



Goose Island Clybourn

OUR MISSION

Our brewers hold themselves to the highest of standards, continuously striving to create beer that is new and inventive, and that upholds the level of quality that has become synonymous with the Goose Island name. In the kitchen, our chef subscribes to these same standards, selecting the finest, locally sourced ingredients and working under the belief that the right food and great beer enhance each other exceptionally, creating the perfect partnership.

BEER FOOD

Match the icon to the category on our beer menu to find a beer that complements your food. Have questions about a specific pairing? Just ask your server.



Black Earth Burger \ \$15
organic all-natural beef (WI), guacamole, queso fresco, habanero creme fraiche



Stout Oysters \ \$14
Shell Rock oysters, stout remoulade, dressed parsley salad



Fish and Chips \ \$14
Honker's Ale battered walleye, fries, tartar sauce



Fritto Misto \ \$14
calamari, shrimp, lemon, fennel, horseradish aioli



Bison Steak Frites \ \$21
Cook Farms (IN) hand cut bison strip, frites, truffle aioli, blue cheese butter



Mussels \ 1# \$13 \ 2# \$20
PEI mussels, Matilda, thyme, shallots.



Pork Loin Sandwich \ \$11
Slagel Farms pork loin, caramelized onions, Dusseldorf mustard, pretzel roll



Brisket and Rye \ \$14
Swan Creek beef brisket, horseradish mustard, swiss, braised cabbage, artisanal rye

Artisanal Cheese Sampler \ \$16

3 distinct cheese styles (bloomy, firm, blue, or washed rind) produced by midwestern cheese makers. Ask your server for today's cheese selections and beer pairing recommendations.

Individual Cheeses \ Mkt Price

Select one cheese to stand alone. Ask your server for today's cheeses and pairing recommendations.

SMALL PLATES

Swan Creek Pork Slider \ \$4
pickled cabbage, sriracha aioli

Swan Creek BBQ Pulled Pork Mini \ \$4
Honker's BBQ Sauce, Carolina slaw

Local Cheddar Mini Burger \ \$4

Fish Taco \ \$4
crispy tilapia, cabbage, pico de gallo, smokey chipotle aioli

Spicy Sriracha Wings \ \$9
wasabi aioli, scallion

Quesadilla \ \$9
Slagel Farms pork, charred scallions, salsa verde

Duck Andouille \ \$10
tarragon pistou, crispy okra

Malted Sea Salt Wort Bread \ \$6
honey butter, bacon jam

Duck Confit Flatbread \ \$10
roasted garlic cloves, frisee, parmesan crisp

Smoked Trout Brandade \ \$9
Rushing Rivers (WI) trout, pickled salad, artisanal bread

GREENS & SOUP

Rotisserie Chicken Salad \ \$12
medjool dates, crumbled blue cheese, pecans, mixed greens, house vinaigrette

Classic Caesar Salad \ \$8
romaine, ciabatta croutons, white anchovies
add chicken or steak + \$3

Seasonal Greens Salad \ \$8
mixed greens, butternut squash, pancetta, sage vinaigrette

Spinach Salad \ \$9
baby spinach, house cured bacon, hard-cooked egg, house vinaigrette
add chicken or steak + \$3

Veggie Chili \ \$3 Cup, \$5 Bowl
cheddar cheese, cilantro, onion, sour cream

Soup of the day \ \$3 Cup, \$5 Bowl
made fresh daily, ask your server for today's selection

Side Salads (House or Caesar) \ \$5

Dressings:

Caesar, Bleu, Ranch, House vinaigrette, Green Goddess, Sage vinaigrette

BURGERS & SANDWICHES

Served with choice of Pub Chips, Fries or Red Skin Potato Salad. Substitute a Side Salad or Sweet Potato Fries for \$2.

Stilton Burger \ \$12
pepper-crust burger, Stilton cheese, roasted garlic cloves, German mustard, pumpernickel bread

Local Cheddar Burger \ \$10
cheddar, lettuce, tomato
*Substitute turkey burger for no charge.
+ Bacon \$2, + fried egg \$1

Veggie Burger \ \$10
black bean burger, pepperjack cheese, pico de gallo, smokey chipotle aioli

BBQ Pulled Pork \ \$10
Swan Creek Farms pork shoulder, Honker's Ale BBQ sauce, brioche bun, slaw

Chicken Club Sandwich \ \$10
grilled chicken breast, bacon, lettuce, tomato, truffle aioli, wheat toast

Falafel Pita \ \$9
falafel, hummus, sambal chili, cucumber-yogurt sauce

Cuban Sandwich \ \$12
Swan Creek Farms pork loin, ham, Swiss cheese, pickles, mustard aioli, ciabatta bun

CLASSIC STARTERS

Kim & Scott's Bavarian Pretzels (2) \ \$9
Beer Nachos \ \$10
Chicken or Steak Beer Nachos \ \$13
Beer Battered Chicken Tenders \ \$9
Buffalo Wings with Blue Cheese \ \$9

SIDES

Famous Pub Chips \ \$3
Fries with Truffle Aioli \ \$4
Sweet Potato Fries & Curry Catsup \ \$5
Red Skin Potato Salad \ \$4
Roasted Beets with Feta \ \$5
Onion Rings \ \$5