

BILL OF FARE

Soft Pretzel

\$4.00

Choose from German Hot, Bavarian Sweet, Yellow, Honey Mustards
or Beer Cheese Dip (+2.00)

Gourmet Mixed Nuts

\$3.75

Cup of Cashews, Almonds, Brazil Nuts, Pecans, and Macadamia Nuts.

Chips and Salsa

\$4.00

Michigan Made White Corn Chips. Add Beer Cheese for 2.00

Hummus and Pita Plate

\$6.00

Hummus Drizzled in Extra Virgin Olive Oil and Hungarian Paprika. Served with Spanish Olive Mix.

À La Carte Cheeses and Meats \$Varies

Ask your server for a current list.

Old World Sausage Plate

1/\$6.00

Choose From

2/\$10.00

Kasekramer - Austrian Kielbasa stuffed with Emmental Cheese

Bratwurst - The Classic German Sausage

3/\$14.00

Weisswurst - The Sausage of Bavaria and Oktoberfest

Locally Made Brinery Sauerkraut, and Bread

Choose from German Hot, Bavarian Sweet, Honey, or Yellow Mustards; or German Curry Sauce

Beverages

\$2.50

Root Beer, Ginger Ale, Vanilla Cream, Cherry Cream Soda
Lemon, Orange, Blood Orange, Grapefruit San Pellegrino & Iced Tea

Pellegrino Water, Apple Izza, Coke, Diet Coke, Sprite

\$2.00

Coffee

\$2.50 - \$3.50

Ristretto, Espresso, Macchiato, Café Latte, Flat White, Cappuccino

Café, Café Barista, Americano, or Latte Macchiato

Whole or Oat Milk, Cream and Sugar on request

Ice Cream Bars

\$2.00 / \$5.00

BEER LIST

- 1 Vargdricka Based on the daily drink of the Vikings. Bittered with Juniper, Bog Myrtle, and rounded out with a light honey sweetness and gentle smoke. A Brewery Becker favorite 6.2%
- 2 Belgian Single The weakest of the monastery ales of Belgium. Pale and crisp with the classic Belgian spiciness. 4.6%
- 3 Citra Session IPA A heavily dry hopped Citra session IPA. Pale and aromatic. 4.4%
- 4 Cap'n Strawberry Corn, oats, and sugar combine with strawberries for that Saturday morning taste. 6.3% 12oz
- 5 Blue Spruce Stout A rich sweet stout bittered with a gentle blend of spruce and hops. 5.5%
- 6 Kölsch The traditional beer of Köln (Cologne) Germany. Very pale, light, and easy drinking. Similar in ways to a Pilsner, tho with a smaller hop profile and the ale like notes of pear or apples. 4.6%
- 7 North Coaster A 100% Michigan Cashmere and Neomexicanus hopped IPA. 6.3%
- 8 Heather Ale A nicely balanced amber beer bittered with heather tips as well as hops. 5.0%
- 9 Fruit Braggot Intense fruit flavors dominate in this traditional braggot, a mix of finished beer refermented with honey. 17.1% 5oz
- 10 Roggenbier Regensburg's answer to Munich's Hefeweizen. This beer has a full rich body with a creamy lingering finish. 5.0%
- 11 1871 Wiener A classic Victorian lager. Originally from Schwechat, Austria Malty with a distinct toast note and mild hop bitterness. 4.2%
- 12 Witbier A wheat beer with coriander and orange zest. An extinct style revived by Pierre Celis in Hoegaarden Belgium in the 1960s. 5.0% Not CRG
- 13 Hefeweizen The classic wheat beer of Bavaria. Smooth and creamy with banana and clove like flavors produced by the yeast. Little bitterness. A Brewery Becker Favorite. 5.6%
- 14 Tripel Pale and dry with a spicy kick. Originally made by the monks of the Westmalle monastery in Belgium. 9.3% 12oz Not Crafted to Reduce Gluten
- St. Basil's A Belgian Dark strong. Carmel and malt balance out with the kick of alcohol. Finishes with a lingering sweetness. Proceeds goto educational opportunities. Brewed with goodness, discipline, and knowledge. 10.8% 22oz Bottle \$12.00
- Kriek A Belgian style wild ale with a moderate malt character. Aged on huge quantities of whole Michigan cherries. Malty and fruity. 6.0% 22oz \$12.00
- Chartier A mixed fermentation Framboise Lambic. Made with unmalted wheat, a traditional turbid mash, an extremely long boil, huge amount of aged hops, and a massive amount of raspberries. Barrel aged for nearly two years. Tart, Fruity, vinous, and a tad funky. 5.8% 750ml \$17.00