

BREAKROOM FOOD



FOOD FOR DRINKING

- SCOTCH EGG** LENTIL FALAFEL, EGG, SAMBAL, MUSTARD 7
- MUSSELS** BACON SAUSAGE, POTATO, PORTER 10
- DIRTY NUTS** 5
- PORK BELLY** SQUASH, CHILI PEPPER, MAPLE 10
- HOUSE PICKLED VEGETABLES** 5
- STEAK TARTARE** PICKLED VEGETABLES, EGG, TOAST 12
- BEER-BATTER CALAMARI** GIARDINIERA, LEMON AIOLI 11
- LAMB SCRUMPETS** GOCHUJANG KETCHUP 10
- CHEESE AND CRACKERS** 13
- PORK RINDS** MALT VINEGAR, PEPPER, SEA SALT 5
- CHARCUTERIE ON WOOD** MUSTARD, JAM 14
- BEER CHEESE SOUP** 7
- CHICKEN SOUP** 7

GREEN

- MIXED LETTUCES** SHERRY VINAIGRETTE, SPENT GRAIN 6
WITH ROASTED CHICKEN BREAST 14
WITH SCOTCH EGG 13
- SAUSAGE SALAD** RADISH, CARROT, GREENS, BUTTERMILK 12
- PAN-FRIED BEET** ARUGULA, PISTACHIO, GOAT CHEESE 8

MORE

- BEER-SOAKED FRIES** 4
- MASHED POTATOES** CHIVE, PARSLEY, BUTTER 4
- CORN BREAD PUDDING** HERBS, CHEESE 4

LAND AND WATER

- PORK SHANK** STOUT POLENTA, HONEY CARROTS 18
- IDAHO TROUT** BRUSSELS SPROUTS, HONEY, CAPER 18
- CHARRED CAULIFLOWER** TOASTED GRAIN, HOUSE "STEAK SAUCE" 13
- HOUSE SAUSAGE POT** ROASTED VEGETABLES 16
- SAW CUT RIB-EYE STEAK** BEER POTATOES, CRYSTAL HOT SAUCE CARAMEL 32
- CHICKEN THIGHS** SPENT GRAIN BISCUITS, SAUSAGE GRAVY 14
- FISH & CHIPS** MALT VINEGAR, HOUSE TARTAR SAUCE 14

BREAD

ALL SANDWICHES COME WITH BEER-SOAKED FRIES.

- HEINEMAN BAR COMPANY BURGER** SMOKED CHEDDAR, PICKLED ONION JAM, CLASSIC ROLL 12
- BACON 2
- EGG 1.50
- TRIPLE CREAM BRIE 2
- LIVER MOUSSE 2
- RAPINI** MUSHROOM, HOT PEPPER, MOZZARELLA, FILONE 12
- CRISPY PORK** PEAR, ENDIVE, ROQUEFORT, HORSERADISH 13
- CHICKEN** BRIE, GRAPES, LETTUCE, MUSTARD 13

DESSERT

- BOILERMAKER PANNA COTTA**
WHISKEY CARAMEL, MALT 7
- STOUT CAKE**
VANILLA WHITE CHOCOLATE 7
- HOUSE ROOT BEER FLOAT**
ICE CREAM 7
WITH STOUT 10

BREAKROOM BEERS



DEMURE CHARM

Pale Ale

Sessionable pale ale brewed with El Dorado, Citra, and Simcoe hops. Low hop bitterness with a nice malt profile to round it out.

4.8% ABV—45 IBUs

\$5

MO'PSYCHE

Rye Pale Ale

Complex fruity aromas from Mosaic hops join with a subtle spiciness from rye malt to create a hoppy pale ale that leaves you wanting another.

5.3% ABV—64 IBUs

\$6

NOBLE GRAY

American Brown Porter

Medium-bodied porter with malty notes of chocolate, toasted bread, caramel and roasted coffee. Great choice for any Chicago day, warm or cold.

4.8% ABV—25 IBUs

\$5

IRVINIUM

Imperial IPA

Showcasing Nelson Sauvignon hops from New Zealand, this imperial IPA gives you that unique Nelson character that can't be matched.

7.6% ABV—76 IBUs

\$7

ARTIS DREAM

American IPA

As one of the world's favorite hop varieties, Citra makes it apparent why it is so popular. Tons of citrus fruit character with low hop bitterness make this a very approachable IPA. This a collab brew with two fellow homebrewers Brent and Ryan from Beer Karma.

6.5% ABV—65 IBUs

\$6

BREAKROOM LIBATIONS



COCKTAILS

HOUSE MANHATTAN

HIGH WEST DOUBLE RYE WHISKY,
ITALIAN VERMOUTH, HOUSE BITTERS,
BRANDY STUFFED CHERRIES;
NEAT OR ON THE ROCKS \$8

BARREL AGED GIN & TONIC MARTINI

SMOOTH AMBLER, STILLHOUSE BARREL AGED
GIN, JACK RUDY SMALL BATCH TONIC,
FRESH LIME JUICE \$11

OLD FASHIONED

DAVID NICHOLS BOURBON, HOUSE BITTERS,
SUGAR CUBE, SPRING WATER,
ORANGE AND LEMON PEELS \$8

MESCAL NEGRONI

EL BUHO MEZCAL, SWEET ITALIAN VERMOUTH,
CAMPARI BITTERSWEET, HOUSE BITTERS,
LEMON PEEL \$9

BREAKROOM MARGARITA

EL DESTILADOR 100% BLUE AGAVE TEQUILA,
TRIPLE SEC, FRESH LIME JUICE, HOUSE BITTERS,
SEA SALT RIM \$8

FLOATERS: \$3

MANDARIN NAPOLEON LIQUEUR
EL BUHO MESCAL
HUM, KAFFIR LIME

MONTROSE BUCK

LONDON VODKA, LIME JUICE, GINGER BEER \$8

WINES ON TAP

WHITES

CARLETTO VINO PROCESCO (NV, ITALY) \$8
JOE DOBBES PINOT GRIS (2013, OREGON) \$8
HAHN FAMILY CHARDONNAY (2013, CALIFORNIA) \$9

REDS

BONESHAKER ZINFANDEL (2011, CALIFORNIA) \$10
TROUBLEMAKER RHONE BLEND (NV, CALIFORNIA) \$9
FROGS LEAP CABERNET SAUVIGNON (2012 CALIFORNIA) \$13