



## Summonses (i.e. soft drinks)

### Soda – 3

Pepsi, Diet Pepsi, Mt. Dew, Dr. Pepper, and featuring Michigan-made Brix Lemon-Lime & Brix Root Beer

### Lemonade, Iced Tea, Flavored Sparkling Water – 3

Great Lakes Gourmet Lemonade, Cooper Unsweetened Tea

**Add Torani syrup(s) of your choice:**

SF Black Cherry \* Blackberry \* Blueberry \* Cherry \* Coconut \* Grapefruit \* Habanero & Lime \* Lemon \* Lime \* Mango \* Pineapple \* Pomegranate \* Raspberry \* Strawberry \* Watermelon

## Discovery (i.e. appetizers)

### The Jury pretzel balls - 11 OR 6.5 **\*\*Consider a side of queso for \$3.50**

Twelve (or 6) large scratch-made warm and chewy pretzel bites scratch-made with grains from the Westwind Milling Company. Served with your choice of up to 2 refillable dipping sauces: homemade beer cheese with our own Barrister ale and Williams cheeses, our tangy house marinara, or our house-made honey mustard featuring Anthony's Bee Farm honey. **\*Try all 3 dips – \$2**

### The Amendments pub fries - 7 (full) 4 (half)

Mound of hand cut, English pub style fries loaded with your choices of Barrister brew beer cheese, homemade Barrister beer chili, or just a-salted. **\*Add bacon – 2**

### The Bailiffs meatballs - 9

Sovis beef and cudighi are blended together for our meatballs and then smothered in our house-made marinara and a blend of Italian cheeses-served with three slices of hand made toasted baguette

### Stenographer Chips & Dip **\*\*Salsa – 4.5 or Queso – 6**

Enjoy house-made corn tortilla chips served with a vibrant salsa crafted from Owosso Organics' fresh tomatillos, tomatoes, jalapeños, and a medley of red and green peppers OR served with our own Barrister beer cheese/pico mixture for a delicious cheesy, zesty dip. These refreshing appetizers pair especially well with a cold La Tribuna Cerveza, offering a crisp and zesty start to your meal.

### Double Jeopardy chips & 2 dips – 8

If deliciousness was a crime, call us guilty! Try our house-made corn tortilla chips served with both our queso **AND** our salsa-double dipping at its finest

### Barrister Bread – 9 **\*\*Choice of ranch/marinara**

House made garlic naan flatbread smothered with our Italian cheese blend that includes Michigan mozzarella and melted to ooey-goey perfection and then topped with garlic and Italian herbs. We recommend sharing it but only if you really want to.

## Pretrial (i.e. salads) **\*\*Choice of dressing: French, ranch, balsamic vinaigrette, raspberry vinaigrette, or IPA vinaigrette**

### The Emblems – 14 (full) 7 (small)

Mixed greens topped with our own house smoked chicken, and topped with fresh tomato, cucumber, mushroom, green pepper; choice of dressing **\*Add bacon-2**

### Berry-ster Salad –12 (full) 6 (small)

A fluffy bed of fresh greens topped with dried Michigan mixed berries and house-made toasted croutons. Each bite contains bounty from the earth such as snow peas, carrot ribbons, cucumber slices, bell peppers, and tomato. Ingredients will change with the seasons; choice of dressing. **\*Add smoked chicken – 3/1.5 \*Add bacon-2**

### Justicia Chido taco salad - 13 (full) 6.5 (small)

House-made chorizo sausage crumbled over fresh lettuce, shredded cheese, pico, and sour cream and then topped with fried strips of our homemade corn tortillas served with a sour cream/salsa sauce or try it with French dressing for a more "Americana" taste.

## Joinder (i.e. chili/soup)

### The Drayage – 9 (full) 6 (small)

Hearty beer chili recipe created with Barrister ale, our house-smoked pork and Sovis ground beef topped with our house beer cheese, chopped onion, and sour cream; served with homemade jalapeno-cheddar cornbread

### **Soup de Jure – available in full and small sizes**

Please ask your server about our delicious soup options as the kitchen is constantly creating concoctions for your tasting pleasure

### **Trial by Fire (i.e. tacos)**

#### **Street Justice traditional taco – 4.5 each**

Your choice of house-smoked pulled chicken, pork, **OR** house-ground chorizo sausage topped with lettuce, cheese, homemade pico de gallo, and sour cream, served in a scratch made tortilla using locally milled corn from Westwind Milling Company

#### **Southern Street Justice BBQ taco – 4.5 each**

Your choice of house-smoked pulled chicken, pork, **OR** house-ground chorizo sausage topped with traditional BBQ sauce, homemade jalapeno coleslaw served in a scratch made tortilla using locally milled corn from Westwind Milling Company

### **Addendums (i.e. entree/burger sides) (can also be ordered on their own)**

**(\$3) Fries:** House-made and done in an English pub style with potatoes from Ed Perkins Farms in Edmore, MI

**(\$2) Coleslaw:** House-made creamy and tangy slaw with a hint of sweetness from Anthony Bee Farm honey

**(\$2) Potato Salad:** House-made with potatoes from Ed Perkins Farms flavored with mayo, mustard, onion, celery, and slightly sweet

**(\$3) Mac-n-cheese:** made with Barrister-brewed beer and Williams cheeses and can be added as a side to any entree for an additional \$1

### **Mediation (i.e. entrees) \*Add bacon to any entree – 2**

#### **La Prova pesto cudighi sandwich - 14**

3rd generation Ghiringhelli family recipe from the UP! 1/3 lb cudighi patty on our scratch-made roll topped with pesto, tomato, chopped greens, and a blend of Italian cheeses; choice of side

#### **Il Magistrato marinara cudighi sandwich – 13**

3rd generation Ghiringhelli family recipe from the UP! 1/3 lb cudighi patty on our scratch-made roll with house-made marinara, sauteed onions, mushrooms, and bell peppers, topped with a blend of Italian cheeses; served with your choice of side

#### **The Incendio Provocado BBQ sandwich- 13**

Generous 1/4 lb house-smoked pulled pork **OR** smoked chicken on our handmade bun with choice of sauce: traditional BBQ, sweet and spicy BBQ, or Carolina BBQ; served with choice of side and pickle spear

#### **Il Mondato meatball sandwich - 13**

Housemade, smoked beef/cudighi meatballs on our made from scratch bun with house-made marinara, sauteed onions, mushrooms, and green peppers topped with a blend of Italian cheeses; served with a choice of side

#### **Felony Mac and Cheese - 13**

So tasty, it's a crime! Cavatappi noodles mixed with our Barrister brew beer cheese and topped with your choice of our house-smoked pork **or** bacon; served with a choice of side. **\*Top w/smoked chicken-\$1 more**

#### **Cuba By Way of Westown sandwich - 14**

Enjoy a mojo-inspired marinated house-smoked pulled pork sandwich, featuring tender, flavorful pork with crispy bacon, zesty pickles, cheese, and a tangy yellow mustard. Accompanied by your choice of hand-cut fries or creamy coleslaw, this hearty sandwich offers a satisfying blend of smoky, citrusy, and savory flavors.

### **Direct examination (i.e. burgers) Ask to have your burgers served smoked!**

#### **The Kojack Burger - 14 \*Add bacon – 2**

1/3 lb Sovis beef patty on our own homemade bun, Williams Colby-Jack, lettuce, tomato, mayo, onion, and pickle; choice of side

#### **Mushroom Swiss Burger – 15**

1/3 lb Sovis beef patty on our own homemade bun, topped with Williams smoked Swiss, sauteed onions and mushrooms, bacon, and mayo; choice of side

#### **Red, White, and Blue Burger – 16**

1/3 lb Sovis beef patty on our own homemade bun, topped with house-made cherry chutney, Williams blue cheese, bacon, onion, lettuce, tomato and garlic aioli and stone-ground mustard; choice of side

### **Lawman Special Burger – 17**

1/3 lb Sovis beef patty on our own homemade bun, topped with house-smoked pulled pork, fried onion straws, bacon, lettuce, and tomato, mayo and our smokey, traditional BBQ sauce; choice of side

### **Judgments (i.e. flatbread pizzas)** *Scratch-made naan topped with sauce, meats, veggies, and cheeses*

**\*Add extra meat to any flatbread for \$3**

#### **Courtroom Classic pepperoni flatbread - 12.5**

House-made marinara, pepperoni, and a blend of Italian cheeses

#### **Magistrato cudighi flatbread - 13**

Our tangy house-made marinara, homemade cudighi, bell peppers, onions, mushrooms, and a blend of Italian cheeses

#### **La Prova cudighi flatbread - 16**

Pesto, homemade cudighi, tomato, chopped fresh greens, and a blend of Italian cheeses. **\*Substitute smoked chicken for \$1 more**

#### **Polpetta meatball flatbread - 13**

House-made marinara, Sovis beef/cudighi meatballs, and a blend of Italian cheeses

#### **Incendio Provocado BBQ Pork OR Chicken flatbread - 13.5**

Traditional BBQ sauce, our house-smoked pulled pork or chicken, onion, pickle, jalapeno, and Williams cheddar-jack cheese **\*\*May we suggest adding a side of coleslaw – 2**

#### **Vini, Vidi, Veggie flatbread - 16**

Our tangy house-made marinara, mushroom, onion, tomato, bell pepper, jalapeno, and a blend of Italian cheeses.

### **Appeals (i.e. dessert)**

#### **Apple Crisp – 5**

**\*\*Go a la mode with Michigan's Hudsonville Vanilla Bean ice cream – \$0.75**

A scratch-made baked apple and oats dessert made with local McIntosh apples from Almar Orchard in Flushing, MI. The apples are sweetened and spiced with Pioneer brown sugar, cinnamon, and vanilla. This dessert is a great finish to any meal. It also pairs very nicely with all of our beers, wines, ciders, and hard seltzers.