OPEN DAILY 11:00AM

ASK YOUR SERVER ABOUT
DAILY LUNCH & DINNER FEATURES
BREWERY TOURS



SCAN FOR JBC TAP LIST jamesportbrewingcompany.com/beer



HOPPY HOUR WEEKDAYS 4-6PM

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

SCAN FOR ALLERGEN INFO

jamesportbrewingcompany.com/allergens



STARTERS



PECAN CRUSTED PERCH 16 Coated with pecans and fried. Served with cherry vinaigrette dressing for dipping.

Served rare. Wasabi and soy sauce on the side.

JBC WINGS Six 12 - Twelve 24 Served with bleu cheese dressing.

CHOOSE: BBQ-Buffalo-Plain ADD: Celery 2



▼ CHEESE CURDS

Fried with ranch dressing on the side.

CHOOSE: White Cheddar - Spicy Cheddar

CHERRY BOURBON POTSTICKERS 12

Six pork filled potstickers with cherry bourbon sauce.

SPINACH ARTICHOKE DIP 12 Creamy housemade dip, topped with melted parmesan. Served hot with pitas.

GOAT CHEESE BRUSCHETTA 13.25 Fresh baked baguettes from Trails End Bakery topped with tomato basil bruschetta, goat cheese, and balsamic reduction. Served cold.

PAESANO CHEESE BREAD 11.75 Italian bread, stuffed with cheese and served with a side of Boursin cheese marinara.

SOFT PRETZELS One 7.25 - Two 12.25 Goz pretzel served with housemade bar cheese (cold) or gueso (hot).

ADD: Stone Ground Mustard 4 ROASTED RED PEPPER HUMMUS

VG W/ PITAS 9.50 VG G W/ VEGGIES 12.50

CHICKEN TENDERS 9.75

BASKET ONION RINGS 9.25

BASKET BREWHOUSE FRIES 4.50

BASKET SWEET POTATO FRIES 6.50

SOUP

Cup 5.25 - Bowl 7.50

CHEDDAR ALE

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

NEW = NEW ITEM = HOUSE FAVORITE = VEGETARIAN = VEGETARIAN

SOUP OF THE DAY Ask your server.

SALADS

ADD: Chicken 6.25 - Salmon 14 - Shrimp 8 Tuna 12 - Sirloin 13 - Tofu 6

Mived groups with dried Michigan charries

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

NEW V SUMMER BERRY Side 7-Full 14

Blueberries, strawberries, candied walnuts, feta on a bed of spinach with hefeweizen dressing.



Side 7.75 - Full 14 Spinach, bacon, goat cheese, candied walnuts, red onion, and hard boiled eggs with hot bacon dressing.

▼ CAESAR Side 6 - Full 12

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

▼ HOUSE Side 5 - Full 10

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

ORESSINGS Ranch - French - Caesar Honey Mustard - Bleu Cheese - Hot Bacon Hearty Italian - Thousand Island - Oil & Vinegar Balsamic Vinaigrette - Raspberry Vinaigrette Cherry Vinaigrette - Hefeweizen Vinaigrette EXTRA DRESSING: 1.25

SANDWICHES

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

Sweet Potato Fries 2

▼ Onion Rings 3.50

V G Chips & Salsa 1.50

V G Sub Uni's Gluten Free Bun 3

PERCH SANDWICH

13.75

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

BLACKENED SALMON SANDWICH 18 Resolvened selmon on pits broad with mixed

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

BREWHOUSE FRENCH DIP 13.25

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

ADD: Swiss 2.25 - Mushroom 1.25 - Onion .75

LAMB GYRO

13.25

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

BBQ PORK SANDWICH

13.25

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

☑ BREWHOUSE REUBEN

13.50

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

TURKEY RACHEL

12.25

Sliced turkey, coleslaw, Swiss, and Thousand Island dressing on rye.

CHICKEN CROISSANT

11.25

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

CAJUN CHICKEN SANDWICH Rlackened chicken breast topped with mel

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]

WRAPS

With house-made kettle chips or brewhouse fries.

SERVED UNTIL 5PM

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

MICHIGAN CHERRY PECAN CHICKEN 15.50

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

CHICKEN CAESAR 14.50

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

SPICY CHICKEN 14.50

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

CLUB 14.50

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

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

TEX-MEX

ADD: Guacamole 3 - Jalapeno 0.55

TORTILLA CHIPS & DIP 8.25 House-fried corn chips with a side of salsa.

SALSA - GUAC - QUESO

CHICKEN QUESADILLA 12.75

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

■ VEGGIE OUESADILLA

Grilled peppers and onions, and pepper jack pressed in a tortilla. Salsa and sour cream on the side.

NACHOS 12.25

Seasoned beef, cheddar, queso, lettuce, tomato, sour cream, and salsa on tortilla chips.

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.

© Sweet Potato Fries 3.25 ▼ Onion Rings 5 Chips & Salsa 1.50 Gluten Free Bun 3 MAKE IT A DOUBLE: Beef Patty 8

CHERRY BOURBON BURGER*

Glazed with homemade cherry bourbon sauce, topped with melted pepper jack and Sriracha fried onions.

BOURSIN BACON BURGER* 19

Boursin cheese and bacon with hot honey drizzle.



SPICY PB&J BURGER*

Spicy peanut sauce, bacon habanero jam, pepper jack, and bacon.

▼ SPICY BLACK BEAN BURGER 13.25

Vegetarian patty (black bean, brown rice, onions, corn, and tomato) topped with guacamole and salsa on a brioche bun.

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

Onion, Pickle, Ketchup, Mayo, Mustard 0.00

- Sub Gluten Free Bun 3.00 Bacon 2.50
- Bleu Cheese Crumbles 2.00
- American-Swiss-Pepperjack-Provolone 1.25 Boursin Cheese 2.00
- Sautéed Mushrooms 1.25 Sriracha Onions 1.50
- **Caramelized Onions Green Olives**
- Bacon Habanero Jam 2.50 **Sweet Habanero Sauce** 2.50
- Cherry Bourbon Glaze or G BBQ

Jalapeno

- Chipotle Mayo 1.25 Salsa 2.00
- Guacamole 3.00

ENTREES

ADD a Side House Salad to any entree for 5



JBC PERCH

9.75

17

19

0.75

0.75

2.00

0.55

16.75

Three filets, lightly breaded and served with Brewhouse fries, and tartar sauce. ADD: Coleslaw 3 - Broccoli Salad 4 - Filet 4

BEER BATTERED FISH & CHIPS

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

ADD: Coleslaw 3 - Broccoli Salad 4 - Filet 4



SESAME CRUSTED TUNA*

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

GLAZED SALMON

21

21

Grilled 6oz filet topped with choice of glaze. Served with wild rice and vegetable of the day. CHOOSE: Cherry Bourbon or **G** Citrus Glaze

™ ✓ G MI CHERRY STIR FRY 15.75

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 6.25 - Shrimp 8 - Tofu 6

CHERRY BOURBON SIRLOIN*

6oz sirloin glazed with cherry bourbon sauce served with au gratin and vegetable of the day.

CHICKEN BRUSCHETTA

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



NEW CREAMY SCAMPI LINGUINI

Lemon garlic butter sauce tosseed with linguini topped with tomato and green onion. ADD: Shrimp 8 - Chicken 6.25

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 8 - Chicken 6.25 - Pulled Pork 5

DESSERT

MOUSSE CAKE Full 11 - Mini 4

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

TIRAMISU Full 7.75 - Mini 3.25

House-made coffee liqueur and espresso infused lady fingers layered with mascarpone

CARROT CAKE

12.25

Double layered with cream cheese frosting topped with stout caramel.



NEW STOUT CARAMEL WAFFLE

Sugar waffle topped with vanilla ice cream and fresh strawberries, drizzled with stout caramel sauce.

COLOSSAL CHEESECAKE 10.50

New York style cheesecake atop a graham cracker crust with your choice of topping. Chocolate - Caramel - Blueberry - Strawberry

Full 4.25 - Mini 3.25

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

Chocolate - Caramel - Blueberry - Strawberry

SIDES

G	Housemade Kettle Chips	2.00
	Brewhouse Fries	2.00
G	Tortilla Chips & Salsa	3.50
G	Sweet Potato Fries	3.25
٧	Onion Rings	5.00
G	Wild Rice	3.00
٧	Au Gratin Potato	4.00
G	Baked Potato [after 5pm]	3.00
٧	Cottage Cheese	3.00
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.

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Hamburger	9.75
Cheeseburger	10.25
Chicken Tenders	9.25
▼ Grilled Cheese	6.25
Mac & Cheese	8.25
Fish & Chips	7.25
Chicken & Cheese Quesadilla	9.25

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, and shellfish may increase your risk of food-borne illness.