

## STARTERS

#### **MAPLE BACON BEER NUTS** 8

#### **CAST IRON CHICAGO PIZZA DIP 9**

marinara, mozzarella, pepperoni, basil giardinera, garlic crust

#### WINGS + WET FRIES 13

plain / bbg / or hot, with blue cheese dressing ask about the goose sauce!

#### **WASTED TATER 14**

tater tots smothered with pulled pork blue cheese and cheddar fondue, jalapeños + scallions

#### **CHICKEN QUESADILLA** 11

pico de gallo, sour cream, guacamole, salsa

# BUCKETS »— to —« SHARE

TATER TOTS 11 FRENCH FRIES 10 **ONION RINGS 13 CORN DOG BABIES 14 JALAPEÑO POPPERS** 17

FRIED SHRIMP 23

#### **MICHIGAN AVE PLATTER** 49

chicken tenders, onion rings, corn dog babies jalapeño poppers, fried shrimp, fried mozzarella, chips + salsa

### FLATBREADS

CHEESE 11 **PEPPERONI** 12 **BBQ CHICKEN** 13 STEAK + ARUGULA 13

## SANDWICHES

#### **ALL SANDWICHES SERVED WITH HOUSE POTATO CHIPS**

#### **GRILLED CHEESE, HAM + EGG\*** 13

3 cheese blend, honey ham, eggs your way\*, parmesan crusted texas toast Suggested beer pairing - Matilda

#### BLTA 15

piles of sugar cured bacon, lettuce, tomato, avocado, roasted garlic mayo, toasted sourdough Suggested beer pairing - Sofie

#### **SOUTH SIDE DELI** 16

generous amount of corned beef + cole slaw, tomato, Goose Island mustard, rye served cold unless notified Suggested beer pairing - Matilda

#### THE CUB CLUB 14 [ADD EGG +2]

roasted turkey, sugar cured bacon, lettuce, tomato, roasted garlic mayo, toasted wheat Suggested beer pairing - Honkers

#### CHICKEN PARMESAN SANDWICH 16

italian breaded chicken, marinara, parmesan + provolone, raw onion, basil, toasted hoagie Suggested beer pairing - Green Line

#### **LAKE SHORE DRIVE FISH N CHIPS 15**

beer battered cod, french fries, malt vinegar, IPA tartar sauce Suggested beer pairing - Goose 312 Wheat

#### SHRIMP PO BOY 16

fried shrimp, iceberg, tomato, creole Goose Island mayo, hoagie Suggested beer pairing - Sofie

#### **SLOPPY DOG** 13

12"-1/2 lb beef vienna hot dog, Goose Island chili, cheddar cheese, sided by raw onion + giardinera Suggested beer pairing - Goose Four Star Pils

#### **BACON CHEESE BURGER\* 15**

half pound patty, cheddar cheese, crispy bacon, tomato, lettuce, onion Suggested beer pairing - Goose IPA

## SALADS OR WRAPS

#### **BBQ CHICKEN SALAD 14**

grilled chicken, romaine, bacon, roasted corn, tomato cucumber, cheddar cheese, bbg ranch, onion ring

#### KALETUNA CAESAR 14

blackened seared ahi tuna, caesar dressing parmesan cheese, wheat tortilla

#### CAPRESE 11

**FADD GRILLED CHICKEN +31** 

thick cut tomatoes, cucumber, mozzarella, avocado balsamic vinaigrette

#### **B.B.L.T.A.J.** 13

bacon, blue, lettuce, tomato, avocado, jalapeños blue cheese dressing

\*Our food is prepared with the freshest ingredients we can source, but consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# ON TAP

#### 312 (THREE ONE TWO) URBAN WHEAT ALE

Urban Wheat | 4.2% | IBU 18 | \$6 Bright & light wheat ale with notes of cirtrus & a clean finish

#### **SUMMERTIME**

Kölsch | 5.1% | IBU 20 | \$6 Crisp & clean light bodied beer with floral & fruity notes & a crisp finish

#### HONKER'S ALE

English Style Bitter | 4.3% | IBU 30 | \$6 Toasty soft-bodied amber ale with notes of caramel & fruity finish

#### **GREEN LINE**

 $American \ Pale \ Ale \ |\ 5.4\% \ |\ IBU\ 30 \ |\ \$6$  Sessionable ale with citrus hop aroma & notes of biscuit & lightly to a sted malt

#### **FOUR STAR PILS**

Pilsner | 5.1% | IBU 44 | \$6 Fresh & hoppy pilsner with a light body & a clean dry finish

#### **INDIA PALE ALE**

English India Pale Ale | 5.1% | IBU 55 | \$6
Perfectly balanced ale with grapefruit hop aromas & a lingering finish

#### SOFIE

Belgian Style Farmhouse Ale | 6.5% | IBU 20 | \$8 Sparkling ale with tart citrus & white pepper notes & a creamy vanilla finish

#### **MATILDA**

Belgian Style Pale Ale | 7.0% | IBU 26 | \$8 Earthy copper ale with notes of spice & dried fruit & a dry finish

#### THE SPRUCE GOOSE FLIGHT \$8

Choice of 4 beers (4oz)

# WINE

SANTA MARGHERITA, PINOT GRIGIO \$12 JORDAN, CHARDONNAY \$14 DECOY, CABERNET SAUVIGNON \$13 FERRARI CARANO, MERLOT \$14

# BOTTLES

#### THE ILLINOIS

Imperial IPA | 8.4% | IBU 80 | \$8

Full bodied malty ale with piney hops & balanced clean bitterness

#### \*BOURBON COUNTY BRAND STOUT

Imperial Stout Aged in Bourbon Barrels | 14.2% | IBU 60 | \$21 Dark & dense with notes of chocolate, charred oak, vanilla, caramel & bourbon

#### \*RARE BOURBON COUNTY BRAND STOUT

Imperial Stout Aged in Bourbon Barrels | 14.5% | IBU 60 | \$100 Bourbon County Stout aged for 2 years in 35 year old bourbon barrels

# LARGE FORMAT VINTAGE ALES

#### SOFIE

Belgian Style Farmhouse Ale | 6.5% | IBU 20 | \$17 Sparkling ale with tart citrus & white pepper notes & a creamy vanilla finish

#### **MATILDA**

Belgian Style Pale Ale | 7% | IBU 26 | \$17 Earthy copper ale with notes of spice & dried fruit & a dry finish

#### \*HALIA

Belgian Style Farmhouse Ale | 7.5% | IBU 11 | \$50 Aged with whole peaches, this bright ale has fruity notes with a tart & sweet finish

#### \*JULIET

Belgian Style Wild Ale | 8.0% | IBU 15 | \$50 Aged with blackberries, this tart ale has notes of wood, dark fruit & spice

#### \*GILLIAN

Belgian Style Farmhouse Ale  $\,$  | 9.5% | IBU 20 | \$50 Strawberry, white pepper & honey notes with a tart & effervescent body

#### \*MADAME ROSE

Belgian Style Brown Ale | 6.7% | IBU 25 | \$55 Layers of malty complexity with notes of sour cherry, spice & oak

#### \*LOLITA

Belgian Style Wild Ale | 8.7% | IBU 32 | \$50 Aromas of raspberries, jammy fruit flavor with a crisp, refreshing finish

# COCKTAILS \$10

#### **BLACKHAWKS DOWN**

Jim Beam Bourbon, gingersnap liqueur, maple syrup, OJ, Goose Island 312

#### LOVEABLE BOOZER

Hendrick's Gin, grapefruit, Goose I.P.A, fresh lemon

#### **HOPPY MARY**

Hopped vodka, house bloody mary mix, barley salt rim

#### PIMM'S I.P.A.

Pimm's No. 1, mint, cucumber, fresh lemon juice, Goose I.P.A.

#### **CHICAGO SHANDY**

Hendrick's Gin, lemoncello, simple syrup, fresh lemon, Goose Island 312

#### **SOFIE-MOSA**

Sofie and Orange juice