

# Sister Lakes

BREWING COMPANY

SUMMER 2024



## SHAREABLES

### BAVARIAN PRETZEL VG

served with our SLBC ale cheddar and spicy grain mustard

### THAI LETTUCE WRAPS

carrots, scallion, cucumber, cilantro, thai basil, and ground pork wrapped in bibb lettuce and served with peanut dipping sauce

### NEW ENGLAND SHRIMP ROLL

house-made jumbo shrimp salad served cold with fresh dill, lemon, and crisp celery on a new england split top roll

### PHILLY CHEESESTEAK NACHOS

shaved ribeye steak piled high on tortilla chips with SLBC ale cheddar, roasted peppers and onions, sour cream, and pickled red onions

### CHARRED VEGGIE NACHOS VG

fire-grilled seasonal veggies piled high on tortilla chips, with SLBC ale cheddar, fresh pico de gallo, sour cream, and pickled red onions

### SUMMER CHARCUTERIE BOARD

a mix of cheese, meats, nuts, fruits, toasted crostini and chef's choice of jams and spreads

### PORK NACHOS

slow-cooked detroit-style pulled pork piled high on tortilla chips with SLBC ale cheddar, our fresh pico de gallo, sour cream, and pickled red onions

## GREENS

dressing choices: ranch, blue cheese, 1000 island, apple cider vinaigrette, smoked tomato vinaigrette, balsamic vinaigrette

### HOUSE SALAD VG

local mixed greens, tomato, onion, cucumber, and house croutons

### NUTTY GOAT GF

seasonal berries, apples, house-candied pecans and crumbled goat cheese on local mixed greens with apple cider vinaigrette dressing

### CHICKEN SALAD DF

house-made chicken salad on top of a thick cut tomato slice and local mixed greens with house croutons and green onions

### CALIFORNIA COBB SALAD GF

local mixed greens, avocado, tomato, red onion, hard boiled egg, bacon, bleu cheese, and grilled chicken

## POWER BOWLS

### SOBA NOODLE BOWL VG DF

carrot, cucumber, pickled red onions, avocado, cilantro, radish, and sesame seeds with sweet asian vinaigrette over chilled soba noodles

### PIG POWER GF

slow-cooked detroit-style pulled pork, house slaw, green onions, BBQ mop sauce, and sour cream over a bed of brown rice

### CHARRED VEGGIE BOWL VG GF

fire-grilled seasonal veggies, local mixed greens, tomatoes, avocado, green onions, and house smoked tomato vinaigrette over a bed of brown rice

### CALIFORNIA ROLL BOWL GF

crab stick, avocado, whipped cream cheese, cucumber, shredded nori, green onion, and asian vinaigrette over a bed of sushi rice

### BURRITO BOWL GF

shaved ribeye steak, pico de gallo, black beans, avocado, cilantro, sour cream, and pickled red onions over a bed of brown rice

\*gluten free buns and tortillas available upon request

\*although gluten free options are available, we don't prepare food in a gluten or nut free kitchen

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

FOSTERING COMMUNITY, ONE PINT AT A TIME







# FROM THE GRILL HOUSE

## SLBC SMASHBURGER

1/4 pound fresh ground chuck smashed on sauteed sweet onions, under a blanket of cheddar on a toasted brioche bun, pickle slices, and your choice of side

## VEGGIE BURGER VG

plant-based burger topped with lettuce, tomato, onion, and cheddar on a toasted brioche bun, pickle slices, and your choice of side

## PHILLY CHEESESTEAK

shaved ribeye, grilled onions and bell peppers and mozzarella cheese on a hoagie roll, and your choice of side

## CHICKEN PHILLY

grilled chicken breast, onions and bell peppers and mozzarella cheese on a hoagie roll, and your choice of side

## BAJA SHRIMP TACOS (3 TACOS)

grilled jumbo shrimp, cilantro lime slaw, chipotle crema, and avocado on flour tortillas

## HANDHELDS

Served with your choice of kettle chips, tortilla chips, potato salad, cole slaw, jumbo dill pickle or elote corn.

### CHICKEN SALAD SANDWICH DF

house-made chicken salad with local mixed greens and fresh sliced tomato on a french baguette

### PULLED PORK DF

slow-cooked detroit style pulled pork topped with mop sauce and pickled red onions on a toasted brioche bun

### CORNED BEEF REUBEN

house-cooked corned beef, applekraut, swiss cheese, house 1000 island dressing griddled between rye bread

### CHARRED VEG HEAD GRILLED CHEESE VG

seasonal fire-grilled veggies, avocado, baby spinach, swiss and cheddar cheese on toasted sourdough bread

### SLBLT DF

bacon, local mixed greens, fresh sliced tomato, and mayonnaise on toasted sourdough

### BUFFALO CHICKEN SANDWICH

grilled chicken breast, celery and carrot slaw, buffalo sauce, swiss cheese and shaved red onion on a brioche bun

## SIDES

KETTLE CHIPS

TORTILLA CHIPS

COLE SLAW

POTATO SALAD

ELOTES CUP

mexican street corn cup with spicy mayo, cilantro, lime, chili powder and cotija cheese

WHOLE JUMBO PICKLE

## KIDS MENU

GRILLED CHEESE VG

cheddar cheese on grilled sourdough served with kettle chips

PB&J VG

creamy peanut butter served with grape jelly on white bread with kettle chips

HOT DOG

all beef hot dog on a steamed bun served with kettle chips

JUNIOR SNACK PLATE VG

fresh fruit, veggies, crackers, and cheese



DF DAIRY FREE VG VEGETARIAN GF GLUTEN FREE

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