



lunch 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

mediterranean plate

Original hummus and spicy tomato 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 piled with spicy black beans, shredded chili-lime chicken, sharp cheddar, fiesta corn, sliced jalapenos, salsa verde and sour cream.
full portion \$12 • 1/2 portion \$8

nachos

Tortilla chips topped with spicy black beans, pepper jack cheese, shredded lettuce, onions, salsa roja and sour cream.
full portion \$10 • 1/2 portion \$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.

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

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

Sandwiches & burgers are served with thin-cut, homemade potato chips and a pickle unless otherwise noted.

salmon caesar wrap

Blackened salmon & romaine lettuce tossed in caesar dressing and parmesan wrapped in pita. \$10

chicken blt wrap

Fried chicken strips, crispy bacon, lettuce, tomato and chipotle mayo wrapped in pita. \$9

falafel burger

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

drunken chicken

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

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

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

macaroni & cheese

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

full order \$13 • half order \$8

beer-battered tempeh

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

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

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

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 rojo 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

kids' menu

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

grilled cheese sandwich on wheat	\$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.