

TAP BEER

Rotating selection of Craft & Domestic



ByGeorge Brewery has a rotating selection, please ask your server for the current beer on draft.

BOTTLES & CANS

Alaskan Brewing Co.

Alaskan Husky IPA

Athletic Brewing Co.

Run Wild IPA - N/A

Atlética - N/A

Free Wave Hazy IPA - N/A

ByGeorge Brewing Co.

Night Hawk Stout

Unicorn Piss IPA

Bell's

Two Hearted

Blackrocks

Grand Rabbits

Busch Light

Bud Light

Corona

Coors Light | Coors Banquet

Dark Horse Brewing Co.

BBA Scotty Karate

Crooked Tree IPA

East Channel Brewing Co.

"In The Notch" Raspberry Lager

Island's Grand As Always Blood

Orange

Founders

Breakfast Stout

Heineken

Keweenaw Brewing Co.

Red Jacket Amber Ale

Widow Maker

Labatt

Michelob Ultra

Miller Light

Modelo Especial

Molson Canadian

Moosehead Lager

Ore Dock Brewing Co.

Blue Canoe Sour

Reclamation Pale Ale

Pigeon Hill

Salted Caramel Porter

St Ambrose Castaway Mead

Topo Chico Hard Seltzer

Upper Hand Brewing Co.

Laughing Fish

Vandermill

Totally Roasted Cider

WINE | 9

Maggio Cabernet Sauvignon

Nicely balanced with notes of vanilla, black currant & blackberries

Mirassou Pinot Noir

Notes of ripe red and black cherry along with hints of oak and vanilla

Chateau Souverain Merlot

Black cherry, plum, and fresh blueberries complemented by hints of brown spice and baking chocolate

Primo Amore Moscato

Fruity and refreshing with hints of stone fruit on the finish

Francis Coppola Chardonnay

Juicy apple, guava & melon flavors

The Crossings Sauvignon Blanc

Lime and grapefruit flavors, preceded by a bouquet of kiwi and melon

Bowers Harbor Pinot Grigio - Bowers Harbor, Michigan

Grapefruit, pineapple & white flower nuances

Della Scala Prosecco Rosé

A brut dry prosecco with hints of strawberry on the nose & notes of dried fruit abound

J Lohr Riesling

Exotic aromas of honeysuckle, ripe pear, meyer lemon & lychee

BEVERAGES

| | |
|--|-----------------|
| Fountain Pop | 4 |
| Coke Diet Coke Fanta Mellow Yellow Sprite Vernors Lemonade | |
| Abita Root Beer | 6 |
| Straight from tap! Frosted 20oz mug | |
| Cock 'N Bull Ginger Beer | 4 |
| Coffee | 4 |
| Gallery Coffee Company | |
| Milk | Small 3 Large 5 |
| Chocolate Milk | Small 3 Large 5 |
| Hot Chocolate | 3 |
| Iced Tea | 3 |
| Red Bull | 5 |

TO FINISH

| | |
|---|----|
| Chocolate Cake For Two | 15 |
| Giant helping of four-layer chocolate cake, finished with loads of whip & cherries | |
| New York Cheese Cake | 12 |
| Graham cracker crust & rich cream cheese with raspberry bliss syrup | |
| Peanut Butter Fudge Silk Mousse | 12 |
| Chocolate cookie crust collide with peanut butter cream cheese mousse & finished with chocolate syrup | |
| Carrot Cake | 12 |
| Finished with sweet cream cheese frosting & raisins | |

A Building Steeped In History Our Story

The building was constructed by Ed Niemi, an Alger County builder, & the stone masonry was done by Bacco Vadnais of Munising. Cyril Bark of Chatham milled the half logs that form the canopies & cabins. The original owner, Clark Haskins, was a retired Detroit police officer & gold medal athlete.

Most, if not all, of the materials used in construction of The Brownstone Inn were locally harvested or salvaged. The pine paneling came from Chatham, while stone was brought from the beach. Steel beams & metal framed windows supposedly rescued from the demolition of the Ford Motor plant in Munising. The mahogany wainscot has generated much interest and seems most likely to be scrap from Kingsford veneer mill which was said to produce gliders for the Normandy landing during World War II.

Even the whole log furniture in the dining room is vintage, hand-crafted by Rittenhouse of Cheboygan, Michigan. The best stories, by far, are the personal remembrances people so generously share with us.