

Get Rescued By Ordinary Food

Appetizers

Tortilla Chips & Salsa

Your choice of traditional salsa or spicy mango
pineapple salsa
\$6.25

Cherry Bourbon Pot Stickers

Pork filled pot stickers drenched in cherry
bourbon sauce
\$9.25

Chicken Tenders

Three crispy breaded tenders served with your
choice of dipping sauce
\$8.75

Pecan Crusted Perch

Fried perch fillets coated with toasted pecans
paired with a cherry vinaigrette for dipping
\$10.25

Mozzarella Sticks

Breaded and fried with marinara sauce or ranch
dressing
\$8.25

Jamesport Wings

Served plain or tossed in buffalo, sweet
habanero or BBQ. Paired with a side of bleu
cheese dressing and celery
1/2 Dozen-\$8.25 Dozen-\$16.25

Beer Battered Deep Fried

Broccoli

Fresh broccoli hand dipped in our JBC beer
batter, fried to perfection and served with sweet
chili aioli
\$9.25

Chicken Quesadillas

Grilled chicken breast with peppers, onions, and
melted pepper jack cheese in a tortilla with
salsa, sour cream and guacamole
\$10.25

Avocado Hummus

Served with pitas \$7.25 Add veggies \$2.25

Giant Soft Pretzel

Served warm with our homemade beer bar
cheese or stone ground mustard
One - \$4.25 Two - \$6.50

Paesano Cheese Bread

Loaf of Italian bread brushed with garlic butter
and stuffed with three cheeses. Served with a
side of boursin cheese marinara sauce.
\$10.25

Spinach & Artichoke Dip

Creamy dip served hot with pita chips.
\$10.25

Loaded Fries, Chips or Tots

Brewhouse fries, homemade chips or tater tots
topped with melted cheddar cheese, bacon
crumbles and green onion. Served with a side of
sour cream and ranch dressing
\$9.25

Nachos

Tortilla chips with seasoned ground beef,
cheddar cheese, pepper jack cheese, lettuce,
tomato, sour cream and salsa.
\$10.25

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Entrée Salads

Dressings- Vinegar & Oil, Balsamic Vinaigrette, Caesar, Ranch, Thousand Island, Bleu Cheese, Hefeweizen Vinaigrette, Cherry Vinaigrette, Raspberry Vinaigrette, French, Honey Mustard, Hot Bacon, Poppy Seed, Avocado Ranch

Add Meat To Your Salad ^Grilled or Crispy Chicken \$4.95 ^Beef Tenderloin* \$10.95 ^Salmon \$9.95

Michigan Cherry Pecan Salad

Mixed greens with Michigan dried cherries, toasted pecans, bleu cheese crumbles and red onion. Served with fat free cherry vinaigrette dressing \$10.25

House Salad

Mixed greens, tomato, cucumber, cheddar cheese and croutons with your choice of dressing \$8.25

Beef Tenderloin Salad*

Beef tenderloin tips, grilled to order, over a bed of mixed greens with caramelized onions, bleu cheese crumbles and portabella mushrooms with bleu cheese dressing \$17.25

Spinach Salad

Spinach leaves, crumbled bacon, goat cheese, candied walnuts, red onion and hard boiled eggs served with hot bacon dressing \$10.25

JBC Harvest Salad

Spinach leaves, mixed greens, pear, apple, dried cherries, candied walnuts, and feta cheese with house made Hefeweizen vinaigrette \$10.25

Caesar Salad

Romaine lettuce, parmesan cheese and croutons served with Caesar dressing \$8.25

Soups

JBC Cheese Ale or Soup Du Jour

Our homemade cheddar soup blended with JBC beer, ham, red pepper and garnished with honey mustard pretzel pieces Cup \$4.25
Bowl \$5.25

JBC Bread Bowl

Large round loaf of bread, hollowed out and filled with JBC Cheese Ale \$7.25

* Can be cooked-to-order. Consuming raw or undercooked meats, seafood and shellfish may increase your risk of foodborne illness.

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Burgers

Burgers are char broiled to desired temperature and served with lettuce tomato on a brioche bun. Served with brewhouse fries and a pickle spear

Sweet Chili Aioli Burger*

Half pound burger with Swiss cheese, bacon, Sriracha fried onions and topped with house made sweet chili aioli
\$14.25

Cherry Bourbon Burger*

Half pound burger glazed with our homemade cherry bourbon sauce and melted pepper jack cheese topped with Sriracha fried onions
\$14.25

Olive Swiss Burger*

Half pound burger topped with Swiss cheese, sautéed mushrooms and a dollop of cream cheese olive spread
\$13.25

Cajun Bleu Burger*

Half pound beef burger with cajun seasoning, caramelized onions and blue cheese crumbles
\$14.25

JBC Bacon Cheeseburger*

Half pound burger with American cheese and bacon
\$12.25

Build Your Own Burger*

Half pound burger with your choice of toppings
\$10.25

- Bleu Cheese Crumbles \$1.50 -
- American, Swiss or Pepper Jack \$1.25 -
- Jalapenos \$.55 - Sriracha Onions \$1.25 -
- Mushrooms \$1.25 - Bacon \$1.25 -
- Caramelized Onions \$.75 - Cherry Bourbon Glaze \$.55 -
- Guacamole \$1.25 -

Sandwiches

Sandwiches are served with Brewhouse fries unless noted otherwise

Chicken Salad Croissant

Homemade chicken salad with grapes and celery. Served on a toasted croissant
\$9.25

Turkey Rachel

Sliced turkey, coleslaw, Swiss cheese and Thousand Island dressing on marbled rye bread
\$11.25

Chicken Sandwich

Choose grilled or crispy. Served with lettuce and tomato on a brioche bun
\$10.25

Blackened Salmon Sandwich

Blackened salmon and mixed greens served on naan and drizzled with balsamic aioli. Served with a side of tortilla chips and spicy fruit salsa
\$14.25

BBQ Pork Sandwich

Pulled pork with Jamesport BBQ sauce topped with Sriracha fried onions on a brioche bun
\$10.25

Sweet Potato Quinoa Burger

Vegetarian burger topped with guacamole and salsa. Served on a whole wheat bun
\$10.25

Turkey & Goat Cheese Panini

Turkey, creamed goat cheese, sliced pear and spinach. Served on grilled sunflower mutligrain panini bread with a side of sweet habañero sauce
\$12.25

Brewhouse French Dip

Tender shaved roast beef on a hoagie bun. Served with creamy horseradish and au jus
\$12.25 add melted Swiss cheese, onion and mushrooms \$1.95

Egg Bacon Cheese Croissant

Fried egg topped with American cheese and bacon on a toasted croissant
\$9.25

Caprese Panini

Sliced mozzarella, tomato, basil and balsamic aioli served on grilled sunflower mutligrain panini bread
\$12.25

Perch Sandwich

Two fried lake perch fillets served on a whole wheat bun with mixed greens, tomato and a side of tartar sauce
\$11.25

Lamb Gyro

Pan seared lamb served open faced on our flat pita topped with feta cheese, lettuce, tomato, red onion and tzatziki sauce
\$12.25

Brewhouse Reuben

Sliced corned beer, sauerkraut, Swiss cheese and Thousand Island dressing on marbled rye bread
\$11.25

Cajun Chicken Sandwich

Marinated and grilled blackened chicken breast with melted pepper jack cheese, Sriracha fried onions and chipotle mayo
Served on a brioche bun
\$12.25

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Wraps

SERVED ONLY AT LUNCH 11:00am-5:00pm
Wraps are served with tortilla chips and salsa

Cherry Pecan Chicken Wrap

Grilled 6oz chicken breast, mixed greens, red onion, Michigan dried cherries, pecans, bleu cheese crumbles and fat free cherry vinaigrette wrapped in a whole wheat tortilla
\$12.25

Beef Tenderloin Wrap*

Tenderloin tips, grilled to order, with caramelized onions, portabella mushrooms, mixed greens and bleu cheese crumbles in a whole wheat tortilla
\$13.25

Club Wrap

Ham, bacon, turkey, Swiss and American cheeses, lettuce and tomato in a flour tortilla
\$11.25

Chicken Bacon Ranch Wrap

Grilled 6oz chicken, lettuce, cheddar cheese, bacon and ranch dressing in a flour tortilla
\$11.25

Spicy Chicken Wrap

Cajun seasoned 6oz grilled chicken with lettuce, tomato, pepper jack cheese and chipotle mayo in a whole wheat tortilla
\$11.25

Chicken Caesar Wrap

Grilled 6oz chicken, romaine lettuce, parmesan cheese and Caesar dressing in a flour tortilla
\$10.25

Entrées

Lunch portion served between 11am-5pm ~ Dinner portion available after 5pm

Lunch portions are served with your choice of cole slaw, cottage cheese, or broccoli salad. Dinner portions are served with our Jamesport house salad or upgrade to a small Michigan Cherry or Caesar salad for \$3.95

Cherry Bourbon Sirloin*

6oz Sirloin char broiled, glazed with cherry bourbon sauce and served with vegetable and potato of the day
Lunch Portion: \$16.25 Dinner Portion: \$24.25

Cottage Pie

Irish style pie with ground beef and mixed vegetables in a demi glace topped with homemade mashed potatoes
Lunch Portion: \$12.25 Dinner Portion: \$16.25

Beer Battered Fish and Chips

Pollock fillets hand dipped in JBC beer batter, fried crisp and served with Brewhouse fries and a side of tartar sauce
Lunch Portion: \$13.25 Dinner Portion: \$18.25

Bourbon Glaze Chicken

Two 6oz grilled chicken breasts, covered in our homemade bourbon glaze and served with wild rice and the vegetable of the day
Lunch Portion \$14.25 Dinner Portion \$18.25

JBC Perch

Lightly seasoned and deep fried. Served with Brewhouse fries and a side of tartar sauce
Lunch Portion: \$15.25 Dinner Portion: \$24.25

Citrus Glazed Salmon

Grilled with our homemade citrus glaze topped with slivered almonds. Served with wild rice and vegetable of the day
Lunch Portion: \$18.25 Dinner Portion: \$23.25

Build Your Own Pasta

Noodle Choice: Cavatappi or Fettuccini Noodles
Sauce Choice: Alfredo, Marinara, Cajun or Creamy Cheese Sauce

Lunch Portion: \$10.50 Dinner Portion \$16.95
Add Stir Fry Veggies \$2.50 - Meatballs \$4.25
Grilled or Crispy Chicken \$4.95 - Lobster \$7.99

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JBC Half Pint Menu

All items are served with a choice of french fries, sweet potato fries, applesauce or broccoli and a fountain drink or milk.

\$6.25

Chicken Tenders

Mac & Cheese

Mini Corn Dogs

Grilled Chicken

Grilled Cheese

Fish & Chips

Chicken & Cheese Quesadilla

Hamburger or Cheeseburger

**Spaghetti & Meatballs
with Garlic Bread**

Dessert Menu

Chocolate Mousse Cake

Made in house! Chocolate cake layered with chocolate mousse, topped with drunken raspberries and whipped cream \$9.25

New Orleans Bread Pudding

New Orleans take on the classic bread pudding. This delicious dessert has bourbon soaked raisins, topped with homemade JBC Stout caramel sauce and a scoop of vanilla ice cream \$9.25

Tiramisu

Coffee liqueur and espresso infused lady fingers layered with marscarpone cheese mousse and whipped cream \$7.25

Raspberry Tiramisu

Orange liquor infused lady fingers layered with mascarpone cheese, raspberry puree and whipped cream finished with raspberry coulis- \$7.25

Carrot Cake

Double layered carrot cake with cream cheese frosting \$8.25

Towering New York Bananas Foster Cheesecake

\$9.25

Ice Cream Sundae

Vanilla bean ice cream served with choice of chocolate, caramel or strawberry topping with whipped cream \$4.25

Bite Sized Sweets

Just a bite! Choose between chocolate mousse cake, tiramisu, raspberry tiramisu or ice cream sundae \$3.25

Specialty Drinks

Tropical's

Golden Margarita

Jose Cuervo tequila, triple sec, and a splash of brandy in a salt rimmed glass \$9.00

Pina Colada

Rum blended with pineapple juice and coconut cream \$7.25

Pomegranate Margarita

Pomegranate liqueur, Jose Cuervo, Cointreau, simple syrup, and a splash of brandy \$9.50

Classic Margarita

Your choice of frozen or on the rocks \$6.75

Strawberry Daiquiri

Rum blended with strawberries served frozen with a lime garnish and whipped cream \$7.25

JBC Margarita

Sauza tequila, Grand Marnier, Cointreau and brandy in a salt rimmed glass \$9.00

Martinis

Pineapple Martini

Bacardi, pineapple liqueur, pineapple juice, topped with champagne \$8.25

Chocolate Martini

Absolut Vanilla, Godiva liqueur and Bailey's in a chocolate rimmed glass \$9.00

Bikini Martini

Svedka Vodka, Malibu, pineapple juice, and cranberry \$8.25

Cosmopolitan

Our own version of the classic \$8.50

Pometini

Pomegranate liqueur, Stoli Razberi, Sprite, and sour \$9.00

Sweet-Tart Martini

Stoli Razberi, Chambord, Sprite, and sour \$9.00

Brown's Downtown

Absolut, Stoli Razberi, Amaretto, Peach Schnapps, Sprite, sour, and cranberry juice \$9.00

Specialties

Long Island Iced Tea

Vodka, Rum, Tequila, gin, triple sec with Coke and sour \$9.00

Moscow Mule

Vodka, lime, and ginger beer \$7.00

Sex On The Beach

Vodka, Peach Schnapps, and Midori mixed with cranberry and orange juice \$7.00

Manhattan or Old Fashioned

Quality whiskeys and bourbons served to order \$7.50

Breezes

Bay Breeze- vodka, pineapple, and cranberry \$6.50
Sea Breeze- vodka, grapefruit, and cranberry \$6.50
Malibu Bay Breeze- \$7.00

Bloody Mary

Vodka with our homemade bloody Mary mix, served with a 6oz JBC Beer \$7.00

Ice Cream Drinks

Mudslide

Vodka, Bailey's and Kahlua blended with ice cream \$7.50

Hummer

Kahlua and rum blended with ice cream \$7.50

Grasshopper

Green and white crème de menthe blended with ice cream and cream \$7.50

Beer & Wine

Domestics & Imports

*Gluten Free

Bud Light \$3.75
Budweiser \$3.75
Crispin Pear Cider \$4.50
Miller Light \$3.75
Ginger Beer N/A \$4.00
Amber O'Doul's N/A \$3.75
*Stella Artois Apple Cidre \$5.00

Labatt Blue \$4.75
Coors Light \$3.75
Heineken \$4.75
Corona \$4.75
Smirnoff Ice Raspberry Burst \$3.75
Mike's Hard Black Cherry Lemonade \$3.75
*Red Bridge Lager \$4.50

White Wine

Joel Gott Sauvignon Blanc
Aromas of papaya, grapefruit, pineapple and guava with softer notes of lemongrass and citrus
Glass 6.75 Bottle 24.25

Kris Pinot Grigio
Well structured with a lingering aromatic finish
Glass 6.75 Bottle 23.75

Cavit Moscato
Refreshingly sweet, fragrant, with beautiful scents of white peach and rose
Glass 7.25 Bottle 24.25

Astoria Sparkling Moscato
Soft bubbles, fresh apple, hint of honey, lush flavors of peach and melon
Glass 10.50 Bottle 37.00

Rapido Pinot Grigio
Stone fruit, citrus, honeysuckle, pear, crisp and citrusy freshness
Glass 6.75 Bottle 25.50

The Crusher Chardonnay
Unoaked with flavors of guava, vanilla bean, and golden apricot delivering a sweet dry finish
Glass 8.75 Bottle 27.50

Boathouse Sweet Riesling
Peach and pear aroma with peach flavor and a touch of pear
Glass 8.00 Bottle 30.00

Sonoma-Cutrer Chardonnay
Honey, flowers, kiwi lemon zest, minimal notes with French oak
Glass 10.25 Bottle 45.00

La Flor Rose
Raspberries and strawberries, expressing a fresh and balanced finish
Glass 7.25 Bottle 25.50

Martini & Rossi Asti
Sparkling wine with a light fruity taste
Bottle 25.00

Red Wine

Cline Ancient Vine Zinfandel
Raspberry, blackberry, white pepper, and spice with coffee and chocolate characteristic
Glass 9.75 Bottle 37.00

Elouan Pinot Noir
Ripe cranberry, sweet cinnamon and fresh cherry with subtle earthiness
Glass 9.00 Bottle 34.00

Black Cabra Malbec
Notes of blackberry jam, juicy blueberry, coffee, spice, and white pepper
Glass 7.25 Bottle 27.75

Conundrum Red Blend
Blend of Cabernet, Zinfandel, Petite Sirah. Sweet oak, plum, ripe berries and hints of cocoa
Glass 6.50 Bottle 26.00

Beringer Founders' Estate Merlot
Hints of plum and brown spice on the nose compliments the boysenberry, blackberry and blueberry finish
Glass 8.25 Bottle 25.75

Parducci Small Lot Pinot Noir
Aromas of juicy, ripe raspberry and strawberry with a hint of cedar finish
Glass 7.00 Bottle 30.00

Chateau Saint Michelle Cabernet Sauvignon
Layers of silky berries and spice with oak finish
Glass 8.25 Bottle 31.75

Imagery Cabernet Sauvignon
Dark fruit, black cherry, clove, and cinnamon. Vanilla toast and pepper notes
Glass 8.00 Bottle 31.00

House Wine

Merlot~Cabernet~Chardonnay~White Zinfandel~Sangria~Piesporter~Sauvignon Blanc~White Merlot
Glass 5.75