

# ★★★★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, yolky-orange wheat beer, featuring the aroma of clove and fruit.

**Funkytown Gym Shoe Weather**  
BELGIAN PALE ALE • 5.2% **Logan Square**

Fruity and a little Hoppy! **From a black owned brewery.**

**Half Acre Pony Pils**  
AMERICAN PILS • 5.5% • 16oz **North Center**

A easy drinking pilsner with noble hops varieties.

**Moor's Session Ale**  
SUMMER ALE • 5.4% **Chicago Black Owned!**

A summer ale that packs a light but flavorful punch.

**Northman Rose Cider**  
CIDER • 6.5% **Downtown**

Michigan apples and midwestern grapes. Dry and fruity.

**Off Color Crispy Beer for Pizza**  
AN ITALIAN STYLE PILSNER • 5% **Lincoln Park**

An unfiltered full flavored Pilsner.

**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

**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

**Dry Fever Gin & Tonic \$15.50**  
Fords London Dry 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 \$3.50**

**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