beef*® burger blackened with Cajun seasoning, topped with melted crumbled blue cheese, crispy fried shoestring onions and garlic aioli. - 10.99

THE DETROIT TURKEY BURGER

Homemade and hand-battered, this grilled turkey burger features seasoned ground turkey, Swiss cheese, roasted mushrooms and all the fixings. Served with your choice of side. - 9.99

COUNTRY GRILLED CHEESE

Fontina and white cheddar cheese, smoked bacon and sliced Granny Smith apples grilled on fresh French bread. Served with a cup of tomato bisque. - 9.99

THE CORNED BEEF

Classic corned beef perfectly simmered and thinly sliced, then piled high on a bakery fresh onion roll with melted cheese. Topped with creamy coleslaw, melted Swiss cheese and Thousand Island dressing. - 9.99

THE CBS

Herb marinated tender white meat chicken breast covered with melted Swiss cheese and topped with crispy smoked bacon on a corn Kaiser roll. - 9.99

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, GINGER ALE, PINK LEMONADE, FRESH BREWED ICED TEA - 2.29 | COFFEE - 1.99

CREOLE PASTA

A savory beauty for all of your senses! This penne pasta dish features Julienned bell peppers and sweet onions, sautéed with tomatoes, chicken, and pepperoni in a Creole cream sauce. Served with our house garlic bread. - 10.99

BEER BATTERED FISH-N-CHIPS

Fresh Atlantic cod in our house brewed beer batter. Served with French fries and tartar sauce. - 12.59 | Lunch portion - 9.99.

BLANCO SHRIMP LINGUINI

Sautéed jumbo tiger shrimp, bacon, sun-dried tomatoes served over a bed of linguini with a creamy herb and garlic sauce. Topped with fresh grated Asiago cheese and served with garlic bread. - 13.99

BREWERS' BBQ CHICKEN

Boneless chicken breast with an attached drumette coated with a sweet, sticky BBQ sauce made with our signature beer, the Detroit Dwarf. Served with mashed potatoes and asparagus. - 13.99

ENCHILADA CARNE ASADA

Three flour tortillas filled with chopped steak, topped with Mozzarella and green tomato salsa, and served with rice and black beans. - 10.99

MOLE POBLANO

An authentic Mexican mole poblano sauce accompanied with pulled chicken, onions, corn tortillas, and a garlic and corn rice. - 10.99

THE DETROIT BEER CUBANO

A unique blend of our slow roasted pork, smoked ham, Swiss cheese, pickles, and yellow mustard on a ciabatta bun. - 9.99

DETROIT CLUB

Roasted turkey, ham, fresh avocado and fresh bacon with Swiss and Jack cheese, lettuce, tomato, and onion. - 9.59

THE SHRIMP PO' BOY

House seasoned and grilled shrimp piled on a bakery fresh bun with avocado, chipotle mayo, lettuce, onion, and tomato. Served with your choice of side. - 10.99

FRENCH DIP PANINO

Thinly sliced *Certified Angus Beef*® brand roast beef piled high on fresh bakery bread with caramelized onions, Gruyere cheese and a horseradish cream sauce. Grilled to a golden crisp and served with a side of rich au jus. - 10.99

MOTOWN PHILLY

The Philly classic refined in Detroit. 12 lb. of fresh-cut rhybeye grilled to perfection with creamy Swiss American cheese and grilled onions on a bakery bun. - 11.59

CAJUN SALMON & AVOCADO SANDWICH

Fresh salmon coated in Cajun spices topped with avocado and chipotle mayo and served on a whole grain bun. - 10.99

CALIFORNIA VEGGIE WRAP

Mushrooms, shredded carrots, sliced cucumbers, fresh avocado, diced tomatoes, chopped leaf lettuce, and mixed cheese, accented with remoulade sauce and wrapped in a flour tortilla. - 8.99

BBQ CHICKEN SANDWICH

Grilled chicken breast topped with brewery BBQ sauce and Gouda cheese. - 9.59

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