



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

### LOADED FRIES // \$11

French fries topped with house-made queso cheese sauce, bacon, cilantro lime crema and green onions.

### NACHOS // \$12

House-fried tortilla chips topped with pulled BBQ chicken, queso cheese sauce, shredded lettuce, pico and cilantro lime crema.

### BUFFALO CHICKEN DIP // \$13

A creamy chicken and buffalo dip served with corn tortilla chips.

### SPINACH ARTICHOKE DIP // \$10

A rich creamy spinach & artichoke dip served with fried corn tortilla chips.

### SOFT PRETZELS // \$8

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

### BALSAMIC BRUSSELS SPROUTS // \$10

Sautéed Brussels sprouts with bacon and Michigan cherries drizzled with balsamic glaze. **G**

### BONELESS WINGS // 1 POUND FOR \$14

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

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

*Brown Sugar BBQ – house-made brown sugar 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, Blueberry Pomegranate Vinaigrette and Cherry Vinaigrette

**Add Protein:** Shrimp +\$6, Bacon +\$2, Pulled Pork +\$4, Grilled Chicken +\$5

### HARVEST SALAD // \$13

A Fall salad with apples, cranberries, sweet potatoes, goat cheese, and walnuts. Served with choice of dressing. **GA**

### 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**

### 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**

## BURGERS & SANDWICHES

All burgers and sandwiches served with Michigan made Great Lakes Salt and Pepper Potato 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\* // \$14

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\* // \$15

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.

### JALAPEÑO CHEDDAR BURGER\* // \$15

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.

*Try pairing with Lake Phantom or First Curve!*

### MUSHROOM & SWISS BURGER // \$16

Char-grilled 6 oz. Michigan craft burger topped with house made bacon & onion jam, mushrooms, and Swiss cheese on a grilled brioche bun.

### FRENCH DIP SANDWICH // \$16

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

### BIG JAMMIN' BRAT // \$14

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

### KICKIN' CHICKEN // \$15

Cajun seasoned grilled chicken with cowboy candy jalapeños, goat cheese, arugula, tomatoes and spicy mayo.

### SHRIMP PO BOY // \$15

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

### DOWNTOWN PHILLY // \$16

Classic Philly with a twist. Shaved ribeye, peppers, onions, cheese sauce, and cowboy candy jalapeños topped with haystack onions.

### TURKEY LBBC WRAP // \$13

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

*Try pairing with Tanline Blonde!*

### LBBC BLT // \$15

Toasted white bread with a cream cheese jalapeno spread, bacon, lettuce and tomato.

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## PIZZAS

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All our pizzas are made with Romano cheese and our house blend pizza seasoning. Our house-made pizza dough with herbs and seasoning is made fresh everyday. Gluten-Free crust available +\$1

### 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 // \$15

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

### CLASSICO // \$14

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

### BBQ CHICKEN // \$16

House-made brown sugar BBQ or Buffalo sauce, grilled chicken, white cheddar, fried onion, cilantro, pizza cheese and bacon.

### JALAPEÑO POPPER PIE // \$15

Topped with garlic cream cheese, jalapeños, bacon, and white cheddar. Finished off with deep fried beer crispies.

*Try pairing with Lake Phantom!*

### BUTTER CHICKEN PIZZA // \$16

Butter chicken sauce full of spices and mild curry with chicken and grilled peppers and onions topped with pizza cheese.

### PEPPERONI PIZZA // \$14

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

*Try pairing with Tanline or Cream Ale!*

### BUFFALO PIZZA // \$16

Grilled chicken topped with cheese curds, bacon and pizza cheese. Finished off with buffalo sauce and ranch.

### PESTO PIE // \$15

Creamy pesto sauce, chicken, and fresh mozzarella topped with pizza cheese.

### BRATTY PIZZA // \$16

Locally-sourced beer brats, red sauce, peppers, onions, and jalapeños topped with pizza cheese.

### SPIN & DIP PIZZA // \$16

Cream cheese, spinach, artichoke, mushrooms and pizza cheese. Topped with haystack onions.

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## ENTREES

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### HOUSE MAC & CHEESE // \$12

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 Pulled Pork +\$4*

*Add Shrimp +\$6*

### SHRIMP TACOS // \$18

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

*Try pairing with Tangelo Dream!*

### 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 pico.

*Try pairing with Dark Necessity!*

### BLACKENED SALMON // \$22

8 oz. blackened Norwegian North Atlantic salmon filet finished with a bourbon glaze served with the vegetable of the day, seasoned rice and a side salad. **6**

*Try pairing with 9 Wt!*

### BUTTER CHICKEN // \$16

Rice topped with butter chicken, mild curry, peppers and onions.

### STIR THE POT // \$16

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

### PUB WAGYU STEAK // \$26

8 oz. grilled pub wagyu steak topped with bourbon glaze served with the vegetable of the day and seasoned rice.

*Add Sautéed Mushroom & Onions +\$3*

*Add Shrimp +\$6*

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## INDIVIDUAL SIDES

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### HOUSE-MADE MAC & CHEESE // \$4

### HOUSE OR CAJUN FRIES // \$3

### TRUFFLE FRIES // \$4

### CHIPS & PICO // \$4

### SIDE HOUSE SALAD // \$3

### SIDE CAESAR SALAD // \$3

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## SOUP

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### DUO SOUP COMBO // \$12

Two cups of soup with half a grilled cheese

### CUP OF SOUP // \$5

*All soups are house-made.*

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## KIDS (Ages 12 & Under)

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*Comes with a drink.*

### MAC & CHEESE // \$6

Served with chips or apple slices.

### KID'S BURGER & CHIPS // \$8

Served with chips or apple slices.

### CHEESE PIZZA // \$6

### PEPPERONI PIZZA // \$8

### CHICKEN TENDERS // \$9

Three tenders served with fries.

*Adult +\$5*

### GRILLED CHEESE // \$6

Served with chips or apple slices.

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## DESSERTS

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### RED VELVET ICE CREAM CAKE // \$5

Striking red cake is topped with rich cream cheese mousse, a swirl of light and fluffy whipped cream and red velvet cake crumbs.

### KEY LIME PIE // \$5

A cookie crumb base is joined by creamy, refreshing mousse made with real Key limes, all crowned with smooth whipped cream and toasted coconut.

### CHOCOLATE PEANUT BUTTER // \$6

A chocolate crust is layered with peanut butter mousse and thick chocolate ganache, then loaded with crushed peanut butter cups on top to create a perfectly sweet combination of chocolate and peanut butter.