

Welcome To The



Menu Availability

Sunday~Thursday 11:30am - 9pm
Friday & Saturday 11:30am-10:00pm



Visit us at sbrewing.com

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for more information





The Lucky Stone Pub

Appetizers

Zucchini & Spent Grain Fritters \$6.00

Served with sweet cucumber ale cream sauce Beer Pairing: Blonde/IPA

Lobster & Bleu Cheese Cakes \$7.95

Two large cakes grilled and topped with creamy Baja sauce

Crispy Jerk Chicken Skewers \$7.50

Served with apricot BBQ sauce & sweet pickled veggies

Cashew Crusted Brie \$6.50

Sautéed and drizzled with a balsamic reduction, served with crackers and homemade bread Beer Pairing: Blonde/IPA

Crawfish, Spinach & Artichoke Dip \$7.50

Served with crispy tortilla chips Beer Pairing: Blonde/IPA

Pub Platter \$10.95

Prosciutto, salami, house smoked peppered ham, brewer's cheese, bleu cheese, mixed olives, cashews and seasonal fruit, served with homemade bread

Beer Pairing: Black Pale Ale/IPA

Drunken Hummus \$6.50

Made with garbanzo beans, tahini, roasted red peppers, kalamata olives and green onions served with crispy flour tortilla chips Beer Pairing: Blonde

Soft Pretzel \$2.50

Served with your choice of mustard (whole grain ale, sweet, or spicy Dijon)

Beer Pairing: Your Choice

Olives & Bread \$3.95

Mixed marinated olives served with homemade bread Beer Pairing: Blonde/IPA

Soup of the Day \$3.50 Cup \$5.00 Bowl

Ask your server about today's homemade soup

Please, one check per table for parties of 8 or more. 18% Gratuity will be added to parties of 8 or more.





Available dressings: cucumber vinaigrette, ranch, french poppy seed, bleu cheese, pear vinaigrette, caesar, 1000 island, sesame ale



SALADS

Add grilled chicken or shrimp to any salad \$4

- *Grilled Steak & Artichoke** \$9.50
Seasoned grilled sirloin with fried artichokes, feta cheese, red onion, tomato and cucumber over mixed greens
- Ploughman's** \$8.00
House smoked peppered ham, salami, bleu cheese, tomato, cucumber & toasted almonds over mixed greens
Beer Pairing: Blonde/IPA/Wheat
- Fruit & Nut** \$8.50
Red wine poached pears, pineapple, dried Michigan cherries, cashews & almonds over mixed greens tossed with poached pear vinaigrette *Beer Pairing: Wheat/Raspberry Wheat*
- Caesar** \$3.50 Small \$6.75 Large
Crisp romaine lettuce, shaved parmesan cheese tossed with homemade caesar dressing and croutons
Beer Pairing: ESB Amber/IPA
- Pub Salad** \$3.25
Mixed greens, tomato, red onion and cucumber

ENTRÉES

All Entrées include a choice of a pub salad or substitute a cup of soup for \$1

- New Surf & Turf** \$17.95
Grilled Prawns & 8oz. prime sirloin, served with szechuan green beans and dutchess potato
Beer Pairing: ESB Amber/Maggie's
- New Chef Nate's Brisket** \$14.95
Slow smoked beef brisket served in our porter BBQ sauce with sautéed sweet potatoes and seasonal vegetable
Beer Pairing: Brown/Porter
- New Flounder & Lobster Bake** \$14.95
Fillets of flounder stuffed with lobster, baked, served on a bed of lemon spinach rice topped with roasted red pepper coulis *Beer Pairing: ESB Amber/Maggie's*
- New Chicken Zingara** \$13.95
Lightly dusted chicken breast in a savory lemon spinach sauce, served with sautéed sweet potato and seasonal vegetable *Beer Pairing: ESB Amber/Maggie's*
- New Pasta Famatio** \$12.00
Tri-colored rotini tossed with pesto and our four cheese blend & seasonal vegetable
Beer Pairing: Blonde/Wheat
- Grilled Pork Chops** \$13.50
Marinated grilled pork chops, topped with apricot glaze, served with dutchess potatoes and szechuan green beans *Beer Pairing: ESB Amber*
- Fish & Chips** \$11.95
Hand Dipped ESB Amber ale battered pollock fillets served with our hand cut french fries and tarter sauce
Beer Pairing: ESB Amber

* Consumer Advisory: Consuming raw or under cooked foods can increase your risk of food bourne illness, especially if you have certain medical conditions.





All sandwiches include homemade potato chips and a dill pickle spear;
you can substitute hand-cut fries for \$1



SANDWICHES

*Irish Cheeseburger	\$7.50
<i>Local, fresh 1/2 pound burger on homemade spent grain focaccia bread with Irish cheddar cheese, lettuce and tomato Beer Pairing: ESB Amber/Porter</i>	
New Brew House Steak & Mushroom	\$11.95
<i>8 oz. prime sirloin topped with brewers cheese fried portobella mushrooms, served open face on spent grain focaccia Beer Pairing: Boathouse Stout/Black Pale Ale</i>	
New Chef Nate's Brisket	\$9.25
<i>Slow smoked beef brisket served with porter BBQ, grilled tomatoes served open face on a spent grain hoagie Beer Pairing: Porter/Boathouse Stout</i>	
Douglas Club	\$8.00
<i>Marinated grilled chicken breast, house smoked peppered ham, Swiss cheese, roasted red peppers, lettuce, tomato and sweet & spicy mayo on homemade spent grain focaccia bread Beer Pairing: Blonde/ESB Amber</i>	
Lucky Stone Irish Dip	\$9.25
<i>USDA prime roast beef served warm with creamy Irish white cheddar cheese on a homemade spent grain hoagie roll, with a cup of au jus Beer Pairing: Black Pale Ale</i>	
Grilled Mahi Mahi Fish Wrap	\$8.50
<i>Grilled Mahi Mahi, cabbage, lettuce, tomato, Irish white cheddar cheese and Baja sauce in a whole wheat wrap Beer Pairing: ESB Amber/Wheat/Maggie's</i>	
Georgia Turkey Reuben	\$7.00
<i>Roasted turkey with Swiss cheese, thousand island dressing and coleslaw on marbled rye Beer Pairing: Blonde/ESB Amber</i>	
Crispy Shrimp Po' Boy	\$9.50
<i>Beer battered shrimp on our homemade spent grain hoagie with lettuce, tomato and sweet and spicy mayo Beer Pairing: ESB Amber/IPA</i>	
Grilled Portobella	\$8.50
<i>Marinated, grilled portobella, brewer's cheese, roasted red peppers and lettuce on a homemade spent grain focaccia Beer Pairing: ESB Amber/Porter</i>	
Regine	\$8.00
<i>Zucchini, tomato, red onion, provolone cheese, white aged cheddar, sun-dried tomato mayo and a basil spread on marbled rye, {served grilled or cold} Beer Pairing: Blonde/ESB Amber</i>	
BLT Wrap	\$6.75
<i>Smoked bacon, lettuce, tomato & sun-dried tomato mayo in a whole wheat wrap Beer Pairing: Blonde/ESB Amber</i>	
The Lucky Dog	\$6.50
<i>All-beef hot dog steamed in ale served Chicago style (relish, red onion, tomato, celery salt & peppers) on a poppy seed roll. Beer Pairing: IPA/ESB Amber</i>	

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LIL' PUBBERS MENU *12 years and younger*

Chicken Tenders	\$4.75
<i>Crispy chicken tenderloin strips, lightly breaded and served with fries</i>	
Macaroni & Cheese	\$2.95
<i>Kraft macaroni & cheese</i>	
Petite Pub Platter	\$4.95
<i>Provolone cheese, salami, carrots, celery, seasonal fruit, animal crackers and ranch dip</i>	
Little Lucky Dog	\$4.25
<i>All-beef hot dog with pub fries and a pickle</i>	

BEVERAGES

Coca~Cola Products 24oz. Glass	\$2.00
<i>Coke Classic, Diet Coke, Pibb Extra, Sprite, Pink Lemonade & Mello Yello</i>	
Bottled Soda 12oz. Bottle	\$2.00
<i>Gourmet root beer</i>	
<i>Gourmet orange cream soda</i>	
Milk	\$2.00
<i>White or Chocolate</i>	
Coffee or Tea	\$2.00
<i>Locally Roasted "Uncommon Grounds" regular or decaf coffee</i>	
<i>brewed regular iced tea or flavored hot tea</i>	
	<i>Freshly</i>

DESSERTS

Root Beer Float or Beer Float	\$4.00
<i>Served with Palazzolo's Artisan Tahitian Vanilla Gelato</i>	
Gelato	\$4.00
<i>Palazzolo's Artisan Tahitian Vanilla Gelato</i>	
Cheesecake	\$5.00
<i>Ask your server for the current flavor of the day</i>	
Black & Tan Brownie	\$4.50
<i>Homemade brownie, Palazzolo's Artisan Tahitian Vanilla Gelato, caramel, chocolate sauce, whipped cream, candied walnuts and a cherry</i>	





The Lucky Stone Pub at Saugatuck Brewing Company is a "Family Friendly" business! Providing a safe environment for our staff and guest is our top priority. In order to promote safety and comfort for all, we have a strict policy: All children, 18 or younger must be accompanied by a parent or guardian at all times. Thank you for your understanding and cooperation!

In late 2004, a three-phase microbrewery development plan was contemplated by founders Barry & Kathy Johnson. And alas, Saugatuck Brewing Company (SBC) was conceived. Beginning on June 23, 2005 a small, intimate, start up brewery utilizing only a small 3.5 barrel "Brew On Premise" system was created in a leased industrial unit on Enterprise Drive just across the road from the current location.



The second phase of SBC began in June of 2008 when the entire operation was moved and installed into the the 25,000 square foot facility which was fully remodeled to feature the Irish style "Lucky Stone Pub" and a simple kitchen equipped for serving up pub sandwiches. In the spring of 2009 the kitchen and menu were expanded, adding delicious entrées, soups, appetizers and desserts. The Lucky Stone Pub is also proud to feature Michigan's only licensed "Brew On Premise" system where individuals can come in and brew their favorite style of beer and then take it home in 22 ounce bottles after fermentation and carbonation is complete.

Also, in 2008 the second step in Phase Two was completed. This involved the purchase and installation of a ten barrel beer production system in the back of the building, referred to as the "Brew House". The expansion to the ten barrel system allowed SBC to increase production for the pub and to begin planning regional distribution of our popular styles.

The third phase of development was the creation in 2009 of the multi-purpose banquet facility known as the "Bier Hall"; it is complete with a bar, stage, lighting system, and a dance floor. The Bier Hall may accommodate up to 200 guests seated at banquet tables. This venue is versatile for usage including wedding receptions, concerts, corporate events, class reunions, bridal shows, movie screenings and various public events.



SBC currently distributes 6-packs of our four popular beer styles, Oval Beach Blonde, ESB Amber, Pier Cove Porter & Singapore IPA. Consider purchasing a six pack to go! And by the way, if you are not familiar with "lucky stones" your server may be able to enlighten you regarding this local geological formation.

