

# Beer Menu


# Sister Lakes

BREWING COMPANY

FOSTERING COMMUNITY, ONE PINT AT A TIME

# Join Our Brew Club!

## Easy Like Sunday Morning

**FLOATIN' ROUND** - American Light Lager **3.8%** 

Our "lightest" beer.

**LEMONY CRICKET** - Lemon Shandy **3.4%**

Our Floatin' Round mixed with lemonade.

**MICHIGAN MARTINI** - Dill Pickle Lager **3.8%**

SLBC lager flavored with pickle juice.

Pickle lovers rejoice!

**PROTOCOL DROID** - Golden Ale **5.3%**

Light in color and body, a crushable ale brewed with 100% local Cascade hops.

**PRIMOS** - Mexican-Style Lager **4.3%**

This light lager begins with a Pilsner, Munich and Vienna malt base. This beer has a crisp finish that comes from several weeks of ice-cold lagering.

**S.S. CHICORA** - Maibock **6.3%** 

A German-style lager, this bottom-fermenting lager is named for the "Titanic of Lake Michigan" that has been resting on the bottom of the lake since 1895, somewhere between New Buffalo & South Haven.

**DRIFTWOOD** - Summer Wheat **4.2%** 

Light-drinking, crisp, and citrusy. All you could hope for in a summer beer. Named in honor of everyone's favorite Sister Lakes ice cream parlor.

## Sour Yet Satisfying

**SPF 0** - Tart Cherry Sour **7.5%** 

Our kettle-soured Berliner Weisse with Michigan tart cherries added during secondary fermentation. This beer is very light drinking and refreshing.

(13oz \$8, howler \$20, growler \$36)

## Draught Beer Pricing

Flight - \$14

Four - 5oz Pours

10oz - \$5

16oz - \$7

32oz Howler Fill - \$12 (carry-out only)

64oz Growler Fill - \$20 (carry-out only)

\*unless otherwise noted\*




= Available in cans!




= Medal Winner

## Hip-HOP-Anonymous


**KING OF THE RAFT** - Juicy IPA **5.8%** 

Throw out your conventional IPA beliefs. This hazy style IPA has a very low hop bitterness thanks to the late addition of Citra and Mandarina hops.

(10oz \$5.50, 16oz \$7.50, howler \$14, growler \$22)

**12:00 WHISTLE** - Session IPA **4.3%** 


A seriously drinkable session IPA. Made with Bavarian-Mandarina and Centennial Hops. Enjoy one as soon as the noon whistle blows! Made using hops from Hop Head Farms.

**STRANGE DESIGN** - Cold IPA **6.5%** 

A new style of IPA - brewed with lager yeast, fermented like an ale and aggressively hopped with American hops.

**PAUL'S KITCHEN** - Extra Special Bitter **5.3%**

An English-style pale ale known for its balance and the interplay between malt and hop bitterness.

**DEWEY LAKE MONSTER** - Double IPA **9.5%** 

Watch out for this hoppy monster! Local legend has it that imbibing a few of these may result in a sasquatch sighting. (13oz \$7.5, howler \$18, growler \$30)

**BETTER DAYZ** - Pale Ale **5.8%**

This vibrant pale ale features exclusively Michigan El Dorado hops, giving floral and citrus notes.

**SHADY SHORES SHANDY** - Grapefruit Shandy **4.5%**

Our 12:00 Whistle mixed with a splash of grapefruit soda.

## Welcome to the Dark Side

**SISTER LAKES AMBER** - American Red Ale **5.5%**

A well-balanced Amber Ale, featuring a rich malt backbone with hints of caramel and using Michigan-grown Centennial Hops.

**DAY STARTER** - Coffee Brown Ale **6%**

Organic fair trade Nicaraguan coffee beans roasted by Infusco Coffee Roasters in Sawyer, MI, steeped in the boil kettle, gives our American brown ale a pleasant coffee aroma and bitterness.

**DEFENESTRATOR** - Doppelbock **8.1%**

Doppelbock literally means "Double Beer" in German and is a bigger and stronger version of our Maibock. (13oz \$7, howler \$18, growler \$30)