

**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!*



# GOOSE ISLAND BREWHOUSE

## SNACKS

<b>SWEET AND SALTY PEANUTS</b>	5
<b>DEVILED EGG</b> pickled cherry bomb pepper	2
<b>SMOKED COD DIP</b> rye toast, dill pickles	4

## SHAREABLES

<b>THE CHICAGO PLATTER</b> knackwurst, liverwurst, grilled bacon, bread and butter pickles, barley malt crackers	16
<b>CHEESE PLATE</b> house selection of American cheeses, seasonal fruit beer jam, toasted whole grain bread, Marcona almonds	16
<b>SMOKED CHICKEN WINGS</b> Sullivan Farms chicken wings, jerk marinade, pickled green onion relish	11
<b>MATILDA MUSSELS</b> crème fraiche, fines herbes, grilled bread	14
<b>BRUSSELS FLATBREAD</b> charred brussels sprouts, mozzarella, honey, Marcona almonds	12
<b>BLT FLATBREAD</b> bacon, arugula, tomato, mozzarella	12
<b>PORTOBELLO FLATBREAD</b> garlic confit, caramelized onions, mozzarella	12

## SALADS

<b>CAESAR</b> romaine, soft boiled egg, anchovies, puffed barley	11
<b>LITTLE GEM</b> little gem lettuce, crispy pork, fennel, radish, buttermilk vinaigrette	10
<b>GRAIN SALAD</b> apple, fennel, arugula, cherry bomb vinaigrette	8
<b>GARDEN SALAD</b> mixed greens, cucumber, tomato, onion, radish, croutons	8
<b>KALE SALAD</b> roasted carrots, lemon pickled turnips, marcona almonds, lemon vinaigrette	12

*add grilled chicken breast for \$4*

## MEAT & FISH

<b>DRY AGED HANGER STEAK</b> smashed red potatoes, roasted beets and carrots, béarnaise butter	19
<b>CHICKEN POT PIE</b> roasted chicken, peas, carrots, piecrust	12
<b>FISH &amp; CHIPS</b> IPA battered fresh cod, thick cut pub fries, mashed peas, malt vinegar aioli	16
<b>PEPE NERO SAUSAGE</b> mustard braised kale, smashed red potatoes, beer gravy	13

## SANDWICHES

*choice of fries, side salad, or soup*

<b>CUBAN</b> Capicola style pork loin, Swiss, dill pickles, dijon, Italian roll	14
<b>GRILLED LOCAL TROUT</b> tomato, cucumber, red onion, arugula, dill and garlic mayo, brioche bun	14
<b>ROAST BEEF</b> beef cheek marmalade, provolone, grilled onion, Italian roll	14
<b>CHICKEN SANDWICH</b> lettuce, tomato, onion, bread and butter pickles, spicy aioli, brioche bun	10
<b>PUB BURGER</b> bacon, smoked cheddar, lettuce, tomato, onion, herb mayo, brioche bun	13
<b>STILTON BURGER</b> pepper crusted burger, Stilton cheese, roasted garlic confit, German mustard, pumpernickel bun	13
<b>PORTOBELLO SANDWICH</b> available Pub style or Stilton style	12

## À LA CARTE

<b>HOUSE CUT FRIES</b>	6
<b>BRUSSELS SPROUTS</b> caramelized onion, bacon	8
<b>ROASTED BEETS &amp; CARROTS</b>	6
<b>SMASHED RED POTATOES</b>	6
<b>SOUP OF THE MOMENT</b>	
CUP	4
BOWL	7

*\*consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness*