



CHICAGO BEERS

DRAFT 16oz Pours Alarmist Le Jus \$9.50 HAZY IPA • 6% North Park England-style juice bomb. Mosaic and citra hops and a bit of lactose.

Chicago Riverwalk Golden Ale \$9 GOLDEN ALE • 4.8% Logan Square / Avondale Brewed for Chicago Brewhouse by Revolution

Cruz Blanca Mexico Calling \$9 LAGER ESPECIAL • 4.7% Logan Square Mexican lager brewed with heaps of Vienna malt, subtle hops, and absolutely zero adjuncts. Result is a refreshing sunny lager with balanced sweetness and light bitterness.

Dovetail Helles \$9 HELLES BOCK • 4.4% Northcenter Brewed especially for baseball season, this Helles Bock lager is the ultimate easy-to-drink beer.

Forbidden Root Strawberry Basil Hefeweizen \$9 WHEAT BEER • 5% West Town A German Hefeweizen brewed with Wild Strawberry and Urban Till Basil. Light, refreshing and slightly tart.

Goose Island 312 Lemonade Shandy \$9 FRUIT BEER • 4.2% Fulton Market Fresh take on shandy beer combining 312 recipe and Italian lemon ice. Expect a lemony, crisp and refreshing sip.

Half Acre Daisy Cutter \$9 AMERICAN PALE ALE • 5.2% Bowmanville West Coast Strong Pale Ale, focusing on the aromatic qualities of the hops.

Lagunitas A Little Sumpin' Sumpin' \$9.50 IPA • 7.5% Douglas Park Way smooth and silky with a nice wheaty-esque-ish-ness.

Metropolitan Flywheel \$9 PILSNER • 5.2% Avondale A German Style Pilsener Bier. Mild, bready malt sweetness.

Old Irving Brewing Co. Hokum \$9 HOPPY PILSNER LAGER (IPL) • 5.5% **Old Irving Park** Brewed with high quality pilsner malt and hopped with Citra and Amarillo.

Revolution Anti-Hero IPA \$9.50 IPA • 6.5% Logan Square / Avondale An American hop assault for all the ambivalent warriors who get the girl in the end.

Spiteful Bleacher Bum \$9 BLONDE ALE • 5% Bowmanville Infused with peach flavor, easy-drinking. Rounded and smooth, no dominating malt or hop characteristics.

CANS

Goose Island 312 Urban Wheat Ale \$8 WHEAT ALE • 4.2% • 12oz Near West Side

Half Acre Tome \$9 HAZY PALE ALE • 5.5% • 16oz Bomanville

Maplewood Son of Juice \$10 IPA • 6.3% • 16oz Logan Square

Maplewood Charlatan \$10 AMERICAN PALE ALE • 6.1% • 16oz Logan Square

Miller Lite \$7.50 PALE LAGER • 4.2% • 16oz HQ in Chicago

Modelo Especial \$8 PALE LAGER • 4.4% • 12oz HQ in Chicago

 Revolution Session Sours \$8

 4.5% Logan Square / Avondale

 VARIATIONS: Freedom of Speech (Peach), Freedom of Expression (Strawberry & Rhubard), Freedom of Press (Black Currant) or Freedom of Assembly (Blueberries & Ginger)

CIDER, SELTZERS & SPIRITS (CANS)

Virtue Cider Rosé \$8 CIDER • 6.7% • 120z From founders of Goose Island Brewery

White Claw Hard Seltzer-Black Cherry \$8.50 HARD SELTZER • 5% • 12oz HQ in Chicago

Absolut Vodka Sparkling \$11 7% • 12oz • VARIATIONS: <u>Mango Mule</u> or <u>Grapefruit Paloma</u>



COCKTAILS

Drinks Menu \star

> Champagne Mimosa \$12 Champagne, orange juice

Frosé \$13 Frozen rosé wine, vodka, strawberry and peach

Strawbasil Vodka Lemonade \$13 Homemade strawberry basil lemonade, Three Olives citrus vodka, lemon wedge

Local Gin & Tonic \$13 Finn's Chicago Gin, tonic, cucumber, fresh lime, juniper berries

Whiskey River Lemonade \$14 Jefferson VSB Bourbon, sour mix, Meyer lemonade choose from: <u>Classic</u>, <u>Blueberry</u> or <u>Peach</u>

Jameson Green Tea \$14 Jameson Irish Whiskey, peach schnapps, sour mix, Sierra Mist lemon lime soda

Margarita \$13 Altos silver tequila, orange liqueur, sour mix, orange juice. With or without salt! Flavors: <u>Classic</u>, <u>Raspberry</u>, <u>Passion Fruit</u> or <u>Spicy Watermelon</u>

Vintage Chicago Bloody Mary \$13 Three Olives vodka, local Vintage Vine Bloody Mary mix. Garnished with Polish sausage, sport pepper, cherry tomato, cucumber

WINE

SPARKLING/CHAMPAGNE

Graham Beck Brut Rose \$48 BOTTLE SOUTH AFRICA Zardetto Prosecco \$13 SPLIT

Zardetto Prosecco \$13 split

WHITE WINE Beyond Sauvignon Blanc \$12/\$39 WESTERN CAPE, SOUTH AFRICA

Zenato Pinot Grigio \$12/\$38 VENETO, ITALY

ROSE WINE Rosé All Day \$12/\$39 FRANCE

RED WINE Oxford Landing Cabarnet Sauvignon \$12/\$38 SOUTH AUSTRALIA

Hahn Pinot Noir \$12/\$38 SOLEDAD, CA

NON-ALCOHOLIC

Bottled Water \$2 Meyer Lemonade \$4.50 Made with Meyers California lemons. <u>Regular</u>, <u>Blueberry</u> or <u>Raspberry</u>

Iced Tea \$4 Topo Chico \$4.50 Sparkling water, 16.9oz Bottle

Coffee \$2.95 Iced Coffee \$3.50

Regular, Vanilla or Hazelnut **Soft Drinks** \$3.75 12oz Cans: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale **Windy City Root Beer** \$5



MASK UP When you are interacting with our team or when moving around restaurant #savelives ILLINOIS STATE POLICY

CHICAGO STREET FOOD - SHARE PLATES

Pilsen Street Tacos 3 for \$13|5 for \$18|10 for \$33

Served with salsa on brand El Milagro corn tortillas

CHOOSE FROM: Al pastor pork, pineapple, onion OR carne arrachera steak, onion, cilantro **Pilsen is home to the National Museum of Mexican Art, street murals and Mexican dining and shopping along 18th Street.**

Chinatown Crab Wontons \$13

Corn, scallions, aioli, ginger, cilantro, cream cheese, chili sauce, wonton wrap **Chicago's Chinatown on the south side is home to 8,000 ethnic Chinese; 90 percent of the population.**

18th Street Chips and Guacamole \$12

El Milagro tortilla chips, house salsa **El Milagro is a Little Village tortilla maker.**

Lakeview Charcuturie Board \$25

FROM PAULINA MEAT MARKET Andouille sausage, hot capicola, Genoa salami, hard salami, pistachio mortadella. Served with spicy olive salad, onion jam, grain mustard, sport peppers, grape tomatoes

******Paulina meats has been a Lakeview institution since 1949.******

Chicago Pizza Flatbread \$12

Mozzarella, tomato sauce, Italian sausage, basil, flatbread

Chicago is known for its deep dish and thin crust pizza and unlike the rest of the country, our number 1 topping is sausage.

Lincoln Square Jumbo Pretzel \$15

Butter, salt, beer cheese, grain mustard ** Lincoln Square on the northside of Chicago is the unofficial home of German culture and has great dining, shopping and a few breweries including Half Acre and Begyle.**

Maxwell Street Split Foot Long Chicago Style Hot Dog & Polish Sausage \$12

HOT DOG: Chopped onion, relish, mustard, tomato, pickle, relish, celery salt, long bun. Served with potato chips.

POLISH: Grilled onions, mustard, sport peppers, long bun.

POLISH AND HOT DOG SHARE ONE LONG BUN! **A Chicago hot dog never includes ketchup! Vienna Beef first sold hot dogs at the 1893 Word's Columbian Exposition.**

Greek Town Gyro Sliders (3) \$13

Tzatziki sauce, tomatoes, lettuce, onion, cucumber, pita bread

★★Greektown is just west of downtown Chicago. Flaming Saganaki was invented at the Parthenon Restaurant. In Greece, Gyro is usually pork or chicken but in the US it is lamb.★★

Little Village Elote Placero (3) \$11

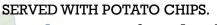
Corn ear, mayo cream lime sauce, chili powder **Street food sold by street vendors not just in Mexico but in the neighborhoods of Chicago.**

Taylor Street Mini Chicago

Italian Beef \$13

Italian roll, sweet or hot peppers, au jus, potato chips

 \star Italian Beef Sandwiches did not originate in Italy but in Chicago. $\star\star$



Argyle Ave Beef Bánh Mì \$15 Beef, cilantro, vegetables, cucumber,

jalapeño, Sriracha mayo, potato chips. Cut in 2 pieces.

**Known as Asia on Argyle located in the Uptown neighborhood and home to many Vietnamese and other Asian restaurants. **

Back of the Yards Meat Lover Sandwich \$14

Roast beef, candied beer bacon, smoked provolone, horseradish sauce, onion roll **Chicago was home to the Union Stockyards until the 1960's and earned the nickname "hog butcher for the world".**

Taylor Street Cold Cut Sub \$14

MEATS FROM PAULINA MEAT MARKET Hot capicola, Genoa salami, hard salami, pistachio mortadella, provolone, sliced tomato, lettuce, red wine vinegar, olive oil and oregano on French bread. Choose from: giardiniera or sweet peppers **Tayor Street is Chicago's "Little Italy".**

Kedzie Falafel Chicken or Steak Shawarma s14

Falafel, tahini, tomato, onion, cucumber, pita bread

Kedzie Avenue is located in the Albany Park neighborhood and is one of the most diverse neighborhoods in the country.

Southwest Quinoa Wrap \$14

Black beans, roasted corn, tomatoes, queso fresco, avocado, cilantro lime dressing

Turkey, Bacon Avocado Wrap \$14 Lemon aioli, lettuce, tomato

BOWLS/SALADS

Falafel & Hummus Bowl \$16

Field greens, heirloom tomatoes, cucumber, red cabbage, roasted pine nuts, lemon tahini dressing

Southwest Quinoa \$16

Grilled lime chicken, black beans, roasted corn, tomatoes, avocado, cilantro lime dressing

Chicken Caesar \$16 Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Greek Town Mediterranean Salad \$16

Roasted turkey, romaine, iceburg, tomato, cucumber, Kalamata olives, red onion, bell peppers, artichokes, feta, pita, lime white balsamic

LOCAL DESSERTS

CHOOSE FROM Plain or Bavarian cream CHOOSE ONE DIPPING SAUCE Raspberry or chocolate

Ice Cream Scoop Cup: Single \$4 / Double \$7 Vanilla or salted caramel, plain or add chocolate sauce

Eli's Turtle Cheesecake \$8 Locally-made with caramel, chocolate, pecans

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CONSUMING RAW OR UNDERCOOK<mark>ED MEATS, POULTRY, SEAFOOD, SHELL</mark>FISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

