

FREIGHTERS

eatery & taproom

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, served with fresh pico and tortilla chips \$10.49

FLASH FRIED CALAMARI

steak cut calamari, spinach, red peppers and lemon beurre blanc \$11.99

MAPLE MUSTARD FRIED PICKLES

beer battered fried dill pickles with whole grain maple-mustard sauce \$9.49

BBQ PORK NACHOS

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

MEAT & CHEESE BOARD

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

BURGERS

THE FREIGHTER BURGER

USDA choice ground chuck, tomato, lettuce and pickle with seasoned fries \$12.49

LUMBERJACK BURGER

USDA choice ground chuck, applewood smoked bacon, crispy onion straws, smoked gouda cheese and maple-bourbon sauce with seasoned fries \$13.99

DIABLO BURGER

USDA choice chipotle spiced ground chuck, bacon, pepper jack, crispy onions straws and ancho-chili aioli with seasoned fries \$13.99

MICHIGAN TURKEY BURGER

Michigan ground turkey, roasted corn elotes, pepper jack cheese, lettuce and tomato with seasoned fries \$13.49

TOPPINGS \$1

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

SANDWICHES

BBQ PULLED PORK SANDWICH

Michigan slow-cooked tender BBQ pork, topped with sweet crispy noodle slaw and cheddar with house-made potato chips \$11.99

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

FISH TACOS

Michigan craft beer battered fish, fresh pico, white cheddar, sweet crispy noodle slaw and cilantro sour cream with tortilla chips and salsa \$14.99

MESA CHICKEN WRAP

blackened chicken, chopped lettuce, grilled sweet corn and red peppers, white cheddar, fried garbanzo beans, southwest ranch dressing in a flour tortilla with house-made potato chips \$11.99

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 \$15.99

ADD A SMALL HOUSE SALAD OR SIDE OF MAC & CHEESE FOR \$5.99
UPGRADE HOUSE CHIPS TO FRIES FOR \$1

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 bowl \$6.49

BLUE WATER CHILI

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

MICHIGAN GREENS

FREIGHTERS HOUSE

mixed greens, blue cheese, strawberries, apples, Traverse City dried cherries cinnamon bread croutons, toasted pecans and cherry-maple vinaigrette \$10.49

CLASSIC CAESAR

chopped lettuce, shredded parmesan, French bread croutons and creamy caesar dressing \$10.49

BLT WEDGE

iceberg lettuce, crumbled blue, apple wood smoked bacon bits, French bread croutons, oven-roasted tomatoes, blue cheese dressing \$10.49

MESA CHOPPED

chopped lettuce, blackened chicken, grilled corn, red peppers, white cheddar, fried garbanzo beans, tortilla crisps and southwest ranch dressing \$12.99

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 \$11.29

LOADED MAC & CHEESE

cavatappi noodles, bold cheese blend, house-smoked chicken, sweet peas, asparagus and cherry tomatoes with bread crumbs and fried parmesan \$15.49

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 \$22.49

ENTREES

BOURBON-MAPLE GRILLED SALMON

fresh grilled Atlantic salmon topped with a bourbon-maple glaze, with seasonal vegetables \$21.99

PARMESAN CRUSTED WHITEFISH

parmesan and panko fried Lake Superior whitefish, served with chef's mashed potatoes, seasonal vegetables with lemon butter sauce \$19.99

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 \$13.49

FREIGHTERS SHRIMP LINGUINE

pan roasted garlic shrimp with pasta, sun dried tomatoes, asparagus and tomato cream, finished with parmesan breadcrumbs \$19.95

FISH AND CHIPS

Michigan craft beer battered fish with waffle fries and house-made tartar sauce \$15.99

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 \$15.99

GALLEY PERCH

perch golden fried served with seasoned fries, vegetable of the day and tartar sauce \$21.99

HAND CUT NEW YORK STRIP

12oz. choice USDA NY strip, char-grilled and seasonal vegetables \$23.99
ADD A SMALL HOUSE SALAD OR SIDE OF MAC & CHEESE FOR \$5.99

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

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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

CRAFT COCKTAILS

- RIVER MARGARITA 8**
lunazul blanco tequila, orange liqueur, fresh lime juice, pure cane sugar, salted rim
- MOTOR CITY MULE 9**
titos vodka, goslings ginger beer and lime juice over ice
- MICHIGAN "MI" TAI 9**
new holland barrel rum, orange liqueur, amaretto, orange and pineapple juice, topped with a float of meyers dark rum
- MICHIGAN SUMMER 8**
malibu coconut rum, triple sec, pineapple juice and a splash of coke
- SMOKED BERRY OLD FASHIONED 11**
bulleit bourbon, sweet vermouthe, smoked berry syrup, angostura bitters
- HABANERO LIME MOJITO 9**
bacardi rum, fresh mint, habanero syrup, fresh lime juice, splash of soda
- RASPBERRY MARTINI 8.50**
raspberry smirnoff, raspberr puree, sour mix, amaretto
- MODERN COLLINS 9**
beefeater gin, hypnotiq, grapefruit juice, sour mix, splash of soda
- FREIGHTERS BLOODY MARY 8**
tito's vodka, zing zang bloody mary mix, house blend salted rim, garnished with a pickle spear, olives, celery stalk and lime

HAPPY HOUR

HAPPY HOUR MONDAY-FRIDAY 3-6pm

- \$2 OFF APPETIZERS
- \$1 OFF WINE GLASS
- \$1 OFF DRAFTS

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 and apple cider with caramel and cinnamon whipped cream \$6.99

DRAFTS

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

		ABV
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%

WINE SELECTION

WHITES	Glass	Bottle
COASTAL VINES CHARDONNAY, CALIFORNIA	6.5	23
COASTAL VINES PINOT GRIGIO, CALIFORNIA	6.5	23
TERRA D'ORO MOSCATO, CALIFORNIA	8	31
BLACK STAR FARMS SEMI DRY RIESLING, MICHIGAN	9	35
SEAGLASS SAUVIGNON BLANC, CALIFORNIA	8.5	33
FRANCISCAN CHARDONNAY, CALIFORNIA	10.5	41
REDS		
COASTAL VINES MERLOT, CALIFORNIA	6.5	23
COASTAL VINES CABERNET SAUVIGNON, CALIFORNIA	6.5	23
10 SPAN PINOT NOIR, CALIFORNIA	8	31
DOÑA PAULA 'PAULA' MALBEC, ARGENTINA	8	31
CHARLES AND CHARLES RED BLEND, WASHINGTON	9.5	37
LIBERTY SCHOOL CABERNET SAUVIGNON, CALIFORNIA	10	39
BOTTLES		
VEUVE CLIQUOT, FRANCE		80
GRGICH HILLS CHARDONNAY, CALIFORNIA		83
M. LAWRENCE 'DETROIT' DEMI SEC SPARKLING, MICHIGAN		39
VILLA MARIA 'PRIVATE BIN' SAUVIGNON BLANC, NEW ZEALAND		41
MER SOLEIL 'SILVER' UNOAKED CHARDONNAY, CALIFORNIA		41
ELOUAN PINOT NOIR, OREGON		43
JOEL GOTT '815' CABERNET SAUVIGNON, CALIFORNIA		42
MARKAM CABERNET, CALIFORNIA		64
JORDAN CABERNET, CALIFORNIA		80