

★ ★ ★ ★ CHICAGO BEERS AND CIDER

DRAFT \$10.50 [16oz POURS]

Chicago Riverwalk Golden Ale
GOLDEN ALE • 4.8% [Logan Square / Avondale](#)
Brewed for Chicago Brewhouse by Revolution.

Cruz Blanca Mexico Calling
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 Hefeweizen
WHEAT BEER • 4.8% [Northcenter](#)
A German style wheat beer with hints of orange and clove.

Forbidden Root Strawberry Basil Hefeweizen
WHEAT BEER • 5% [West Town](#)
A rich, yucky-orange wheat beer, featuring the aroma of clove and fruit.

Funkytown Hip-Hops R&Brew
AMERICAN PALE ALE • 5.2% [Logan Square](#)
A citrusy and fruity pale ale. **From a black owned brewery.**

Half Acre Pony Pils
AMERICAN PILS • 5.5% • 16oz [North Center](#)
A easy drinking pilsner with noble hops varieties.

Lagunitas A Little Sumpin' Sumpin'
IPA • 7.5% [Douglas Park](#)
Way smooth and silky with a nice wheaty-esque-ish-ness.

Moor's Helles Lager
HELLES LAGER • 5.1% [Chicago Black Owned!](#)
Medium bodied Munich style lager.

Northman Rose Cider
CIDER • 6.5% [Downtown](#)
Michigan apples and midwestern grapes. Dry and fruity.

Old Irving Beezer IPA
HAZY IPA • 6% [Old Irving](#)
Citra & Mosaic double dry-hopped IPA. 2019 GABF Hazy IPA Gold Medal Winner.

Revolution Anti Hero
IPA • 6.7% [Logan Square / Avondale](#)
The supremely aromatic American hop assault arrives with massive citrus, pine, and floral notes building to a bright, crisp finish.

Spiteful Bleacher Bum
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 \$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](#)

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



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.

Lincoln Square Jumbo Pretzel \$16

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 \$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.

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

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