



late night 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.

1/2 Pound \$7 • 1 pound \$12

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

basket of fries

Plain, garlic or cajun. \$5

Sweet potato. \$8

beer-battered onion rings

Sliced thick and fried in house beer batter. \$6

chips and dips

With salsa. \$5

With spicy black bean dip. \$5

Combo of spicy black beans and salsa. \$7

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

Served with thin-cut, homemade potato chips and a pickle unless otherwise noted. Add fried, 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

beer-battered tempeh sandwich

Beer-battered tempeh patty served with creamy coleslaw. Served on a multigrain bun. \$10

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.

entrees

fish & chips

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

fish tacos

Two soft corn tortillas filled with cajun-seasoned whitefish, cajun tartar, cheddar, shredded lettuce and onion. Served with salsa roja, sour cream and a side of black beans and rice. \$12

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. \$12

build your own

Served with thin-cut, homemade potato chips and a pickle. Served on your choice of a sesame bun or multi-grain bun with any three toppings.

michigan black bean burger \$10

tempeh burger \$10

toppings

lettuce, tomato & onion	spicy tomato hummus
pickle chips	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
	bacon

build your own grilled cheese

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

black bean tacos

Two soft corn tortillas filled with crumbled black bean burger, cheddar, fiesta corn and shredded lettuce. Served with salsa verde, sour cream and a side of black beans and rice. \$10

chili-lime chicken tacos

Two soft corn tortillas filled with chili-lime chicken, cheddar, shredded lettuce, onion, sour cream and a side of black beans and rice. \$12