

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



BOILERMAKER PANNA COTTA WHISKEY CARAMEL, MALT 7

> **STOUT CAKE** VANILLA WHITE CHOCOLATE 7

HOUSE ROOT BEER FLOAT ICE CREAM 7 WITH STOUT 10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 2925 W. MONTROSE | CHICAGO | ILLINOIS | 60618 773-564-9534 | BREAKROOMBREWERY.COM



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

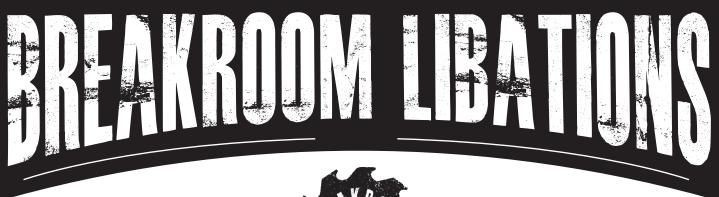
Showcasing Nelson Sauvin hops from New Zealand, this imperial IPA gives you that unique Nelson character that can't be matched. 7.6% ABV – 76 IBUs \$7

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





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, LIMEJUICE, 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