

HANDHELDS

TACOS

Grilled flour tortillas, with your choice of Leroy Brown smoked meat, topped with lettuce, tomato, cheddar cheese, southwest crema and fresh pico de gallo. 12

**smoked portobello mushrooms (vegetarian option)*

CUBAN

Leroy Brown smoked pork, crispy pork belly, Sure Shot IPA house pickles, fresh arugula and poblano aioli served on a fresh pretzel bun. With choice of side. 10

DIY SAMMY

Pick your Leroy Brown smoked meat (chicken or pork) then top with smoked cheddar cheese, caramelized onions and fresh arugula served on a fresh pretzel bun. With choice of side. 10

GRILLED CHEESE

An assortment of seasonal cheeses, layered with roasted tomato, baby spinach and ancho chipotle sauce, grilled till perfectly gooey. With choice of side. 9

STEAK BURGER*

Half-pound specialty blend patty, grilled to order and topped with your choice of smoked cheddar or Gouda, lettuce, tomato and caramelized onion on a fresh pretzel bun. With choice of side. 12

PORTOBELLO SAMMY

Grilled portobello mushroom stuffed with goat cheese, topped with red onion, avocado, baby spinach and roasted tomato on a pretzel bun. 12

PIZZA

RISE AND SHINE

Ryecoe beer sauce, sautéed peppers, onions and mushrooms, bacon, crispy tots, finished with smoked cheddar cheese and two eggs sunny-side-up. 12

PLAIN AND SIMPLE

House-made red sauce, smoked mozzarella and torn basil. 10

STOUT SMOKED BBQ

House-made Dark Star BBQ sauce, Leroy Brown smoked chicken, bacon and caramelized onions topped with mozzarella. 12

ROASTED VEGGIE

House-made red sauce and a variety of roasted seasonal veggies, topped with mozzarella. 10

SIDES

TOTS

Everyone's favorite crispy fried taters. 2

BEER MAC N CHEESE

Penne pasta tossed in a blanket of Ryecoe beer cheese, topped with bacon and pretzel breadcrumbs. 4

ROASTED VEGETABLES

Roasted seasonal vegetables. Ask your server for details. 2

CITRA SESSION SLAW

Crisp, handcrafted sweet and savory slaw, with hints of ginger and the zip of Citra Session. 2

PREMIUM SIDES

BRUSSELS

Roasted and seasoned to perfection. 4

LOADED TOTS

Everyone's favorite crispy fried taters with crisp bacon, cheese blend, green onions, seasoned sour cream and your choice of Leroy Brown smoked pork or chicken. 4

STONER TOTS

The munchies made better! Amazing fried tots tossed in zippy asiago and Italian herbs. 4

DESSERTS

DESSERT OF THE DAY

Ask server for details. 6

FRIED FLATBREAD

Our take on the elephant ear, our flatbread deep fried and dusted with cinnamon and sugar. Served with Dark Star chocolate sauce. 6

DARKSTAR SHAKE

Our seasonal full-bodied stout blended with creamy chocolate ice cream, a killer grown up take on a kid classic. 6

MAC N CHEESE

Roasted garlic rubbed crust topped with our Big Lake Beer Mac, bacon, and smoked cheddar cheese. 12

BUILD YOUR OWN

We start it for you with house-made red sauce and cheese, you do the rest. 9

Jalapeño, Green Peppers, Red Peppers, Red Onion, Mushrooms, Spinach, Roasted Tomato, Bacon, Smoked Chicken, Smoked Pork, Pepperoni, Sausage

Each item add 1 dollar

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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BIG LAKE BREWING

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STARTERS

RYECOE CHEESE & PRETZELS

A Big Lake take on a classic. Bubbly, savory Ryecoe beer cheese served with handmade soft pretzels for dipping. 7

LOADED TOTS

Everyone's favorite crispy fried taters with crisp bacon, cheese blend, green onions, seasoned sour cream and your choice of Leroy Brown smoked pork or chicken. 8

STONER TOTS

The munchies made better! Amazing fried tots tossed in zippy asiago and Italian herbs. 6

BREAD STICKS

Wood fired bread sticks brushed with garlic parmesan oil and smokey mozzarella served with house made marinara for dipping. 6

SALADS

DRESSINGS:

Citra Vinaigrette, Caesar, Buttermilk Ranch, Cucumber Ranch

CHEF'S SALAD

Fresh mixed greens, Leroy Brown smoked chicken, crispy bacon, mozzarella, smoked cheddar, red onion, tomato, hard boiled egg and pretzel croutons. With choice of dressing. 11

GRILLED CAESAR*

Grilled-to-golden romaine hearts, topped with our house-made dressing, pretzel croutons and fresh parmesan cheese. 10 *Add chicken 2*

RECONSTRUCTED CAPRESE

Thick slices of fresh tomato and smoked mozzarella stacked high and drizzled with a Stoner IPA balsamic reduction. Served with toast points. 10

CHARCUTERIE BOARD

A mix of the season's best cheeses, fresh fruit, bread, and cured meat. Ask server for details on today's offerings. 14

WILD SMOKED SALMON PATE

Citra Session smoked salmon blended with cream cheese, an Italian cheese blend and green onion. Served with toast points. 10

ROASTED ANCHO HUMMUS

Ryecoe soaked ancho peppers mixed with house made hummus. Served with fresh veggies and toast points. 7

TENDERS & TOTS

Battered chicken breast tenders, fried golden brown and served with fresh tots and choice of dipping sauce. 9

ENTREES

BEER MAC N CHEESE

Penne pasta tossed in a blanket of Ryecoe beer cheese, topped with bacon and pretzel breadcrumbs. With choice of side 15 *Add any Leroy Brown smoked meat for 3*

THE SMOKERS' CORNER

A healthy helping of Leroy Brown smoked chicken and pork. With choice of side. 18

WILD CAUGHT SCOTTISH SALMON*

Citrus cured and grilled Salmon filet topped with Citra Session ginger glaze. With choice of side. 22

GRILLED HANGER*

8oz grilled hanger served with pork belly brussel sprouts and roasted fingerling potato. 20

CHICKEN & WAFFLE

Fluffy waffles packed with bacon and our housemade chicken tenders, topped with a fresh arugula and tomato salad and maple bourbon dipping sauce. 12