

STARTERS

Beer Battered Chicken Tenders

with Dijon Aioli & Honkers BBQ

\$9

Buffalo Chicken Wings

with Blue Cheese dipping sauce

\$9

Spicy Sriracha Wings

with wasabi aioli

\$9

Kim & Scott's Bavarian Pretzels

with Bourbon County Stout mustard and Honker's Ale cheese sauce (2)

\$9

Beer Nachos

tortilla chips, 312 beer cheese, refried beans, lettuce, tomatoes, jalapenos, sour cream

\$10 (add Chicken or Steak +\$3)

Fish Tacos

crispy tilapia, cabbage, pico di gallo, chipotle mayo (3)

\$12

Swan Creek Farms Pork Sliders

with pickled cabbage, sriracha aioli (3)

\$12

BURGERS & SANDWICHES

served with choice of Pub Chips, Fries or Red Skin Potato Salad

Stilton Burger

pepper-crusting burger, Stilton cheese, garlic cloves, German mustard, pumpernickel bread

\$12

Cabot Cheddar Burger

Cabot Cheddar Cheese, lettuce and tomato

\$10 (add Nueske's Bacon +\$2, fried egg +\$1)

Turkey Burger

made in house with fresh ground turkey and mushrooms

\$10

BBQ Pulled Pork

slow cooked pork, Honker's Ale BBQ sauce, brioche bun, cole slaw

\$10

GREENS & SOUP

Roasted Gunthorp Farms Chicken Salad

medjool dates, crumbled blue cheese, pecans, mixed greens, vinaigrette

\$12

Classic Caesar Salad

romaine, ciabatta croutons, white anchovies

\$8

Mixed Seasonal Greens Salad

tomatoes, carrots, ciabatta croutons, Green Goddess dressing.

\$8

Spinach Salad

baby spinach, Nueske's bacon, hard-cooked egg, vinaigrette.

\$9 (add Chicken or Steak +\$3)

Veggie Chili

cheddar cheese, cilantro, onion, sour cream

\$3 Cup / \$5 Bowl

Soup of the day

made fresh daily

\$3 Cup / \$5 Bowl

Salad Dressings:

Caesar, Blue Cheese, Ranch, Vinaigrette, Green Goddess

SIDES

Famous Pub Chips	\$3
Fries with Truffle Aioli	\$4
Red Skin Potato Salad	\$4
Roasted Beets with Feta	\$5
Onion Rings	\$5
Side House Salad	\$5
Side Caesar Salad	\$5
Baked Cabot Cheddar Mac n' Cheese	\$5

SIGNATURE SODAS

Chicago Style Root Beer	\$3
Orange Cream Soda	\$3
Concord Grape Soda	\$3

Goose Island Clybourn



www.gooseisland.com

BEER FOOD

Hangar Steak

fries, blue cheese fondue

\$14

Rotisserie Chicken

Roasted 1/2 Gunthorp Farms organic chicken, smashed 'campfire' red potatoes

\$13

Costillas

Roasted 1/2 slab Slagel Farms pork ribs, chimichurri, frites

\$12

Pate Burger

Our 1/2 # burger topped with duck liver pate, Amablu Blue cheese, caramelized onions, quince butter, brioche bun

\$14

Italian Sausage

Grilled Slagel Farms Italian Sausage, Farro salad, peppers and onions, fried farm egg

\$12

Nueske's Grilled Ham and Carr Valley gouda Sandwich

dusseldorf, pickled red onions, pretzel bun

\$10

Veal Sweetbreads 'BLT'

Grilled sweetbreads, Nueske's bacon, arugula, tomato, tarragon-caper aioli

\$12

Tilapia Po'Boy

fried tilapia, remoulade, arugula & tomato

\$10

Fish N Chips

Honker's Ale battered walleye, fries, tartar sauce

\$14

Mussels

PEI mussels, leeks, ginger and heart of palm in coconut-curry broth

1# - \$11 / 2# - \$21

DESSERTS

Ice Cream Float

choose one of our signature sodas

\$5

Carrot Cake

\$5

Chocolate Decadence

\$5

Bread Pudding

\$5