

Soups & Salads

Served with our brewhouse bread.

Soup & Salad Combos

Soup-of-the-Day, Onion & Porter, Cheddar Ale, White Chicken Chili

Add your choice of: Pub Salad, Caesar Salad, Spinach Salad

Cup of Soup & Salad \$6.99 · Bowl of Soup & Salad \$7.99

Soup-of-the-Day

Ask your server for today's fresh creation.

Cup \$3.59 · Bowl \$4.59

Onion & Porter Soup

Caramelized onions in a hearty porter-beef broth. Topped with a garlic crouton and melted Swiss. Cup \$3.99 · Bowl \$4.99

Cheddar Ale Soup

Cheddar cheese blended with our own Silver Foam beer, bacon, celery, onions, carrots and potatoes. A hearty, satisfying soup. Cup \$3.59 · Bowl \$4.59

White Chicken Chili

One bite and you'll agree—this one rivals the best traditional family recipes. Made with our rotisserie chicken and topped with shredded cheddar, sour cream and jalapeños. Cup \$3.89 · Bowl \$4.89 · Bread Bowl \$6.99

Lunch \$8.99 **Pizza & Salad** Dinner \$9.99

A smaller version of any pizza paired with a Pub, Caesar or Spinach Salad.

Pub Salad

Mixed greens with shredded cheddar, grape tomatoes, onions, carrots and mustard pretzel croutons. Served with your choice of dressing.

Ala Carte \$4.89 · Entrée Size \$5.99

Add Grilled Chicken Breast \$3.99 · Grilled Salmon* \$4.99 · Grilled Creole Tuna* \$4.99

Caesar Salad

With parmesan cheese, garlic croutons and our own Caesar dressing.

Ala Carte \$4.89 · Entrée Size \$5.99

Add Grilled Chicken Breast \$3.99 · Grilled Salmon* \$4.99 · Grilled Creole Tuna* \$4.99

Spinach Salad

Fresh baby spinach topped with hard-boiled egg, red onions, sliced mushrooms and grape tomatoes. Served with our own warm bacon dressing.

Ala Carte \$4.89 · Entrée Size \$5.99

Add Grilled Chicken Breast \$3.99 · Grilled Salmon* \$4.99 · Grilled Creole Tuna* \$4.99

Cherry Chicken Salad

Grilled chicken breast sliced over fresh mixed greens with red onions, dried cherries, toasted pecans, blue cheese and a tangy cherry vinaigrette.

One of our most popular salads. \$9.79

BLT Salad

Bacon, diced tomatoes, chopped eggs and blue cheese crumbles atop mixed greens. Served with warm bacon dressing. \$8.29

Appetizers

Pretzels & Cheese Stuffed Pretzels

Three freshly-baked pretzels with our housemade cheese spread. \$4.99

Two cheddar stuffed pretzels. Served with tangy jalapeño cheddar dip. \$6.79

Pub Onion Rings Chicken Rolls

Each ring has two thick slices of sweet onion double-dipped in our handcrafted beer batter. Served with a side of garlic aioli. \$6.99

Spicy chicken, black beans and cheese wrapped in a tomato tortilla and fried crispy. Served with sundried tomato aioli. \$7.59

Fajita Quesadillas Pub Potato Nachos

Grilled chicken with Monterey Jack, cheddar, tri-colored bell peppers and onions sandwiched between grilled tomato tortillas and topped with chipotle sour cream and salsa. Plenty for two \$8.99 · Half order \$6.99

A Grand Rapids Brewing Co. classic! Waffle-cut fries loaded with tomatoes, onions, black olives, jalapeños, bell peppers, cheddar and Monterey Jack cheeses. Topped with salsa and sour cream. \$9.89

Buffalo Wings Brewschetta

Crispy, fried chicken wings served with celery sticks and bleu cheese dressing with your choice of Honey-Mustard, BBQ, Garlic, or Buffalo Hot Sauce. \$8.69

Thin slices of nine-grain bread piled high with gouda cheese spread, fresh diced grape tomatoes, basil, artichoke hearts and kalamata olives. \$7.99

GRBC Sampler Dipping Duo

Pub Potato Nachos, Chicken Fajita Quesadillas, Lumberman Brewschetta, and your choice of either Whitefish or Artichoke Dip with lavash chips. Plenty to share! \$12.59

Smoked whitefish blended with cream cheese, garlic and lemon. Artichoke hearts blended with cream cheese, roasted red peppers and garlic. With whole-wheat lavash chips. Duo \$7.99 Whitefish \$5.99 · Artichoke \$5.99

Pizzas

Your choice: \$9.99 Lunch: \$8.99

Classico

Our housemade ale marinara topped with sweet Italian sausage, wild mushrooms, roma tomatoes, mozzarella and fontina cheese.

Herbed Rotisserie Chicken

A light sauce of pesto alfredo topped with rotisserie chicken, artichoke hearts, sundried tomatoes, smoked gouda and Muenster cheese.

Mediterranean

Ale marinara topped with roma tomatoes, kalamata olives, capers and peppercini, with feta, mozzarella and fontina cheese.

BBQ Chicken

Rotisserie chicken with BBQ sauce, caramelized onions, mozzarella and fontina.

Three Meat

Pepperoni, bacon and sliced hanger steak with housemade ale marinara sauce, mozzarella and fontina cheese.

Off the Grille

Complete as described and served with our own special bread.

Add a Salad : \$1.99. Add a Cup of Soup: \$1.99

Brewer's Meatloaf London Broil

Made with our brewer's grain, sliced and lightly grilled. Served on multi grain bread with garlic mashed redskins, gravy, haystack onions and fresh vegetables. \$13.29 Lunch: \$8.99

Our marinated flank steak is grilled and thinly sliced. Presented with garlic mashed redskins, wild mushroom gravy and fresh seasonal vegetables. \$13.99 Lunch: \$9.99

Hanger Steak Bourbon Sizzler

Our porter-marinated hanger steak is grilled, thinly sliced and served with garlic mashed redskins, crunchy haystack onions and fresh seasonal vegetables. \$15.99 Lunch: \$10.99

A half pound USDA Choice sirloin marinated in our special bourbon marinade and grilled. Served with potato pancakes and seasonal vegetables. \$16.99

Steak Sandwich Charbroiled Salmon

Grilled hanger steak, thinly sliced between crispy potato pancakes with cheddar, bacon and sour cream. With haystack onions and chips. \$10.99

Hand-cut wild coho salmon grilled until moist and tender. Finished with lemon caper beurre blanc, wild rice and fresh vegetables. \$16.29 Lunch: \$13.99

BBQ Ribs BBQ Rib Combos

Signature baby back ribs glazed with GRBC's BBQ sauce. With fries and slaw. Half Slab & Lunch \$15.99 Full \$19.99

1/2 Slab Ribs & Perch. \$18.99
1/2 Ribs & Quarter Chicken. \$17.99

Pub Favorites

Complete as described and served with our own special bread.

Add a Salad : \$1.99. Add a Cup of Soup: \$1.99

Rotisserie Chicken Penne Ala Vodka

Fresh chicken crusted with herbs and spices and cooked in a rotisserie. Served with housemade garlic mashed redskins, gravy and vegetables. Lunch One Quarter: \$8.99 One-half Chicken. \$13.99

Wild mushrooms sautéed with roasted garlic, diced tomatoes, rotisserie chicken and spring greens. Tossed with vodka cream sauce and penne pasta & parmesan. \$13.99 Lunch: \$9.99 Substitute shrimp \$2.00

Chicken Tortellini Sausage Plate

Slices of hickory grilled chicken breast tossed with tri-color cheese tortellini in a creamy pesto alfredo sauce. \$14.99 Lunch: \$10.99 Substitute shrimp \$2.00

Two (one) onion bratwursts and one smoked polish sausage steamed in beer, with housemade sauerkraut and potato pancakes. \$12.99 Lunch: \$7.99

Battered Perch Corned Beef & Cabbage

Our legendary beer-battered golden fried perch served with waffle-cut fries, coleslaw and housemade tartar sauce. \$15.99 Lunch: \$9.99

Fork-tender, house-prepared brisket werved with red skin potatoes, green cabbage and baby carrots. \$13.99 Lunch: \$9.99

Beer Battered Shimp Pan Seared Tilapia

Shrimp hand-dipped in our beer batter and deep-fried until golden brown. Served with wild rice and vegetables. \$15.99 Lunch: \$9.99

Fresh fillets lightly breaded, sautéed with shallots, tarragon lemon juice and butter. With cherry almond rice and vegetables. \$14.29 Lunch: \$11.29

Crab Cakes Shrimp & Scallop Linguine

Crab cakes fried to perfection on top of red pepper coulis. Served with wild rice and vegetables. \$15.99 Lunch: \$10.99

Tender bay scallops and shrimp sautéed and tossed with linguine and lobster cream sauce. \$15.99 Lunch: \$11.99

Grandwiches

With housemade chips. Substitute Fries: \$1.29 Half order of onion rings: \$2.49
Add a Salad: \$1.99. Add a Cup of Soup: \$1.99
Half Sandwich of the Day with Soup or Salad (Lunch Only)
1/2 sandwich & cup of soup \$6.99 with bowl of soup \$7.99 with salad \$7.99

The Grand Reuben

Housemade corned beef grilled with sauerkraut and served with melted Swiss cheese and 1000 Island dressing stacked high on onion rye. \$8.99

GRBC Brewburger

Half-pound hickory grilled angus beef with lettuce and tomato on a grilled home-style bun. Try it blackened with cajun spices. \$7.29 plain
With any two of toppings: Swiss cheese, cheddar cheese, blue cheese, smoked gouda, bacon, mushrooms, teriyaki onions. \$8.29 w/toppings

Olive Burger

Spanish, kalamata, and black olives, white onions and melted Pepper Jack cheese piled on a half pound grilled angus beef patty. \$9.89

Bruschetta Burger

Half pound Angus burger topped with Lumberman Gouda spread and fresh bruschetta mix. Dinner \$9.89 Lunch \$9.89

Southwest Burger

Angus patty topped with jalapenos, piquante peppers, cilantro-tabasco aioli and melted Pepper Jack cheese. \$9.89

Thornapple Chicken Sandwich

Grilled breast with lettuce and tomato on home-style bun. \$7.29 plain
With any two of these toppings (see Brewburger toppings): \$8.29 w/toppings

Honey-Pecan Chicken Sandwich

Chicken sautéed with mushrooms & onions and basted with honey mustard.
With Monterey Jack, tomatoes & toasted pecans on multi-grain bread. \$7.99

Turkey Reuben

Stacked smoked turkey grilled with housemade sauerkraut. With melted Swiss cheese and 1000 Island dressing on onion rye. \$7.99

Pesto Turkey Twist

Smoked turkey, Swiss, shredded lettuce, sundried tomatoes and red onions twisted with basil pesto in a warm tomato tortilla. With ranch dressing. \$7.69

Panini Club

Grilled panini bread stacked high with smoked turkey, hickory smoked bacon, Swiss cheese, lettuce and tomato. Served with sundried tomato aioli. \$7.99

Beef & Cheddar

Sliced roast beef, grilled teriyaki onions, melted cheddar and haystack onions on a grilled Portuguese roll. With au jus for dipping. \$7.99

Creole Tuna

Fresh yellow fin tuna lightly dredged in creole seasoning and pan seared. With lettuce, tomato, red onion and garlic pesto aioli on a grilled bakery roll. \$9.29

Greek Gyro

Grilled lamb and beef wrapped in warm pita bread with shredded lettuce, tomatoes, red onions and our special creamy cucumber Greek sauce. \$7.29

Handcrafted Brew

Pint · Pitcher · Sampler (five ales)

We work tirelessly to create our fresh and unique handcrafted beers. This philosophy is also found in the preparation of our food—and each culinary selection can be wonderfully enhanced with a fresh, handcrafted beer. They are created to complement each other.



Centennial Silver Foam

Grand Rapids Brewing Co.'s original namesake beer. Silver Foam is our link to brewing history. A light-bodied, malty pilsner-style beer with a mild hop finish.



Pale Ale Tap

Our brewer uses the Pale Ale Tap to offer a variety of classic British ales. Each batch is unique. Your server will describe the latest creation.



River City Red

A rich, malty amber ale with a well-balanced, light hop finish. River City Red is modeled after traditional Scottish ales.



Lumberman Dark

Rich and robust, made with chocolate and roasted caramel malts.

Seasonal Tap

From winter warming stouts to refreshing summer wheats, our Seasonal Tap will offer you a brew that is sure to satisfy your thirst.

Brewer's Sixth Tap

Always a surprise! Ask your server what's on tap.

Cask Conditioned Ales

These special beers finish their fermentation and conditioning in a small keg called a firkin. They are hand-pulled with a special beer engine using no added CO2 and served unfiltered. Also known as real ale these beers are unique, interesting and satisfying. Rich and robust, made with chocolate and roasted caramel malts.

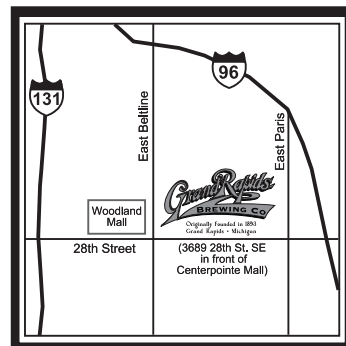


Brew-to-Go

Growler
1/2 gallon \$11.00
Refill \$8.00

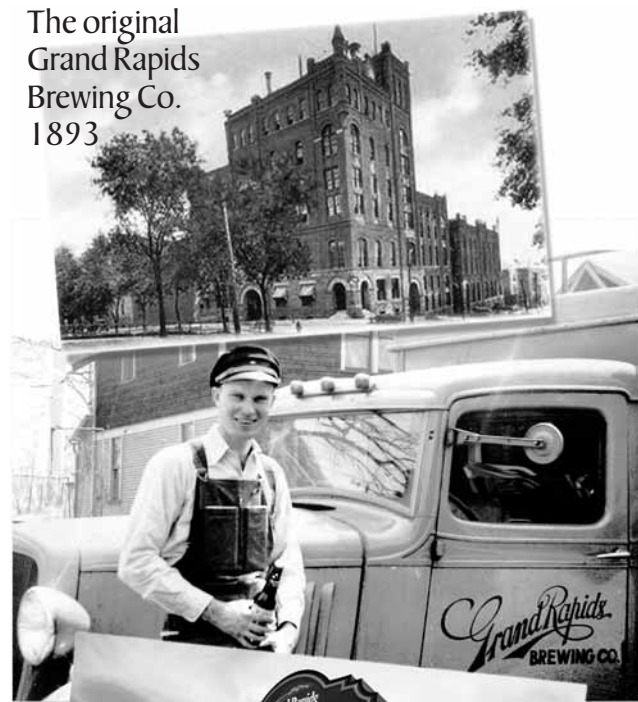
Growler Gift Pack
Four Grand Rapids Brewing Co. logo pint glasses
and a growler of fresh beer. \$30.00

Kegs
1/6 Barrel \$40.00
1/2 Barrel \$100.00



MENU: All prices for dinner \$ unless indicated by Lunch:\$

The original
Grand Rapids
Brewing Co.
1893



The current
Grand Rapids
Brewing Co.
1993



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KEY TO MENU

All prices for dinner \$ unless indicated by Lunch:\$