

DICK MURPHY LITE / 3.20 % ABV

A clean, crisp, & refreshing light beer named for the man himself. An easy drinking beer made with floor-malted German pilsner malt & German hops... 6 oz - \$3 | 16 oz - \$6 // TO-GO: 64 oz - \$20 | 32 oz - \$9/\$11

TIME I\$ MONEY / 3.73 % ABV

This unfiltered German Helles Lager is a surprisingly complex light beer. Brewed with earthy & herbal hops from our friends at Champlain Valley Hops in VT, the depth of flavor is only outmatched by the need for another sip. It has spent the last 4 months being lagered with new American oak, creating a light biscuit flavor with hints of honey & almond, rounded out by notes of soft wood. The result has been a long time coming, but well worth the wait... 6 oz - \$3.50 | 16 oz - \$7 // TO-GO: 64 oz - \$20 | 32 oz - \$10/\$12

FOR THE CAUSE / 3.37 % ABV

Our take on the Irish Red style – with a little spin. No dark malts being used gives this beer a lighter hue, with a refreshing, crisp mouthfeel. A shadow of red can be seen poking through the pale body of this beer. Easy drinking & light, this is an ode to the fiercely free & independent people of Ireland... 6 oz – \$3 | 16 oz – \$6 // TO-GO: 64 oz – \$20 | 32 oz – \$9/\$11

NOW, FORAGER RASPBERRY / 5.01 % ABV

A Berliner Weisse style ale conditioned on over 400 lbs of raspberries. Intense raspberry flavor throughout, with a beautifully balanced tartness that marries perfectly with the tart yet sweet raspberry jam flavors. A light addition of milk sugar gives this iteration a fuller body than its sister. A sight & a taste to behold... 6 oz – \$4 | 12 oz – \$8 // TO-GO: 64 oz – \$20 | 32 oz – \$11/\$13

MAXIMUM EFFORT / 5.06 % ABV

Brewed with a ton of malted & flaked oats, this Oat NEIPA has a rich & creamy mouthfeel that is bursting with hop flavor & aroma. Hull Melon, Rakau, Waimea, & Sabro hops impart a ripe melon, intensely tangerine, & coconut aroma matched by complex flavors of peach, clementine, apricot, & honey dew, supported by underlying notes of grassy floral hops. CONTAINS MILK SUGAR... 6 oz – \$4 | 12 oz – \$8 // TO-GO: 64 oz – \$20 | 32 oz – \$11/\$13

IN SUSPENSION / 6.01 % ABV

This New England IPA is bursting with bright passionfruit, mango, & candied orange aromas. An explosion of Vic Secret hop flavors hit your tongue, followed by rich notes of stone fruit, tropical papaya, & Citra hops that round out each sip... 6 oz - \$4 | 12 oz - \$8 // TO-GO: 64 oz - \$20 | 32 oz - \$11/\$13

SPLENDID, SILENT SUN / 5.09 % ABV

Made in collaboration with our friends from Gun Hill Brewing Co., this Sour IPA bursts with bright citrus flavor. A base of Pilsner malt, malted wheat, oats, & a hefty helping of milk sugar impart a lovely smooth body. Conditioned on 250 lbs. of apricots, pink guava, & peaches, & generously hopped with Citra, this beer is a harbinger of Summer. A lemony acidity balances the tropical punch flavors that will turn any porch into a beach. CONTAINS MILK SUGAR... 6 oz – \$4 | 12 oz – \$8 // TO-GO: 64 oz – \$20 | 32 oz – \$11/\$13

WRITTEN IN THE DARK / 5.03 % ABV

This stout is loaded with Ghanaian cacao, as well as Tahitian & Madagascan vanilla beans to give it a smooth, chocolatey flavor backed up by hints of roast. Milk sugar provides the soft mouthfeel, making this beer a welcome treat... 6 oz - $3.50 \mid 12$ oz - 7/TO-GO: 64 oz - $20 \mid 32$ oz - 10/12

CANS COMING SOON!



DETROIT STYLE PIZZA

JUST THE CHEESE... \$12

San Marzano Sauce / Mozzarella Blend

I NEED A MARG... \$15

Heirloom Tomato / Buffalo Mozzarella / Fresh Basil

FUN GUY... \$16

Wild Mushroom / Feta / Red Onion / Truffle Honey

MUFFALETTA... \$16

Mortadella / Roasted Cauliflower/ Green Olive / Roasted Pepper Relish/ San Marzano Sauce

PEPPERONI... \$14

San Marzano Sauce/ Mozzarella Blend/ Pepperoni

KOREAN BBQ... \$16

Korean BBQ Chicken / Kimchee Ranch / Scallions

CBR... \$16

Wood-Roasted Chicken / Smoked Bacon / Banana Peppers / Housemade Ranch

MY ITALIAN GRANDPA... \$16

Housemade Italian Sausage / Gremolata / Calabrian Peppers

PERSIAN CUCUMBER SALAD... \$8

Garlic Chips / White Soy / Sesame / Lime / Chili Oil / Tobikko

CURRY POTATO SALAD... \$8

Baby Potatoes/ Madras Curry/ Jalapeno/ Summer Vegetables/ Cilantro Crema

THE DEARBORN... \$11

Sumac Vinaigrette/ Feta/ Cucumber/ Heirloom Tomato/ Parsley/ Lemon/ Mixed Greens/ Fried Pita

SANDWICHES

*RANCH CHIPS (GF) ARE INCLUDED WITH ALL SANDWICH ORDERS

FRIED CHICKEN SANDWICH... \$14

Braised Collards / Buttermilk Crust / Pickles / Tabasco-Honey Mayo / Brioche

BODEGA CHOPPED CHEESE... \$14

House Beef Blend/ Grilled Onions/ Yellow American Cheese / Shredded Iceberg / Spicy Remoulade

GYRO?... \$12

Lamb & Beef / Red Onion / Tomato / Tzatziki Sauce / Greek Pita

CHICKEN OR CAULIFLOWER SHAWARMA... \$9

Pickles / Garlic Sauce / Lebanese Pita

FOR THE TABLE

RANCH CHIPS... \$3

BEEF SLIDERS (3 EA)... \$16

House Steak Grind/ Caramelized Onion Jam/ Horseradish Cheddar Spread/ Soft Roll

SZECHUAN COLD NOODLES... \$12

Sesame Paste/ Chili Oil/ Alkaline Noodles/ Candied Peanuts/ Cucumber

XTRA CRISPY WINGS... \$14

12 Wings // Choice of:

- *Spicy Tamarind + Crushed Peanut
- *Korean BBQ + Sesame Seeds + Kimchee Ranch
- *Green Harissa + Pickled Red Onion

24 CARROT HUMMUS... \$9

Za'atar Seasoning/Tahini/Garlic/Carrot Oil/Pita Chips