

Made with Gluten Free and/or
Vegetarian ingredients.
Not a GF or V Kitchen.



Shareables

Frankie's Fries 8⁹⁹

Idaho russets fried to order with kosher salt.

Add beer cheese and diced bacon 4

Smoked Chicken Wings 14⁹⁹

One pound of smoked wings with teriyaki, ranch, bleu cheese, honey mustard, bourbon BBQ or buffalo.

Soft Pretzels 12⁹⁹

Soft pretzel rods served with beer cheese and our signature sweet-and-sassy mustard.

BBQ Pulled Pork Nachos 15⁹⁹

House-fried tortilla chips, pulled pork, red onions, shredded cheddar-jack cheese, bourbon BBQ sauce.

Bang Bang Shrimp 13⁹⁹

Beer-battered fried shrimp tossed in a housemade sweet bang bang sauce.

Deconstructed Crab Rangoon Dip 14⁹⁹

Crab claw meat blended with cream cheese, Sriracha and lemon, topped with honey-Thai sauce and served with house-fried wonton chips.

Cheese Curds 12⁹⁹

Wisconsin white cheddar curds, hand-breaded and fried golden brown, served with caramel sauce and house ranch.

Maple-Apple Goat Cheese Crostini 13⁹⁹

Toasted French bread topped with maple-apple jam and crumbled goat cheese, finished with balsamic reduction.

Chips & Salsa 8⁹⁹

House-fried tortilla chips and housemade salsa.

Flatbread Tacos

Shredded Pork Tacos 14⁹⁹

Slow-smoked pork shoulder, bourbon BBQ, cider slaw, cotija cheese and crispy onions on grilled flatbreads. Served with house-fried chips and salsa.

Bang Bang Shrimp Tacos 14⁹⁹

Crispy Bang Bang shrimp, coleslaw, cotija cheese and pickled red onions on grilled flatbreads. Served with crispy wonton chips and honey Thai sauce.

Cajun Bacon Chicken Tacos 14⁹⁹

Cajun-grilled chicken, roasted corn, black beans, bacon, cheddar-jack and pickled red onions with Cajun ranch. Served with house-fried chips and salsa.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

A 4% convenience fee is applied to credit card payments

Salads

To any salad add

Grilled or Crispy Chicken (4),

**Grilled Shrimp (5), Steak Medallions* (7)
or Seared Salmon* (7)**

Dressing Choices: House vinaigrette, ranch, 1000 Island, bleu cheese, maple-cider vinaigrette, chipotle ranch.

Southwest Salad 14⁹⁹

Mixed greens, bell peppers, corn, onion, black beans, tomato, cheddar-jack, tortilla strips, chipotle ranch.

Harvest Salad 15⁹⁹

Mixed greens, roasted butternut squash, bacon, dried Michigan cherries, goat cheese, candied pecans and crispy onions with maple-cider vinaigrette.

Farmhouse Salad 16⁹⁹

Crispy chicken tenders over mixed greens, diced bacon, hard-boiled egg, tomatoes, croutons, shredded Parmesan cheese and housemade ranch.

Steak Salad* 20⁹⁹

Seared steak medallions over mixed greens with bleu cheese, banana peppers, red onion, tomato and croutons with our house vinaigrette.

Taphouse Salad 13⁹⁹

Mixed greens, cheddar-jack cheese, carrot, cucumber, red onion, tomato, croutons and choice of dressing.

Doobies

Our take on an egg roll: three signature doobies, filled and fried crispy

3 Cheese Doobie 12⁹⁹

Swiss, provolone and cheddar with ranch to dip.

Southern Doobie 12⁹⁹

Smoked pulled pork, bourbon BBQ, red onion and cheddar cheese with bourbon BBQ to dip.

Cordon-Doob 12⁹⁹

Dill pickles rolled with sliced Michigan smoked ham and Swiss cheese with ranch to dip.

Irish Doobie 12⁹⁹

Corned beef with sauerkraut, Swiss cheese and a side of our housemade 1000 Island to dip.

Fiesta Doob 12⁹⁹

Chicken, cheddar-jack cheese, black beans, corn and chipotle ranch to dip.

Peregi-Doob 12⁹⁹

Mashed potatoes, shredded cheddar-jack and diced bacon with beer cheese to dip.

Crab Rang-Doob 13⁹⁹

Real crab blended with cream cheese, mayo, sour cream and Sriracha, with honey-Thai sauce.

Sandwiches

Burgers and sandwiches are served with a pickle and hand-cut fries, house-fried chips, cottage cheese, coleslaw or chips & salsa. Substitute a side salad (5).

Perch Po-Boy 15⁹⁹

Two Hearted ale and Drake's beer-battered perch on French bread with lettuce, tomato and remoulade.

The Reuben 14⁹⁹

Grobber's corned beef, marbled rye bread with Swiss cheese, sauerkraut, Dijon mustard and 1000 Island.

Turkey Cordon Bleu 14⁹⁹

Roasted turkey, Michigan ham, Swiss cheese, maple bacon-apple jam and roasted garlic-Dijon aioli on toasted sourdough.

Turkey Berry Grilled Cheese 14⁹⁹

Swiss and provolone on toasted sourdough with raspberry preserves and roasted turkey.

Cuban Pork Melt 14⁹⁹

Slow-smoked pork shoulder, Michigan ham, Swiss cheese, sliced pickles and Dijon mustard pressed on French bread.

Crispy Chicken BLT 14⁹⁹

Fried chicken, bacon, cheddar and ranch on a toasted French bread with lettuce and tomato.

Smashed Burgers

Smashed burgers are cooked to a warm pink center. Substitute a chipotle black bean burger for no charge.

Goober Bacon Burger* 15⁹⁹

Angus smash patty, peanut butter, cheddar, bacon, fresh jalapeños and raspberry preserves.

All American Burger* 15⁹⁹

Angus smash patty, lettuce, tomato, onion, sliced dill pickles, bacon, 1000 Island and cheddar cheese.

The Olive Burger* 15⁹⁹

Angus smash patty with green-olive, cream cheese and mayonnaise spread, lettuce, tomato and onion.

The Fungi Burger* 15⁹⁹

Angus smash patty, Swiss cheese, sautéed mushrooms and roasted garlic-Dijon aioli.

Maple Bacon Jam Burger* 15⁹⁹

Angus smash patty, cheddar, maple bacon-apple jam, crispy onions and roasted garlic-Dijon aioli.

Curd Burger* 15⁹⁹

Angus smash patty, Wisconsin cheese curds, beer cheese, fresh jalapeños and bacon.

Extras

Seasonal Vegetables 6 • Parmesan Risotto 7 • White Rice 4 • Cottage Cheese 3 • Coleslaw 3 • Side Salad 7 • Mashed Potatoes 6 • Roasted Squash 6 • Additional sauces, add-ons and substitutions may incur a charge.

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Entrées

Due to the nature of the entrees, we cannot make substitutions. Additional sides may be purchased.

- Add a shrimp skewer to any entree 8 -

Bistro Steak* 39⁹⁹ *Price subject to market fluctuations*

An 8-ounce coulotte steak, prized for its tenderness and deep beef flavor, pan-seared and served with Parmesan risotto and seasonal vegetables. (GF)

Fish & Chips 18⁹⁹

Perch fillets dredged in Bell's Two Hearted ale and Drake's batter with coleslaw and hand-cut fries.

Seared Salmon* 25⁹⁹ (GF)

Fresh salmon, seasoned and seared in cast iron and finished with a drizzle of balsamic glaze. Paired with Parmesan risotto and seasonal vegetables.

Hot Honey Chicken Bowl 19⁹⁹

White rice, crispy chicken, roasted butternut squash, bacon, cider slaw, pickled red onions and goat cheese, finished with hot honey and house ranch. Substitute grilled chicken at no charge or grilled shrimp +2.

Chicken Tenders 16⁹⁹

Dry-battered chicken tenders fried to order with coleslaw, hand-cut fries and choice of sauce to dip.

Balsamic Goat Cheese Steak* 24⁹⁹ (GF)

Sliced seared steak topped with crumbled goat cheese and balsamic glaze. Served with Parmesan risotto and seasonal vegetables.

Asian Noodle Bowl* 19⁹⁹

Lo Mein noodles with sautéed broccoli, carrots, bell peppers and onions in sweet Thai peanut sauce with crushed peanuts. Choice of grilled or crispy chicken or grilled shrimp; substitute steak +4 or salmon +2.

Chicken Madeira 22⁹⁹

Pan-seared chicken cutlets with roasted mushrooms and caramelized onions in a rich Madeira wine demi-glace, finished with melted provolone. Served over mashed potatoes with seasonal vegetables.

Beef Stroganoff* 22⁹⁹

Tender sautéed beef, cremini mushrooms, caramelized onions and garlic in a rich white wine cream sauce over house noodles.

Brown Butter Perch 24⁹⁹

Lightly dusted perch fillets, pan-seared and finished with lemon-herb brown butter. Served with Parmesan risotto and seasonal vegetables.

Pulled Pork Mac n' Cheese 16⁹⁹

White mac n' cheese, pulled pork, fried onions and bourbon BBQ sauce baked in a cast iron skillet.

Cider-Dijon Chicken 22⁹⁹

Two pan-seared chicken cutlets over mashed potatoes with a warm butternut squash and autumn vegetable sauté, finished with apple-cider Dijon cream sauce and crispy onions.