

## STARTERS

### Pork Sliders

Pickled cabbage and sriracha aioli (3)  
**\$12**

### Wings or Tenders

**Buffalo, Honkers Ale BBQ or Sriracha Style**  
with Blue Cheese or Ranch  
**\$9**

### Quesadilla

Flour tortilla, chihuahua, jack, green chilies,  
sour cream, pico de gallo  
**\$7 Add chicken or steak for \$3**

### Kim & Scott's Baked Pretzels

Classic Bavarian (1) and Cheddar Jalapeño (1)  
with three dipping sauces  
**\$9**

### Nachos

Tortilla chips, cheese sauce, refried beans,  
pico de gallo, jalapeños  
**\$10 Add chicken or steak for \$3**

### Fried Pickles

Beer battered and lightly fried with chipotle  
ranch dressing  
**\$7**

### Mini Burgers

Pickled onions and Düsseldorf mustard  
**\$9 (3) • \$15 (6)**

### Spinach & Artichoke Dip

Served in a bread bowl with tortilla chips  
**\$9**

## BURGERS & SANDWICHES

*Served with choice of Pub Chips or Fries  
Substitute one of our other sides for \$2*

### The Cheddar Burger

Aged cheddar cheese, lettuce,  
tomato, brioche bun  
**\$10**

### The Guacamole Burger

Jack cheese, crispy jalapeños, pico de gallo,  
guacamole, brioche bun  
**\$11**

### The BBQ Burger

Applewood-smoked bacon, aged cheddar,  
crispy onion rings, Honker's Ale BBQ sauce,  
sesame seed bun  
**\$11**

### The Mushroom Swiss Burger

Sautéed mushrooms, Baby swiss, lettuce,  
tomato, brioche bun  
**\$10**

## SIDES

*By the side or Basket*

### Famous Pub Chips

**\$3**

**Fries \$3/\$5**

Plain, Cheese, Chili Cheese or Garlic/Parm

**Cole Slaw \$3**

**Onion Rings w/Chipotle Ranch \$3/\$5**

**Side House Salad \$3**

**Side Caesar Salad \$3**

**Chef's Veggies \$4**

## GREENS & SOUP

### Crispy Chicken Salad

Panko crusted chicken, romaine mix, Roma  
tomato, cucumber, avocado, roasted corn,  
green onion, tortilla strips, chipotle ranch  
**\$11**

### Athenian Chicken Spinach Salad

Greek marinated chicken, Roma tomato, feta,  
spinach, creamy cucumber dressing  
**\$11**

### Classic Caesar Salad

Romaine, ciabatta croutons, Parmesan  
**\$9 Add chicken or steak for \$3**

### Tomato Mozzarella Salad

Beefsteak tomatoes, buffalo mozzarella,  
basil, balsamic vinegrette  
**\$8 Add chicken or steak for \$3**

### The Mini Wedge

Iceberg, applewood-smoked bacon, Roma  
tomato, cucumber  
**\$4 Add chicken or steak for \$3**

### Crab Bisque

Served in a bread bowl, Parmesan cheese  
**\$9**

### Veggie Chili

Jack, cilantro, sour cream, tortilla chips  
**\$3 Cup • \$5 Bowl**

### Salad Dressings:

*Caesar, Blue Cheese, Ranch, Chipotle Ranch,  
Honey Mustard, Italian, Creamy Cucumber,  
Balsamic Vinaigrette, Oil & Vinegar*

### The Clubhouse

Turkey breast, ham, Colby, Baby swiss,  
apple-wood smoked bacon, lettuce, tomato,  
mayo, whole wheat toast  
**\$9**

### The Turkey Burger

Homemade with lettuce,  
tomato, brioche bun  
**\$10**

### The French Dip

Deli shaved Italian beef, Baby swiss, grilled  
red onions, torpedo roll  
**\$10**

### The Veggie Burger

Homemade with olive tapenade, curried  
carrots, goat cheese, ciabatta bread  
**\$10**

### The Buffalo Chicken Sandwich

Chicken breast (grilled or crispy), Buffalo  
sauce, blue cheese dressing, lettuce, tomato,  
brioche bun  
**\$10**

## SIGNATURE SODAS

**Chicago Style Root Beer \$3**

**Orange Cream Soda \$3**

**Concord Grape Soda \$3**

**Vanilla Cream Soda \$3**

**Spicy Ginger Soda \$3**

## Goose Island *Wrigleyville*



## BEER FOOD

### Fish and Chips

Honker's Ale battered walleye,  
fries, tartar sauce, cole slaw  
**\$14**

### Matilda Mussels

1 lb. mussels, shallots, fresh thyme,  
ciabatta crostini  
**\$12**

### Stilton Burger

Pepper-crusted burger, Stilton  
cheese, garlic cloves, Düsseldorf  
mustard, pumpernickel bread  
**\$12**

### BBQ Pulled Pork

Slow cooked pork shoulder,  
Honker's Ale BBQ sauce, brioche  
bun, cole slaw  
**\$10**

### Grilled Steak Sliders

Marinated steak, chipotle aioli,  
grilled red onions, baby spinach,  
mini brioche buns (3)  
**\$12**

### Paulina Market 1/2 lb. Brat

Pretzel Roll, Düsseldorf mustard,  
aged cheddar, grilled red onions,  
sauerkraut  
**\$10**

### Chicken Pot Pie

Roasted chicken, root vegetables,  
flaky pastry top  
**\$11**

### Pub Steak

Fries, red wine veal demi-glaze,  
Maytag blue cheese shallot butter  
**\$16**

### Farmer's Market Salad

As the seasons change so does this  
favorite. Ask server for details.

*All food and beverage is subject to sales tax.  
For parties of 6 or more an 18% gratuity will  
be added to the final bill. Menu and prices are  
subject to change without notice.*

## DESSERTS

**Minnie's Black Velvet  
Chocolate Cake \$6**

**Carrot Cake \$5**

**Eli's Cheesecake \$5**

**Bread Pudding \$5**

**Ice Cream Floats \$5**

# WEEKEND BRUNCH

*Served on Saturday & Sunday till 3pm • Not Available on Home Game Days*

## SKILLETS

*Served with your choice of toast*

### Northsider

Ham, green peppers, onion, Jack cheese, hash browns, toast

**\$9**

### Southsider

Diced green chilies, pico de gallo, Jack cheese, sour cream, guacamole, hash browns, toast

**\$8 Add chicken or steak for \$3**

### Eastsider

Spinach, Roma tomatoes, Feta cheese, Kalamata olives, hash browns, toast

**\$8 Add chicken or steak for \$3**

### Westsider

Egg Whites, mushrooms, Baby swiss, Roma tomatoes, hash browns, toast

**\$8 Add chicken or steak for \$3**

## SIGNATURE

### Salsa Verde Chicken Enchiladas

Roasted chicken, cilantro, Jack cheese, green salsa, two over-easy eggs

**\$10**

### Stuffed Strawberry French Toast

Marscapone cheese, strawberries, strawberry coulis

**\$9**

### Dreamsicle Pancakes

Orange infused pancake batter, supreme orange segments, sweetened cream

**\$9**

## SIDES

**Applewood-smoked Bacon**

**\$3**

**Sausage Patties**

**\$3**

**Hash Browns**

**\$3**

**Toast**

**\$2**

**Two Eggs**

**\$3**

## WINE LIST

*Served by the glass and bottle*

## WHITES

### Placido Pinot Grigio 2007

An Italian Pinot Grigio that is crisp and clean with nice fruit and acidity.

**\$8 • \$27**

### Five Rivers Chardonnay 2007

A Monterey Valley Chardonnay with medium bodies and fruit aromas of tropical fruit and vanilla spice.

**\$7 • \$27**

### St. Supery Sauvignon Blanc 2006

From the Napa Valley vineyards this Sauvignon Blanc shows exciting varietal intensity of fresh green lime and grapefruit aromas, refreshing citrus and crisp acidity on the palate with an attractive lingering finish.

**\$9 • \$35**

### Jekel Riesling 2007

This Monterey Riesling salutes the spirit, passion and beauty that is Monterey. Each afternoon the strong Pacific winds spin the weathervanes atop old weathered barns as they gently shroud the vineyards with cooling fog. The wines that result are rich in flavor and always distinctly Monterey.

**\$7 • \$27**

## REDS

### Genesis Merlot by Hogue Cellars 2005

This Columbia Valley Genesis Merlot is named in honor of the family's first vineyard. The Merlot has hints of raspberries, cinnamon and cedar followed by ripe berry and dark chocolate complexities.

**\$9 • \$35**

### Rodney Strong Cabernet Sauvignon 2002

From the rugged, rocky hills and valleys of the warmer regions of Sonoma County this Cabernet Sauvignon displays vibrant aromas of cherry and black olive with rich fruit and lingering spicy oak flavors.

**\$12 • \$40**

### Ravens Wood Syrah 2004

This Sonoma County Syrah is an elegant and complex wine that is packed with style and soul. Complex floral aromas mingle with smoky, jammy, black cherry and boysenberry scents.

**\$9 • \$35**

### Rosenblum Red Zinfandel 2003

Honoring founder Kent Rosenblum's 30 years of winemaking expertise, this California Cuvée XXX isn't X rated, but it is a spicy, overt and fruit filled wine, filled with bright raspberry and cherry flavors.

**\$8 • \$27**

### Rex Golliath Pinot Noir 2006

Amidst the natural splendor of south-west France, our vineyards enjoy the most optimum growing conditions and the beauty of untamed hillside landscapes. Raise a toast to Rex with this "free range" Pinot Noir.

**\$9 • \$35**

## HOUSE WINE

**House Chardonnay**

**\$5**

**House Cabernet Sauvignon**

**\$5**

**House White Zinfandel**

**\$5**

Goose Island *Wrigleyville*

