

# Chi-toberfest

GERMAN STYLE DRAFTS  
FROM CHICAGO 16OZ POURS



## Revolution Oktoberfest \$10.50

MARZEN • 5.7% **Logan Square**

100% German malts create a supple and flavorful base for this traditional Oktoberfest lager.

## Old Irving Oktoberfest \$10.50

MARZEN • 5.5% **Old Irving Park**

A classic Oktoberfest made with German malt; notes of caramel & toffee.

## Goose Island Oktoberfest \$10.50

MARZEN • 5.7% **Fulton Market**

Toasty malt aromas and a dry, elegant lager finish. Malty sweetness pairs perfectly with freshly harvested food native to the Midwest!

## Half Acre Pony Pils \$10.50

AMERICAN PILS • 5.5% **North Center**

A easy drinking pilsner with noble hops varieties.

## Moor's Helles Lager \$10.50

HELLES LAGER • 5.1% **Chicago Black Owned!**

Medium bodied Munich style lager.

## Dovetail Hefeweizen \$10.50

GERMAN HEFEWEIZEN • 4.8% **Northcenter**

A rich, yolky-orange wheat beer, featuring the aroma of clove and fruit in perfect balance; refreshing on a warm day, with a hint of mandarin-orange-like acidity.

## Spiteful Lager \$10.50

PALE LAGER • 4.7% **Bowmanville**

Light and crisp German pilsner that is the perfect thirst quenching and easy drinking beer.

## Cruz Blanca Vamos \$10.50

VIENNA LAGER ESPECIAL • 5.2% **Logan Square**

A German Style Vienna lager with a copper color and notes of toasted malt.

## Forbidden Root Strawberry Basil Hefeweizen \$10.50

WHEAT BEER • 5% **West Town**

A German Hefeweizen brewed with wild strawberry and urban till basil. Light, refreshing and slightly tart.

## Dovetail Kolsch \$10.50

KOLSCH ALE • 4.6% **Northcenter**

A German Kolsch; light slightly fruity beer with wheat.

# SIGNATURE COCKTAILS

CATCH CHICAGO'S SUMMER FEVER (TREE)!

## Champagne Mimosa \$13

Champagne, orange juice

## Frosé \$15.50

Frozen rosé wine, vodka, strawberry and peach

## Strawbasil Vodka Lemonade \$15.50

Homemade strawberry basil lemonade, Three Olives citrus vodka, lemon wedge

## Aperol Spritz \$15.50

Prosecco, Aperol, Soda Water, Orange Garnish

## Local Fever Gin & Tonic \$15.50

Finn's Chicago Gin, Fever Tree Cucumber Tonic, cucumber, fresh lime, juniper berries

## Sparkling Paloma \$15.50

Altos Silver Tequila, Sparkling Fever Tree Grapefruit, grapefruit wedge

## Nitro Espresso Martini—On Tap! \$15.50

Three olives vanilla, Kahlua, cold brew coffee

## Whiskey River Lemonade \$15.50

Jefferson VSB Bourbon, sour mix, Meyer lemonade  
Choose from: **Classic, Blueberry or Peach**

## Jameson Green Tea \$15.50

Jameson Irish Whiskey, peach schnapps, Fever Tree Ginger Ale

## Margarita \$15.50

Altos silver tequila, orange liqueur, sour mix, orange juice.

With or without salt! Flavors: **Classic, Raspberry, Passion Fruit or Spicy Watermelon**

## Vintage Chicago Bloody Mary \$15.50

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

# WINE

## SPARKLING/CHAMPAGNE

### Huber Sparkling Rosé \$13/\$45

AUSTRIA

### Zardetto Prosecco \$13 SPLIT

ITALY

## WHITE WINE

### Beyond Sauvignon Blanc \$13/\$45

WESTERN CAPE, SOUTH AFRICA

### Zenato Pinot Grigio \$13/\$45

VENETO, ITALY

## ROSÉ WINE

### Rosé All Day \$13/\$45

FRANCE

## RED WINE

### Oxford Landing Cabernet

Sauvignon \$13/\$45

SOUTH AUSTRALIA

### Grayson Pinot Noir \$13/\$45

CALIFORNIA

# NON-ALCOHOLIC

## Bottled Water \$3

## Meyer Lemonade \$4.75

Made with Meyers California lemons. **Regular, Blueberry or Raspberry**

## Iced Tea \$4.75

## Arizona Arnold Palmer \$4.50

Lemonade and iced tea blend

## Perrier \$4.50

Sparkling water, 500ml

## Coffee \$3.50

## Iced Coffee \$4.50

Regular, Vanilla or Hazelnut

## Soft Drinks \$4.50

12oz cans: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

## Root Beer \$6

## OTHER DRAFTS 16OZ POURS

## Chicago Riverwalk Golden Ale \$10.50

GOLDEN ALE • 4.8% **Logan Square / Avondale**

Brewed for Chicago Brewhouse by Revolution

## Old Irving Beezer IPA \$10.50

HAZY IPA • 6% **Old Irving**

Citra & Mosaic double dry-hopped IPA. 2019 GABF Hazy IPA Gold Medal Winner.

## CANS

## Goose Island 312 Urban Wheat Ale \$9

WHEAT ALE • 4.2% • 12OZ **Near West Side**

## Lagunitas IPNA \$8

NON-ALCOHOLIC IPA • <.5% • 12OZ

## Maplewood Son of Juice \$11

IPA • 6.3% • 16OZ **Logan Square**

## Miller Lite \$9

PALE LAGER • 4.2% • 16OZ **HQ in Chicago**

## Modelo Especial \$9

PALE LAGER • 4.4% • 12OZ **HQ in Chicago**

## CIDER, SELTZERS & SPIRITS (CANS)

## White Claw Hard Seltzer \$10

BLACK CHERRY • 5% • 12OZ **HQ in Chicago**

## Truly Hard Seltzer \$10

STRAWBERRY LEMONADE AND WILD BERRY • 5% • 12oz

## Gin&Juice by Dre and Snoop \$11.50

APRICOT • 5.9% • 12OZ

## Mule 2.0 \$12.50

VODKA, GINGER BEER AND LIME JUICE • 8% • 12OZ

## Jose Cuervo Sparkling Rosé Margarita \$10.50

TEQUILA SELTZER • 9% • 12OZ

## Twisted Tea \$10

HARD ICED TEA • 5% • 12OZ

## Angry Orchard \$9.50

CIDER • 5% • 12OZ

## Northman Pub Cider \$9.50

LOCAL DRY CIDER • 6.5% • 12OZ **Northcenter**

# Chi-toberfest MENU

## Lincoln Square Jumbo Pretzel \$16

Butter, salt, beer cheese, grain mustard, German 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. \*\*

## Pretzel Bread Sticks (3) \$13

Served with stone ground mustard and beer cheese

## Paulina Market Beer Brat \$14

Traditional German beer brat, grilled onions, German mustard, sauerkraut, brat bun, kettle chips

## Pork Schnitzel Sandwich \$18

On an onion roll topped with sauerkraut and grilled onions. Served with kettle chips

## Pork Schnitzel Platter \$19

Potato salad, sauerkraut, pretzel stick, German mustard

## CHICAGO STREET FOOD - SHARE PLATES

### Pilsen Street Tacos 3 for \$15 | 5 for \$20 | 10 for \$39

Served with salsa on brand El Milagro corn tortillas

**CHOOSE FROM:** Pork carnitas, pineapple, onion OR beef barbacoa, 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 \$14

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 \$14

El Milagro tortilla chips, house salsa

\*\* El Milagro is a Little Village tortilla maker. \*\*

### Lakeview Charcuterie Board \$28

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 \$14

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. \*\*

### Maxwell Street Split Foot Long Chicago

#### Style Hot Dog & Polish Sausage \$16

**HOT DOG:** Chopped onion, relish, mustard, tomato, pickle, 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 World's Columbian Exposition. \*\*

### Greek Town Gyro Sliders (3) \$15

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) \$14

Corn ear, mayo cream lime sauce, chili powder

\*\* Street food sold by street vendors not just in Mexico but in the neighborhoods of Chicago. \*\*

### Chicago Italian Beef \$17

Italian roll, sweet or hot peppers, au jus, potato chips, cut into 3 pieces

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

## CELEBRATING CHICAGO'S neighborhood STREET FOOD



## SANDWICHES

SERVED WITH POTATO CHIPS.

### Argyle Ave Beef Bánh Mì \$18

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 \$17

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". \*\*

### Kedzie Falafel Chicken or Steak

#### Shawarma \$17

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 \$16

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

### Turkey, Bacon Avocado Wrap \$16

Lemon aioli, lettuce, tomato

## BOWLS/SALADS

### Falafel & Hummus Bowl \$19

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

### Southwest Quinoa \$19

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

### Chicken Caesar \$19

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

### Greek Town Mediterranean Salad \$19

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

## LOCAL DESSERTS

### Churros (2) \$7

CHOOSE FROM Plain or Bavarian cream

CHOOSE ONE DIPPING SAUCE Raspberry or chocolate

### Ice Cream Scoop Cup: Single \$4.50 / Double \$7.50

Vanilla or salted caramel, plain or add chocolate sauce

### Eli's Turtle Cheesecake \$9

Locally-made with caramel, chocolate, pecans

**SIGNATURE CHICAGO BREWHOUSE T-SHIRT \$29 (ASK YOUR SERVER)**

33 East Riverwalk South | [chicagobrewhouse.com](http://chicagobrewhouse.com)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.  
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