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W.H. ALES  
BREW PUB

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(989) 778-2348

### BREW BITES

#### Wilson's Homemade Cheese Curds

Savor the crunch of our golden nuggets, deep-fried to perfection. Served with a side of marinara. **\$12**

#### Steak Bites

Juicy steak bites sizzled atop a crispy flatbread crust, layered with melted baby Swiss cheese, served with zip sauce and au jus. **\$12**

#### Ginormous Brewhaus Pretzel

A freshly baked jumbo-sized soft pretzel served with a side of beer cheese. Feeds four people. **\$15**

#### BBQ Chicken Flatbread

Tender grilled chicken generously layered on a crispy flatbread crust, topped with cherry barbecue sauce, melted cheddar cheese, and red onions. **\$12**

#### Pork Pot Stickers

Savory dumplings filled with a delicious blend of pork, ginger, garlic, and scallions. Pan-seared to golden perfection, they come served on a side of mixed greens and drizzled with sweet chili sauce. **\$11**

#### Brewmaster's Onion Ring Tower

Thick-cut onions dipped in our signature beer batter, fried to a perfect golden brown. Served with zesty dipping sauce. **\$10**

#### Spinach Artichoke Bacon Spread

A decadent blend of creamy spinach, tender artichoke hearts, and crispy bacon bites, served warm with tortilla chips and pita bread. **\$11**

### WINGS

✦ Wings served with one (1) dipping sauce of your choice, Ranch or Blue Cheese. Additional 4oz sauces are 75¢ each. ✦

6 Traditional	<b>\$8</b>	Boneless	<b>\$9</b>
10 Traditional	<b>\$13</b>	Boneless	<b>\$14</b>
15 Traditional	<b>\$17</b>	Boneless	<b>\$18</b>

#### Wing Sauces

- BBQ
- Teriyaki
- Garlic Parmesan
- Sweet Red Chili
- Jamaican Jerk
- Buffalo
- Mango Habanero
- Hot Honey

#### Dry Rubs

- Lemon Pepper
- Garlic Pepper
- Ranch
- Cajun

### ENTRÉES

✦ All entrées come with cup of soup or salad ✦

#### Herb-Roasted Chicken Pot Pie

Tender herb-roasted chicken nestled in a savory medley of vegetables, encased in a flaky golden crust. Served piping hot, with the perfect blend of hearty gravy and a choice of one side. **\$19**

#### Crispy Beer Battered Cod Loins

Fillet of center cut cod loins, coated in a light and crispy beer batter. Served with coleslaw, waffle fries, and tartar sauce. **\$18**  
Side Substitutes **\$2**

#### Pulled Pork Queso Mac & Cheese

Pulled pork and creamy macaroni smothered in a rich and gooey queso sauce, topped with cheese and crispy bacon, served in a bubbling cast iron skillet. **\$19**

#### Alehouse Salmon <sup>GF</sup>

Featuring a tender 8 oz. fillet of salmon char-grilled with a side of lemon garlic aglio sauce. Paired with a medley of seasonal vegetables and served with a side of fresh fruit. **\$22**

#### Golden Lager Battered Shrimp

8 White Tail Shrimp, coated in a crispy beer batter made with our signature golden lager. Served with coleslaw, waffle fries, and house cocktail sauce. **\$22**  
Side Substitutes **\$2**

#### Cherrywood BBQ Brisket <sup>GF</sup>

10 oz of slow-smoked brisket, seasoned with a house rub and served with a choice of one side. **\$21**

#### New York Strip Steak <sup>GF</sup>

A juicy and tender cut of 12 oz USDA Choice beef, expertly seasoned and grilled to your liking. Accompanied by zip sauce and your choice of one side. **\$24**  
Add sautéed onions & mushrooms **\$3**

### SOUPS & STEWS

#### Velvety Tomato Bisque <sup>GF</sup>

Indulge in a bowl of our creamy tomato bisque, crafted to perfection with ripe tomatoes and savory seasonings. **\$5**

#### Daily Soup Special

Discover the flavor of the day with our Soup Du Jour, a rotating selection crafted fresh each day by our talented chefs. **\$5**

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

#### Stuck Up Stout Stew <sup>GF</sup>

Hearty bowl of Stew, simmered to perfection with tender chunks of beef, root vegetables, and aromatic herbs, all infused with the rich, robust flavors of our finest dark stout. Accompanied with a dinner roll. **\$9**

#### Baked Potato Seafood Chowder <sup>GF</sup>

A creamy seafood chowder infused with the comforting flavors of baked potato. A hearty and satisfying option for any seafood lover. Topped with fresh green scallions. **\$8**

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## SIDES

### Coleslaw

A refreshing mix of crisp shredded cabbage, red onion, and carrots. Tossed in a tangy, house-made dressing with a hint of sweetness. **\$5**

### Smoked Baked Beans with Bacon

Classic comfort gets a smoky upgrade. Tender navy beans simmered in a rich, smoky sauce with savory bacon crumbles. **\$5**

### House Salad

Mix of fresh greens, topped with tomatoes, cucumbers, red onions, cheese and croutons. **\$5**

### Waffle Fries

Our seasoned fries are cooked to crispy perfection. **\$6**

### Loaded Baked Potato

A perfectly baked russet potato, served with chopped smoked bacon, cheddar cheese, sour cream and green scallions. **\$6**

### Mac & Cheese

Our baked macaroni and cheese is a delightful blend of pasta shells and a rich, cheesy sauce. **\$6**

### Vegetable of the Day

Let the chef surprise you! Today's seasonal vegetable is prepared with a touch of culinary magic. Ask your server for details. **\$5**

## SALADS

### Caesar Salad

Romaine lettuce tossed with homemade croutons, egg, and shaved Parmesan in an encrusted Parmesan bowl with dressing on the side. **\$13**

Add Chicken **\$3**

Add Salmon **\$6**

Add Shrimp **\$6**

### Steak Salad

7oz of steak, tomato, cucumber, croutons, cheese, red onion, your choice of dressing. **\$18**

### Cobb Salad

Romaine lettuce topped with bacon, chicken, boiled eggs, tomatoes, avocado, cucumber, red onion, and your choice of dressing. **\$15**

## SPECIALTY SANDWICHES & BURGERS

✦ All sandwiches and burgers served with chips, add waffle fries for \$3 ✦

### Zesty Blackened Salmon BLT

Perfectly blackened salmon paired with peppery arugula, crispy double-smoked bacon, and juicy tomato slices, all crowned with our house-made tartar sauce, served on a ciabatta half-moon. **\$18**

### Beef & Cheddar Delight

Herb-crusted top round beef, layered with sliced cheddar, tangy horseradish, French aioli, and a cheddar cheese sauce. Served on a toasted onion roll. **\$15**

### Reuben

Slow-cooked corned beef brisket piled high on marble rye bread, layered with melted Swiss cheese, tangy sauerkraut, and creamy Thousand Island dressing. **\$13**

### Ultimate Shrimp Po' Boy

Plump white tail jumbo beer-battered shrimp, on toasted hoagie bun with crisp lettuce, ripe tomato, shredded cheese, and a zesty southwest sauce. **\$16**

### Avocado Black Bean Burger

Savor the combination of fresh avocados, crisp lettuce, ripe tomato, and red onion, crowned with a flavorful roasted garlic & onion aioli. **\$14**

### BBQ Pulled Pork Queso Sandwich

Tender roasted pulled pork topped with creamy queso cheese and house coleslaw, all nestled between a soft brioche bun. **\$14**

### Buffalo Blue Chicken Sandwich

Crispy beer-battered chicken breast, topped with tangy buffalo sauce, creamy blue cheese, fresh shredded lettuce, and ripe tomato, on a brioche bun. **\$14**

### Signature Chicken Wrap

Choose between grilled or crispy chicken, paired with crisp lettuce, juicy tomato, shredded cheese, and your favorite wing sauce. **\$12**

### Ultimate Brewmaster's Ribeye Hoagie

Thinly shaved ribeye on a grilled hoagie, smothered with our signature Brewmaster's house beer cheese. Topped with sautéed onions, mushrooms, and bell peppers. Served with a side of au jus. **\$15**

### The Whaler's Catch

Beer-battered cod loins, served on a toasted brioche bun with melted American and Swiss cheeses, fresh lettuce, and tomato slices. Finished with our house tartar sauce. **\$15**

### The Freighter

Two 1/3 lb fresh ground burger topped with grilled onions, mushrooms, peppers, & melted Swiss cheese on a ciabatta bun. **\$16**

### Ultimate Triple Grilled Cheese with Tomato Bisque

A medley of cheddar, Swiss, American, and mozzarella cheeses, perfectly grilled between slices of sourdough bread. Accompanied by a comforting cup of tomato bisque. **\$12**

### Double Smoked Bacon Portobello Burger

A mouthwatering combination of beef, ranch, bacon, grilled portobello mushroom, and melted baby Swiss cheese, served on a truffle buttered brioche bun. Enhanced with our house garlic feta spread. **\$16**

### Spicy Jalapeño Popper Burger

Savor the heat with our signature burger featuring two 1/3 lb fresh ground patties, topped with cream cheese jalapeño poppers, crispy bacon, melted American cheese, fresh lettuce, tomato, mayo, and zesty southwest ranch dressing. All served on a soft brioche bun. **\$16**

### Brewpub Burger

1/3 lb patty of fresh ground burger topped with your choice of toppings on a brioche bun. Can be ordered with everything (ketchup, mustard, pickle, and onion) or deluxe (lettuce, tomato, mayo). **\$11**

### Extra Toppings +1.00 ea.

mushrooms, black olives, green olives, mild peppers, American cheese, Swiss cheese, bacon

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## WOOD FIRED HAND TOSSED PIZZAS

### Build Your Own Pizza

12" pizza with your choice of toppings **\$12**

#### Toppings (1.50 ea.)

- Pepperoni
- Ham
- Sausage
- Bacon
- Ground Beef
- Onion
- Green Olive
- Black Olive
- Fresh Mushroom
- Green Pepper
- Mild Pepper
- Jalapeno
- Pineapple
- Chicken
- Pulled Pork
- Extra cheese (2.49)

### Cauliflower Crust <sup>GF</sup>

Thin, crispy, tasty, gluten free 7.5" cauliflower crust topped with your favorite toppings. **\$10**

### Margherita

Topped with fresh mozzarella, Roma tomatoes, fresh basil and extra virgin olive oil. **\$15**

### Meat Lovers

Topped with pepperoni, bacon, Italian sausage, ground beef, & ham. **\$18**

### Seafood Alfredo

Topped with salmon, whitetail shrimp, fresh garlic, and creamy Parmesan Romano cheese sauce. **\$21**

## KIDS MENU

✦ All kids meals include a drink ✦

### Kiddo Grill Cheese

Melted American cheese on buttery grilled bread. Served with a choice of waffle fries or veggie sticks. **\$7**

### Mini Brew Burger

A juicy mini beef burger topped with melted cheddar cheese, lettuce, and tomato. Served with crispy waffle fries. **\$8**

### Shorty Mac-n-Cheese

A kid-sized portion of creamy elbow macaroni drenched in a delicious cheese sauce. **\$6**

### Tiny Tenders

2 crispy, golden-brown chicken tenders served with a side of tangy BBQ sauce or ranch, and a choice of waffle fries or veggie sticks. **\$8**

### Half Pint 6" Pizza

Perfectly sized for little appetites, each pizza comes with a crispy crust topped with savory tomato sauce and your choice of one delicious topping. **\$7**

### Mini Corn Dogs

Bite-sized corn dogs made with mini sausages and a delicious cornmeal batter. Served with ketchup and mustard for dipping. **\$7**

## DESSERTS

### Decadent Lava Cake

Satisfy your sweet cravings with our warm, molten chocolate lava cake. Paired with creamy vanilla ice cream. **\$7**

### Crème Brûlée Cheesecake <sup>GF</sup>

Experience the best of both worlds with our luscious crème brûlée cheesecake. Topped with a caramelized sugar crust and served with fresh fruit, it's a delightful combination of creamy and fruity flavors. **\$7**

### Fresh Fruit Sorbet

Savor our vibrant sorbets nestled within freshly cut fruit for a refreshing and naturally beautiful treat. Ask your server what flavors are available. **\$7**

### Ice Cream Sundae

Vanilla ice cream topped with chocolate syrup, whipped cream, and a cherry on top. A sweet treat to finish the meal. **\$7**

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