



STARTERS

- ONION RING TOWER** (V) beer battered, house ketchup and house aioli 12
- BUFFALO CHICKEN WINGS** (GF) six (6) wings, Buffalo sauce, celery, house slaw, smoked blue cheese dip 9
- STREET CORN RIBS** mexican street corn slather, cotija cheese, scallions, cilantro 12
- TWISTED SPINACH-ARTICHOKE DIP** (V) Locatelli cheese, focaccia crostini 14
- MICHIGAN SMOKED WHITEFISH DIP** cornichons, crispy capers, focaccia crostini 15
- BREW-TINE** loaded potato ribbons with house-made Stuck Up Stout beer gravy, smoked cheese blend, green onions 8

- CRISPY CALAMARI STRIPS** (GF) Japanese yellow curry scented, red banana ketchup-sweet chili dip, pickled green papaya 15
- BUTTER GLAZED GIANT PRETZEL** (V) Maldon salt, beer cheese, orange blossom honey mustard 19
- PORTOBELLO** (GF) (V) marinated and char-grilled, roma tomato, red onion, arugula, herb oil 10
- CLASSIC SHRIMP COCKTAIL** house cocktail sauce, lemon 15
- DEEP-FRIED MEATBALLS** roasted tomato sauce drizzle, pecorino 9
- BEEF CARPACCIO** (GF) herb-black pepper crust, arugula, capers, Locatelli cheese, balsamic & oil 12

HANDHELDS & SALADS

includes cottage fries or house slaw, substitute Garden or Caesar salad for \$3, substitute steak fries for \$4

- TRADITIONAL ENGLISH FISH & CHIPS** fresh cod, house-made beer batter, tartar, malt dip, slaw, steak fries, and house ketchup 19
- HOUSE-GRIND PRIME BEEF BURGER** baby greens, roma tomato, onion, house aioli, Challah bun 1/2lb - 13  
Add: cheese +1.50, bacon +1.50
- BBQ BURGER** prime burger, BBQ pulled pork, sweet and spicy pickles, red onion, aioli, Challah bun 17
- BLACK & BLUE BURGER** blackened prime burger, caramelized onion, smoked blue cheese, bacon, aioli, baby greens, Challah bun 17
- "PHILLY" SANDWICH** 1/2lb slow braised beef, sautéed onion-mushroom-pepper ragout, beer cheese, crispy leeks, Bánh Mi bread 16
- SALMON BLT** hickory bacon, tomato, baby greens, house aioli, Focaccia 18
- CHARGRILLED BOCKWURST** two bockwurst with your choice sauerkraut, mustard, ketchup, onion, relish, on a classic white bun 12
- BARBECUE PULLED PORK SANDWICH** 1/2 lb of slow braised pork, house slaw, shredded cheddar, sweet and spicy pickle slices, Bánh Mi bun 13

- HICKORY SMOKED PASTRAMI SANDWICH** gruyere, Dijon mustard, house slaw, dark rye 16
- CRISPY CHICKEN BREAST SANDWICH** baby greens, roma tomato, mayo, Challah bun 12  
Add: cheese +1.50, bacon +1.50
- HERB CHICKEN WRAP** romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, tomato, red onion, fresh mozzarella, cucumber, herb oil, house aioli, balsamic drizzle 14
- BLACK BEAN-CORN BURGER** (V) roma tomato, onion, baby greens, cilantro house aioli 14
- WOODFIRED TURKEY BREAST** shaved, cranberry goat cheese, woodfired sweet bell pepper, baby greens, multi-grain wheat bread 13
- PANZANELLA SALAD** romaine, arugula, shaved fennel, basil, cold grilled chicken, fried capers, tomato, red onion, fresh mozzarella, cucumber, crunchy focaccia crumble, herb oil, balsamic drizzle 18  
Vegetarian version with grilled portobello 19
- ENTRÉE CAESAR** romaine hearts, arugula, baby kale, Castelvetrano olives, Spanish anchovy, shaved Locatelli cheese, crunchy focaccia crumble, house-made Caesar dressing 13  
Add: grilled chicken +5, pork +7, portobello +5, shrimp +9

WOODFIRED OVEN

Available after 4:00 pm, 12 Inch Roman Style Pizza (Gluten free option available.)

- BUILD YOUR OWN** San Marzano sauce, aged mozzarella, toppings of choice 13
- Pizza Toppings 1.50 ea.**
- Pepperoni
  - Ham
  - Sausage
  - Bacon
  - Onion
  - Green Olive


- Black Olive
  - Fresh Mushroom
  - Green Pepper
  - Jalapeño
  - Shrimp (3.49)
  - Extra Cheese (2.49)
- MARGHERITA** (V) San Marzano sauce, fresh mozzarella, basil, herb oil, tomato, citrus balsamic gastrique 15

- GARLIC BIANCO** (V) pecorino cream, aged mozzarella, roasted garlic & shallots, sundried tomato, fresh arugula, lemon-garlic evoo 16  
Add Chicken +4
- CHARCUTERIE** San Marzano sauce, aged mozzarella, prosciutto, salami, capicola, pepperoni, herb oil 17
- GARDEN** (V) combo of San Marzano and pecorino cream sauces, aged mozzarella, artichokes, red onion, sundried tomato, Castelvetrano olives, portobello, lemon-garlic evoo 17
- FIVE CHEESE** (V) San Marzano sauce, aged mozzarella, fontina, smoked gouda, pecorino, feta 17



MAIN

Available after 4:00 pm

**LONDON BROIL**  char-grilled Italian marinated beef, smoked Maldon salt, rosemary-thyme red wine reduction jus lie, roasted garlic mash, crispy brussels sprouts 26

**ITALIAN MEATLOAF** seared crisply, roasted tomato reduction sauce, roasted garlic mash, crispy brussels sprouts 20

**BONELESS PORK CHOPS** cast iron seared, Dijon mustard cream sauce, roasted garlic mash, crispy brussels sprouts 22

**CHICKEN TINGA EMPANADAS** with roasted corn and black beans, charred tomato enchilada sauce, Cotija cheese, cilantro, scallions, cilantro-lime crema 19

**WOODFIRED HAM & CHEESE SANDWICH** our take on the traditional Croque Monsieur, woodfire oven baked, blackforest ham, gruyere, dijon, pecorino cream, arugula, tomato, lemon-garlic evoo, crustless bread 16

**DELUXE "TEXAS-STYLE" CHILI** beanless steak chili, seasoned rice, shredded cheddar, scallions, tomato, cilantro, sour cream, served with crostini 16

**JUMBO LOBSTER RAVIOLI** six ravioli in lobster-lemon cream sauce, crispy fried leeks and capers, lemon zest evoo 21

**CHAR-GRILLED HAWAIIAN MAHI MAHI** pineapple salsa and glaze, jasmine rice, crispy brussels sprouts 26

**STEAK OF THE DAY** blue-cheese-herb compound butter, red wine reduction sauce, roasted garlic mash, crispy brussels sprouts *Market Price*

**WOODFIRED WILD CAUGHT NORWEGIAN SALMON**  balsamic-honey-mustard glaze, jasmine rice, crispy sweet potato, crispy brussels sprouts 24

**SEARED GIANT SEA PERCH** white wine herb butter sauce, jasmine rice, crispy brussels sprouts 26


**FISH TACOS** three classic soft tacos, with W.H. Ales signature fish blend including cod, salmon and giant sea perch, seared in southwest seasoning, tomato, romaine, shredded cheddar, scallions, cilantro-lime crema, served with cottage fries 18

SIDES

Slaw   4



Garden Salad   5

Caesar Salad 5

Roasted Tomato-Garlic-Basil Soup   
Cup 5 Bowl 7

Texas-style Chili  
Cup 6

Cottage Fries 4

Baked Potato   4

Deluxe Potato  6

Roasted  
Garlic Mashed Potatoes  
  5

Crispy  
Brussels Sprouts  
  5

Beer Cheese  4

HOUSE DRESSINGS

Smoked Blue Cheese-Roasted Shallot

Citrus Balsamic Vinaigrette

Traditional Caesar  

Buttermilk Ranch

Honey-Mustard

SWEET ENDINGS

Brownie Sundae 8

Chocolate Torte 8

Cheesecake of the Day 8

Tiramisu 10

Our restaurant is a modern take on a classic English brewpub, offering a cozy and inviting atmosphere. It features a great menu of gastropub fare, including English staples like Fish & Chips, a mix of global cuisines as well as a diverse selection of house-brewed beers. The on-site brewery and high-quality food create a unique dining experience that blends casual pub culture with culinary excellence. The rustic, English-inspired décor with its wood paneling and exposed brickwork adds to the warm and friendly ambiance.



 Denotes Gluten Free,  Denotes Vegetarian

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