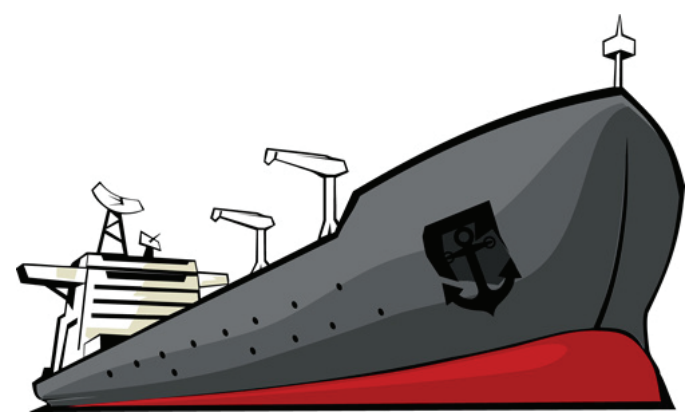


FREIGHTERS

EATERY AND TAPROOM



MUNCHIES & STARTERS

SOUTHWEST NACHOS

waffle fries, marinated chicken, melted cheese sauce, jalapeños, fresh pico and cilantro sour cream \$10.49

SPINACH ARTICHOKE DIP

house-made dip with spinach, artichoke, and house cheese blend, served with a side of fresh pico, sour cream and warm tortilla chips \$9.99

BBQ PORK NACHOS

house BBQ pulled pork, fresh pico and melted monterey jack cheese served on tortilla chips and topped with cilantro, sour cream and house cheese sauce \$11.99

MAPLE MUSTARD FRIED PICKLES

beer battered fried dill pickles topped with whole grain maple-mustard sauce \$8.99

FLASH FRIED CALAMARI

steak cut calamari, spinach, red peppers and lemon beurre blanc \$11.49

MEAT & CHEESE BOARD

Chef's selection of Midwest cheese and artisan cured meats, accompanied with house made preserves and toasted baguette \$19.99

SPECIALTY SOUPS

SMOKED NEW ENGLAND CLAM CHOWDER

our take on creamy New England-style chowder with mashed potatoes, smoked clams and applewood bacon, finished with chopped parsley \$5.99

BLUE WATER CHILI

sweet & spicy beef chili with bacon, crumbled Italian sausage, crushed tomatoes and Michigan made craft beer with lots of beans and brisket \$5.99

SANDWICHES

BBQ PULLED PORK SANDWICH

Michigan slow-cooked tender BBQ pork, topped with sweet crispy noodle slaw and cheddar with housemade potato chips \$10.99

CRISPY CHICKEN SANDWICH

beer battered chicken breast tossed in house-made southwest ranch with crispy bacon, lettuce and sliced tomato on brioche with house-made potato chips \$12.99

BRAISED BULL

tender chuck roast, slow braised with pepperoncini and Italian tomatoes on toasted French bread with fried pickles, served with house-made potato chips \$12.99

PERCH SANDWICH

Michigan craft beer battered perch with lettuce, sliced tomato and house-made tartar sauce on a toasted bun with house-made potato chips \$14.99

FISH TACOS

Michigan craft beer battered fish, fresh pico, white cheddar, sweet crispy noodle slaw and cilantro sour cream with tortilla chips \$12.99

MESA CHICKEN WRAP

blackened chicken, chopped lettuce, grilled sweet corn and red peppers, white cheddar, fried garbanzo beans, chipotle ranch dressing in a flour tortilla with house-made potato chips \$10.99

ADD A SMALL HOUSE SALAD OR SIDE OF MAC & CHEESE FOR \$5.00
UPGRADE HOUSEMADE CHIPS TO FRIES FOR \$1

ENTREES

ZIP CHICKEN

lightly breaded chicken breast cooked in Detroit zip sauce with white wine, butter, tomato, artichoke hearts, capers, mushrooms and snap peas with Chef's mashed potatoes \$15.49

BEER BATTERED CHICKEN STRIPS

Michigan craft beer battered chicken strips with seasoned fries, served with your choice of sauce: BBQ, McClure's bloody mary ranch, maple-sriracha or redhot honey \$12.99

FREIGHTERS SHRIMP LINGUINE

pan roasted garlic shrimp tossed with pasta, sun dried tomatoes, asparagus and tomato cream, finished with fresh basil and parmesan breadcrumbs \$18.95

FISH AND CHIPS

Michigan craft beer battered fish with waffle fries and house-made tartar sauce \$14.99

MICHIGAN GREENS

FREIGHTERS HOUSE

mixed greens, bleu cheese, strawberries, apples, Traverse City dried cherries cinnamon bread croutons, toasted pecans and cherry-maple vinaigrette \$10.29

MESA CHOPPED

chopped lettuce, blackened chicken, grilled corn, red peppers, white cheddar, fried garbanzo beans, tortilla crisps and chipotle ranch dressing \$12.49

BLT WEDGE

iceberg lettuce, crumbled bleu, apple wood smoked bacon bits, French bread croutons, oven-roasted tomatoes, bleu cheese dressing \$9.99

CLASSIC CAESAR

chopped lettuce, shredded parmesan, French bread croutons and creamy caesar dressing \$8.99

ADD STEAK \$8 | SALMON \$7 | SHRIMP \$6 | CHICKEN \$5

MAC AND CHEESE

HOUSE MAC & CHEESE

cavatappi noodles, bold white five cheese blend and fried parmesan \$10.29

LOADED MAC & CHEESE

cavatappi noodles, bold white five cheese blend, house smoked chicken, sweet peas, asparagus and cherry tomatoes with baked cheddar bread crumbs and fried parmesan \$14.49

LOBSTER MAC & CHEESE

cavatappi noodles, bold white five cheese blend, poached Maine lobster, sweet peas, roasted corn, old bay bread crumbs, fresh herbs and fried parmesan \$19.99

BURGERS

THE FREIGHT BURGER

USDA choice ground chuck, tomato, lettuce and pickle with seasoned fries \$11.99

LUMBERJACK BURGER

USDA choice ground chuck, applewood smoked bacon, crispy onion straws, smoked gouda cheese and maple-bourbon sauce with seasoned fries \$12.99

DIABLO BURGER

USDA choice chipotle spiced ground chuck, bacon, pepper jack, crispy onions straws and ancho-chili aioli with seasoned fries \$12.99

MICHIGAN TURKEY BURGER

Michigan ground turkey, roasted corn elotes, pepper jack cheese, lettuce and tomato with seasoned fries \$12.99

TOPPINGS \$1

cheddar | swiss | bleu | white cheddar | monterey jack | smoked gouda | pepper jack onion straws | applewood smoked bacon | cole slaw | sautéed onions | sautéed mushrooms | jalapenos | fried egg

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HAND CUT NEW YORK STRIP

12oz. choice USDA NY strip, char-grilled, chef's mashed potatoes and seasonal vegetables \$22.99

BOURBON-MAPLE GRILLED SALMON

fresh grilled atlantic salmon topped with a maple-bourbon glaze, with chef's mashed potatoes and seasonal vegetables \$20.99

PARMESAN CRUSTED WHITEFISH

parmesan and panko crusted Lake Superior whitefish, fried and serve with chef's mashed potatoes, seasonal vegetables with lemon butter \$18.99

GALLEY PERCH

perch golden fried served with seasoned fries, vegetable of the day and tartar sauce \$19.99

ADD A SMALL HOUSE SALAD OR SIDE OF MAC & CHEESE FOR \$5.00

FREIGHTERS

EATERY AND TAPROOM

MICHIGAN DRAFTS

In addition to the drafts below, we also feature bud light and a variety of seasonal craft brews from your favorite Michigan breweries

TWO HEARTED ALE, BELL'S BREWERY	AMERICAN IPA	7%
ALL DAY IPA FOUNDER'S BREWING CO	SESSION IPA	4.7%
NORM'S RAGGEDY ASS IPA	AMERICAN IPA	7.2%
SHORT'S BELLAIRE BROWN	AMERICAN BROWN ALE	7%
ROCHESTER RED ROCHESTER MILLS	IRISH-STYLE RED ALE	6.3%
DIRTY BLONDE, ATWATER BREWERY	WHEAT ALE	4.2%
SOLID GOLD, FOUNDER'S BREWING CO	AMERICAN LAGER	4.4%

BOTTLES & CANS

BLUE MOON	ODOUL'S NA
BUDWEISER & BUD LIGHT	MILLER LITE
STELLA ARTIOUS	MICHELOB ULTRA
COORS LIGHT	HEINEKEN
CORONA	VANDERMILL CIDER
LABATT BLUE	GUINNESS

WINE SELECTION

	G	B
WHITES		
COASTAL VINES CHARDONNAY, CALIFORNIA	5.5	20
COASTAL VINES PINOT GRIGIO, CALIFORNIA	5.5	20
TERRA D'ORO MOSCATO, CALIFORNIA	7	28
BLACK STAR FARMS SEMI DRY RIESLING, MICHIGAN	8	32
SEAGLASS SAUVIGNON BLANC, CALIFORNIA	7.5	30
FRANCISCAN CHARDONNAY, CALIFORNIA	9.5	38
REDS		
COASTAL VINES MERLOT, CALIFORNIA	5.5	20
COASTAL VINES CABERNET SAUVIGNON, CALIFORNIA	5.5	20
10 SPAN PINOT NOIR, CALIFORNIA	7	28
DOÑA PAULA 'PAULA' MALBEC, ARGENTINA	7	28
CHARLES AND CHARLES RED BLEND, WASHINGTON	8.5	34
LIBERTY SCHOOL CABERNET SAUVIGNON, CALIFORNIA	9	36
BOTTLES		
VEUVE CLIQUOT, FRANCE		77
GRGICH HILLS CHARDONNAY, CALIFORNIA		80
M. LAWRENCE 'DETROIT' DEMI SEC SPARKLING, MICHIGAN		36
VILLA MARIA 'PRIVATE BIN' SAUVIGNON BLANC, NEW ZEALAND		38
MER SOLEIL 'SILVER' UNOAKED CHARDONNAY, CALIFORNIA		38
ELOUAN PINOT NOIR, OREGON		40
JOEL GOTT '815' CABERNET SAUVIGNON, CALIFORNIA		39
MARKAM CABERNET, CALIFORNIA		61
JORDAN CABERNET, CALIFORNIA		77

COCKTAILS

RIVER MARGARITA 7
lunazul blanco tequila, orange liqueur, fresh lime juice, pure cane sugar, salted rim
MOTOR CITY MULE 8
valentine vodka, goslings ginger beer and lime juice over ice
MICHIGAN "MI" TAI 8
new holland barrel rum, orange liqueur, amaretto, orange and pineapple juice, topped with a float of meyers dark rum
MICHIGAN SUMMER 7
malibu coconut rum, triple sec, pineapple juice and a splash of coke
SMOKED BERRY OLD FASHIONED 10
bulleit bourbon, sweet vermouth, smoked berry syrup, angostura bitters
HABANERO LIME MOJITO 8
bacardi rum, fresh mint, habanero syrup, fresh lime juice, splash of soda
GOLD RUSH 8
new holland beer barrel bourbon, lemon juice, honey
RASPBERRY MARTINI 7.50
raspberry smirnoff, raspberry puree, sour mix, amaretto
MODERN COLLINS 8
beefeater gin, hypnotiq, grapefruit juice, sour mix, splash of soda
FREIGHTERS BLOODY MARY 7
tito's vodka, zing zang bloody mary mix, house blend salted rim, garnished with a pickle spear, olives, celery stalk and lime

DAILY SPECIALS

MONDAY \$5 BEER FLIGHTS ALL DAY
TUESDAY \$2 BUD LIGHT DRAFTS AND \$3.50 SELECT CRAFT BEERS
THURSDAY \$5 SELECT MARTINIS
SUNDAY \$5 BEER FLIGHTS ALL DAY
HAPPY HOUR MONDAY-FRIDAY 3 PM TO 6 PM
WELLS \$2.50
SELECT DRAFTS \$3.50
SELECT GLASSES OF WINE \$4.50
SELECT MARTINIS \$5
APPETIZERS \$5

DESSERTS

TWISTED CHOCOLATE CAKE
chocolate cake stuffed with chocolate mousse, topped with cinnamon whipped cream and pecans \$6.59
SAUNDERS HOT FUDGE CHEESECAKE
vanilla cheesecake with Saunders hot fudge, whipped cream and cherry \$6.99
CANDIED CARAMEL APPLE BREAD PUDDING
cinnamon apples and apple cider with caramel and cinnamon whipped cream \$6.99
SEASONAL FRUIT PIE
chef's selection of seasonal fruit in pastry, served with ice cream \$6.29
FAYGO FLOATS
grape, orange, rock & rye or root beer \$3.59

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