

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.

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, yolk-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

Champagne Mimosa \$13

Champagne, orange juice

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 (or hot!) brew coffee

Whiskey River Lemonade \$15.50

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

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

HOT DRINKS

Jameson Irish Coffee \$13

Jameson Irish whiskey, sugar, coffee and freshly whipped cream

Spiked Hot Chocolate \$13

Vanilla vodka, Irish cream, hot chocolate, topped with whipped cream

Hot Toddy \$13

Jameson Irish whiskey, brown sugar, hot water, lemon wedge and cloves

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

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

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. **

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

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