

## Sharables

---

### Bavarian Soft Pretzels - \$10

Soft pretzel nuggets served with beer cheese and mustard

### Beer Cheese Nachos - \$10

House-made tortilla chips w/ beer cheese, salsa, scallions & jalapeno  
Add sour cream, onions, and lettuce at no charge.  
Add pork - \$5  
Add chicken - \$4

### Big Ol Pretzel - \$16

Giant pretzel served with beer cheese and mustard

### Grilled Pita & Hummus - \$10

Served with celery  
Upgrade to a platter w/ Kalamata olives, green olives, feta & tzatziki \$3

### Chips & Dips - \$12

House-made tortilla chips served with beer cheese, house salsa & guacamole

### Deep Fried Pickles - \$10

Served with your choice of chipotle mayo or ranch

### King of Wings - \$14

8 Boneless or 6 traditional served with celery and your choice of buffalo, tropical habanero, VJP BBQ, or garlic parmesan

NEW! Hot Honey sauce & Chipotle Dry Rub

Ranch or bleu cheese for dipping

Add Fries for \$3



## Taphouse Handhelds - Served with kettle chips \*

---

### Smash Burger - \$15

1/2 lb. House-blended patty, American cheese, beer braised onions, and bussin' sauce on a brioche bun

Add Fried Egg \$1

Add bacon \$2

Add extra patty \$4

Beyond Patty \$4

### Chicken Bacon Avocado Wrap - \$15

Fried or grilled chicken, cheddar cheese, lettuce, avocado, bacon & house-made avocado ranch

### VJP Pulled Pork Sandwich - \$15

House-made slow roasted pulled pork, VJP (Vanilla Java Porter) BBQ sauce, fried onions on a pretzel bun

### Chicken Tender Meal - \$15

Three tenders, fries and your choice of dipping sauce

Sauces: Ranch, garlic parmesan, buffalo, Bussin' Sauce, or VJP BBQ

Additional sauces .50/ea.

### Chicken Wrap - \$14

Grilled or fried chicken, ranch, lettuce, tomato, red onion, cheddar & sauce of your choice

### Gyro on Pita - \$14

Gyro with tzatziki, red onion, tomatoes & feta

<b>Sides:</b>
Kettle chips \$4
Chips & salsa \$4
Fries \$5
Onion rings \$5

**\*Substitute your kettle chips with any other side for an extra charge**

## Salads

---

### Michigan Salad - \$13

Romaine, red onion, dried cherries, glazed pecans, bleu cheese crumbles, green apple, served with house-made cherry vinaigrette on the side.

Add chicken \$4

### Side salad - \$4

Romaine, cucumber, red onion, tomato, ranch & cheddar

Add chicken \$4

## Tacos

---

### Rockin' Block Taco - \$4/ea.

Street-style tacos on flour tortillas with house pico de gallo, cheddar & house guacamole.

Choice of pork carnitas or grilled chicken

## Happy Hour: M-Th | 3pm-6pm


**\$1 Off ALL beer, cocktails, & spirits**


**\$10 for a pint & an order of soft pretzels or fried pickles**




# Craft Brews


# menu


**Dirty Blonde - 4.5% - \$6**  
Wheat ale brewed with orange peel and coriander. **Tropical, Strawberry, and Peach Variant available (Variants are 4%)** 


**Christmas Ale - 6.1% - \$7**  
Deep amber ale with raisin and toffee flavors of a deep Caramel malt and a light touch of Honey malt. 


**All The Thiols - 3.6% - \$7**  
Low ABV Session IPA with white grape juice 


**Grand Rapids City Juice - 6.5% - \$7**  
Hazy IPA, orange and grapefruit combined with Citra, Cascade & Zythos hops. 


**Pumpkin Spice Latte - 6% - \$7**  
Not pumpkin or coffee, but elegantly spiced. Cinnamon, nutmeg, vanilla, and coffee with dark malt and a hint of honey, with flaked barley. 


**POG-O-Licious - 6.5% - \$7**  
Passion fruit, orange, and guava IPA 


**Atwater IPA - 6.4% - \$7**  
Midwest IPA, Cascade and Centennial hops. 


**Atwater Brown - 5.2% - \$6**  
Brown, malty, medium bodied with a hint of caramel 


**Kōkua - 4.7% - \$7**  
Crafted for a Cause: Vibrant blend of berry aroma & citrusy/grassy flavor in Kokua Session IPA. Every purchase supports Maui wildfire relief efforts. Cheers to good beer and a great cause! 


**Vanilla Java Porter - 5% - \$6**  
English porter with coffee and vanilla. 

**Detroit Pale Ale - 5.2% - \$6**  
American Pale Ale has a moderate body and a crisp piney finish from American hops. 

**D-Light - 4.2% - \$6**  
95 calories and 2.6 grams of carbs, this Ultimate Craft Beer is perfect for enjoying a Tigers game 


**Hey Diddle Diddle! - 4.2% - \$7**  
This beer is made with apricot, orange, and rose petals, and a percentage of sales goes to the Michael Sadler Foundation. 

**Lip Lock Cherry Stout - 6% - \$7**  
Very smooth and mild stout enhanced with the addition of Montmorency Tart Cherry juice. 

**Fruit Guru - 5.5% - \$7**  
Flavored fruit ale brewed with Magnum Hops, 2 row pale malt, light caramel malt. Leads to an easy drinking fruit punch popsicle flavor. 

**Tangerine Dream Elixir - 5% - \$8**  
Intense tangerine and real vanilla, enriched with creamy lactose. A sip transports you to the joy of chasing the ice cream truck on hot summer days.

**\*MADE WITH LACTOSE\***   
-\$1 Upcharge for flights

**Detroit Hustles Harder - 9.2% - \$9**  
Made with American grown hops, DHH offers a smooth and refreshing taste with notes of berries and citrus.   
-7 oz. Pour  
-\$1 Upcharge for flights


## Cider

**Dry Cider - 6.4% - \$7**  
It's dry.

**Sweater Weather - 6.7% - \$7**  
Cozy Chai spices. Snuggle up and sip this favorite.

**\*\$1 Upcharge for flights**

## Flights & Growlers

**Flights - \$12**   
Four 5oz. samples

**Growlers - \$14 - \$21** 