

# 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!

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

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

**CROOKED JALAPEÑO** - Jalapeño Cream Ale **4.6%** 

Our Crooked Lake Cream Ale fermented with roasted jalapenos locally sourced. House-roasted peppers give a good pepper flavor with easy heat. 

**DRIFTWOOD** - Summer Wheat **5%**

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. 

**PORCH SONG** - Lemonade Sour Ale **3.7%**

This kettle-soured wheat ale brewed with lemon juice conjures memories of sipping ice-cold lemonade on the porch, but with an added kick!

**POLK ISLAND** - Marzen **5.4%** 

This German-style lager is our take on the traditional Oktoberfest beer brewed in Bavaria for the fall festival. Vienna, Munich and Pilsner base malts balance out the German Select Spalt hops and several weeks of ice-cold lagering produces a clean and crisp finish. 

## Notoriously B.I.G.

**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)

## 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\*

## 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! 

**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.

**BETTER DAYZ IPA** - India Pale Ale **6.3%**

This vibrant IPA features exclusively Michigan El Dorado and Mosaic hops, giving floral and citrus notes.

**HELLUVA HARVEST** - Harvest IPA **5.5%**

A wet-hopped IPA made completely with fresh-picked Chinook hops from local growers Hop Head Farms.

## 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. 

**NITRO IRISH BLACK BEARD** - Nitro Dry Irish Stout **4.2%**

Nitrogen poured dry stout brewed with roasted and flaked barley. Fermented with an Irish ale yeast strain derived from one of the oldest stout producing breweries in the world.



Welcome to beautiful Sister Lakes, Michigan, a place we are proud to call home. Our family established their roots in the soils of Southwest Michigan back in the 1800's. While migrating west from New York our ancestors discovered the rich soils of Southwest Michigan and settled here as fruit farmers. After the Great Depression, our great grandfather decided to head to Chicago in search of opportunity. However, being the wise man that he was, he knew better than to leave this beautiful place behind and bought a small cottage on Round Lake, just southwest of where this brewery stands today.

At Sister Lakes Brewing Company, our motto is "Fostering Community, One Pint at a Time". Our vision is to create a public gathering place for the community to share a common passion for great beer, food and conversations. We pride ourselves on being a welcoming and inclusive place for all people. Please approach this environment with that in mind, treating others with civility and understanding, and avoid the use of foul or offensive language.

All our beers are brewed and fermented here on-site in our five-barrel brew system. We feature a kitchen where all the food is made fresh and with love. We adapt and modify our menu seasonally and give preference to local Michigan ingredients and businesses whenever possible. Our facility includes a Taproom with connected outdoor courtyard, a large backyard biergarten and our Town Hall event space.

Enjoy specialty craft beverages and delicious dishes while making unforgettable memories. Let us be a part of your story! For more information on options and availability for our Town Hall event space, please contact [info@sisterlakesbrewing.com](mailto:info@sisterlakesbrewing.com).

Stay current on all our happenings and events by following us on Facebook and Instagram @sisterlakesbrew.

You can also visit our website at [www.sisterlakesbrewing.com](http://www.sisterlakesbrewing.com) to view up-to-date information including our full calendar of events.