



ON TAP

### CRISP & BRIGHT

**BUD LIGHT • PALE LAGER • 4.2% • St. Louis, MO** 16oz \$3.50 • 22oz \$4.75  
Bud Light is brewed with a malt and hops ratio different from Budweiser for a distinctively crisp taste with fewer calories. 54oz \$9.50

**MILLER LITE • PALE LAGER • 4.2% • Milwaukee, WI** 16oz \$3.50 • 22oz \$4.75  
The Miller Lite recipe uses a unique blend of choice Saaz and Pacific Northwest hops and a significant amount of caramel malt. 54oz \$9.50

**COORS LIGHT • PALE LAGER • 4.2% • Golden, CO** 16oz \$3.50 • 22oz \$4.75  
First, aged (lagered) below freezing to give our beer its crisp taste. Then it's filtered cold so that it gets that brilliant, bright appearance. 54oz \$9.50

**PABST BLUE RIBBON (PBR) • PALE LAGER • 4.7% • Los Angeles, CA** 16oz \$3.50 • 22oz \$4.75  
Selected as America's Best in 1893. 54oz \$9.50

**BUDWEISER • PALE LAGER • 5% • St. Louis, MO** 16oz \$3.50 • 22oz \$4.75  
Brewed using a blend of imported and classic American aroma hops, and a blend of barley malts and rice resulting in unparalleled balance and character. 54oz \$9.50

**STELLA ARTOIS • PALE LAGER • 5.2% • Leuven, Belgium** 16oz \$6 • 22oz \$7.25  
Premium European lager of noble traditions that is still brewed using natural ingredients in the same processes of mixing and fermentation used in the old days.

**LABATT BLUE • PILSNER • 4.7% • Toronto, Canada** 16oz \$3.50 • 22oz \$4.75  
Hallertau hops, 2-row malted barley & Canadian barley, clean refreshing taste with distinct hop aroma, delicate fruit flavor and a slightly sweet aftertaste. 54oz \$9.50

### HOPPY

**BELL'S LIGHT HEARTED ALE • IPA • 3.7% • Comstock, MI** 16oz \$6 • 22oz \$7.25  
Enjoy all the benefits of a light beer, with the flavor and quality you would expect from Bell's. Light Hearted™ is aromatic, balanced, and incredibly easy-drinking.

Only 110 calories, yet all the Heart.

**FOUNDERS ALL DAY IPA • IPA • 4.7% • Grand Rapids, MI** 16oz \$6 • 22oz \$7.25  
Naturally brewed with a complex array of malts, grains and hops. Balanced for optimal aromatics and a clean finish.

**BELL'S TWO HEARTED ALE • IPA • 7% • Comstock, MI** 16oz \$6.50 • 22oz \$7.25  
Citrusy & piney IPA with 100% Centennial hops.

**SHORTS HUMA-LUPA-LICIOUS • IPA • 7.7% • Bellaire, MI** 16oz \$7 • 22oz \$8  
This gem is honored with the name of the hop plant, Humulus lupulus, and is Short's best selling India Pale Ale.

**BELL'S OFFICIAL • NE/HAZY IPA • 6.4% • Comstock, MI** 16oz \$6.25 • 22oz \$7.50  
Complex peach, stone fruit and tropical notes with a dry finish and balanced bitterness.

**PERRIN BLACKBERRY IPA • FRUIT IPA • 5% • Comstock Park, MI** 16oz \$6.50 • 22oz \$7.75  
This seasonal brew combines the tart sweetness of ripened Blackberries along with an aromatic floral bouquet of fresh hops, sit back with this beer and enjoy the change of the seasons wherever you are.

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## TOASTED & NUTTY

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**NEW BELGIUM FAT TIRE** • AMBER ALE • 5.2% • Montréal 16oz \$6 • 22oz \$7.25

Fat Tire Amber is the easy-drinking Amber Ale born in Colorado from New Belgium Brewing Company, a certified B-Corp.

Visual: Clear, amber and bright with white lacing.

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**BLACK AND TAN** • DARK MILD • Douglas, MI 16oz \$7 • 22oz \$8.25

A perfect pairing of Guinness Stout and Arcadias Jaw-Jacker Ale

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**RIGHT BRAIN SATISFACION ESB** • ESB • 6% • Traverse City, MI 16oz \$6.50 • 22oz \$7.50

This brew is copper-caramel in color and has a gentle, oh, so gentle, hoppy malt finish. Not bitter, just smooooooth!

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**HOFBRAU OKTOBERFEST** • OKTOBERFEST • 6.3% • München, Germany 16oz \$6.75 • 22oz \$7.50

Modern style Oktoberfest. Like a Helles brewed to "Fest" strength. Blonde in color. Spicy, noble hops along with some maltiness. Enjoyable, honey-like finish.

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## DARK & ROASTED

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**GUINNESS** • DRY STOUT • 4.2% • Dublin, Ireland 16oz \$7 • 22oz \$8.25

Rich and creamy. Distinctively black. Velvety in its finish. This iconic beer is defined by harmony.

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**RIVER'S EDGE DIRTY FRANK STOUT** • STOUT • 6.7% • Milford, MI 16oz \$7.75 • 22oz \$8.50

A full bodied stout made with Mild, Brown, Rye and Smoked malts, and a bit of molasses. Roasty and chocolatey, yet smooth and balanced.

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**ELLISON TIRAMISU STOUT** • STOUT • 8% • East Lansing, MI 16oz \$7.25 • 22oz \$8

In Italian, Tiramisu means "pick me up." Inspired by the coffee flavored Italian dessert, this rich, full bodied stout is guaranteed to do just that.

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## FRUITY & SPICY

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**BLUE MOON BELGAIN WHITE** • BELGIAN ALE • 5.4% • Denver, CO 16oz \$5.50 • 22oz \$6.50

A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.

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**SHORT'S SOFT PARADE** • FRUIT BEER • 7.5% • Bellaire, MI 16oz \$7 • 22oz \$8

Short's Flagship Fruit Ale brewed with pureed strawberries, blueberries, raspberries, and blackberries

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**ARCADIA JAW-JACKER** • SPICED BEER • 6% • Michigan, MI 16oz \$6.75 • 22oz \$7.75

This spiced amber-wheat ale is brewed using the finest malted barley and little wheat for mouthfeel.

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**SAM ADAMS CHERRY WHEAT** • WHEAT ALE • 5.3% • Boston, MA 16oz \$6.25 • 22oz \$7.50

Crisp and fruity with a hint of honey, this ale brewed with Michigan cherries is light on the palate, yet full of surprising depth and flavor. The cherries contribute a tart fruit character, while a touch of honey adds a slight sweetness.

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**ONE WELL WHOPPY** • WHEAT ALE • 5.5% • Kalamazoo, MI 16oz \$6.75 • 22oz \$7.75

Whoppy is a hoppy wheat ale with a golden orange color and a mouthful of flavor.

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**ANGRY ORCHARD BLACK ORCHARD** • CIDER • 4.6% • Cincinnati, OH 16oz \$7 • 22oz \$8.25

A perfect pairing of Crisp Apple Angry Orchard, and Guinness Stout.

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**ANGRY ORCHARD CRISP APPLE** • CIDER • 5% • Cincinnati, OH 16oz \$5.75 • 22oz \$7

A balance of sweetness and bright acidity from apples and dryness of traditional cider making, resulting in a refreshing hard cider with crisp apple flavor.

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**VANDER MILL BLUISH GOLD CIDER** • CIDER • 6.5% • Spring Lake, MI 16oz \$7.50 • 22oz \$8.25

A delicate harmony of local Michigan blue berries and apples are the foundation of this cider. The balance of fruit-forward flavor and tart acidity is worth its weight in gold.

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