



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.

SPINACH ARTICHOKE DIP // \$10

A rich and creamy spinach artichoke dip served with white corn tortillas.

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.

BONELESS WINGS // 1 POUND FOR \$14

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

SALADS

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

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 choice of 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 melted American cheese, lettuce and tomato on a grilled brioche bun.

TURKEY LBBC WRAP // \$12

Sliced smoked turkey, fresh 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.

PULLED PORK SANDWICH // \$13

House-made James Street Brown Ale beer braised pulled pork, brown sugar BBQ sauce and coleslaw piled high on a grilled French roll.

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 James Street Brown Ale beer braised pulled pork served with warm white corn tortillas, fresh cilantro, pickled onion, guacamole, queso fresco, sour cream and salsa.

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

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.

PULLED PORK PLATE // \$16

A generous portion of our house-made James Street Brown Ale beer braised pulled pork served with a side of our house-made brown sugar BBQ sauce, coleslaw, and seasoned redskin potatoes.

INDIVIDUAL SIDES

HOUSE-MADE MAC & CHEESE // \$4

HOUSE OR CAJUN FRIES // \$2

TRUFFLE FRIES // \$3

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

PEPPERONI PIZZA // \$8

KID'S BURGER & CHIPS // \$8

N/A BEVERAGES

COKE PRODUCTS // \$2.50

Coke, Diet Coke, Cherry Coke, Mellow Yellow, Sprite, Powerade, Minute Maid Lemonade, Gold Peak Unsweetened Tea

HOT TEA // \$2.75

OMAGE COFFEE // \$2.75

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.