

SNACKS SALADS MEALS House Salad • \$7 / Pretzel • \$6 / $cucumbers \cdot tomatoes \cdot red onion \cdot feta \cdot$ Kölsch beer cheese balsamic vinaigrette Comes with choice of chips, fries, fruit, or house salad. Beer Nuts • \$5 🧪

Infinity IPA · peanuts · pistachios · pecans · spices · herbs

Beef Jerky • \$6 soy · jalapeño · garlic

Pickle Jar • \$5 🧪 seasonal vegetables

APPETIZERS

Onion Rings • \$7 / Heliotropic Pale Ale beer battered

Poutine • \$10 Phase Transition Porter gravy · cheese curds · chives

Corned Beef • \$13

Phase Transition braised · swiss · Infinity IPA beer mustard · pickled cabbage · marble rye

BBQ Pork Belly • \$13 pickled red onion · lettuce · tomato · 7 year aged cheddar · focaccia

Empirical Burger • \$14 Kölsch cheese sauce · fried onion strings · sesame seed bun

Grilled Chicken • \$13

goat cheese · arugula · tomato · smoked jalapeño aioli · focaccia

Spent Grain Burger • \$13

rotating spent grain · swiss · garlic aioli · lettuce · tomato · pretzel bun

Brussel Leaves • \$9

pancetta · parmesan · Cream Ale vinaigrette

Caesar • \$7

romaine · boquerones · oven tomatoes · caesar dressing Add Chicken +\$3

Fruit Salad • \$8 /

kiwi · berries · watermelon · oranges · grapes · vanilla crème fraîche

SIDES /

\$4 small or \$7 large

Fries Chips

Shepherd's Pie Wonton • \$9

Phase Transition beef gravy

Hummus • \$9 🧪 Gamma-Ray Ginger Wheat · vegetables · pita

Beer Mac N Cheese • \$11

white cheddar Kölsch cheese · chives

Crispy Smashed Fingerlings • \$7 / ranch · buffalo crème fraîche · chives

Buffalo Tempeh Meatball • \$9 / blue cheese dressing

In-house Sausages • \$11 chicken · italian · bratwurst · mustard · Smoked Chicken Salad • \$13

grapes · yogurt · walnuts · lettuce · tomato · croissant

Build-your-Own Sandwich • \$13 Choose burger, chicken breast, or spent grain · lettuce · tomato · onion · sesame seed bun, pretzel bun, or focaccia Add-ons (add \$0.75 each): swiss, cheddar, american, grilled onions, grilled jalapeños, fried onion strings. Add-ons (add \$2 each): bacon, avocado.

Fish & Chips • \$16 Heliotropic Pale Ale battered · cole slaw

Half Chicken • \$17 grilled · Infinity IPA brined · pickled

Onion Rings

Bread & Butter

\$4 small

Slaw

Mac N Cheese

House Salad

Fruit

DESSERT PHASE

All of these incorporate our amazing Phase Transition Robust Porter.

Bread Pudding with Icing • \$7

pickles

jalapeño · potatoes · herbs

Brownie • \$7

Milk Shake • \$7

Crab Cakes • \$13 spring mix · horseradish remoulade

P.E.I. Mussels • \$11 pancetta · rotating Empirical beer · jalapeño · cilantro · baguette

Vegetarian

EXPLORING THE SCIENCE OF BEER AND FOODTM

Come visit our taproom at 1801 West Foster (entrance on Ravenswood). Dogs, kids and outside food welcome. Taproom Hours: Mon: Closed Tues, Wed: noon to 10 PM Thur, Fri, Sat: noon to midnight Sun: noon to 8 PM Tours of the production brewery: Saturday 12:30 and 2PM, sign up at the bar ahead of the tour. \$10 includes beer flight and a pint glass to take home.

www.EmpiricalBrewery.com Twitter and Instagram: empiricalbrew

Thank you for welcoming us to Rogers Park! Empirical's production facility is at Foster and Ravenswood, but we will soon build a second brewing facility just next door (at 1336 W Morse). This new production system will brew up beer just for the brew pub. It will give our brewing team an opportunity to experiment with all-new recipes, and collect your feedback along the way. That's the Empirical method. Thank you so much for helping us explore the science of beer and food!

ABV: Alcohol By Volume. Low alcohol beers range from 3% to 5.5%, high alcohol is generally anything above 8%.

IBU: International Bitterness Unit. Lighter, less hoppy beers sit around 15 to 30 IBUs, while IPAs and hoppy-er beers clock in at 40 IBUs and above. Your palate won't recognize anything north of about 110.

SRM: Standard Reference Method (we know, that sounds boring). It's a measure of the the color in the beer. Light beers like pilsners are about 3 to 6 SRM, amber/brown ales around 15, and stouts are about 30 SRM.

FLAGSHIP B	EERS
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\$6/16oz \$7/20oz, tax included on alcohol

Cold Fusion Cream Ale • 5.2% ABV · 18 IBU · 4 SRM Additions of rye and flaked corn along with Pride of Ringwood hops boost the flavor profile of this light hybrid ale

BEER COCKTAILS

\$8

Gamma-Ray Ginger Mule • 6.9% ABV Gamma-Ray Ginger Wheat, lime juice, vodka

crisp · slightly sweet · spicy pear · fresh

Heliotropic Pale Ale • 5.5% ABV · 35 IBU · 5 SRM Large amounts of rye balanced with tropical and dank Comet hops bread crust · citrus zest · peppery · tropical · dank

Infinity IPA • 6.7% ABV · 69 IBU · 7 SRM Centennial, Cascade, Citra and Columbus hops make a malty resin love bomb of tropical bitterness pine · resin · citrus · bitter

SEASONAL BEERS

Below 7.5% ABV: \$6/16oz \$7/20oz, tax included Higher alcohol: \$6/10oz \$7/16oz, tax included

Double Helix Imperial IPA • 9.8% ABV • 65 IBU • 7 SRM Simcoe and Cascade are showcased in this big yet approachable and dangerously easy drinking IIPA hoppy · citrus · wet forest · intense

Beergarita • 6.1% ABV Cold Fusion Cream Ale, tequila, house-made lime cordial, salted rim

The Morse • 10.8% ABV Infinity IPA, gin, St. Germaine, grapefruit

NITRO AND FIRKINS

\$6/16oz \$7/20oz, tax included on alcohol

Nitro Handle · Cold Fusion Cream Ale 5.2% ABV · 18 IBU · 4 SRM smooth · crisp · slightly sweet · spicy pear · fresh

Firkin • American Wheat 5% ABV · 25 IBU · 5 SRM earthy pine · biscuit · floral · crisp

Coming Soon

Gamma-Ray Ginger Wheat • 5.8% ABV · 25 IBU · 5 SRM

Brewed once a year using fresh lime zest, ginger, and peppercorns light · crisp · refreshing · zesty · spicy

Phase Transition Robust Porter • 7.8% ABV · 39 IBU · 29 SRM

We took a big porter recipe and added Piloncillo brown sugar rummy · burnt raisin · chocolate · velvety

Up Quark Passion Fruit Pale Ale • 4.5% ABV • 42 IBU • 5 SRM

A crisp pale ale pumped full of passion fruit just in time for summer juicy · citrus · tropical · tart

SPECIALTY BEERS

\$6/16oz \$7/20oz, tax included on alcohol

Brown Ale • 4.5% ABV · 25 IBU · 9 SRM Golden Naked Oats heighten the nutty flavors in this light brown ale toffee · toasted nuts · cold brew coffee · mellow

CIDER AND WINE-ON-TAP

When a restaurant opens a bottle of wine to pour you a glass, oxygen immediately starts oxidizing that wine for the next pour. Our system keeps wine on a carbon dioxide/nitrogen mix at all times, to guarantee you a fresh, perfect glass of wine. Cider: \$6/16oz \$7/20oz, tax included Wine: \$7

Right Bee Cider • Chicago, IL • 6% ABV crisp · dry · refreshing

Coming Soon

Red Wine: Zinfandel • California · 14% ABV light body · bold · peppery **Coming Soon**

White Wine: Chardonnay • California · 11.5% ABV butter · caramel · citrus **Coming Soon**

CRAFT SODA Coming Soon

American Wheat • 5% ABV · 25 IBU · 5 SRM A true American wheat that's hoppy, malty and easy drinking earthy pine · biscuit · floral · crisp

Jones Soda • berry lemonade, lemon lime, orange cream, cola, and diet cola

Swanel Beverage • tonic, cranberry, unsweetened tea



Clay tablet, circa 3000 BC, now residing in the British Museum.

The word "Beer" was written in three places on this tablet.

The symbol is modernized and stylized to resemble an 'E'.

Our logo is born. An homage to the past and symbol of the future.