

SUMMER 2025

MENU



SHAREABLES

Bavarian Pretzel

A sizeable German classic served with our SLBC ale cheddar and spicy grain mustard.

Pork Nachos

Slow-cooked Detroit-style pulled pork piled high on tortilla chips with SLBC ale cheddar, fresh Pico-de-Gallo, sour cream, and pickled red onions.

Charred Veggie Nachos

Fire-grilled seasonal veggies piled high on tortilla chips, with SLBC ale cheddar, fresh Pico-de-Gallo, sour cream, and pickled red onions.

Irish Nachos

Slow-cooked corned beef piled high on kettle chips, our SLBC ale cheddar, applekraut, 1000 island, and pickled red onions.

French Onion Dip

Savory and creamy house-made French onion dip served with kettle chips and crudites.

Pico and Chips

House-made Pico-de-Gallo served with your choice of either kettle chips or tortilla chips.

Cheese and Chips

Our SLBC ale cheddar and white jalapeño queso with a serving of kettle or tortilla chips.

Shrimp Rolls

Creamy New England-style shrimp salad piled on lobster rolls, topped with celery seed and a dash of paprika.

GREENS

House Salad

small 9 / large 15

Mixed greens, tomato, onion, cucumber, and house croutons.

Nutty Goat Salad

small 10 / large 15

Seasonal berries, apples, house-candied pecans and crumbled goat cheese on mixed greens with apple cider vinaigrette dressing.

Chicken Salad

House-made chicken salad on top of thick cut tomato slices and mixed greens with house croutons and green onions.

Sesame Lime Chicken Chopped Salad

Chopped romaine, carrots, celery, green onions, peanut sauce, cilantro and crispy boneless wings tossed in a sweet Asian vinaigrette, topped with crunchy chow mein noodles.

Dressing Options: Ranch, Bleu Cheese, 1000 Island, Balsamic Vin, Apple Cider Vin, Smoke Tomato Vin.

POWER BOWLS

16 Soba Noodle Bowl

Carrot, cucumber, pickled red onion, avocado, cilantro, and sesame seeds with sweet Asian vinaigrette over chilled soba noodles. **Add Shrimp - 4**

17 Pig Power Bowl

Slow-cooked Detroit-style pulled pork, house slaw, green onions, our BBQ mop sauce, and sour cream on a bed of brown rice.

17 Charred Veggie Bowl

Fire-grilled seasonal veggies, mixed greens, tomatoes, avocado and green onions over a bed of brown rice.

17 Sesame Lime Thai Chicken Bowl

Crispy boneless chicken-wings tossed in a sweet Asian vinaigrette, cucumbers, red onion, and red chilis over a bed of sticky white rice, topped with sesame seeds and served with a spicy peanut sauce.

HANDHELDS

COMES WITH YOUR CHOICE OF SIDE

9 Burnt Ends Sandwich

Hickory-smoked beef brisket burnt ends topped with our house BBQ mop sauce on a toasted brioche bun with pimento cheese spread. Served with pickles and pickled red onions.

15 Pulled Pork Sandwich

Slow-cooked Detroit-style pulled pork topped with sharp cheddar, our BBQ mop sauce, and pickled red onions on a toasted brioche bun.

16 Chicken Salad Sandwich

House-made chicken salad with mixed greens, mozzarella, and fresh sliced tomato on a French baguette.

15 SL BLT

Bacon, mixed greens, fresh sliced tomato and mayonnaise on toasted sourdough.

17 Veg Head Grilled Cheese

Seasonal fire-grilled veggies, avocado, baby spinach, and house-made pimento spread on toasted sourdough bread.

18 Corned Beef Reuben

Thinly-sliced house-made corned beef, applekraut, Swiss cheese, and 1000 island dressing pressed between marbled rye bread.

***gluten free buns and tortillas available upon request**

***although gluten free options are available, we don't prepare food in a gluten or nut free kitchen**

***consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness**

FROM THE GRILL HOUSE

COMES WITH YOUR CHOICE OF SIDE

Smash Burger

Fresh-ground chuck smashed on sauteed sweet onions, blanketed with classic American cheese on a toasted brioche bun and served with pickles

Veggie Burger

Plant-based burger topped with lettuce, tomato, onion, and American cheese on a toasted brioche bun, and served with pickles.

Southwest Style Burger

Fresh-ground chuck smashed with caramelized onions, sharp cheddar, bacon, house made BBQ mop sauce, and crispy French onions on a toasted brioche bun.

Cali Burger

Fresh-ground chuck smashed on sweet onions, with mozzarella, house made Pico-de-Gallo, avocado, and chipotle mayo on a toasted brioche bun.

Mushroom and Swiss Burger

Fresh-ground chuck smashed on sweet onions, with sauteed mushrooms, bacon, Swiss, and au jus mayo on a toasted brioche bun.

Bacon, Jam, and Goat Cheese Burger

Fresh-ground chuck smashed on sweet onions, with crispy bacon, sweet grape jam, and crumbly goat cheese on a toasted brioche bun.

Philly Cheesesteak

Shaved sirloin, grilled onions, bell peppers and white jalapeno queso on a hoagie roll.

15

16

18

18

18

18

17

KIDS MENU

Hot Dog

Jumbo all beef hot dog on a steamed bun served with kettle chips.

8

Cheeseburger

3 oz Smashburger with melted American cheese on a brioche bun served with kettle chips.

10

PB and J

Creamy peanut butter served with grape jelly on white bread with kettle chips.

8

Grilled Cheese

American cheese on grilled sourdough served with kettle chips.

9

Kids Snack Plate

Crackers, cheddar, Swiss, apple slices, carrots, raisins, and ranch dressing.

10

SIDES

Kettle Chips

4

Tortilla Chips

4

Jumbo Dill Pickle

4

Cole Slaw

4

Smokehouse Potato Salad

4

Tomato Basil Couscous Salad

4

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 avoiding the use of foul or offensive language.

Enjoy specialty craft beverages and delicious dishes while making unforgettable memories.