

# OPEN DAILY

11:00AM

ASK YOUR SERVER ABOUT  
DAILY LUNCH & DINNER FEATURES  
BREWERY TOURS



# HOPPY HOUR

WEEKDAYS 4-6PM

**\$1 OFF JBC BREWS**  
HOUSE WINES | WELL DRINKS  
\*some brews may be excluded



SCAN FOR JBC TAP LIST  
jamesportbrewingcompany.com/beer



SCAN FOR ALLERGEN INFO  
jamesportbrewingcompany.com/allergens

**NEW** = NEW ITEM   **★** = HOUSE FAVORITE   **V** = VEGETARIAN   **VG** = VEGAN   **G** = GLUTEN SENSITIVE   **(V/VG/GS)** MAY BE FRIED WITH ITEMS CONTAINING GLUTEN/MEAT

## STARTERS

### ROASTED RED PEPPER HUMMUS

**V** w/ Pitas 8.25 - **G****VG** w/ Veggies 12.25



**★** **G** **VG** **PECAN CRUSTED PERCH** 14.75  
Coated with pecans and fried. Served with cherry vinaigrette dressing for dipping.

**G** **SESAME CRUSTED TUNA** 14  
Served rare. Wasabi and soy sauce on the side.

**JBC WINGS** Six 11 - Twelve 21

Served with bleu cheese dressing.

**CHOOSE: BBQ-Buffero-Plain**

**ADD: Celery 2**



**V** **CHEESE CURDS** 11.50  
Fried with ranch dressing on the side.  
**CHOOSE: White Cheddar - Spicy Cheddar**

**★** **CHERRY BOURBON POTSTICKERS** 11.50

Six pork filled potstickers with cherry bourbon sauce.

**★** **V** **SPINACH ARTICHOKE DIP** 11.50

Creamy housemade dip, topped with melted parmesan. Served hot with pitas.

**V** **GOAT CHEESE BRUSCHETTA** 13

Fresh baked baguettes from Trails End Bakery topped with tomato basil bruschetta, goat cheese, and balsamic reduction. Served cold.

**★** **V** **PAESANO CHEESE BREAD** 11.50

Italian bread, stuffed with cheese and served with a side of Boursin cheese marinara.

**NEW** **SOFT PRETZELS** One 7 - Two 12

6oz pretzel served with housemade bar cheese (cold) or cheddar ale soup.

**ADD: Stone Ground Mustard 4**

**CHICKEN TENDERS** 9.50

**BASKET ONION RINGS** 9

**BASKET BREWHOUSE FRIES** 4.25

**G** **BASKET SWEET POTATO FRIES** 6.25

## SOUP

Cup 5.25 - Bowl 7.50

**★** **CHEDDAR ALE**

Creamy cheddar, ham, and red pepper topped with honey mustard pretzels.

**SOUP OF THE DAY** Ask your server.

**BREAD BOWL** 10.25

Fresh baked sour dough from Trails End Bakery.

## SALADS

**ADD: Chicken 5 - Salmon 14 - Shrimp 12**

**Tuna 12 - Tenderloin Tail 11 - Tofu 6**

**★** **V** **G** **MI CHERRY** Side 6.50 - Full 13

Mixed greens with dried Michigan cherries, pecans, bleu cheese crumbles, and red onion with cherry vinaigrette.

**NEW** **G** **WEDGE** 12.50

Baby iceberg, bleu cheese crumbles, tomato, bacon with bleu cheese dressing.

**G** **SPINACH** Side 7 - Full 13.75

Spinach, bacon, goat cheese, candied walnuts, red onion, and hard boiled eggs with hot bacon dressing.

**V** **CAESAR** Side 5.75 - Full 11.50

Romaine, shaved Parmesan, and croutons with Caesar dressing on the side.

**V** **HOUSE** Side 5 - Full 10

Mixed greens with roma tomato, cucumber, cheddar, and croutons. You choose the dressing.

**G** **DRESSINGS** Poppy Seed - Ranch - French

Honey Mustard - Caesar - Bleu Cheese

Hearty Italian - Thousand Island - Oil & Vinegar

Balsamic Vinaigrette - Raspberry Vinaigrette

Cherry Vinaigrette - Hot Bacon

**EXTRA DRESSING: 1.25**

**SERVED UNTIL  
5:00PM**

## WRAPS

With house-made kettle chips or brewhouse fries.

**VG** **VEGGIE [COLD]** 13.25

Roasted red pepper hummus, spinach, and marinated Asian slaw in a whole wheat tortilla.

**CLUB** 14.25

Ham, turkey, bacon, Swiss, American, lettuce, and tomato wrapped in a flour tortilla.

**CHICKEN CAESAR** 14.25

Grilled chicken, romaine, Parmesan, with Caesar dressing in flour tortilla.

**★** **CHERRY PECAN CHICKEN** 15.50

Grilled chicken, mixed greens, red onion, dried Michigan cherries, pecans, bleu cheese crumbles, and cherry vinaigrette in a whole wheat tortilla.

**★** **SPICY CHICKEN** 14.25

Blackened grilled chicken, lettuce, tomato, pepper jack, and chipotle mayo in a whole wheat tortilla.

**2 FOR \$10**

**HALF SANDWICH**  
Ham, Turkey, or Roast Beef  
White, Whole Wheat, or Rye  
Swiss, American, or Pepper Jack

**CUP OF SOUP**  
**SIDE HOUSE SALAD**

**SOFT DRINKS 3.25** Coke - Diet Coke - Cherry Coke - Sprite - Orange - Root Beer - Dr. Pepper - Mello Yello - Lemonade - Iced Tea - Coffee - Milk (no refills)

**HOT CHOCOLATE - CHOCOLATE MILK 3.75**

## SANDWICHES

All sandwiches served with a pickle and house-made kettle chips or brewhouse fries.

**G** **Sweet Potato Fries 3.25 - Onion Rings 5**  
**Chips & Salsa 1.50 - Uni's Gluten Free Bun 3**

**TURKEY GOAT CHEESE PANINI** 17

Smoked turkey, creamed goat cheese, fresh pear, and spinach on grilled sunflower multi-grain bread with a side of sweet habanero sauce.

**PERCH SANDWICH** 13.50

Fried fillets on a brioche bun with mixed greens, tomato, and a side of tartar.

**BLACKENED SALMON SANDWICH** 17.75

Blackened salmon on pita bread with mixed greens and chipotle mayo.

**★** **BREWHOUSE FRENCH DIP** 13

Tender shaved roast beef on a hoagie with creamy horseradish and au jus.

**ADD: Swiss 2.25 - Mushroom 1.25 - Onion .75**

**LAMB GYRO** 13

Served on a pita with feta, lettuce, tomato, red onion, and tzatziki.

**BBQ PORK SANDWICH** 13

Pulled pork topped with BBQ sauce and Sriracha fried onions on a brioche bun.

**★** **BREWHOUSE REUBEN** 13.50

Sliced corned beef, sauerkraut, Swiss, and Thousand Island dressing on rye.

**CHICKEN CROISSANT** 11

House-made chicken salad with dried cherries and celery, on a toasted croissant.

**★** **CAJUN CHICKEN SANDWICH** 13.50

Blackened chicken breast topped with melted pepper jack, Sriracha fried onions, lettuce, tomato, and chipotle mayo on a brioche bun.

**BUILD A CHICKEN SANDWICH** 11.50

[for options, see burger toppings on side 2]

# BURGERS

Half pound of beef char-broiled to your liking, topped with lettuce and tomato on a brioche bun alongside a pile of our house-made kettle chips or brewhouse fries.

**G Sweet Potato Fries 3.25 - Onion Rings 5 Chips & Salsa 1.50 - Uni's Gluten Free Bun 3 MAKE IT A DOUBLE: Beef Patty 8**

**★ CHERRY BOURBON BURGER\* 17**  
Glazed with homemade cherry bourbon sauce, topped with melted pepper jack and Sriracha fried onions.

**SWEET CHILI AIOLI BURGER\* 18**  
Swiss, cherry-wood smoked bacon, Sriracha fried onions, topped with homemade sweet chili aioli.

**SPICY PB&J BURGER\* 19**  
Spicy peanut sauce, bacon habanero jam, pepper jack, and cherry-wood smoked bacon.

**✓ SPICY BLACK BEAN BURGER 13**  
Vegetarian patty (black bean, brown rice, onions, corn, and tomato) topped with guacamole and salsa on a brioche bun.

**BUILD YOUR OWN BURGER\* 14.25**  
INCLUDES: 8oz patty, brioche bun, lettuce, tomato

- Onion, Pickle, Ketchup, Mayo, Mustard 0.00
- Sub Gluten Free Bun 3.00
- Cherry-wood Smoked Bacon 2.25
- Bleu Cheese Crumbles 2.00
- American, Swiss or Pepper Jack 1.25
- Sautéed Mushrooms 1.25
- Sriracha Onions 1.50
- Caramelized Onions 0.75
- Green Olives 0.75
- Bacon Habanero Jam 2.50
- Sweet Habanero Sauce 2.50
- Cherry Bourbon Glaze or BBQ 2.00
- Sweet Chili Aioli or Chipotle Mayo 1.25
- Salsa 2 - Guacamole 3 - Jalapeno 0.55



**EVERY WEDNESDAY!**

**BURGER + BEER = \$15**

# TEX-MEX

ADD: Guac 3 - Jalapeno 0.55

**G TORTILLA CHIPS & SALSA 8**  
House-fried corn chips with a side of salsa.

**CHICKEN QUESADILLA 12.25**  
Grilled chicken, peppers, onions, and pepper jack pressed in a tortilla. Salsa and sour cream on the side.

**✓ VEGGIE QUESADILLA 9.25**  
Grilled peppers and onions, and pepper jack pressed in a tortilla. Salsa and sour cream on the side.

**NACHOS Half 11 - Full 17**  
Seasoned beef, cheddar, pepper jack, lettuce, tomato, sour cream, and salsa on tortilla chips.

# ENTREES

ADD a Side House Salad to any entree for 5

**★ JBC PERCH 16.50**

Three fillets, lightly breaded and served with Brewhouse fries, and tartar sauce.

ADD: Coleslaw 3 - Broccoli Salad 4 - Fillet 4

**★ BEER BATTERED FISH & CHIPS 13.50**

Two pollack fillets, hand-dipped in JBC beer batter, fried crisp, and served with Brewhouse fries, and tartar sauce.

ADD: Coleslaw 3 - Broccoli Salad 4 - Fillet 4



**SESAME CRUSTED TUNA 21**

Sesame crusted seared tuna (served rare) drizzled with spicy peanut sauce over wild rice and crunchy sesame marinated Asian vegetables. Wasabi on the side.

**G GLAZED SALMON 21**

Grilled 6oz fillet topped with choice of glaze. Served with wild rice and vegetable of the day.

CHOOSE: Cherry Bourbon or Citrus Glaze

**★ V G MI CHERRY STIR FRY 15.50**

Sautéed peppers, broccoli, green and red cabbage, carrots, kohlrabi, brussel sprouts, and dried cherries tossed in your choice of sauce over wild rice.

CHOOSE: Cherry Bourbon or Citrus

ADD: Chicken 5 - Shrimp 12 - Tofu 6

**PARMESAN TENDERLOIN TAILS\* 27**

Two 4oz tenderloin tails topped with bacon and Parmesan sauce. Served with au gratin potatoes and vegetable of the day.

**CHERRY BOURBON SIRLOIN\* 21**

6oz sirloin glazed with cherry bourbon sauce with fries (or your choice of potato after 5pm) and vegetable of the day.

**COTTAGE PIE 13**

Irish style pie with ground beef and vegetables in demi-glace, topped with mashed potato.

**NEW G CHICKEN BRUSCHETTA 16**

6oz chicken breast topped with bruschetta, goat cheese, and balsamic reduction. Served with wild rice and vegetable of the day.



**★ V MANICOTTI 15**

Stuffed with Ricotta, Romano, Parmesan and Mozzarella cheese and smothered in marinara with fresh basil.

ADD: Chicken 5 - Shrimp 12

**MAC & CHEESE BAKE Half 10 - Full 18**

Cavatappi tossed in creamy beer cheese sauce, topped with bacon, toasted bread crumbs, and baked. Garlic bread on the side.

ADD: Shrimp 12 - Chicken 5 - Pulled Pork 5

# DESSERT

**★ MOUSSE CAKE Full 10.75 - Mini 3.75**

House-made chocolate cake layered with chocolate mousse, topped with blueberry coulis and chocolate.

**★ TIRAMISU Full 7.50 - Mini 3.25**

Coffee liqueur and espresso infused lady fingers layered with mascarpone mousse.



**★ BANANAS FOSTER [SHAREABLE]**

Bananas and raisins fried in a buttery rum sauce. Over cheesecake 17 - Over ice cream 10.25

**CARROT CAKE 12**

Double layered with cream cheese frosting topped with caramel.

**COLOSSAL CHEESECAKE 10.25**

New York style cheesecake atop a graham cracker crust with your choice of chocolate, caramel, strawberry, or blueberry topping.

**SUNDAE Full 4.25 - Mini 3.25**

House of Flavors Vanilla ice cream with your choice of topping.

Chocolate - Caramel - Blueberry - Strawberry

**FEATURED DESSERT**

Ask about our featured dessert!

# SIDES

- G Housemade Kettle Chips 2.00**
- ✓ Brewhouse Fries 2.00**
- G Tortilla Chips & Salsa 2.50**
- G Sweet Potato Fries 3.25**
- ✓ Onion Rings 5.00**
- G Wild Rice 3.00**
- ✓ Au Gratin Potato 4.00**
- G Baked Potato [after 5pm] 3.00**
- ✓ Side MI Cherry Pecan Salad 6.50**
- G Side Spinach Salad 7.00**
- ✓ Side Caesar Salad 5.75**
- ✓ Side House Salad 5.00**
- G Coleslaw 3.00**
- G Broccoli 4.00**
- G Broccoli Salad 4.00**
- G Veggie of the Day [after 5pm] 4.00**

# HALF PINTS

Kids meals include a fountain drink. Served with choice of side: chips, fries, sweet potato fries, applesauce, or broccoli.

- Hamburger 9.50**
- Cheeseburger 10**
- Chicken Tenders 9**
- ✓ Mac & Cheese 8**
- ✓ Grilled Cheese 6**
- Fish & Chips 7**
- Chicken & Cheese Quesadilla 9**

\*Consuming raw or undercooked meats, seafood, and shellfish may increase your risk of food-borne illness.