



CHICAGO DRAFT BEERS 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.

Half Acre Daisy Cutter \$10.50

AMERICAN PALE ALE • 5.2% **North Center**

Blended pine, citrus, papaya, mango, hopped

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.

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

Angry Orchard \$9.50

CIDER • 5% • 12OZ

Northman Pub Cider \$9.50

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

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

Coffee \$3.75

Hot Chocolate \$5.50

Topped with freshly whipped cream

Meyer Lemonade \$4.75

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

Iced Tea \$4.75

Perrier \$4.50
Sparkling water, 500ml

Soft Drinks \$4.50

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

Root Beer \$6



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.

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.

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.

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)

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