

Sister Lakes

— BREWING COMPANY —

FOSTERING COMMUNITY, ONE PINT AT A TIME

Draught Beer Pricing

10oz: \$5 16oz: \$7 4-Beer Flight Sampler: \$14

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

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

unless otherwise noted

3-8-2025

FLOATIN' ROUND – AMERICAN LIGHT LAGER, 3.8%

Our "lightest" beer. Available in cans to-go!

PROTOCOL DROID - GOLDEN ALE, 5.3%

Light in color and body - a crushable American golden ale brewed with 100% local michigan cascade hops

LEMONY CRICKET - LEMON SHANDY, 3.4%

Our Floatin' Round American Lager mixed with a splash of lemon juice. A baby step into the world of craft beers.

HERBERT - GRAPEFRUIT SHANDY, 6.5%

Our CR690 Chinook IPA mixed with a splash of grapefruit juice. Tart, fruity and hoppy all at once!

MICHIGAN MARTINI – DILL PICKLE LAGER, 3.8%

SLBC Lager flavored with fresh dill pickle juice. If you're a dill pickle lover.....this is a must try!

BETTER DAYZ - PALE ALE, 5.8%

This vibrant pale ale features exclusively Michigan El Dorado hops, giving floral and citrus notes to balance the slight malty sweetness.

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. Floor-malted U.K. barley, English Ernest hops, and London ale yeast come together to make this a complex yet approachable brew.

STRANGE DESIGN - COLD IPA, 6.5%

A newly emerging style of IPA - brewed with lager yeast at ale temps and aggressively hopped with American hops.

"Dripping in this strange design, none is yours and far less mine. Just relax, your doing fine, swimming in this real thing called life."

KING OF THE RAFT – JUICY IPA, 5.8%

Throw out your previously held beliefs about IPA's. This hazy style originated in New England and has very little hop bitterness. The heavy late additions of Citra and Mandarin hops make this citrusy and juicy without the bitterness that comes from earlier hop additions. Silver medal winner in the 2022 Denver International Beer Competition. Also available in cans to-go. (16oz \$7.50, 10oz \$5.50, \$14 howler, \$22 growler)

CR690 – CHINOOK IPA, 6.8%

IPA brewed exclusively with pounds and pounds of Michigan Chinook hops from our friends and neighbors at Hop Head Farms. This beer has pronounced hop bitterness with full body and flavor to back it up. Also available in cans to-go!

DEWEY LAKE MONSTER – DOUBLE IPA, 9.5%

Watch out for this hoppy monster of a beer. Local legend has it that imbibing a few of these may result in a sasquatch sighting. Bronze medal winner in the 2017 and 2018 Denver International Beer Competition. Also available in cans to-go. (13oz \$7, howler \$18, growler \$30)

IRISH RED BEARDS – IRISH RED ALE, 5.7%

This ale is brewed with ingredients from the United Kingdom, including Bairds 2-Row Malt, Roasted Barley, and East Kent Golding hops. The yeast produces fruity esters commonly found in this style.

SMOKE ON THE WATER – RAUCHBIER, 5.6%

A flavorful German-style smoked lager with deep amber hues and a rich, malty backbone. Brewed with cherry-smoked malt, this Rauchbier delivers a balanced blend of smoky campfire aromas, caramel sweetness, and a crisp, clean finish.

BROWN WITHOUT A NAME - AMERICAN BROWN ALE, 4.2%

This roasty American brown ale balances a low hop aroma with a medium hop bitterness. It is sure to leave you satisfied yet wanting more.

DAY STARTER – COFFEE BROWN ALE, 6%

Get your day (or night) started right. Organic, fair trade Nicaraguan coffee beans roasted by Infusco Coffee Roasters in Sawyer, MI steeped in the boil kettle gives this American brown ale a pleasant coffee aroma and flavor. Also available in cans to-go.

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.

NITRO DRIFTSKIPPER – WINTER WARMER, 8.2%

This dark winter ale is hand-crafted with love and a balanced blend of eight spices (cinnamon, vanilla beans, nutmeg, cloves, allspice berries, ginger, coriander, and orange), brown sugar and molasses and is sure to warm your soul on a cold. (13oz \$7, howler \$18, growler \$30)

DEFENESTRATOR- DOPPELBOCK - 8.1%

Doppelbock literally means "Double Beer" in German and is a bigger and stronger version of our Maibock. Many modern Doppelbock beers include "-ator" at the end of their name, paying homage to the original "Salvator" Doppelbock from Munich.

(13oz \$7, howler \$18, growler \$30)

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.

SUPPORT YOUR LOCAL FARMHOUSE - Saison **5.7%**
Our take on the traditional farmhouse ale originating from Wallonia, the French speaking southern half of Belgium. This Belgian yeast-forward beer finishes dry and refreshing.

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!

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)

DARKNESS ON THE EDGE OF TOWN -
BBA Imperial Stout **10.5%** This imperial stout was brewed then fermented with a high-attenuating Norwegian Kviek yeast. After primary fermentation, this ale matured in premium Kentucky bourbon barrels for several months, picking up notes of oak and vanilla. (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

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.

Welcome to the Dark Side

SO IT GOES - Schwarzbier **5.2%**
A light-bodied and approachable German-style black lager. This is a crushable black lager created by our brew team and is back by popular demand!

MAGICIANS MAGIC MILK - Chocolate Milk Stout **4.7%**
A sweet stout brewed with chocolate malt and lactose sugar, finished with cacao nibs and vanilla during secondary fermentation. #treatyourself *Contains Lactose*

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)



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.

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 to view up-to-date information including our full calendar of events.