

PHILLY CHEESESTEAK EGG ROLLS 10

shaved prime rib, bell peppers, onions, american cheese, spicy aioli

HOUSEMADE GARLIC MEATBALLS 10

rustic tomato sauce, crostini, parmesan cheese

ASIAN CHICKEN LETTUCE WRAPS 10

toasted peanuts, rice noodles, sriracha aioli

1 LB P.E.I. MUSSELS 16

pale ale steamed, andouille, garlic herb butter, dijon, grilled bread

TRUFFLE FRIES 10

parmesan cheese, roasted garlic aioli

PRETZEL & BEER CHEESE DIP 10

founders beer cheese dip, warmed braided pretzel, whole grain mustard

CHIPS & DIPS 10

tortilla chips, guacamole, fire-roasted salsa, queso - add two mini house margaritas for just \$4

CRAB CAKES 18

lemon mustard gioli, marinated tomato relish

ONION RINGS 10

panko breaded, spicy marinara, ranch dressing

PORK POT STICKERS 10

seared, dipping sauce

ALL-DAY BFAST

HUEVOS RANCHEROS 13

eggs your way, masa cake, pork belly, refried black beans, avocado, mexican cheese, ranchero sauce

CORNED BEEF SCRAMBLE 15

eggs your way, corned beef, mushrooms, roasted red peppers, spinach, asparagus, heirloom tomatoes, gouda, american cheese, breakfast potatoes

HAM & WHITE CHEDDAR CHEESE OMELET 12

smoked ham, white cheddar cheese, chives, breakfast potatoes



FLATBREADS

PESTO CHICKEN 14

sundried tomatoes, goat cheese, chicken, spinach

SOUTHWEST 14

black bean spread, corn, chicken, jalapeño crema, mixed cheese

PEPPERONI 14

mozzarella, pepperoni

MUSHROOM & SAUSAGE 14

romesco sauce, roasted forest mushrooms, gruyere cheese, spicy sausage

SANDWICHES

served with seasoned fries - substitute sweet potato fries \$2 or truffle fries \$4

PUB BURGER 14

double steak patties, bacon, cheddar, american cheese, lettuce, tomato relish, onion, pickle, brioche bun

JBOJ BURGER 15

double steak patties, cheddar, jalapeño bacon onion jam, truffle arugula, brioche bun

WISE MEN BURGER 15

double steak patties, smoked brisket, american cheese, onion ring, wise men distillery bourbon bbg sauce, brioche bun

GREEK FETA BURGER 15

double steak patties, grilled onion, spinach, sundried tomatoes, feta, tzatziki, brioche bun

BLTA SANDWICH 14

crispy bacon, lettuce, sliced tomato, avocado, sriracha aioli, grilled sourdough bread

ITALIAN MEATBALL SANDWICH 14

rustic tomato sauce, provolone cheese, toasted hoagie

General Manager: Jes Breu

BURGER FLIGHT 13

trio of mini bacon and cheese burgers
- pair with any three beer flight for \$3 off

ITALIAN GRINDER 14

capicola, salami, pepperoni, ham, lettuce, onion, provolone cheese, hot peppers, italian dressing, toasted hoagie

NASHVILLE HOT CHICKEN 13

crispy chicken, cayenne butter hot sauce, pickled slaw, brioche bun

BLACKENED WALLEYE 17

blackened michigan walleye, granny smith apple slaw, garlic aioli, potato roll

GRILLED CHEESE & PORTOBELLO 14

provolone, smoked gouda, cheddar cheese, portobello mushroom, pesto aioli, grilled sourdough bread

WARMED TURKEY WRAP 14

smoked turkey, smoked bacon, avocado, american cheese, lettuce, tomato, pesto aioli

Chef de Cuisine: Nick Aslanian

A SERVICE CHARGE OF 18% WILL BE ADDED TO PARTIES 8 OR MORE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain medical conditions

SOUP & SALADS

CHICKEN & WILD RICE SOUP 6

grilled chicken, garden vegetables, wild rice

TOMATO BISQUE SOUP 6

EVOO, chives

CHINESE CHICKEN SALAD 12

napa cabbage, grilled chicken, crispy wontons, miso-ginger dressing

TRADITITONAL CAESAR SALAD 11

crispy romaine lettuce, creamy caesar dressing, croutons, shaved parmesan cheese

GARDEN SALAD 11

avocado, cucumber, radish, cherry tomatoes, pickled onions, artichoke hearts, pea shoots, olives, pecorino cheese, champagne vinaigrette
- add nashville hot chicken \$5 or garlic herb sautéed shrimp \$5

Entrées

BAJA FISH TACOS 14

modelo beer battered cod, cabbage slaw, fresh pico, grilled lime, jalapeño crema

BARBACOA BEEF TACOS 14

street corn, cotija cheese, pickled jalapeno, mojo verde

STEAK FRITES 27

10oz grilled new york steak, red wine reduction, truffle fries

PERCH PLATTER 19

fried, coleslaw, tartar sauce, fries

SMOKED GRITS & SHRIMP 18

white grits, shrimp, andouille sausage, roasted shishito peppers, fried egg, smoked tableside

SALT & PEPPER SHRIMP 19

garlic butter, jasmine rice, cabbage slaw, pickled fresno chilis, scallions

CBK MAC & CHEESE 16

cavatappi pasta, creamy four cheese sauce, applewood smoked bacon, peas, caramelized onions

- add nashville hot chicken \$5 or garlic herb sautéed shrimp \$5

RIBEYE 39

14oz grilled ribeye steak, red wine reduction, wild mushrooms, truffle fri





CRAFT + BAR + KITCHEN



