



HAPPY HOUR & CARRYOUT SPECIALS

HAPPY HOUR FROM 3 PM – 5 PM – EVERY DAY (WED-SUN):

\$2 off 4pks/6pks/Growlers
1/2 off appetizers (excluding wings)

1/2 OFF SOUP + SALAD COMBOS – ALL DAY/EVERY DAY (WED-SUN)

PIZZA SPECIAL – ALL DAY/EVERY DAY (WED-SUN):

A pizza + a 4 pack of 16 oz. cans // \$20

THURSDAY WING SPECIAL – ALL DAY THURSDAY!

A pound of boneless wings with choice of sauce
AND a 4 pack // \$24

OUR WEEKEND RIB SPECIAL – FRIDAYS STARTING AT 4 PM

Tender House Smoked Ribs covered in your choice of Brown Sugar BBQ or Carolina BBQ sauce. Served with apple cider coleslaw and mac and cheese. Full or half racks // \$16/\$24

TO ORDER CALL 231.239.6690



231.239.6690
515 SOUTH JAMES STREET
LUDINGTON, MI 49431

Menu may change due to supply chain interruptions.
Follow our Facebook page for any specials or updates
Please call the taproom to place a carry-out order.

APPETIZERS

LOADED FRIES // \$11

French fries topped with house-made cheese sauce, bacon, sour cream, and green onion.

SOFT PRETZELS // \$8

Three warm soft pretzels served with beer cheese sauce made with our own Tanline Blonde Ale.

CHICKEN QUESADILLA // \$13

Tender grilled chicken breast, bell pepper, onion, tomato and melted mild cheddar cheese in a grilled flour tortilla.

SPINACH ARTICHOKE DIP // \$10

A rich and creamy spinach artichoke dip served warm in a toasted bread bowl.

WINGS // 6 FOR \$12 // 12 FOR \$22

Crispy chicken wings tossed in your choice of brown sugar BBQ sauce, spicy buffalo sauce, or ranch dry rub.

SOUP & SALADS

Available Dressings: Ranch, Italian, Caesar, Creamy Bleu Cheese, Honey Balsamic Vinaigrette, Tangy Greek

SOUP OF THE DAY // \$4

Ask your server for details!

HOUSE SALAD // \$9

Fresh tomato, cucumber, red onion and seasoned croutons on a bed of fresh greens. Served with choice of dressing. **GA**

CHICKEN CAESAR SALAD // \$13

Crisp romaine lettuce topped with grilled chicken breast, shaved parmesan and seasoned croutons. Served with Caesar dressing. **GA**

MICHIGAN CHERRY SALAD // \$14

Grilled chicken breast, dried sweet Michigan cherries, goat cheese, toasted pecans, red onion and tomato on a bed of fresh greens. Served with house-made honey balsamic vinaigrette.

GREEK SALAD // \$11

Fresh tomato, Kalamata olive, red onion, cucumber, feta cheese and artichoke hearts on a bed of fresh greens. Served with our tangy Greek salad dressing.

BURGERS & SANDWICHES

All burgers and sandwiches served with Michigan made Great Lakes Salt and Pepper Potato Chips. Add a burger patty \$4.

CHEESY BAY BURGER* // \$14

Char-grilled 6 oz. Michigan Craft burger topped with melted American cheese, lettuce, tomato & onion on a grilled brioche bun.

FRIED ONION BURGER* // \$14

Char-grilled 6 oz. Michigan Craft burger topped with melted American cheese, haystack onions, lettuce, tomato and our own sweet and spicy sauce on a grilled brioche bun.

JALAPEÑO CHEDDAR BURGER* // \$14

Char-grilled 6 oz. Michigan Craft burger topped with grilled fresh jalapeño, melted white cheddar, crispy bacon, lettuce, tomato and spicy mayo on a grilled brioche bun.

RANCH HAND* // \$14

Char-grilled 6 oz. Michigan Craft burger topped with melted white cheddar, crispy bacon, haystack onions and brown sugar BBQ sauce on a grilled brioche bun.

BLACK BEAN BURGER // \$11

Grilled vegetarian black bean burger topped with American cheese, lettuce and tomato on a grilled brioche bun.

TURKEY LBBC WRAP // \$11

Sliced turkey, lettuce, tomato, bacon, white cheddar, green apple and cranberry mayo wrapped in a tender flour tortilla.

SHRIMP PO BOY // \$14

Tender, spicy cajun shrimp served hot with lettuce, tomato and cajun remoulade on a grilled French roll.

BBQ CHEDDAR

CHICKEN SANDWICH // \$12

Grilled chicken breast, white cheddar cheese, house-made brown sugar BBQ sauce, lettuce and tomato on a grilled brioche bun.

PULLED PORK SANDWICH // \$13

House-made ESB beer braised pulled pork, brown sugar BBQ sauce and fresh apple cider coleslaw piled high on a grilled French roll.

VEGGIE WRAP // \$11

Fresh tomato, red onion, cucumber, baby spinach and bell pepper dressed with seasoned cream cheese and wrapped in a tender flour tortilla. Served with a side of ranch dressing.

G Gluten Free // **GA** Can be Made Gluten Free

* Can be cooked to order. Consuming under cooked meats or eggs may increase your risk of food borne illness.

LUDINGTONBAYBREWING.COM



PIZZAS

Gluten-Free Crust Available + \$1

CRAB RANGOON // \$16

Cream cheese, lump crab meat, green onion, wonton strips and sweet chili sauce.

KIND OF A BIG DILL // \$14

Garlic oil, grilled chicken breast, and pizza cheese. Then finished with pickles and ranch!

CLASSICO // \$11

House-made tomato sauce with fresh mozzarella and basil.

BBQ CHICKEN // \$16

House-made brown sugar BBQ, grilled chicken, white cheddar, fried onion, cilantro, and bacon.

BLT PIZZA // \$12

Just as it says and surprisingly delicious.

COPPA COMBO // \$14

Dry-aged with a touch of spice, Coppa ham pairs very well with chevre cheese, basil, and honey/balsamic drizzle.

DEMETER'S BOUNTY // \$14

Our take on Greek with Kalamata olives, feta cheese, cherry tomatoes, artichoke, pizza cheese and pickled onion.

CHICKEN CHEESY PESTO PIE // \$13

Pesto, pizza cheese, fresh mozzarella and chicken.

JALAPEÑO POPPER PIE // \$15

Hand-tossed and topped with garlic cream cheese, jalapeño, bacon, and white cheddar.

PEPPERONI PIZZA // \$13

A true pizza classic...topped with house-made tomato sauce, pepperoni and pizza cheese.

ENTREES

SHRIMP TACOS // \$18

Cajun spiced sautéed shrimp served with warm white corn tortillas, fresh cilantro, pickled onion, guacamole, queso fresco, sour cream and salsa. **6**

PULLED PORK TACOS // \$15

House-made ESB beer braised pulled pork served with warm white corn tortillas, fresh cilantro, pickled onion, guacamole, queso fresco, sour cream and salsa.

CHICKEN TACOS // \$14

Cajun spiced grilled chicken breast, bell pepper, onion and tomato served with warm white corn tortillas, fresh cilantro, pickled onion, guacamole, queso fresco, sour cream and salsa.

BLACKENED SALMON // \$20

Blackened Norwegian North Atlantic Salmon filet served with fresh vegetable of the day, seasoned redskin potatoes and side House or Caesar salad.

HOUSE MAC & CHEESE // \$11

Our house-made mac sauce tossed with tender cavatapi pasta, finished with sriracha spices and fresh parsley.

Add Shrimp +\$5

Add Bacon +\$2

Add Pulled Pork +\$4

Add Grilled Chicken +\$4

PULLED PORK PLATE // \$16

A generous portion of our house-made ESB beer braised pulled pork served with a side of our house-made brown sugar BBQ sauce, fresh apple cider coleslaw, and seasoned redskin potatoes.

CHICKEN ALFREDO // \$14

Tender penne pasta tossed with our traditional house-made Alfredo sauce and topped with tender grilled breast of chicken and shaved parmesan. Served with side House or Caesar Salad.

INDIVIDUAL SIDES

HOUSE-MADE MAC & CHEESE // \$4

REGULAR OR CAJUN FRIES // \$2

TRUFFLE FRIES // \$3

APPLE CIDER COLESLAW // \$2

VEGETABLE OF THE DAY // \$3

**GREAT LAKES SALT & PEPPER
POTATO CHIPS // \$2**

GRANNY SMITH APPLE SLICES // \$2

SIDE HOUSE SALAD // \$3

SIDE CAESAR SALAD // \$3

SEASONED REDSKIN POTATOES // \$2

KIDS (Ages 12 & Under)

MAC & CHEESE // \$6

CHEESE PIZZA // \$6

CHEESE QUESADILLA // \$6

PEPPERONI PIZZA // \$8

KID BURGER & CHIPS // \$8

ABOUT LUDINGTON BAY BREWING CO:

Ludington Bay Brewing Co. was born out of a love for Michigan, and a desire to share great beer with the people we love. We brew our beer right here on the shores of Lake Michigan. By focusing on the community around us, and by putting the needs of our customers first, we hope to build a tradition of excellence and a family of exceptional beers. We take pride in sourcing the highest-quality ingredients from a local network of farmers and fisheries. Visit our website for more information.



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