

SILVER HARBOR

BREWING COMPANY

SESSION PLATES

- Maple Bacon Brussels Sprouts** 12

Fresh brussels sprouts fried for a light crispy finish topped with diced jalapeno bacon and tossed with house maple bourbon syrup
- Seasoned Pork Rinds** 6

Choice of: Mesquite BBQ, Nashville Hot, Salt & Vinegar, Cajun Creole or Cinnamon & Sugar
- Pretzel & Beer Cheese** 10

Large, sharable spent grain pretzel served with So Heffen Good beer cheese.
loaded with jalapeno bacon & chives add 3
- Cheese Curds** 9.50

Hand breaded and fried Wisconsin white cheddar cheese curds served with ranch and shakshuka dipping sauces
- Baked Tuscan Cheese Dip** 10

Blend of artichoke hearts, fresh spinach, marinated tomatoes, mozzarella cheese and parmesan cheese served with flour tortilla chips
- Sriracha Quinoa Shrimp** 12

Quinoa-crusting fried shrimp tossed in a house-made creamy sriracha sauce and topped with sliced green onions
- Jalapeño Bacon Mac N' Cheese Egg Rolls** 10

Hand rolled and filled with white cheddar and smoked gouda cheeses, jalapeño bacon and poblano peppers served with a side of chipotle ranch

— **FLATBREADS** —

12 ea.

- Italian Chicken** - grilled chicken, grape tomatos, italian oil, spinach and a parmesan and mozzarella blend
- Harvest** - apples, squash, goat cheese, mozzarella, and walnuts, topped with balsamic glaze and arugula
- Shrimp Margherita** - quinoa-crusting fried shrimp, shakshuka sauce, fresh mozzarella topped with chiffonade basil
- Truffle Steak & Mushroom** - sliced mushrooms, steak, white truffle, italian seasonings, mozzarella, and parmesan
- Bacon Apple Fig** - jalapeño bacon, sliced apples, fig spread, caramelized shallots and smoked gouda cheese

— **Nacho Fries**

Half Order - 9 Full Order - 12

Waffle fries topped with shredded white cheddar cheese, black bean corn relish, salsa verde, avocado, cilantro and chipotle ranch

Add Steak, Fried Chicken, Grilled Chicken, pulled pork, Turkey, Bacon or Jalapeno Bacon **4**

Side of Beer Cheese **2.50**

FRESH GREENS & SOUPS

Beer Cheddar Ale or Soup of the Day 5

half salad - 9

full salad - 13

Harvest Cobb Salad
Mixed greens, blue cheese crumbles, roasted pumpkin seeds, bacon bits, hard-boiled egg, and crispy apple chips (recommended with apple cider vinaigrette)

SW-MI Salad
Mixed greens topped with salsa verde, black bean corn relish, avocado, white cheddar cheese, cilantro and fried tortilla strips served with choice of dressing on the side

Caesar Salad
Freshly chopped romaine hearts topped with marinated tomatoes, frizzled onions, parmesan cheese, Caesar dressing and olive tapenade

Apple, Cranberry, and Spinach Salad
Tender baby spinach, cranberries, fresh sliced honey-crisp apples, feta cheese, and walnuts served with your choice of dressing on the side

Garden Salad
Mixed greens, grape tomatoes, cucumbers, shredded white cheddar, and croutons served with your choice of dressing on the side

Add Ons: Fried Chicken, Grilled Chicken, Turkey 4 | Jalapeño Bacon, Steak, Grilled Salmon - 6

House Made Dressings: Ranch, Chipotle Ranch, Balsamic Vinaigrette, Bleu Cheese, Caesar, Ginger Honey Mustard, White Balsamic Vinaigrette, Apple Cider Vinaigrette

*Attention: Foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SILVER HARBOR

BREWING COMPANY

HANDHELDS

choice of: waffle fries, green salad, coleslaw or house pickles
sub truffle fries or soup- 2 | sub a gluten free bun - 2

Smoked Gouda Grilled Cheese Smoked Gouda and white cheddar cheeses melted between toasted sourdough with basil pesto and tomato chutney	13	Maple Bourbon Pecan Chicken Maple and pecan crusted chicken breast topped with jalapeño bacon and white cheddar cheese finished with a fig spread on an artisan bun	15
Harvest Turkey Wrap Slow roasted beer-braised turkey, spinach, cucumber, onion, feta cheese, and lingonberry jam wrapped in a kale tortilla	14	Cheddar, Onion, & Beyond (Vegan) The World's first plant based burger that looks and cooks like beef topped with vegan cheddar cheese and caramelized onion, served on a gluten free, vegan bun with lettuce and tomato	15
Cod BLT Beer battered cod, local thick-cut bacon, beefsteak tomatoes, lettuce, and white truffle aioli on toasted sourdough bread.	15	Harbor Burger* Grilled 7oz. custom blend steak burger topped with melted Wisconsin white cheddar cheese curds on an artisan bun with lettuce, tomato, onion and pickles on the side	14.50
BBQ Steak Melt Seared tenderloin steak slices smothered with cherry chipotle BBQ sauce and smoked gouda cheese finished with frizzled onions served on toasted sourdough	15	Olive Burger* A midwest favorite, a grilled 7oz. custom blend steak burger topped with a housemade olive mayo blend served on an artisan bun with lettuce, tomato and onion on the side	15
Turkey Muenster Slow roasted beer braised turkey, muenster cheese, mango-habanero jelly, white truffle aioli, and sweet horseradish pickles on toasted sourdough bread	15	Mushroom & Swiss Burger* Grilled 7 oz custom blend steak burger topped with grilled mushrooms and onions, swiss cheese, and a house-made grill sauce and topped with a slice of fried portabella mushroom	15

BREWERS PLATES

Fish & Chips Beer battered cod served with waffle fries, coleslaw and housemade rémoulade with a lemon wedge	21	Spicy Southern Fried Chicken and Waffles Spicy southern fried buttermilk chicken tenders over two Belgian waffles topped with candied jalapeños and house maple bourbon syrup	24
Sirloin Comfort Bowl Sous Vide top sirloin slow roasted in its own juices served on top of garlic mashed potatoes, glazed carrots, grilled onions, and beef gravy	24	Sous Vide Half Chicken Slowed roasted half chicken served over brown butter spaetzle and demi sauce served with a roasted root vegetable hash	24
Blackened Bruschetta Salmon Atlantic salmon (8oz) blackened to perfection and topped with fresh bruschetta and a honey-balsamic glaze served over herbed Orzo rice and fresh green beans	26	Pastrami Rubbed Ribs Pastrami rubbed ribs, slow cooked in SHBC Root Beer finished with frizzled onions and your choice of spicy bourbon sriracha or wild chipotle cherry BBQ sauce. Served with cole slaw and fries	half 21 full 28
Mac N' (Beer) Cheese Our delicious house-made beer cheese tossed with cavatappi noodles	15	Stuffed Acorn Squash (Vegan) Half roasted acorn squash seasoned with brown sugar and stuffed with 5-grain tabbouleh, vegan italian sausage, carrots, onions, celery, and cranberries with a honey-dijon drizzle	19

OTHER BEVERAGES

SHBC Handcrafted Root Beer - 3.50

Sodas: Pepsi, Diet Pepsi, Wild Cherry Pepsi, Dr. Pepper, Mountain Dew, Orange Crush, Ginger Ale, Lemonade, Sierra Mist - 2.95

Fresh Brewed Unsweetened Iced Tea - 2.50

Forte Coffee Company Coffee - 2.50

Milk or Chocolate Milk - 2.25

Hand Crafted Root Beer Ice Cream Float - 7

Craft Beer Ice Cream Float - 9

DID YOU KNOW?

The home of Silver Harbor Brewing Co. was built in the early 1900's. The original purpose of the building was for a company called Fresh Frozen Foods. They provided frozen space for the community (remember this was before refrigerators were common household appliances). The location later became a manufacturing site for a heating and cooling company, tool and die operations and most recently a yoga studio. In the 1960's it was the community's fallout shelter. We're now happy to have transformed this building into the home of Silver Harbor Brewing Company!

COMMITTED TO  LOCALLY SOURCED INGREDIENTS

*Attention: Foods may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.