



We hope you enjoy your meal and our exceptional offering of craft beers brewed right here on the shores of Lake Michigan. 1% of what you spend with us today goes to support the Lakeshore Food Club in their efforts to fight food insecurity for struggling families in Mason County. Thank You!

515 SOUTH JAMES STREET, LUDINGTON, MI 49431 | 231.239.6690 | LUDINGTONBAYBREWING.COM

APPETIZERS

PICO LOADED FRIES // \$11

Waffle fries topped with house-made queso sauce, bacon, salsa verde, cilantro lime crema, pico and green onions.

NACHOS // \$12

House-fried yellow corn tortilla chips topped with tinga chicken, queso sauce, shredded lettuce, pico and cilantro lime crema.

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 creamy spinach & artichoke dip served with fried corn tortilla chips. Topped with pico and green onions.

STREET CORN DIP // \$12

Roasted corn mixed with creamy mayo, cotija cheese and sour cream, topped with chili powder. Served with house fried yellow corn tortilla chips.

BALSAMIC BRUSSELS SPROUTS // \$12

Deep-fried Brussels sprouts with bacon, apples, sweet potatoes, walnuts and Michigan cherries drizzled with balsamic glaze.

SAUTEED MUSSELS // \$15

Fresh Mussels sauteed with smoky chorizo, garlic and onions, then simmered in a light beer broth.

CHIPS & DIP // \$5

House-fried yellow corn tortilla chips with your choice of Salsa Verde or Pico de Gallo.
Sub for Queso Sauce + \$1

BONELESS WINGS // 1 POUND FOR \$14

Crispy boneless wings tossed in a sauce or dry rub of your choice.

SMOKED BONE-IN WINGS // 8 WINGS FOR \$16

Bone-in wings soaked in a beer brine for extra flavor and tenderness, then slow-smoked until juicy with a crisp, smoky finish. Served as in or tossed in your choice of sauce.

Spicy Asian Zing — house-made sauce with locally grown peppers. 🌶️🌶️

BBQ — house-made BBQ

Buffalo Sauce — straight forward Buffalo sauce 🌶️

Cajun Seasoning 🌶️

Dry Ranch Seasoning

Bourbon Glaze – house-made sauce with bourbon and spices

SALADS

Dressings: Caesar, Creamy Bleu Cheese, Honey Balsamic Vinaigrette, Ranch, Apple Cider Vinaigrette, Honey Lime Mustard Vinaigrette and Cherry Vinaigrette

Add Protein: Shrimp +\$6, Bacon +\$2, Grilled Chicken +\$5, Salmon +\$7

SOUTHWEST SALAD // \$15

Mixed fresh greens with poblano peppers, sweet corn and hearty black beans, served with honey lime vinaigrette. **G**

MICHIGAN CHERRY SALAD // \$14

Grilled chicken breast, dried sweet Michigan cherries, goat cheese, toasted walnuts, red onion and tomato on a bed of fresh greens. Served with choice of dressing. **G**

CHICKEN CAESAR SALAD // \$13

Crisp romaine lettuce topped with grilled chicken breast, cherry tomatoes, shaved parmesan and seasoned croutons. All tossed in Caesar dressing. **GA**

BURGERS & SANDWICHES

All burgers and sandwiches served with Michigan made Great Lakes Chips. (Substitute fries for +\$2. Add a burger patty +\$4. Add bacon +\$2.) Substitute a grilled vegetarian black bean patty for any burger.

CHEESY BAY BURGER* // \$15

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

Try pairing with James St. Brown!

RANCH HAND* // \$16

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

JALAPEÑO CHEDDAR BURGER* // \$16

Char-grilled 6 oz. Michigan Craft burger topped with cowboy candy jalapeños, melted white cheddar, crispy bacon, arugula, tomato and spicy mayo on a grilled brioche bun.

THE HOGFATHER* // \$17

Char-grilled 6 oz. Michigan Craft burger topped with house-smoked pork belly, bacon, bacon jam and American cheese.

FRENCH DIP SANDWICH // \$16

Classic French dip with shaved ribeye topped with Swiss cheese & sautéed onions served on a toasted hoagie. Served with beef au jus.

Add Mushrooms & Peppers +1

BRAT OF THE DAY // \$15

Locally-sourced beer brat made with LBBC brewed beer, peppers, onions, bacon jam and cowboy candy jalapeños.

SMOKED PULLED PORK SANDWICH // \$14

House-smoked pulled pork with BBQ sauce and slaw on a grilled brioche bun.

KICKIN' CHICKEN // \$16

Cajun season grilled chicken with cowboy candy jalapenos, goat cheese, arugula, tomatoes and spicy mayo.

SHRIMP PO BOY // \$16

Sauteed Cajun shrimp atop coleslaw, tomatoes and our house-made bang bang sauce all piled on a grilled hoagie bun.

TURKEY LBBC WRAP // \$14

Sliced smoked turkey, fresh lettuce, tomato, bacon, white cheddar, green apples and cranberry mayo wrapped in a southwest flour tortilla.

PORK BELLY BLT // \$16

Spicy mayo, arugula, tomatoes and smoked pork belly served on toasted white bread.



PIZZAS

All our pizzas are made with a house blend pizza cheese and seasoning. Our house-made pizza dough with herbs and seasoning is made fresh everyday. Gluten free crust available +\$6

CRAB RANGOON // \$16

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

Try pairing with First Curve!

KIND OF A BIG DILL // \$16

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

CLASSICO // \$14

House-made red sauce, fresh mozzarella, and basil.

THE SAUCY PIZZA // \$16

Choice of house-made BBQ, buffalo or ranch with grilled chicken, pizza cheese blend, fried onions, cilantro and bacon.

PEPPERONI PIZZA // \$14

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

Try pairing with Tanline or Cream Ale!

WE BE JAMMIN' // \$17

Fig and Michigan cherry jam sauce, bacon, goat, caramelized onions, arugula, maple balsamic reduction.

LA VERDE // \$16

Homemade heritage salsa verde, cream cheese, bacon, pickled jalapenos, grilled chicken.

TERIYAKI CHICKEN // \$16

Garlic oil, grilled chicken breast, mixed peppers and onions, mushrooms and pizza cheese, topped with teriyaki sauce and scallions.

ENTREES

HOUSE MAC & CHEESE // \$14

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

Add Bacon +\$2

Add Grilled Chicken +\$5

Add Smoked Pulled Pork +\$5

Add Shrimp +\$6

CHICKEN CHORIZO PASTA // \$18

Chicken and chorizo sauteed in a creamy chipotle sauce with black beans and red onion, on bowtie pasta and topped with cilantro.

SHRIMP TACOS // \$18

Cajun spiced sauteed shrimp served with warm yellow corn tortillas, heritage rice, fresh cilantro, pickled onions, guacamole, queso fresco, sour cream and pico. **G**

Try pairing with Tangelo Dream!

SMOKED PULLED PORK TACOS // \$17

House-smoked BBQ pulled pork served with warm yellow corn tortillas, heritage rice, fresh cilantro, pickled onions, guacamole, queso fresco, sour cream and pico. **G**

Try pairing with Dark Necessity!

BAY OF FUNDY
BLACKENED SALMON // \$24

8 oz. blackened Norwegian North Atlantic salmon filet finished with a bourbon glaze served with our vegetable of the day and heritage rice. **G**

Try pairing with 9 Wt!

TOP SIRLOIN // \$27

8 oz. char-grilled center cut Angus beef sirloin. Topped with compound butter, served with our vegetable of the day and heritage rice.

Add Sautéed Mushroom & Onions +\$3

Add Shrimp +\$6

ROASTED RED PEPPER CHICKEN // \$18

Grilled chicken in a creamy red pepper sauce and topped with fresh mozzarella and basil. Served with heritage rice and vegetable of the day.

STIR THE POT // \$16

Seasoned rice topped with broccoli, shaved ribeye, peppers, and onions topped with teriyaki glaze.

INDIVIDUAL SIDES

HOUSE-MADE MAC & CHEESE // \$5

HOUSE OR CAJUN FRIES // \$4

TRUFFLE FRIES // \$5

VEGETABLE OF THE DAY // \$4

HERITAGE RICE // \$4

SIDE HOUSE SALAD // \$4

SIDE CAESAR SALAD // \$4

SOUP

SOUP DU JOUR

Ask your server the soup of the day!

DESSERTS

Ask about our rotating variety! dessert selections.

KIDS (Ages 12 & Under)

Comes with a drink.

MAC & CHEESE // \$6

Served with chips or apple slices.

KID'S BURGER // \$8

Served with chips or apple slices.

Adult +\$5

CHEESE PIZZA // \$6

PEPPERONI PIZZA // \$8

CHICKEN TENDERS // \$9

Three tenders served with fries.

Adult +\$5

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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