



# The BROWN JUG

## A N N A R B O R

### Featured Limited Menu for Special Events

Please Visit Our Other Locations:

The Backroom • The Blue Leprechaun [www.theblueleprechaun.com](http://www.theblueleprechaun.com) • The Study Hall Lounge [www.thestudyhalllounge.com](http://www.thestudyhalllounge.com) • Valiant Bar & Grill [www.valiantgrill.com](http://www.valiantgrill.com)  
1204 South University • Ann Arbor, MI 48104 • 734.761.3355 • [www.brownjug-annarbor.com](http://www.brownjug-annarbor.com) • @BrownJugA2

## Starters

### American Classics

- Juwan Howard's **Sampler Basket** \$13  
Jalapeño poppers, chicken tenders, onion rings, and cheese sticks with your choice of 2 sauces
- Shoelace's **Famous Chicken Wings** 1lb \$13 or 2lb \$19  
Seasoned, BBQ, Sesame Teriyaki, Buffalo, Caribbean Jerk or BBQ Chipotle  
Served with blue cheese or ranch dressing and celery sticks
- Devin Gardner's **Chicken Tenders** with steak fries and choice of dipping sauce \$12
- Jake Long's **Potato Skins** topped with cheese, scallions, bacon served with sour cream \$10
- James Hall's **Fried Cheese Sticks** with marinara \$9
- Camalleri's **Fried Calamari** with marinara and lemon \$10
- Josh Richelew's **Fried Macaroni Cheese Bites** \$8
- Bill Muckalt's **Fried Pickles** with chipotle aioli \$8
- Ricky B's **Jalapeño Poppers** with ranch dressing \$10
- Mel Pearson's **Onion Rings** with ranch dressing \$8
- Aidan Hutchinson's **Basket of Fries**  
Steak \$6 French \$6 Waffle Fries \$6 Sweet Potato \$8  
Add Cheese \$2 Add Chili \$2 or Both \$4

### Tex-Mex

- Phil Johnson's **Chips and Salsa** \$8
- Kevin Porter's **Deep Fried Mini Tacos** \$10  
Mini chicken tacos fried crispy. Served with salsa and sour cream.

### Greek

- Brock's **Feisty Feta** Spicy feta cheese dip with grilled or fried pita \$9
- Gary Hazelitt's **Hummus** with grilled or fried pita \$9
- Jon Falk's **Tzatziki** \$9  
Greek cucumber sauce, olive oil drizzle, topped with a kalamata olive with grilled or fried pita
- Woody's **Mediterranean Sampler Platter** \$17  
Hummus, tzatziki, feisty feta, and Greek olive antipasto with grilled or fried pita
- George Helow's **Fried Feta** \$9  
Fried phyllo wrapped feta topped with sesame seed and honey drizzle
- Doug Gnodtke's **Greek Sausage** \$9  
Imported sausage char-grilled topped with lemon mustard sauce with pita bread and side of tzatziki
- Jennifer Kleins' **Spinach Pie** \$9  
Spinach, feta, dill, onions, wrapped in layers of phyllo dough
- Dave Ablauf's **Stuffed Grape Leaves** \$10  
Four leaves stuffed with ground beef, minced onions, fresh parsley, and dill wrapped in grape leaves with a tangy lemon sauce

## Beverages

- Coffee, Hot or Iced Tea, or Hot Chocolate \$3
- Orange, Cranberry, or Pineapple Juice (no refills) \$4
- IBC Root Beer Bottle \$4
- Regular or Sugar Free Red Bull \$5
- Coke, Diet Coke, Sprite, Cherry Coke, Ginger Ale (free refills) \$3
- 2% Milk or Chocolate Milk (no refills) \$4

Parties of 8 or more will be on one tab with 20% gratuity added. We are sorry we cannot accept personal checks. We accept Visa, Master Card, and American Express. 3.95% Credit Card charge

## Soups

- Katie Fraumann's **Chicken Lemon Rice** Cup \$4 Bowl \$5
- Derrick Walker's **Chili** Cup \$6 Bowl \$7

## Salads

- Cam Hart's **Tossed Salad** Mixed greens, cucumbers, tomatoes and onions, and herbed croutons \$5
- Jake Ryan's **Caesar Salad** \$10  
Fresh crisp romaine lettuce tossed with herbed croutons, mozzarella and parmesan cheeses
- J. Wangler's **Greek Salad** \$14  
Crisp mixed greens with sliced beets, cucumbers, tomatoes, chickpeas, banana peppers, onion, greek olives, and feta cheese served with pita
- Poggi's **Mediterranean Salad** \$16  
A special blend of crisp greens with chicken kabob topped with lemon mustard sauce, sliced beets, cucumbers, tomatoes, banana peppers, onion, chickpeas, greek olives, and feta cheese. Served with mediterranean dressing served with pita
- Jamie Morris' **Grilled Chicken Salad** \$14  
Mixed greens topped with grilled chicken breast, crisp bacon, red ripe tomatoes, scallions, and cheddar cheese. Served with pita

### Salad Add-Ons

- Chicken \$6
- Fried Chicken \$6
- Turkey Burger \$6
- Gyro Meat \$6

### Dressings

Ranch, Mediterranean, Caesar, Balsamic Vinaigrette, Honey Mustard, Thousand Island, Blue Cheese

## Breakfasts

All omelets are served with choice of toast (wheat, rye, or Texas)

- Mike Hart's **Scrambled Eggs** Scrambled eggs with bacon and toast (Texas, wheat, or rye) \$10
- Aaron Bills' **Meat Lovers Omelet** Ham, sausage, bacon, and american cheese \$13
- Abigail O'Connor's **Jug Special Omelet** \$13  
Ham, sausage, mushrooms, onion, green peppers, and cheddar cheese
- Peter Niedbala's **Garden Veggie** Tomato, onion, spinach, black olives, mushrooms, and feta cheese. \$12
- Christina DeRuyter's **Pancakes** with bacon and syrup \$11
- Mary Stewart's **French Toast** with bacon and syrup \$11
- Bradley James' **Build your Own 3 Egg Omelet** \$10

### Choose your ingredients:

- Veggies** Tomato, Onion, Green Pepper, Mushrooms. \$1.50 each
- Cheeses:** \$1.50 each  
American, Swiss, Mozzarella, Pepperjack, Cheddar, Feta, Boursin, Blue, Feisty Feta Cheese.
- Meats:** \$2.50 each  
Crisp Bacon, Gyro Meat, Honey Ham, Italian Sausage, Pepperoni, Salami, Smoked Turkey

\*Can be cooked to order. Consuming raw or undercooked meat, may increase your risk of food borne illness, especially if you have a medical condition We cook with Extra Virgin Olive Oil and Sea Salt.

# Entrées

- Ruchim's Duet of Chicken Breast** \$18  
Two chicken breasts broiled with BBQ sauce, lemon pepper, or cajun spice served with steak fries and coleslaw
- Phil Martelli's Fish & Chips** \$15  
Three fried cod served with steak fries, coleslaw and tartar sauce
- Brian Brewster's Blackened Salmon** \$20 Less than 600 calories.  
Blackened tender salmon served with rice, and steamed broccoli
- LaMarr Woodley's Kabobs:** Veg \$14 Chicken \$18 Boz Sirloin\* \$21  
Mixed peppers and onions glazed with fresh lemon and extra virgin olive oil and topped with lemon mustard sauce. Served over rice with a side of pita bread and tzatziki sauce
- Kiero & Rabe's Small's Stuffed Grape Leaves** \$15  
Ground beef, minced onion, rice, fresh parsley and dill wrapped in California grape leaves served over a bed of rice with pita bread
- Steve Clinkscale's Chicken Parmesan Pasta** \$17  
Linguine pasta with fried chicken breast topped with marinara sauce and baked mozzarella cheese served with a cheesy breadstick.
- Glen Rice's Pesto Chicken Pasta** \$19  
Diced chicken breast served over linguine, and tossed with our house made pesto sauce served with a cheesy breadstick
- Brian Jean-Mary's Lasagna Al Forno** \$17  
Pasta sheets layered with hearty meat sauce, seasoned beef, and lots of gooey ricotta and mozzarella cheeses served with a cheesy breadstick

# Sandwiches

Served with kettle chips and a pickle.  
Make any sandwich a wrap or whole wheat wrap

- Jesse Minter's BLT** \$10  
Extra thick crisp bacon, lettuce, tomato, and mayonnaise on Texas toast
- Tom Brady's Corned Beef Reuben** \$13  
Shaved corned beef, sauerkraut, swiss cheese, thousand island on grilled marble rye
- Perry's Georgia Reuben** \$13  
Shaved turkey breast, swiss cheese, coleslaw, thousand island on grilled marble rye
- Copp's Turkey Club** \$13  
Three thick slices of toasted wheat bread, wrapped around ¼ pound of smoked turkey breast, crisp bacon, american cheese, lettuce, ripe tomato, and mayonnaise
- Warde Manuel's Greek Gyros** \$10  
Slices of gyro meat or grilled chicken, served in warm pita bread, topped with diced onions, fresh tomatoes, and tzatziki sauce. Make it into a platter with petite greek salad, french fries, and tzatziki sauce \$16
- Devin Funchess' Grilled Cheese** \$9  
Thick cut texas toast and of your favorite cheese  
Add ripe tomato and crispy bacon \$3
- Jon "Wolverine Trooper" Leopold's Meatball** \$12  
Italian meatballs with marinara sauce, and mozzarella cheese served on multigrain french bread.
- Niko's Pesto Chicken** \$12  
Chicken breast, tomato, pesto sauce, and mozzarella cheese served on your choice bread

# Add-ons

- Gluten-Free Wrap** \$2
- Cauliflower Gluten-Free Crust** \$3
- add Fried Egg** \$1.50
- add Side of Guacamole** \$3
- add Steak Fries** \$4
- add French Fries** \$4
- add Waffle Fries** \$4
- add Onion Rings** \$5
- add Sweet Potato Fries** \$5

**Cheeses:** \$1.50 each  
American, Swiss, Mozzarella, Pepperjack, Cheddar, Feta, Boursin, Blue, Feisty Feta Cheese.

**Meats:** \$2.50 each  
Crisp Bacon, Gyro Meat, Honey Ham, Italian Sausage, Pepperoni, Salami, Smoked Turkey

**Toppings:** \$1.50 each  
Sautéed Mushrooms, Sautéed Onions, Green or Black Olives, Green Peppers, Jalapeño Peppers, Banana Peppers, Pineapple, Sauerkraut, Coleslaw, Cajun Spice

**Sauces:** \$1 each  
Barbecue, Honey Mustard, Marinara, Ranch, Buffalo Wing Sauce, Chipotle Aioli, Pizza Sauce, Thousand Island, Cucumber Sauce, Horseradish, Salsa, Side of Au Jus.

# Burgers

Our Hamburgers are a full ½ lb. of Prime Angus Ground Beef.  
Served on a grilled Brioche bun with lettuce, tomato, pickle spear and chips. Add raw onion or mayo free upon request.

- Jim Harbaugh's Famous Brown Jug Burger\*** \$13
- Michael Phelps' Vegan Beyond Burger** \$13  
All plant-based burger patty
- Charles Woodson's Patty Melt\*** \$15  
Served on marble rye bread, with swiss cheese and grilled onions
- Bo Schembechler's Burger\*** \$15  
Served on grilled marble rye bread with grilled onions, boursin cheese.
- Jack Johnson's South U Burger\*** \$16  
Topped with crisp smoked bacon, and american cheese
- Taylor Lewan's South Western Burger\*** \$15  
Topped with jalapeños and pepperjack cheese
- Shatty's Pizza Burger\*** \$15  
Topped with mozzarella, pepperoni, and pizza sauce
- Anthony Carter's Mushroom Swiss Burger\*** \$15  
Topped with sautéed mushrooms, onions, and swiss cheese
- Lloyd Carr's BBQ Bacon Melt Burger\*** \$16  
Topped with crisp smoked bacon, cheddar cheese, and BBQ sauce
- Brian Griese's "O" LINE Double Burger\*** \$19  
Two ½ lb patties topped with crisp smoked bacon, and swiss

# Pizzas

Cheese / Specialty

- General Grant's Hand Tossed - 14"** \$19 / \$20
- Additional Pizza Items** \$2 each  
Pepperoni, Ham, Bacon, Italian Sausage, Ground Beef, Gyro Meat, Onions, Mushrooms, Green Peppers, Green or Black Olives, Spinach, Fresh Tomatoes, Scallions, Feta Cheese, Cheddar Cheese, Pepperjack Cheese, Pineapple, Lettuce, Jalapeño Peppers, Banana Peppers. If you don't see it listed, ask your server!
- Sauces:** Alfredo, Pesto, BBQ, Ranch, Nacho Cheese \$1.50 each

## Specialty Pizzas

- Ron Bellamy's Jug Special**  
Pepperoni, ham, mushrooms, Italian sausage, onions & green peppers
- Jim & Bev's Pesto Chicken**  
Chicken, feta cheese, pesto sauce, tomatoes, mozzarella cheese
- Jalen Rose's Chicken Alfredo**  
Chicken, alfredo sauce, tomatoes, mozzarella cheese
- Desmond Howard's Meat Lover's**  
Pepperoni, ham, sausage and bacon, topped with cheddar cheese
- Thano's Greek**  
Tomato, banana peppers, black olives, onions, feta cheese, olive oil, and oregano Add Gyro meat for \$2

**Sherrone Moore's BLT**  
Crisp smoked bacon, lettuce, tomato, ranch, mozzarella cheese

**Hughes Brothers' Double Cheeseburger**  
Great as a Calzone! Ground Beef, cheddar & mozzarella cheese with lettuce, tomato, pickle, and choice of dipping sauce.

**Phil Bromley's Mediterranean**  
Salami, banana peppers, tomatoes, olive oil and herbs, feta and mozzarella cheeses

**Matt Weiss' Garden Vegetable**  
Fresh summer vegetables including green peppers, onions, tomatoes, olives, mushrooms, spinach and feta cheese

## Sides

- Garlic Mashed Potatoes, Rice Pilaf, or Steamed Broccoli** \$4
- Sonny Anderson's Mac & Cheese** \$7
- Bacon (2 slices thick cut)** \$2.50
- Wheat, Rye, or Texas Toast** \$1.50
- Pita Bread** \$1.50