

KIDDOS

Quesadilla - 5.00
plain or grilled chicken

Taco - 5.00
chicken, lettuce, cheese

Nachos - 5.00
chicken, roasted poblano queso,
pico de gallo

SOUPS

Bowl 5.00 Cup 3.00

Carrot Ginger Soup GF/V
Soup Du Jour

BEVERAGES

Brix Soda - 2.00
Lemon Lime, Jamaican Ginger, Root Beer, Cola, Diet Cola, Lemonade

House-Made Raspberry Agua Fresca - 3.00

Bottomless Coffee - 3.00
Self serve or to-go

Rotating Cider Selection - 7.00

DESSERTS

Chocolate Stout Terrine - 5.00
canela chocolate ganache

Fried Vanilla Ice Cream - 5.00
cinnamon graham cracker crust, sea salt carmel, crispy tortilla strips

BRUNCH MENU

ONLY Saturday & Sunday from open to 3pm

Chicken Benedict - 11.00

fried chicken thigh, 2 poached eggs, 2 potato cakes, hollandaise **GF**

Traditional Benedict - 11.00

seared ham steak, 2 poached eggs, English muffin, hollandaise

Salmon Benedict - 12.00

molasses-cured salmon, 2 poached eggs, baby spinach, English muffin, hollandaise

French Toast - 10.00

maple whipped cream, MI maple syrup, fresh fruit

French Pancake - 10.00

Chantilly cream, crumble topping, mixed berries, powdered sugar

Chocolate Chunk Pancake - 10.00

Callebaut dark chocolate, MI maple syrup, powdered sugar **V**

Crepe - 10.00

banana, Nutella, toasted hazelnuts

Potato Latke - 9.00

crispy shredded potato, 2 eggs, chive sour cream **GF**

Steak and Eggs - 13.00

3oz marinated bistro steak, 2 eggs, fingerling hash

Gravlax - 10.00

molasses cured salmon, crispy capers, chives, crostini

Simple Breakfast - 9.00

2 eggs, breakfast potato, grilled house thick cut bacon, fresh fruit **GF**

Hangover Hash - 10.00

2 eggs sunny side up, roasted ancho pork, breakfast potatoes, red onion, Caddywhompus aiol

Quiche - 10.00 **served with fruit**

made daily with fresh seasonal ingredients, ask your server for today's selection

Brewer's Breakfast - 10.00 **VG**

2 eggs, rice, beans, poblano queso, pico de gallo, offered as:
• tacos (2) **GF**
• burrito
• bowl **GF**
• quesadilla

Omelettes - 10.00 **served with fruit**

• house-made chorizo, feta, scallions, pico de gallo **GF**
• spinach, portobella, gruyere cheese **V/ GF**
• ham, asparagus, white cheddar cheese **GF**
• potato, house-grilled thick-cut bacon, chimichurri, cheddar jack cheese **GF**

Mini Chimis - 9.00

goat cheese, red and green bell pepper, scallions, habanero jelly **VEG**

Southwest Egg Rolls - 10.00

house-made pork chorizo, sweet corn, black beans, smoked paprika aioli

SIDES

Egg - 1.00 GF/VEG

Fresh Fruit - Cup 3.50 / Bowl 5.00 GF/V

Yogurt and Granola - 9.00 GF

Spicy Breakfast Tots - 4.00 V

English Muffin - 3.00

Bagel and Cream Cheese - 3.00

Thick-Cut Bacon - 3.00 GF

Sweet Potatoes - 3.00 GF/V

A SPECIAL THANKS TO OUR FRIENDS AT:

Ingraberg Farms
Sietsemás Orchard
Van's Bakery
Emergent Malt
West MI Hopyards
MI Hop Alliance
Hop Head Farms

and all our local and regional farmers' markets

WE STRIVE TO MAKE EVERY ITEM FROM SCRATCH USING THE FRESHEST INGREDIENTS POSSIBLE.

Brewmaster
Scott Schultz

CFO
Vincent Lambert

Head Chef
Dan Cook

Sous Chef
Michael Messina

General Manager
Jarrod Napierkowski

Taproom Manager
Brienne Ross

ASK YOUR SERVER ABOUT FOOD MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS