



dinner menu

appetizers

pierogi

Michigan-made Polish dumplings stuffed with cheddar cheese and potato, fried and topped with cheddar, bacon and scallions. Served with sour cream. \$9

mushroom pierogi

Michigan-made Polish dumplings stuffed with mushrooms, fried and topped with muenster and mozzarella cheeses. Served with a creamy dill sauce. \$9

focaccia pomodora

Homemade focaccia crust topped with sweet pepper pomodoro sauce, grilled chicken, beer-caramelized onions, muenster and mozzarella cheeses and fresh arugula. \$9

cheese plate

Red pepper goat cheese, smoked gouda, extra sharp cheddar and soft-ripened brie glazed with red wine balsamic syrup. Served with crostini. \$12

roasted garlic

Two heads of sweet roasted garlic, grilled red peppers, chive cream cheese, olive tapenade and pesto. Served with garlic crostini. \$12

mediterranean plate

Spicy tomato hummus and original hummus with quinoa tabouli, olive tapenade and feta cheese. Served with pita. \$11

southern fried chicken strips

Seasoned and fried to crispy perfection. Served with your choice of: ranch, bleu cheese, jerk sauce, chipotle mayo, honey mustard, honey, creamy dill, cherry barbecue or buffalo dipping sauce.

1 pound \$12 • 1/2 Pound \$7

loaded nachos

Tortilla chips topped with spicy black beans, shredded chili-lime chicken, sharp cheddar, fiesta corn, sliced jalapenos, salsa verde and sour cream. \$12

nachos

Tortilla chips topped with spicy black beans, pepper jack cheese, shredded lettuce, onions, salsa roja and sour cream. \$10

salads & soups

Homemade dressings: ranch, bleu cheese, cherry almond vinaigrette, honey mustard, caesar, balsamic vinaigrette, spiced wine vinaigrette, 1000 island

poached pear & walnut salad

Spinach and arugula topped with slices of fresh pear poached in spiced red wine along with clementines, toasted walnuts and a wedge of brie. Served with spiced wine vinaigrette. \$10

salmon caesar salad

Romaine, croutons and aged parmesan tossed in caesar dressing and topped with a blackened salmon fillet. \$11

taco salad

Crisp tortilla chips layered with crumbled black bean burger, romaine lettuce, shredded cheese, jalapenos and fiesta corn. Served with salsa roja and sour cream. \$10

cherry almond chicken salad

Spinach and romaine topped with grilled chicken, crumbled bleu cheese, dried Michigan cherries and toasted almonds with cherry almond vinaigrette. \$11

house salad

Spinach and romaine topped with peppers, cucumbers, red onion and shredded carrots with your choice of homemade dressing. \$4

homemade soup

A rotating selection made fresh in-house.
cup \$3 • bowl \$5

to our vegetarian friends...

We have non-meat substitutes for many of our entrees and all of our sandwiches and salads. Please ask your server about the vegetarian and vegan options available.

our food philosophy...

At Arbor Brewing Company we believe it is important to know where your food comes from, and that food sourced close to home is fresh, nutritious and delicious.

All of our sauces, dressings, tortillas and desserts are made in-house using natural ingredients which are locally or sustainably sourced whenever possible.

Our commitment to using local businesses whenever possible is stronger than ever. Please ask your server for more information regarding vendors and suppliers.

sandwiches & burgers

Served with thin-cut, homemade potato chips and a pickle unless otherwise noted. Add fries, onion rings or seasonal vegetable for 2.00 or sweet potato fries for \$2.50.

drunken chicken sandwich

IPA-marinated, free-range chicken breast, roasted garlic goat cheese, basil pesto, spinach and red onion on a sesame bun. \$10

bbq pork sandwich

Pulled pork slow-cooked in homemade Michigan cherry barbecue sauce. Topped with creamy coleslaw and served on a multigrain bun. \$11

add a slice of cheese for \$1

falafel burger

A garbanzo bean patty with feta, yogurt dill sauce, red onion, spinach and spicy tomato hummus on a sesame bun. Served with hummus and vegetables. \$11

delaware reuben

Thinly-sliced all-natural beef pastrami, coleslaw, swiss cheese and 1000 island dressing on grilled rye. \$11

club sandwich

All-natural turkey, crispy bacon, lettuce, tomato, cheddar cheese and mayo layered on three slices of grilled wheat. \$11

Add fries, onion rings, steamed rice or seasonal vegetable for \$2.00 or sweet potato fries for \$2.50 to any sandwich or burger.

arburger*

1/3 pound premium grass-fed, dry-aged, locally-sourced beef topped with chipotle mayo, chive cream cheese, beer battered onion rings, lettuce and tomato. Served on a sesame bun with a side of sweet potato fries and chipotle mayo dipping sauce. \$13

beer-battered tempeh sandwich

Tempeh patty, beer-battered and fried, and topped with creamy coleslaw. Served on a multigrain bun. \$10

build your own burger

Served on your choice of a sesame bun or multi-grain bun with any three toppings.

hamburger*	\$11
michigan black bean burger	\$10
tempeh burger	\$10

Toppings

lettuce, tomato & onion	hummus
pickle chips	spicy tomato hummus
cucumber slices	bbq sauce
fresh spinach	jerk sauce
beer-caramelized onions	garlic goat cheese
sautéed red peppers	feta
herb-sautéed mushrooms	cheddar
jalapeno slices	crumbled bleu cheese
black olives	pepperjack
olive tapenade	swiss
salsa roja or salsa verde	smoked gouda

build your own grilled cheese

Your choice of cheese served on grilled wheat with any three toppings listed above. \$8

entrees

fish & chips

Hand-cut Lake Superior whitefish fried in ABC beer batter. Served with fries and coleslaw. \$14

fettuccine aurora

Blackened chicken breast served over fettuccine tossed in a combination of creamy parmesan alfredo sauce and sweet red pepper pomodoro sauce. Served with a side of garlic bread. \$13

macaroni & cheese

Cavatelli pasta in a cheddar, smoked gouda and muenster sauce. Layered with spinach, beer-caramelized onions, red peppers, bacon and breadcrumbs. \$13

tacos

Two soft corn tortillas served with salsa, sour cream, a side of black beans and rice and your choice of:

chili-lime chicken, cheddar, shredded lettuce, onion and salsa verde. \$12

crumbled black bean burger, cheddar, fiesta corn, shredded lettuce and salsa verde. \$10

cajun-seasoned whitefish, cajun tartar, cheddar, shredded lettuce, onion and salsa roja. \$12

andouille & salmon etouffee

A blackened salmon fillet over a classic cajun stew made with peppers, celery and spicy andouille sausage, served with steamed rice. \$15

veggie jambalaya

A spicy, citrus-finished Cajun stew made from smoky veggie sausage, peppers, onions, celery, tomatoes, red beans and black eyed peas, served over steamed rice. \$11

grilled salmon

Farm-raised salmon grilled with an apple cider glaze and topped with honey mustard butter. Served with green onion mashed potatoes and a seasonal vegetable. \$15

beef & mushroom pie

Shredded grass-fed beef, smoky bacon, root vegetables and mushrooms smothered in gravy and topped with puff pastry. Served with a side of mashed potatoes. \$14

kids' menu

Served with choice of homemade potato chips, apple slices or carrot sticks. Add fries or the seasonal vegetable for \$1 or sweet potato fries for \$2.

grilled cheese sandwich	\$4
homestyle chicken tenders	\$5
macaroni & cheddar cheese	\$5
1/4 pound burger on challah bun	\$6
cheese quesadilla on corn tortillas	\$4
bbq pork on challah bun	\$6
macaroni pomodoro	\$4

We reserve the right to add a 20% gratuity for parties of seven or more to compensate our hardworking staff.

* Can be cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness.