

dinner



Small Plates

- Crispy battered chicken fingers** \$7.99
Five lightly beer-battered and deep-fried, served with ranch dressing and celery sticks.
- Calamari** \$8.99
Tender calamari pieces flash fried and served with our house-made greek and sweet thai chili dipping sauces.
- Spinach and artichoke dip** \$7.99
Our creamy spinach and artichoke dipped baked to perfection and served with fresh tortilla chips.
- Malibu coconut shrimp** \$9.99
Malibu coconut breaded shrimp, lightly fried and served with our orange marmalade dipping sauce.
- Crab cakes** \$9.99
House-made crab cakes served on a bed of creamed corn salsa.
- Shanghai shrimp** \$9.99
Five large succulent flash-fried, served with our sweet thai chili dipping sauce.
- Angus beef sliders*** \$8.99
Three certified angus beef sliders topped with American cheese and grilled onions.
- Barbecue pork sliders** \$8.99
Three smoked and pulled barbecue pork sliders topped with pickle chips.
- Blackened steak tips*** \$8.99
Blackened beef tips served with au jus and a gorgonzola cream dipping sauce, accompanied by grilled greek pita slices.

- Bruschetta** \$8.99
Grilled ciabatta crostini topped with our sun dried tomato and garlic spread, diced tomato, basil, mozzarella and garnished with a balsamic drizzle.
- Jumbo chicken wings** Six \$8.99 ... Twelve \$13.99
Our delicious jumbo chicken wings tossed in one of our special glazes; Fire, Buffalo, Mild, Barbecue, Parmesan Garlic, or Shanghai thai chili sauce.
- Nachos jalisco** \$8.99
Fresh tortilla chips layered with cheese and your choice of seasoned ground beef or shredded chicken, jalapenos, lettuce, pico de gallo, queso and chipotle sour cream.
- Extra toppings** - Cheese, refried beans, pico de gallo, sour cream \$.75
- Chips and dip** \$4.99
Freshly made tortilla chips served with one of our specialty mexican dips.
- Salsa or guacamole** \$4.99
- Spicy queso** \$7.99
- Loaded pub chips** \$7.99
A pile of our house made potato chips covered in melted cheddar, bacon, and fresh scallions, topped with our chipotle sour cream.
- Grilled quesadilla** \$8.99
A large flour tortilla filled with your choice of chicken or steak, onions, peppers, and cheddar cheese, and finished on the grill and served with chipotle sour cream.
- Chicken** \$8.99
- Steak* or shrimp** \$11.99

Entrees

- Honey bourbon salmon** \$17.99
8 ounces of fresh salmon, pan seared to perfection with our honey glaze, served with vegetable du jour and your choice of smashed red skin or baked potato.
- Almond encrusted whitefish** \$16.99
Great Lakes whitefish rolled in toasted almonds and grilled to perfection, served with vegetable du jour and your choice of smashed red skins or baked potato.
- Barbecue pulled pork platter** \$14.99
Smoked and pulled barbecue pork served with sweet potato fries, coleslaw and grilled texas toast.
- Gulf shrimp platter** \$16.99
Jumbo Gulf shrimp cooked to perfection with your choice of either scampi sauté (garlic, lemon, white wine), Malibu coconut breaded, or lightly deep fried with our sweet thai chili dipping sauce. Served with vegetable du jour and your choice of smashed red skin or baked potato.
- Hand-battered fish and chips** \$13.99
Premium Atlantic Cod filets dipped in our homemade beer-batter and lightly deep fried to perfection, served with our house-made coleslaw and extra crispy french fries.
- Fettuccini alfredo** \$11.99
Fettucine pasta tossed with fresh alfredo cream sauce and garnished with shredded parmesan.
- With chicken** \$ 13.99 **With shrimp or salmon** \$14.99

- Linguini roma** \$12.99 **With chicken** \$14.99
Linguini pasta tossed with fresh spinach, mushrooms, red peppers, roasted grape tomatoes, olive oil sundried tomato and garlic pesto.
- Mexican bowl** \$13.99
Marinated steak, char-broiled chicken, and fresh Gulf shrimp all sautéed in a Mexican blend of peppers, onions, and spices, served alongside four small cheese quesadillas.
- Sizzling fajitas** \$11.99
Your choice of chicken, steak or shrimp sautéed with onions and bell peppers served with refried beans, Mexican rice and flour tortillas.
- With steak* or shrimp** ... \$13.99
- With tres combo** \$14.99
- Baked mac n' cheese** \$12.99
Penne pasta tossed in a creamy cheese sauce and baked with panko bread crumbs and romano cheese.
- Pecan encrusted chicken** \$13.99
8 oz. Dijon marinated chicken breast rolled in fresh toasted pecans and grilled to perfection, served over garlic cream sauce with vegetable du jor and your choice of red skin smashed or baked potato.
- Buffalo Mac N' Cheese Chicken** \$14.99
Our signature Mac N' Cheese tossed with buffalo sauce and diced fried chicken breast.
- With 4 Shrimp** \$17.99

Burgers & Sandwiches

- Angus burger*** \$8.99
Served with french fries. Cooked to your liking, topped with lettuce, tomato and kosher pickles, served on a grilled brioche bun. Sliced raw onion and mayo upon request.
- Black and bleu burger*** \$9.99
Our certified 1/2 lb. angus burger blackened and topped with applewood smoked bacon, caramelized onions, sautéed mushrooms, bleu cheese, leaf lettuce and tomato, on a toasted brioche bun, served with crispy french fries.
- Philly steak *** \$10.99
Shaved ribeye steak grilled and smothered with bell peppers, onions and melted pepper jack cheese, served on a grilled hoagie bun with kettle chips.
- French dip** \$10.99
Shaved ribeye steak grilled and topped with melted swiss cheese on a hoagie roll, served with kettle chips and au jus for dipping.

- The California*** \$9.99
Your choice of chicken breast or 1/2 lb angus burger grilled and topped with provolone cheese, fresh guacamole, leaf lettuce and tomato on a grilled brioche bun, served with crispy french fries.
- Market fresh veggie burger** \$10.99
Our house-made roasted vegetable, black bean and corn veggie burger, grilled and topped with smoked gouda cheese and guacamole, on a grilled brioche bun. Served with sautéed vegetable medley, fruit bowl or crispy french fries.
- Memphis chicken sandwich** \$9.99
Grilled chicken breast smothered in sweet barbecue sauce and topped with thick-cut smokehouse bacon and melted cheddar, served on a grilled brioche bun with lettuce and tomato and your choice of fries or chips.
- Barbecue pulled pork sandwich** \$8.99
Smoked and pulled barbeque pork served on grilled Texas Toast with melted cheddar cheese, served with crispy french fries.
- Toppings** \$1.00 each
Cheddar, Swiss, American, Bleu Cheese, Mozzarella, Provolone, Smoked Gouda, Bacon, Sautéed Mushrooms and Sautéed Onions.

Stone Hearth Pizza

Choose a crust: Thin	Crust or deep dish square.	
	Sm.	Lg. (excluding deep dish)
With cheese	\$ 8.99	\$12.99
With cheese & pepperoni	\$10.99	\$14.99
House special	\$13.99	\$19.99
(house special includes; ham, pepperoni, mushrooms, onions, and green bell pepper)		
Additional toppings	\$1.50	\$1.75
Extra cheese	\$2.50	\$3.50

- Toppings:**
Pepperoni, Green Pepper, Diced Ham, Onions, Mushrooms, Black Olives, Green Olives, Ground Beef, Tomatoes, Bacon, Italian Sausage, Grilled Chicken, Artichokes - (\$1.75)

- Specialty thin crust pizzas** ... small \$13.99 large \$16.99
- Napolitano-** Hand stretched pizza topped with a tomato basil pizza sauce, mozzarella cheese, green olives, roasted red pepper, and garlic.
- Liguria-** Hand stretched white pizza with olive oil, fresh minced garlic, mozzarella cheese, artichoke hearts, diced shrimp, and capers.
- Fiorintina-** Hand stretched white pizza with olive oil, fresh minced garlic, fresh spinach and parmesan cheese.
- Barbeque chicken-** Barbecue chicken, mozzarella, provolone, cheddar, bacon and barbeque sauce.
- Hawaiian-** Pineapple, ham, red onion, mozzarella, provolone and marinara.

* Cooked to order, * Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you hvae a medical condition

Soups

- French onion soup** \$4.99
Classic french onion soup baked with croutons and melted swiss cheese.
- House-made chili** cup \$2.99 bowl \$3.99
..... Add cheddar and onions \$0.50 each
Our house-made chili with beef, black beans, and a hint of spice.
- Soup du jour;** cup \$2.99 bowl \$3.99
Please ask your server for today's selection of house-made soup du jour.

Salads

- Add your choice of protein to any salad:
- Grilled chicken** \$2.99
- Salmon, shrimp, or steak*** \$4.99
- Cobb salad** \$11.99
Mixed greens topped with tomato, cucumber, red onion, chopped egg, cheddar, bleu cheese, fresh avocado, bacon, garlic croutons and grilled chicken breast with your choice of dressing.
- Caesar salad** \$9.99
Fresh romaine lettuce tossed with our gourmet caesar dressing, shredded parmesan cheese and croutons.
- Grecian salad** \$9.99
Mixed greens topped with feta cheese, kalamata olives, cucumbers, onions, tomatoes, sliced beets, pepperoncini, and greek dressing.
- Baja taco salad** \$9.99
A crispy flour tortilla bowl, filled with lettuce, mexican ground beef or shredded chicken, cheddar cheese, tomatoes, guacamole, and sour cream.
- Blackened steak salad** \$12.99
Mixed greens topped with blackened tenderloin steak tips, onions, roasted peppers, tomatoes, cucumbers, dried cherries, candied walnuts, pepper jack cheese, garlic croutons and honey chipotle vinaigrette.
- Grilled chicken salad** \$10.99
Mixed greens tossed with feta cheese, grape tomatoes, black olives, tortilla strips and our house-made basil vinaigrette then topped with sliced chicken breast.
- Caprese Salad** \$11.99
Fresh buffalo mozzarella, sliced tomatoes and basil drizzled with rosemary olive oil and balsamic glaze.

Kids Menu

- (Children 10 and under, served with beverage.
Small house salad or fresh fruit may be substituted for fries.)
- Chicken strips with fries** \$5.99
Or grilled chicken breast.
- Fish and chips** \$6.99
- Hamburger* with fries** \$5.99
- Mac and cheese bowl** \$5.99
- Grilled cheese with fries** \$4.99

Sides

- Small house salad** \$4.99
Mixed greens, tomatoes, cucumber, and red onion and your choice of dressing.
- Garlic red skin smashed potato** \$2.99
- Vegetable du jour** \$2.99
- Sautéed mushrooms and onions** \$1.99
- Crispy french fries** \$2.99
- Seasonal fresh fruit cup** \$2.99
- Hand-cut kettle chips** \$2.99
- Battered onion rings** \$2.99
- Cole slaw** \$2.99
- Baked macaroni and cheese** \$3.99
- Mexican rice** \$2.99
- Sweet potato fries** \$3.50

Beverages

- Coca-Cola** \$2.25
Coca-Cola soft drink products, iced tea, lemonade, coffee or hot tea.
- Juices:** Orange, cranberry, grapefruit, pineapple.... \$2.50
- Kid beverage** \$1.99

Desserts

- Strawberry cheesecake** \$4.99
Delicious cheesecake topped with fresh strawberry fruit topping.
- Decadent brownie a la mode** \$4.99
Warm chocolate chip fudge brownie topped with vanilla ice cream, chocolate and caramel drizzle, and whipped cream.
- Cookie a la mode** \$4.99
Warm chocolate chip cookie topped with vanilla ice cream, chocolate and caramel drizzle, and whipped cream.

lunch



Small Plates

- Calamari** \$8.99
Tender calamari pieces flash fried and served with our house made greek and sweet thai chili dipping sauces.
- Crab cakes** \$9.99
House-made crab cakes served on a bed of creamed corn salsa.
- Shanghai shrimp** \$9.99
Five large succulent flash-fried, served with our sweet thai chili dipping sauce.
- Malibu coconut shrimp** \$9.99
Malibu coconut breaded shrimp, lightly fried and served with our orange marmalade dipping sauce.
- Angus beef sliders*** \$8.99
Three certified angus beef sliders topped with American cheese and grilled onions.
- Barbecue pork sliders** \$8.99
Three smoked and pulled barbecue pork sliders topped with pickle chips.
- Nachos Jalisco** \$8.99
Fresh tortilla chips layered with cheese and your choice of seasoned ground beef or shredded chicken, jalapenos, lettuce, pico de gallo, queso and chipotle sour cream.
- Extra toppings** - Cheese, refried beans, pico de gallo, sour cream \$.75
- Chips and dip** **Salsa or guacamole** \$3.99
 Spicy queso \$6.99
Freshly made tortilla chips served with one of our specialty mexican dips

- Bruschetta** \$7.99
Grilled ciabatta crostini topped with our sun dried tomato and roasted garlic pesto, diced tomato, fresh basil, melted mozzarella and provolone cheese, garnished with a balsamic drizzle.
- Grilled quesadilla** **Chicken** \$8.99
 Steak or shrimp ... \$11.99
A large flour tortilla filled with your choice of chicken or steak, onions, peppers, and cheddar cheese, and finished on the grill and served with chipotle sour cream.
- Spinach and artichoke dip** \$7.99
Our creamy spinach and artichoke dipped baked to perfection and served with fresh tortilla chips.
- Crispy battered chicken fingers** \$7.99
Five lightly battered and deep-fried chicken fingers, served with ranch dressing and celery sticks.
- Jumbo chicken wings** **Six** \$8.99
 Twelve \$13.99
Our delicious jumbo chicken wings tossed in one of our special glazes; Fire, Buffalo, Mild, Barbecue, Parmesan Garlic, or Shanghai Thai chili sauce.
- Loaded pub chips** \$7.99
A pile of our house made potato chips covered in melted cheddar, bacon, and fresh scallions, topped with our chipotle sour cream.
- Blackened steak tips*** \$8.99
Served with au jus and a gorgonzola cream dipping sauce, accompanied by grilled greek pita slices.

Burgers & Sandwiches

(All burgers and sandwiches served with your choice of house made chips or french fries)

- Angus burger*** \$8.99
Cooked to your liking, topped with lettuce, tomato and kosher pickles on a grilled brioche bun. Sliced raw onion and mayo upon request.
- Black and bleu burger*** \$9.99
Our certified 1/2 lb. angus burger blackened and topped with applewood smoked bacon, caramelized onions, sautéed mushrooms, bleu cheese, leaf lettuce and tomato, served on a grilled brioche bun.
- The California*** \$9.99
Your choice of chicken breast or 1/2 lb angus burger grilled and topped with provolone cheese, fresh guacamole, leaf lettuce and tomato on a grilled brioche bun, served with crispy french fries.
- French dip*** \$8.99
Shaved ribeye steak grilled and topped with melted swiss cheese on a hoagie roll and au jus for dipping.
- Philly steak*** \$8.99
Shaved ribeye steak grilled and smothered with bell peppers, onions and melted pepper jack cheese, served on a grilled hoagie bun.
- Chicken caesar wrap** \$7.99
Whole wheat wrap is filled with tender grilled chicken breast, chopped romaine, shaved parmesan and house made caesar dressing.
- Club sandwich** \$7.99
Triple-decker stacked with thinly sliced turkey, bacon, lettuce, tomato, swiss and american cheeses, mayonnaise, served on toasted white bread.

- Chicken bacon ranch** \$8.99
Grilled or crispy chicken, bacon, lettuce, tomato, and ranch in a tortilla wrap make it buffalo for \$0.50.
- Corned beef reuben** \$8.99
Thinly sliced corned beef, grilled sauerkraut, melted swiss cheese and Thousand Island dressing served on grilled rye.
- Roasted turkey ciabatta** \$8.99
Sliced turkey, bacon, pesto aioli, fresh mozzarella, roasted red peppers, and sliced tomato with lettuce on a toasted ciabatta roll.
- Market fresh veggie burger** \$10.99
Our house-made roasted vegetable, black bean and corn veggie burger, grilled and topped with smoked gouda cheese and guacamole, served on a grilled brioche bun.
- Memphis chicken sandwich** \$9.99
Grilled chicken breast smothered in sweet barbecue sauce and topped with thick-cut smokehouse bacon and melted cheddar, served on a grilled brioche bun with lettuce and tomato and your choice of fries or chips.
- Grilled cheese** \$7.99
Texas toast, american, cheddar, gouda, bacon, and sliced tomato.
- Barbecue pulled pork sandwich** \$8.99
Smoked and pulled barbeque pork served on grilled Texas Toast with melted cheddar cheese.
- Toppings** \$1.00 each
Cheddar, Swiss, American, Bleu Cheese, Mozzarella, Provolone, Smoked Gouda, Bacon, Sauteéd Mushrooms and sauteéd onions.

Stone Hearth Pizza

Choose a crust: thin crust or deep dish square.

	Sm.	Lg. (excluding deep dish)
With cheese	\$ 8.99	\$12.99
With cheese & pepperoni	\$10.99	\$14.99
House special (house special includes; ham, pepperoni, mushrooms, onions, and green bell pepper)	\$13.90	\$19.99
Additional toppings	\$1.50	\$1.75
Extra cheese	\$2.50	\$3.50

Toppings:
Pepperoni, Green Pepper, Diced Ham, Onions, Mushrooms, Black Olives, Green Olives, Ground Beef, Tomatoes, Bacon, Italian Sausage, Grilled Chicken, Artichokes - (\$1.75)

- Specialty thin crust pizzas** ... small \$13.99 large \$16.99
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- Fiorintina**- Hand stretched white pizza with olive oil, fresh minced garlic, fresh spinach and parmesan cheese.
- Barbeque chicken** -Barbecue chicken, mozzarella, provolone, cheddar, bacon and barbecue sauce.
- Hawaiian** -Pineapple, ham, red onion, mozzarella, provolone and marinara.

*Cooked to order, *Notice: Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Soups

- French onion soup** \$4.99
Classic french onion soup baked with croutons and melted swiss cheese.
- House-made chili** cup \$2.99 bowl \$3.99
..... Add cheddar and onions \$0.50 each
Our house-made chili with beef, black beans, and a hint of spice.
- Soup du jour**; cup \$2.99 bowl \$3.99
Please ask your server for today's selection of house-made soup du jour.

Salads

Add your choice of protein to any salad:

- Grilled chicken** \$2.99
- Salmon, shrimp, or steak*** \$4.99
- Cobb salad** \$7.99
Mixed greens topped with tomato, cucumber, red onion, chopped egg, cheddar, bleu cheese, fresh avocado, bacon, garlic croutons and grilled chicken breast with your choice of dressing.
- Caesar salad** \$7.99
Fresh romaine lettuce tossed with our gourmet caesar dressing, shredded parmesan cheese and croutons.
- Grecian salad** \$7.99
Mixed greens topped with feta cheese, kalamata olives, cucumbers, onions, tomatoes, sliced beets, pepperoncini, and greek dressing.
- Baja taco salad** \$7.99
A crispy flour tortilla bowl, filled with lettuce, mexican ground beef or shredded chicken, cheddar cheese, tomatoes, guacamole, and sour cream.
- Blackened steak salad** \$10.99
Mixed greens topped with blackened tenderloin steak tips, onions, roasted peppers, tomatoes, cucumbers, dried cherries, candied walnuts, pepper jack cheese, garlic croutons and honey chipotle vinaigrette.
- Grilled chicken salad** \$10.99
Mixed greens tossed with feta cheese, grape tomatoes, black olives, tortilla strips and our house-made basil vinaigrette then topped with sliced chicken breast.
- Caprese Salad** \$11.99
Fresh buffalo mozzarella, sliced tomatoes and basil drizzled with rosemary olive oil and balsamic glaze.

Kids Menu

(Children 10 and under, served with beverage. Small house salad or fresh fruit may be substituted for fries.)

- Chicken strips with fries** \$5.99
Or grilled chicken breast.
- Fish and chips** \$6.99
- Hamburger* with fries** \$5.99
- Mac and cheese bowl** \$5.99
- Grilled cheese with fries** \$4.99

Sides

- Small house salad** \$4.99
Mixed greens, tomatoes, cucumber, and red onion and your choice of dressing.
- Garlic red skin smashed potato** \$2.99
- Vegetable du jour** \$2.99
- Sautéed mushrooms and onions** \$1.99
- Crispy french fries** \$2.99
- Seasonal fresh fruit cup** \$2.99
- Hand-cut kettle chips** \$2.99
- Battered onion rings** \$2.99
- Cole slaw** \$2.99
- Baked macaroni and cheese** \$3.99
- Mexican rice** \$2.99
- Sweet potato fries** \$3.50

Beverages

- Coca-Cola** \$2.25
Coca-Cola soft drink products, iced tea, lemonade, coffee or hot tea.
- Juices:** Orange, cranberry, grapefruit, pineapple. \$2.50
- Kid beverage** \$1.99

Desserts

- Strawberry cheesecake** \$4.99
Delicious cheesecake topped with fresh strawberry fruit topping.
- Decadent brownie a la mode** \$4.99
Warm chocolate chip fudge brownie topped with vanilla ice cream, chocolate and caramel drizzle, and whipped cream.
- Cookie a la mode** \$4.99
Warm chocolate chip cookie topped with vanilla ice cream, chocolate and caramel drizzle, and whipped cream.

beer list

☞ Drafts ☞

Ace Pear Cider (Sebastopol, CA – 5% ABV)

Anchor Steam (San Francisco, CA – 4.9% ABV)

Angry Orchard Crisp Cider
(Cincinnati, OH – Gluten-Free - 5% ABV)

Atwater Dirty Blonde (Detroit, MI - 5.5% ABV)

Avery White Rascal (Boulder, CO – 5.6% ABV)

Bell's Two-Hearted Ale (Kalamazoo, MI – 10% ABV)

Bell's Oberon (Kalamazoo, MI – 6% ABV- 90 Points)

Blue Moon Belgian White (Golden, CO – 5.4% ABV)

Breckenridge Agave Wheat (Denver, CO – 4.2% ABV)

Brick's Rotating Tap — (Brick's picks a new brew every 2 weeks!)

Bud Light (St. Louis, MO – 4.2% ABV)

Cheboygan Lighthouse Amber
(Cheboygan, MI – 5.25% ABV)

Dogfish Head 60 Minute IPA
(Milton, DE- 6% ABV- 98Points)

Dogfish Head Burton Baton Imperial IPA
(Milton, DE- 10% ABV- 99 Points)

Greenbush Anger Black IPA
(Greenbush, MI- 7.6% ABV – 96 Points)\

Lagunitas IPA(Petaluma, CA– 6.2% ABV)

Hideout Tommy Gun Red Irish Ale
(Grand Rapids, MI – 6% ABV)

Hideout Smuggler's Hazelnut Stout
(Grand Rapids, MI – 5.5% ABV)

König Ludwig Weissbier (Kaltenberg, Germany – 5.5% ABV)

Labatt Blue (London, Canada- 5% ABV)

Leinenkugel Summer Shandy
(Chippewa Falls, WI – 4.2% ABV)

Liberty Street Clementine Lemon Thyme
(Plymouth, MI – 5.5%ABV)

Liberty Street Starkweather Stout
(Plymouth, MI – 6.3%ABV)

Miller Lite (Milwaukee, WI – 4.20% ABV)

Samuel Adams Boston Lager (Boston, MA –4.9%ABV)

Saugatuck Michigan Wheat (Douglas, MI – 4.7% ABV)

Short's HumaLupaLicious IPA
(Bellaire, MI - 7% ABV- 97 Points)

Short's Soft Parade (Bellaire, MI - 5.5%ABV 95 Points)

Stella Artois (St. Louis, MO – 5.2% ABV)

Warsteiner Pilsner (Warsteiner, Germany – 4.8% ABV)

☞ Import Bottles ☞

Corona (Mexico – 4.6% ABV)

Corona light (Mexico - 3.7% ABV)

Dos Equis Amber Lager (Monterrey, Mexico – 4.7%ABV)

Duvel Strong Belgian Pale Ale
(Belgium - 8.5% ABV – 99 Points)

Fuller's London Pride Ale
(London, England – 4.7% ABV)

Guinness Can (Dublin, Ireland – 3.5% ABV)

Hacker Pschorr (Munich, Germany – 5.5% ABV6 – 94 points)

Heineken Pale Lager (Zoeterwoude, Netherlands – 5% ABV)

Heineken Light Lager (Zoeterwoude, Netherlands – 3.3% ABV)

Hofbräu München Original (Munich, Germany – 5.1% ABV)

Labatt (London, Canada – 5% ABV)

Labatt Blue Light (London, Canada – 4% ABV)

Lindeman's Framboise Raspberry Lambic
(Belgium – 2.5% ABV)

Lindeman's Framboise Peach Lambic
(Belgium - 2.5% ABV)

Newcastle (Tadcaster, England – 4.7% ABV)

Red Stripe Pale Lager (Kingston, Jamaica - 4.7% ABV)

Wells Banana Bread Ale (Bedford, England – 5.2% ABV)

Westmalle Tripel (Malle, Belgium – 9.5% ABV – 99 Points)

☞ Domestic Bottles ☞

Atwater Vanilla Java Porter (Detroit, MI – 5.5% ABV)

Atwater Summer Time Ale (Detroit, MI- 5% ABV)

Atwater Decadent Dark Chocolate Ale
(Detroit, Mi – 5.5% ABV)

Bud Light (St. Louis, MO – 4.1% ABV)

Bud Light Lime (St. Louis, MO – 4% ABV)

Budweiser (St. Louis, MO – 5% ABV)

Coors Light (Golden, CO – 4.2% ABV)

Dark Horse Reserve Special Black
(Marshall, MI – 7.5% ABV – 99 Points)

Dogfish Head 90 minute IPA
(Milton, DE– 9% ABV – 100 Points)

Great Lakes Edmund Fitzgerald
(Cleveland, OH – 5.8% ABV- 99 Points)

Founders Dirty Bastard Scotch Ale
(Grand Rapids, MI - 8.5% ABV – 98 PTS)

Founders Dry Hopped Pale Ale
(Grand Rapids, MI - 5.4% ABV – 88 Points)

Goose Island 312 Urban Wheat Ale
(Chicago, IL – 4.2% ABV)

JK's Scrumpy Cider
(Flushing, MI – 6% ABV- Organic & Gluten-Free)

Lagunitas Little Sumpin' Sumpin' IPA
(Petaluma, CA– 7.5% ABV – 99 Points)

Michelob Ultra (St. Louis, MO– 4.2% ABV)

Mike's Hard Lemonade (Seattle, WA – 5% ABV)

Miller High Life Pale Lager (Milwaukee, WI – 4.7% ABV)

Miller Lite Pale Lager (Milwaukee, WI – 4.2% ABV)

Mount Pleasant Raspberry Wheat Ale
(Mount Pleasant, MI - 5.6% ABV)

Mount Pleasant Crazy Train Black IPA
(Mount Pleasant, MI – 6.6% ABV)

New Belgium Fat Tire (Fort Collins, CO – 5.2% ABV)

New Holland Full Circle Kolsch
(Holland, MI - 5.25% ABV)

New Holland Dragon's Milk
(Holland, MI - 5.25% ABV – 98 Points)

N.C. Brother Thelonious Belgian Ale
(Fort Bragg, CA – 9% ABV – 97 Points)

N.C. Old Rasputin Imperial Stout
(Fort Bragg, CA – 9% ABV – 100 Points)

Pabst Blue Ribbon Can (Chicago, IL – 4.7% ABV)

Rolling Rock Extra Pale (St. Louis, MO – 4.5% ABV)

Short's Bellaire Brown Ale (Bellaire, MI – 6.6%ABV)

Short's Pandemonium American Pale Ale
(Bellaire, MI – 5%ABV)

Short's Pontius Road Pilsner (Bellaire, MI – 4.5%ABV)

Sierra Nevada Pale Ale (Chico, CA – 5.6% ABV – 96 Points)

Sierra Nevada Torpedo (Chico, CA – 4.8% ABV – 96 Points)

Stone Arrogant Bastard
(Escondido, CA – 7.2% ABV – 97 Points)

Point ratings are from www.ratebeer.com

BRICK'S

OF NORTHVILLE

☞ Beer Variety ☞

Ales

All beers are essentially ales or lagers. Ales are brewed using top fermenting yeasts at temperatures, normally in the 60-75F range. These yeasts normally produce additional fruity type flavors and the higher temperatures result in fast (one week) fermentations.

Amber Ale

A “catch-all” category of ales that has a broad spectrum of attributes, amber or red ales encompass those hard to classify beers with more color than an American pale ale but less than a brown ale (the amber to copper range).

American Black Ale

The ABA, often called a Black IPA, is similar to its predecessor, the India Pale Ale, but has had its malt bill modified to include a small percentage of highly kilned or roasted malts, giving the beer a dark brown or black appearance.

Brown Ale

Light to dark brown in color with tan heads, brown ales were originally derived in England as adaptations of the mild ale. These original English brown ales were maltier and sweeter than mild ales. Flavors often included caramel, nutty, toasty, toffee, and light roasted aromas and flavors

Fruit Beer

A style that is broad and diverse and which captures any beer (except for Fruit Lambics) with fruit added in the recipe or base style. The fruit flavors can be obtained via addition of real fruits, extracts, or syrups and artificial flavorings at multiple points in the brewing process

IPA

Originally brewed in the 18th century to survive sea bound exportation from Imperial England to British troops in colonial India, imperial pale ales (or IPAs) exploited the preservative qualities of hops by using more of them. Although the first versions were considered highly hopped at the time, today's IPAs now include significantly bolder and even bitterer American versions of this English original. The IPA is a medium-bodied, maltier, and hoppier version of the pale ale with flavors and aromas typical of English malt and hops varieties (caramel, toffee, biscuity, toasty, light fruitiness, floral, earthy), as well as of American malt and hop varieties (citrus, caramel, piney, resinous, and some fruitiness). IPAs can range in color from pale amber to reddish copper and typically have good head retention, leaving behind great lacing in the glass. The alcohol content of IPAs is normally between 5 and 7.5%.

Imperial IPA

Imperial IPAs, or often double IPAs (dIPAs), are exactly what their name implies, extra strength imperial pale ales. Imperial IPAs are uniquely American creations, originating in the late 1990's and exploding into the heart of the hop hungry American craft brewing scene in the early 2000's.

American Pale Ale

America's spin on an English pale ale, the American pale ale is similar to its English counterpart, but differs due to a brewer's use of American hops, malt, yeast, and water. The American pale ale will generally be cleaner and have less of a caramel malt profile, less body, and often more finishing hops. Overall, the American pale ale is refreshing and hoppy with an adequate malt base, which balances the beer.

Porter

The porter style is broad and covers a range of beers light brown to very dark brown/black in color. It originated in England as working class beer (appreciated, of course, literally by porters) and is believed to be the precursor to stouts.

Rye Beer

As their name suggests, rye beers are brewed with at least 20% rye malt and varying degrees of bitterness, although moderate to high hopping levels tend to draw out the unique tart rye flavors in an American rye ale.

Stout is a dark beer made using roasted malt or roasted barley, hops, water and yeast. Stouts were traditionally the generic term for the strongest or stoutest porters, typically 7% or 8% ABV.

Lager

Lager is a type of beer that is fermented and conditioned at low temperatures. Pale lager is the most widely consumed and commercially available style of beer in the world. Bock, Pilsner and Märzen are all styles of lager