

GOOSE ISLAND BREWHOUSE

SNACKS

SMOKED WINGS 12

choice of Next Coast IPA BBQ, Korean, Classic Buffalo (half and half +\$2)

SUGGESTED BEER PAIRING: NEXT COAST IPA

FRENCH ONION SOUP 12

caramelized sweet onions, rich beef broth, sourdough crouton, provolone & Swiss cheese

SWEET POTATO HUMMUS ^{VG} 11

roasted garlic, harissa & za'atar, served with broccoli, carrots & grilled pita

BREWERY PRETZEL ^V 8

Dusseldorf mustard, cheese sauce

SUGGESTED BEER PAIRING: MAGIC GARDENS PILS

FRIED MOZZARELLA ^V 10

parmesan, fresh basil, balsamic reduction, marinara

HOUSE-CUT FRIES ^V 6

ketchup, fry sauce (sweet potato fries +\$2) *Per PA state mandates, this does not count as a "meal"

FEATURED

WASABI DIP 12

whipped cream cheese, garlic, ginger, topped with sweet soy sauce, sesame seeds and wasabi

BOURBON COUNTY BRAND STOUT SORBET 7

house-made sorbet, using 2018 Vanilla Bourbon County Brand Stout.
(contains alcohol, does not count as a "meal")

SALAD

ADD CHICKEN \$4 • ADD FALAFEL \$3

HARVEST ^V ^{VG} CAN BE MADE VG WITH NO DRESSING 14

grilled sweet potato, granny smith apple, mixed greens, red onion, dried cranberry, pepitas, pumpkin goddess dressing

BEET & PINEAPPLE ^V ^{VG} CAN BE MADE VG WITH NO SWEET CREAM 13

mixed greens & baby kale, red onion, candied pecans, vanilla vinaigrette, sweet and sour orange beets served over sweet cream topped crostini

SUGGESTED BEER PAIRING: SOFIE

GRILLED CAESAR 12

grilled romaine, anchovy, hard cooked egg, parmesan herb crisp, balsamic reduction

HANDHELDS

CHOICE OF HOUSE-CUT FRIES OR HOUSE-MADE CHIPS
(SWEET POTATO FRIES +\$2)

PUB BURGER * beyond burger patty +\$2 14

bacon, cheddar, lettuce, tomato, onion, dill pickle, pub sauce

SUGGESTED BEER PAIRING: GOOSE IPA

BLACK & BLEU BURGER * 13

pepper crusted brisket, bacon, bleu cheese, banana peppers, chipotle ranch, lettuce

CHICKEN CACCIATORE * 13

mushrooms, peppers, onions, Arrabbiata sauce, sharp Provolone, toasted ciabbata

NASHVILLE HOT FRIED MUSHROOM ^V ^{VG} CAN BE MADE VG WITH SUB SOURDOUGH BREAD 13

crispy fried oyster mushroom, mop sauce, lettuce, pickle spear, country bun

CHICAGO DOGS * 13

two all beef hot dogs, yellow mustard, sweet green relish, dill pickle, white onion, tomato, pickled sport pepper, celery salt, poppy seed bun

SUGGESTED BEER PAIRING: BULLPEN SESSION

BRISKET GRILLED CHEESE * 14

house-smoked brisket, Next Coast BBQ, cheddar jack cheese, pickled jalapeño

SUGGESTED BEER PAIRING: NEXT COAST IPA

FALAFEL PITA WRAP ^V ^{VG} CAN BE MADE VG WITH NO TAHINI YOGURT 13

crispy chickpea fritters, tomato, onion, cucumber, lettuce, tahini yogurt, grilled pita

DESSERT

Per PA state mandates, this does not count as a "meal"

HOUSE MADE SORBET 6

Virtue Cider Rosé Sorbet or Tropical Pineapple Sorbet

VANILLA ICE CREAM 6

add chocolate sauce or whipped cream

GOOSE ISLAND BEER COMPANY
WAS BORN IN 1988 WITH A MISSION TO EXCITE
CHICAGO'S BEER LOVERS WITH A FRESH
TAKE ON TRADITIONAL ALES AND LAGERS.
WE LIVE TO EXPERIMENT AND EXPLORE,
CONSTANTLY INNOVATING AND TRYING NEW THINGS.
THIS SAME FRESH THINKING CONTINUES
IN OUR BREWHOUSE KITCHEN.

THERE, OUR BREWERS AND CHEFS WORK IN CONSTANT CONVERSATION,
CREATING ELEVATED DINING EXPERIENCES
IN WHICH THE BEER ACCENTUATES
THE FLAVORS IN THE FOOD, AND VICE VERSA.
WE'RE ALWAYS THINKING OF WHAT'S NEXT.
AND LIKE YOU, WE LOVE DISCOVERING A GREAT BEER,
AND GREAT FOOD TO GO WITH IT.

Cheers!

