

Menu



Our full dinner menu is available Sunday–Thursday until 10 pm, Friday and Saturday until 11 pm.
We also offer a late night menu until midnight every night.

Appetizers

Roasted Garlic Plate

Sweet roasted garlic, chive cream cheese, olive tapenade, roasted red peppers, garlic toast \$12

Focaccia Dough Pizzas

Three Cheese: Arrabiata sauce, monterrey jack, mozzarella and cheddar cheeses \$9

Chicken & Pesto: Seasoned chicken with pesto and Sharp cheddar cheese \$10

Blackened Chicken Quesadillas

Generous portion of hand pressed flour tortilla folded over sharp cheddar and blackened chicken breast and toasted on a hot griddle. Served with a side of salsa. \$10

Spicy Black Bean Nachos

Ann Arbor Tortilla Factory chips with spicy black beans, pepper jack, and salsa. Sour cream upon request \$9

Charro Bean and Blackened Chicken Nachos

Tortilla chips topped with charro beans, blackened chicken breast, sharp cheddar, and salsa. Sour cream upon request \$11

Southern Fried Chicken Strips

Chicken breast seasoned with our house recipe breading and fried to crispy perfection. With ranch, BBQ, or honey mustard sauce 8 oz portion \$6 16 oz portion \$10

Pierogies

Polish potato dumplings stuffed with cheese and potato. Flash fried and topped with shredded cheese, scallions and bacon. Sour cream upon request \$7

Jalapeno and Four Cheese Ravioli

Lightly breaded and served with our red pepper sauce \$9

Snacks

ABC Beer Battered Onion Rings

Sliced thick and fried in our house beer batter \$5

Tortilla Chips & Dips

Ann Arbor Tortilla Factory Chips served with salsa \$5
with spicy black bean dip \$5
with salsa and bean dip combo \$7

Homemade Roasted Red Pepper Hummus

Served with tortilla chips or pita bread \$7

French Fries

Plain, Garlic or Cajun \$4

Sweet potato with horseradish cream sauce \$6

Sides: Vegetable of the day, pierogies, potato chips, tortilla chips, charro beans, black beans, cilantro-lime rice \$2

Entrees

Margarita Grilled Salmon

Margarita marinated 8 oz grilled salmon filet, cilantro-lime rice, lightly sautéed julienne peppers & broccoli. Please allow extra time for the preparation of this item \$15

Fish and Chips

Our best-selling entree is a half pound of Atlantic cod dipped in house beer batter, fried golden brown, and served with french fries \$11

Vegetable Ravioli

Vegetable-filled ravioli, mildly spicy arrabiata sauce, sautéed spinach, aged parmesan and garlic toast \$12

Penne Pasta with Blackened Chicken

In a white wine, roasted garlic and asiago cream sauce, with aged parmesan and garlic toast \$14

Southwest Plates

Southwest plates are all made with our hand-pressed tortillas and served with homemade vegetarian charro beans & cilantro-lime rice. Chips and salsa may be substituted for beans and rice. Sour cream upon request.

Spicy Black Bean Burrito

Spinach tortilla filled with spicy black beans, cilantro-lime rice and pepper jack cheese. Topped with enchilada sauce and shredded lettuce \$9

Grilled Cajun Chicken Burrito

Flour tortilla, grilled cajun chicken, spicy black beans, cilantro-lime rice and shredded sharp cheddar. Topped with enchilada sauce and shredded lettuce \$11

Our Famous Fish Tacos

Flour tortillas, seasoned white fish, cajun tartar sauce, lettuce, onion, salsa and shredded cheese trio \$10

Crumbled Black Bean Tacos

Spinach tortillas, black bean burger crumbles, lettuce, onion, salsa and shredded cheese trio \$9

Blackened Chicken Tacos

Flour tortillas, blackened chicken breast, lettuce, onion, salsa and shredded sharp cheddar \$10

Homemade Goodness

Our flour and spinach tortillas, salsa, enchilada sauce, cilantro-lime rice, charro beans, spicy black beans, red pepper sauce, arrabiata sauce, cucumber yogurt sauce, roasted red pepper hummus, soups and desserts are all made from scratch in our own kitchen.

Sandwiches

All burgers and sandwiches are served with thin cut homemade potato chips and a pickle. Fries available for \$1. *Tempeh or Black Bean burger may be substituted on any sandwich for no additional charge.*

Drunken Chicken with Goat Cheese & Pesto

Char-grilled free range chicken breast marinated in our cask I.P.A.; roasted garlic goat cheese, pesto, spinach, and red onion on an onion roll \$9

Portabella Strip Sandwich

Lightly breaded and fried portabella strips with red onions, bell peppers, Swiss cheese and lettuce on a grilled hoagie bun with cucumber yogurt sauce \$10

Grilled Georgia Reuben

All natural smoked turkey, Swiss cheese, coleslaw and 1000 island dressing on Ed's Bread's Reuben rye \$8

Grilled Corned Beef Reuben

Corned beef, Swiss cheese, sauerkraut and 1000 island dressing on Ed's Bread's Reuben rye \$9

The Club Sandwich

All natural smoked turkey, bacon, lettuce, tomato and mayo on grilled wheat \$8

Tempeh Superburger

Flavorful low-fat vegan patty made from soybeans, brown wehani, wild rice and onions marinated in soy sauce, lemon juice and garlic. With red pepper hummus, sliced cucumber, red onions on a whole grain bun \$9

Black Bean Burger

Vegetarian bean patty with sharp cheddar and salsa on a whole grain bun \$8

Natural Beef Burgers*

Hamburger: On an onion roll with leaf lettuce, red onion, and pickles \$8

BBQ Bacon Cheeseburger: with bacon, BBQ sauce, sharp cheddar, sautéed onions on an onion roll \$10

Jerk Burger: with melted bleu cheese and five alarm spicy Jamaican jerk sauce on an onion roll \$10

Patty Melt: with sautéed onions and Swiss cheese on grilled Reuben rye \$9

Our beef is from Creekstone Farms who guarantee no antibiotics, no added hormones, no growth promoting drugs, no artificial ingredients, 100% Vegetarian Diet, source-verified to ranch of birth, humane animal handling.

**Can be cooked to your specifications. Consuming raw or under-cooked meats is not recommended as they may increase your risk for foodborne illness.*

Salads

Tempeh or black bean burger may be substituted for meat on any salad for no additional charge.

Cran-Cherry Chicken

Organic spring mix, chargrilled chicken breast, crumbled bleu cheese, toasted almonds and house cran-cherry vinaigrette \$10

Margarita Marinated Salmon Salad

6 oz margarita marinated grilled salmon filet, organic spring mix, red onions, cucumbers, shredded carrots, red and green peppers \$12

Blackened Chicken or Salmon Caesar

Romaine, blackened chicken breast or grilled salmon, Caesar dressing, croutons and freshly grated aged parmesan with salmon \$12 with chicken \$9 plain \$7

Taco Salad

Crisp tortilla chips layered with spicy black beans, romaine lettuce, bell peppers, onions, shredded three cheese trio, and salsa. Served with your choice of cajun chicken or bean burger. Sour cream upon request \$10

House Salad

Romaine and baby spinach, red onions, cucumbers, julienne red & green peppers, shredded carrots \$3

Dressings: bleu cheese, Caesar, cran-cherry vinaigrette, ranch, 1000 island, fat free honey mustard, balsamic vinaigrette

Soups of the Day

Made from scratch daily Bowl \$4 Cup \$2

Desserts

All of our desserts are made from scratch. Top your dessert with a scoop of Calder Dairy all natural vanilla ice cream for \$1.

Porter Pecan Square

Made with our Milestone Cask Porter, this home-style dessert is rich, gooey and delicious \$5

Cheesecake Brownie

A dense flourless brownie made from dark chocolate and coffee. Topped with a layer of our own rich house-made cheesecake \$6

Old Fashioned Apple Bake

Baked Granny Smith apples, brown sugar and cinnamon topped with our house streusel \$4

Irish Sundae

Vanilla ice cream, crème de cacao, Bailey's Irish Cream, whipped cream, chocolate sauce and a cherry.
Must be 21 \$7

Think Global Eat Local

There is an eater's rebellion building steam across the nation, around the globe, and right here at Arbor Brewing Company. This is the first in a series of gradual menu alterations that over the course of this year will transform our food and our business with a few simple goals in mind.

We're going au natural. Our first step is to clean out our cupboards and get rid of all of the processed ingredients that have crept into our kitchen over the years. We're scouring the labels on all of the condiments and dressings and sauces and replacing anything that contains high fructose corn syrup or recombinant bovine growth hormone or a host of other unnatural and potentially hazardous food-like substances.

We're choosing organic. Fresh, organic foods have more vitamins, minerals and antioxidants. And they are environmentally responsible and sustainable. And since not all sustainable products are organic and not all organic products are sustainable, we're looking beyond organic labeling to make sure our products meet the spirit and not just the letter of the organic movement.

Smoking is permitted in our game room and on the patio only. For the comfort of all of our guests we thank you for not smoking cigars or scented cigarettes indoors. We reserve the right to add a 20% gratuity for parties of 7 or more to compensate our hard working staff. If you require more than one check, please let your server know when you place your order. **We regret that we can not split checks more than four ways.**

We're buying local. Our next step is to look at literally every ingredient and item on the menu and figure out if it can be locally sourced. This menu revision includes the following all natural local additions: milk, butter, sour cream, and ice cream from Calder Dairy and Farm, bread from Ed's Breads, Ravioli from Mama Muccis, and corn chips from the Ann Arbor Tortilla Factory.

We're making it from scratch. One of our strategies for ridding our kitchen of processed foods is to make more of our own items from scratch. On this menu we're introducing our own tortillas, salsa, spicy black beans, charro beans, enchilada sauce, and cilantro-lime rice in addition to our homemade desserts and soups.

We're showing respect for the animals we eat, the soil that sustains us, and the people who make their living bringing food to our tables, and of course you - the guests who dine with us. For more information or to follow our progress, please visit our website www.arborbrewing.com. Our next menu revision will be out on June 2. In the meantime we will continue to make changes to recipes to incorporate new natural local foods.