AMERICAN-MADE. UNION-BUILT. MIDWEST PROUD.

Join us as we pay tribute to the history of this American Factory Building; the people that gathered here over the past 150+ years working to make a living, feed a family, and find pride and inspiration in daily work, all in pursuit of the American Dream.

As you look around this factory, know that this place's history is worth preserving and that it was done with the ingenuity of Northwest Indiana union workers with American-made products. The bar is made from American white oak representing the charred whiskey barrel. The light fixtures represent the spark of a weld. The menu includes Journeyman-made spirits, Sea of Monsters beer and food representative of our Midwest culture. As you gather and enjoy your food and drink, remember those that preceded us at the American Factory.

PRIDE OF PLACE IS WORTH PRESERVING

JOURNEYMAN AT THE AMERICAN FACTORY

MONDAY - THURSDAY	11AM - 10PM
FRIDAY	11AM - 11PM
SATURDAY	10AM - 11PM
SUNDAY	10AM - 10PM
BRUNCH (SAT& SUN)	10AM- 2PM

BRUNCH

FRENCH TOAST 16
cinnamon bread pudding · limoncello strawberries · cheesecake mousse · maple butter

THE HANGOVER BURGER 19
7oz angus beef · american cheese · bacon · sunny egg · lettuce
tomato · gin pickles · chipotle mayo · french fries on the burger

PRIME RIB SKILLET 19
home-style potatoes · mushrooms · jalapeno
onions · monterey jack cheese · poached eggs

CHICKEN, BISCUITS & SAUSAGE GRAVY 18
ADD A SUNNY EGG +$2
hot honey fried chicken · beer biscuits · chives · pork sausage gravy

DETROIT-STYLE BREAKFAST PIZZA 17
PLEASE ALLOW 25 MINUTES FOR PIZZA
country-style sausage gravy · bacon · scrambled egg · mozzarella

$5 BLOODY MARYS & MIMOSAS
WEEKEND BRUNCH HOURS ONLY

STARTERS

HOUSE-MADE PUB PRETZEL V — 10
featherbone three mustard sauce · cheddar cheese sauce

FRIED BRUSSELS SPROUTS — 12
bacon · barrel-aged maple syrup · lemon

PORK CRACKLINGS — 9
smoked paprika · malt vinegar powder · hot sauce aioli · buffalo sauce

SMOKED TROUT SPREAD *GF — 10
mesquite smoked trout · cream cheese · horseradish · toast

HOMEMADE WINGS *BONE-IN* — 14
choice of: sweet cherry pit bbq · dry cajun lemon pepper
or humdinger jalapeño buffalo

LOADED POTATO FRITTERS — 10
cheddar · bacon · chives · sour cream · onion sauce

GREENS

SUB: BLACKENED SALMON +$8
CHOICE OF DRESSINGS: BLEU CHEESE DILL, CAESAR, BBQ RANCH, GIN VINAIGRETTE, MAPLE BALSAMIC, BUTTERMILK RANCH

BLT SALAD *GF — 18
grilled chicken · romaine · chopped bacon · oven roasted tomatoes
parmesan · garlic croutons · caesar dressing

SOUTHWEST *GF — 17
grilled chicken · romaine · black bean pico de gallo
roasted corn · cheddar jack cheese · crispy onions · bbq ranch

CLASSIC CAESAR *GF — 15
grilled chicken · romaine · parmesan · garlic croutons · caesar dressing

DESSERT

LIMONCELLO PISTACHIO PIE — 9
pistachio graham crumble · whipped cream · candied lemon

BROWNIE SUNDAE — 12
warm chocolate brownie · valpo velvet vanilla bean ice cream
pit-spitter cherries · orangecello caramel · chocolate sauce · whipped cream

50¢ ICE CREAM CONE
single scoop vanilla ice cream cone

DETROIT-STYLE PIZZA

Featherbone Bourbon Crust · 70% corn / 25% wheat / 5% rye
Crispy, cheesy edges and light, airy crust. Baked in steel pans for a caramelized finish. Our dough is made using the same grains as our Featherbone Bourbon, giving each slice a flavor that's distinctly Journeyman.

ADD TO YOUR PIZZA : SAUSAGE OR PEPPERONI +3 | DAIYA VEGAN CHEESE +2

DETROIT MEETS ITALY V — 18
roasted garlic purée · fresh tomatoes · mozzarella · arugula · pesto

SAUSAGE & PEPPERONI — 18
house-made fennel sausage · pepperoni · mozzarella · house-made pizza sauce

THE JOURNEYMAN V — 18
bilberry black hearts gin-brined olives · bleu cheese · mozzarella · shaved red onion · house-made pizza sauce

CHEESE V — 16
mozzarella · house-made pizza sauce

PLEASE ALLOW 25 MINUTES FOR PIZZA

HAND-HELDS

SERVED WITH HAND-CUT SEASONED FRIES
SWAP FRIES FOR A SIDE SALAD +$3 | GLUTEN-FREE BUN +$2 | ADD BACON +$3 | ADD ONE EGG +$2

ALL AMERICAN GRILLED CHICKEN — 18
cheddar cheese · lettuce · tomato · bacon · caramelized onions · avocado · garlic aioli

CRISPY CHICKEN — 18
MAKE IT HOT HONEY OR HUMDINGER BUFFALO
crispy hand-battered chicken · lettuce · tomato · onion · chipotle mayo

O.C.G. TURKEY CLUB — 18
o.c.g. brined turkey breast · bacon · tomato · greens · buttermilk herb dressing

GARDEN GRINDER VG — 18
daiya vegan cheese · garbanzo bean mash · greens · oven dried tomatoes · artichokes
roasted red peppers maple balsamic dressing

PRIME RIB FRENCH DIP — 22
swiss · horseradish cream · au jus

CLASSIC CHEESEBURGER — 20
7oz angus beef · american cheese · lettuce · tomato · onion · gin pickles · comeback sauce

A 1% HISTORIC PRESERVATION FEE IS AUTOMATICALLY ADDED TO HELP FUND THE MAINTENANCE AND RESTORATION OF OUR CENTURIES-OLD BUILDINGS.
THIS ISN'T A SERVICE CHARGE OR GRATUITY—JUST A WAY TO HELP PRESERVE THIS HISTORIC SPACE FOR GENERATIONS TO COME. THANKS FOR DINING WITH US.

NEXT STOP

JOURNEYMAN AT THE FEATHERBONE FACTORY IN THREE OAKS, MI

Just under 50 miles along Lake Michigan, you'll find the Featherbone Factory, home to Journeyman Distillery since 2010. Located in the charming town of Three Oaks, visitors can enjoy unique shops, galleries, and the Acorn Theater nearby.

At Journeyman Distillery, experience our 30,000 sq. ft. 18-hole putting green, Welter's Folly, and join us for daily tours and tastings. Don't forget to visit our Staymaker restaurant for a unique menu. We'd love to show you around!

A JOURNEYMAN TAKES THE BACKROADS; THE ROADS LESS TAKEN.

BOOK YOUR NEXT EVENT AT JOURNEYMAN
JOURNEYMAN.COM/EVENTS

Crafted for the Road

ENJOY THE SAME QUALITY AND CARE—WHEREVER LIFE TAKES YOU.
OUR TO-GO OFFERINGS BRING THE BEST OF OUR KITCHEN TO YOUR TABLE, WHEREVER THAT MAY BE.

V-VEGETARIAN VG-VEGAN GF-GLUTEN FRIENDLY *GF UPON REQUEST
NOT ALL INGREDIENTS ARE LISTED. PLEASE ADVISE YOUR SERVER/BARTENDER OF ANY FOOD ALLERGIES. * CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, SHELLFISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
TO EXPEDITE SERVICE FOR PARTIES OF 8 OR MORE, WE CAN ONLY OFFER MULTIPLE PAYMENTS OPTIONS. NO SPLIT CHECKS.

JOURNEYMAN.COM

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BEVERAGES

NATURAL CANE SUGAR SODA 4
root beer · cola · diet cola · lemon-lime · ginger ale
orange soda · strawberry soda · grape soda

ROY ROGERS *(NO REFILLS)* 5
ginger beer · cola · grenadine

COFFEE *MAKE IT FRENCH PRESSED FOR +$2* 4

HOUSE-MADE LEMONADE *(NO REFILLS)* 5

SHIRLEY TEMPLE *(NO REFILLS)* 5

HOT TEA 4

FRESH BREWED ICED TEA 4

BARRITT'S GINGER BEER 3

ORANGE JUICE 6

BLOOD ORANGE ICE CUBE *ADD TO ANY DRINK!* 4

NON-ALCOHOLIC

N/A ATHLETIC *(12OZ)* 6
free wave-hazy ipa · upside down dawn-golden ale

DRY HEAT 10
zero proof field gin · blood orange shrub · soda · rosemary
dehydrated orange

DOCTORS ORDERS 10
zero proof field gin · cream of coconut · lime · basil

ZERO TOLERANCE 10
hibiscus-infused zero proof field gin · lime · tart cherry · lime soda

PUNCH BOWLS

GREAT FOR GROUPS OF 6 OR MORE!

OLD COUNTRY GOODNESS 60
w.r. white whiskey · apple cider · apple juice · spices

PURPLE RAIN 65
bilberry black hearts gin · simple · pea blossom tea · lemon

FEATHERBONE FACTORY WINE 15



Named for the historic Featherbone Factory in Three Oaks, Michigan—founded in 1883 by innovator E.K. Warren and home to Journeyman Distillery since 2010, where history and craftsmanship endure.

FEATHERBONE FACTORY RED BLEND
50% cabernet franc · 10% merlot · 40% cabernet sauvignon

FEATHERBONE FACTORY WHITE BLEND

AFTER DINNER 10

2OZ. POUR

ABSINTHE

FINE GIRL BRANDY

LIMONCELLO

ORANGECELLO

NORTH & BITTER AMARO

SNAGGLE TOOTH COFFEE LIQUEUR

SHOTS 5

LEMON DROP
field vodka · lemon · simple

PICKLE BACK
silver cross four grain whiskey · pickle juice

OLD FASHIONED

OLD FASHIONED 13
last feather rye whiskey · orange simple · bitters

BARREL-AGED OLD FASHIONED 16
last feather rye whiskey · orange bitters · cherry liqueur

BLOOD & SAND 14
high rye 7year bourbon · pit-spitter cherry whiskey · sweet vermouth · blood orange cordial · cherry bitters

SHOGUN 14
corsets, whips, and whiskey · okinawa brown sugar syrup · vanilla bitters · smoked shoyu · orange expression

INDUSTRIAL LIBATIONS

SUBSTITUTE VALPARAISO UNIVERSITY'S OWN OLD GOLD RYE WHISKEY TO ANY COCKTAIL +$1

O.C.G. APPLE CIDER *ICED / FROZEN / HOT* 12
w.r. white whiskey · apple cider · apple juice · spices
ADD W.R. WHISKEY SHOT +$4

PURPLE RAIN 12
bilberry black hearts gin · simple · pea blossom tea · lemon

PAINKILLER #1883 14
green tea-infused road's end rum · cream of coconut
peach nectar · orange · pineapple · lime · vanilla bean

LAVENDER GIMLET 12
lavender-infused bilberry black hearts gin
lime · grapefruit · simple

BOURBON VANILLA MILKSHAKE 14
featherbone bourbon · malt · soft serve · vanilla bean
whipped cream · cherry

MARGARITA 12
tequila blanco · triple sec · lime · blue agave
citrus salt · orangecello rim

JOURNEYMAN MULE 13
featherbone bourbon · lime · simple · ginger beer

TEKIWI 15
tequila blanco · lime · kiwi liqueur · dry curacao · agave
lime soda · chili lime salt · dehydrated orange

BLOODY MARY 12
BEER SIDE CAR +$4
field vodka · journeyman bloody mary mix

CANNED COCKTAILS 10
CANNED COCKTAIL ▪ GLASS POURED
ASK YOUR SERVER ABOUT TO-GO 4 PACK CANS!

- **TRANSFUSION**
  vodka · concord grape · lime · ginger · sparkling water
- **VODKA LEMONADE**
  vodka · lemon · cane sugar · sparkling water
- **MARGARITA**
  tequila · lime · cane sugar · sparkling water

SEA OF MONSTERS HAND-CRAFTED BEER

Inspired by explorers past – those who set course for uncharted waters braving real and mythic terrors of the sea – Sea of Monsters asks beer drinkers to take a journey within themselves to acknowledge that we all have demons, real and perceived, trivial and legendary. We celebrate all those brave enough to face fears head on and emerge victorious. *Face your fears.*

DRAFT POURS: 11OZ / 20OZ / 12OZ CAN*

WHITECHAPEL 6 / 11 / 7*
4.5% ABV | KÖLSCH-STYLE ALE
made with local craft malt, michigan zuper saazer hops, and kölsch yeast.

RATTENFANGER 6 / 11
5% ABV | ALTBIER
a copper-hued spin on an german classic, brewed with local craft malt, german noble hops and kölsch yeast.

AEROPHOBIA 7 / 13
6.9% ABV | HAZY IPA
a blend of new zealand hops (turkey's pick), michigan malted oats and thiolizing yeast.

THALASSOPHOBIA 7 / 13 / 8*
7% ABV | AMERICAN IPA
a crisp, slightly bitter ipa brewed with pnw and new zealand hops, kölsch yeast, conditioned for clarity

BLACK SHUCK 6 / 11
5% ABV | STOUT
a smooth, creamy dry irish stout with notes of roasted coffee, dark chocolate, and a dry finish.

SHIP OF GHOULS 6 / 11
5.9% ABV | ITALIAN PILSNER
dry-hopped with grungeist hops, bursting with bright grapefruit and peach notes and a highly drinkable finish.

HAND-CRAFTED BEER FLIGHT 7
ask for available selection.

GUEST TAP
ask your server or bartender for this week's guest beer

SPIRIT FLIGHTS

¼ OZ. PER POUR

WHISKEY 8
last feather rye
buggy whip wheat
silver cross
featherbone bourbon
not a king rye

CASK-STRENGTH 10
last feather rye
corsets, whips, & whiskey
silver cross
featherbone bourbon
not a king rye

HERITAGE 10
popcorn bourbon
farm rye
farm bourbon
corsets, whips, & whiskey
high rye bourbon - aged 7-years

FLAVORED WHISKEY 7
corsets, whips, & honey whiskey
cherry old country goodness
pit-spitter cherry whiskey
popcorn bourbon cream
+DIGESTIF north & bitter amaro

FIELD MUSEUM 6
1/2 OZ. POUR
field rye
field gin
field vodka

SPECIALTY 7 pit-spitter cherry whiskey · indiana 10 peppermint schnapps · american holiday bourbon cream · snaggle tooth coffee liqueur · old country goodness apple cider liqueur (o.c.g.)

Journeyman Distillery is proud to be certified by MOSA—one of the few organic & kosher distilleries in the U.S. We craft spirits grain-to-glass without synthetic additives or GMOs. Sustainability at Journeyman is a daily practice. From repurposing our historic spaces to sourcing local ingredients and upcycling materials, we strive to reduce waste and operate with intention—grounded in respect for where we are and who we serve.