



BEER MENU



BISTRO & BREW

OPENING MENU

SUMMER
2023

SHAREABLES

HUMMUS YOUR WEH \$16
Our house made lemony garlic hummus with Lamb Hashweh **or blistered balsamic tomatoes** \$13 (vegan) with seasonal veggies for dipping, pita bread or Vegan Gluten Free Lawash

ARGENTINIAN CHIPA \$11
Our friends at Detroit Empacho Empanadas, shared this authentic cheese bread recipe with us! Served hot out of the oven with marinara and chimichurri sauces (gluten free, vegetarian)

PRETZEL BITES \$11
Locally made for us by Rising Stars Academy. Served with warm beer cheese or Radical Plants vegan queso, and mustard. (vegetarian)

CHIPS AND SALSA \$8
Hacienda 313 urban tortilla chips. Served with fire roasted salsa and fresh salsa verde (gluten free, vegan)

WARM OLIVES \$11
Marinated in citrus and olive oil, served with pita bread

CHICKS AND FAVAS \$7
Roasted chickpeas and fava beans in a Mediterranean spice blend, for the perfect crunch and packed with protein (gluten free, vegan)

CHICKEN WINGS \$15
Roasted wings with choice of sauce ,Buffalo, BBQ, General Tso, Chimichurri. Served with celery and ranch (gluten free)

CHICKEN TENDERS \$12
Breaded tenders with your choice of sauce, Buffalo, BBQ, General Tso, Chimichurri Served with celery and ranch

ITALIAN MEATBALLS WITH RICOTTA \$9
Baked in Marinara, served with herbed focaccia

SESAME CHICKEN POTSTICKERS \$9
Served on a bed of baby spinach with General Tso sauce

SMOOTHIES all 20 oz \$8

Berry-Dairy Free
OJ, Berries, Mango Banana
Green Detox
Lime Juice, Apple, Kale, Banana, Spinach, Honey
Carrot
Carrot Juice, Banana, Apple or Pineapple, Carrots
Turmeric, Candied Ginger
Orange Juice

Choco Banana
Almond Milk, Banana, Yogurt, Peanut Butter, Cocoa

Green Cucumber
Oat Milk or Yogurt, Banana, Cucumber, Spinach, Pineapple, Lemon Juice
Tropical Citrus
Pineapple, Mango, Coconut water
Oatmeal Chia
Almond Milk, Banana, Oats, Chia Seeds, Almond butter, Honey, Cinnamon
Antioxidant
Coconut Water, Cranberries, Blueberries, Banana

BUILD YOUR OWN SMOOTHIE

20 OZ \$8

CHOOSE 1 LIQUID, 3-4 PRODUCE, ENHANCERS OPTIONAL

LIQUIDS	FRUIT	ENHANCERS
Orange Juice	Mango	Candied Ginger
Lime Juice	Berry Mix	Cinnamon
Carrot Juice	Blueberries	Honey
Lemon Juice	Cranberries	Cocoa Powder
Coconut Water	Pineapple	Turmeric
Almond Milk		Agave
Milk or Oat Milk		
	PROTIEN	
	Yogurt	
	Peanut Butter	
	Almond butter	
	Chia Seeds	
	Oats	
	Vegan Yogurt (cashew)	



PINSA

Roman-style pizza crust is crisp, airy and hand pressed. A blend of flours, wheat, rice, soy, and sourdough (Vegan Mozzarella and Gluten Free traditional pizza crust available)

FIVE CHEESE \$12
San Marzano tomatoes, mozzarella, white cheddar, smoked provolone, asiago, ricotta. Topped with fresh basil (vegetarian)

PEPPERONI \$12
San Marzano tomatoes, mozzarella, white cheddar, smoked provolone, asiago, old world pepperoni

ARUGULA \$14
White pizza with garlic butter, ricotta, mozzarella, white cheddar, smoked provolone, asiago, lemon vinaigrette arugula salad, honey drizzle (vegetarian)

STONE FRUITS GOAT CHEESE \$15
Apricot preserves, peaches, goat cheese, almonds, green onion honey drizzle (vegetarian)



SALADS

Add Grilled Chicken or Za'atar Roasted Tofu \$5

HALE & ROMAINE CAESAR \$11
Tahini Caesar dressing, Roasted chickpeas & Favas, green onion, tomatoes, nutritional yeast (vegan)
Add grilled chicken or Za'atar Roasted Tofu

SUMMER PEACH ARUGULA \$13
Cilantro, mint, pistachios, Persian cucumber, lemon vinaigrette (vegan)

BOULDER'S LEAFY GREENS \$7
A simple salad of spinach, romaine, fresh herbs, tomato, and Persian cucumber. Lemon vinaigrette (vegan), tahini Caesar (vegan) or ranch



BOULDER'S BISTRO & BREW

www.bouldersbistrobrew.com

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