

★★★★ **bar bites** ★★★★★

frites \$7

ketchup, housemade cheese dip, beer mustard

pot of pickles \$4

housemade pickles, crustini

grilled chicken wings \$7

Korean bbq, spicy yellow curry, hot sauce

house marinated olives \$4

“cracker jacks” \$6

caramel corn, chicharon, wasabi peas, almonds

animal fries \$8

white cheddar, sharp cheddar, bacon, oxtail

garlic & herb breadsticks \$5

drawn butter, beer mustard, housemade cheese dip

fish taco (\$3 each)

raw tuna, coleslaw, chipotle cream, cilantro

selection of 3 meats or selection of 3 cheeses \$9

country paté

big ed (gouda)

headcheese

evalon (goat's milk)

sopresatta

big woods blue (sheeps milk)

prosciutto

lincoln log (chevre)

mortadella

reny picot (brie)

★★★★ **raw** ★★★★★

oysters on the halfshell (\$3 each)

daily selection of east & west coast oysters served traditionally

daily crudo \$13

beef tartar \$12

quail egg, herbs, crostini

★★★★ **flatbreads** ★★★★★

fresh mozzarella \$14

tomato, basil flatbread

wild mushroom \$14

bacon, bechamél flatbread

prosciutto \$14

artichoke, olive, arugula flatbread

★★★★ **small plates** ★★★★★

clam chowder \$8

fried clam strips, marble potatoes, bacon

beer cheese soup \$7

fried shallot rings, Wisconsin sharp cheddar

wedge salad \$9

bleu cheese, bacon, cherry tomato, egg, peppercorn dressing

grilled baby octopus salad \$11

chickpeas, lemon, herbs

baby beet salad \$10

rye croutons, arugula, herbed goat cheese

ploughman's lunch \$16

country paté, soprosatta, big woods blue & reny picot cheeses,

fruit chutney, egg, mustard, pickles, crustini

quail \$16

korean bbq, kimchi, preserved lemons

sausage \$15

chorizo

coleslaw, ranchero sauce

lamb sausage

chickpeas, yogurt, cauliflower

beer sausage

marble potato, housemade pickles, sauerkraut

★★★★ **large plates** ★★★★★

chicken pot pie or vegetarian pot pie \$14

local seasonal vegetables, pie crust

fried chicken \$16

watermelon, feta, chickpea

stout burger \$15

white cheddar, Dijon aioli, arugula. add egg for \$2

new england clam bake \$20

mussels, clams, marble potatoes, corn, sausage

duroc farms bone-in pork chop \$19

cajun marinade, summer wax beans

steak frites \$20

marinated & grilled hanger steak, housemade frites, bone marrow

creole grilled prawns \$18

red beans & rice

whole roasted market fresh fish (mkt)

seasonal vegetables, herbs, lemon, fume

★★★★ **pastas** ★★★★★

smoked mac ‘n cheese \$9

bacon, smokey stout cheese sauce

oxtail tortellini \$12

smoked grapes, smoked fennel, espresso consume

cavatelli \$9

caramelized brussels sprouts & smoked bacon

★★★★ **sides** ★★★★★

herb & garlic mashed potatoes \$6

brussel sprouts & bacon \$6

chickpea salad \$6

roasted vegetables \$6

mac ‘n cheese \$5

★★★★ **sweets** ★★★★★

ice cream sandwich \$9

short bread cookies, vanilla ice cream, dipped in chocolate, caramel drizzle

honey fried ice cream sundae \$9

vanilla ice cream, honey, marachino cherries, whipped cream,

honey toasted oat & almond clusters

s'mores \$9

marshmallow, chocolate, graham cracker, vanilla ice cream

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune system. Thorough cooking of such animal foods reduces the risk of illness.



dinner

642 n . clark street | 312.475.1390 | stoutchicago.com

★★★★ **bar bites** ★★★★★

frites \$6

housemade ketchup, housemade cheese dip, beer mustard

pot of pickles \$4

housemade pickles, crustini

grilled chicken wings \$5

Korean bbq, spicy yellow curry, hot sauce

house marinated olives \$4

“cracker jacks” \$5

caramel corn, chicharon, wasabi peas, almonds

animal fries \$8

white cheddar, sharp cheddar, bacon, oxtail

garlic & herb breadsticks \$4

drawn butter, beer mustard, housemade cheese dip

ploughman's lunch \$14

*country pate, soprosatta, big woods blue & reny picot cheeses,
fruit chutney, egg, mustard, pickles, crustini*

★★★★ **salads** ★★★★★

wedge salad \$8

*crumbled bleu cheese, bacon, marinated cherry tomato,
hard boiled egg, peppercorn dressing*

grilled baby octopus salad \$10

with chickpeas lemon, herbs

house smoked lox salad \$10

citrus, arugula, frisee, caper vinaigrette, bagel croutons

raw marinated tuna salad \$12

fresh fruit, arugula, frisee, wasabi vinaigrette

baby beet salad \$8

rye croutons, mixed greens, goat cheese

★★★★ **sandwiches** ★★★★★

served with frites or housemade vinegar chips

smoked chicken salad sandwich \$10

house smoked chicken salad, grapes, Dijon aioli

fried green tomato BLT \$10

fried green tomatoes, bacon, arugula, tomato bacon jam

maine lobster roll \$15

Maine lobster salad, New England style roll

stout burger \$12

*Wisconsin white cheddar, Dijon aioli, arugula
add egg for \$1*

sausage \$10

served tucked or untucked

chorizo

coleslaw, ranchero sauce

lamb sausage

chickpeas, yogurt, cauliflower

beer sausage

marble potato, housemade pickles, sauerkraut

★★★★ **flatbreads** ★★★★★

fresh mozzarella \$12

tomato, basil flatbread

prosciutto \$12

artichoke, olive, arugula flatbread

wild mushroom \$12

bacon, bechamel flatbread

★★★★ **sides** ★★★★★

herb & garlic mashed potatoes \$6

brussel sprouts & bacon \$6

chickpea salad \$6

roasted vegetables \$6

mac ‘n cheese \$5

★★★★ **sweets** ★★★★★

ice cream sandwich \$9

short bread cookies, vanilla ice cream, dipped in chocolate, caramel drizzle

honey fried ice cream sundae \$9

*vanilla ice cream, honey, marachino cherries, whipped cream,
honey toasted oat & almond clusters*

s'mores \$9

marshmallow, chocolate, graham cracker, vanilla ice cream

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or seafood poses a health risk to everyone, but especially to the elderly, young children under the age
of 4, pregnant women, and other highly susceptible individuals with compromised immune system.
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lunch

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here for a while drafts ★★★

Allagash White \$7
(Portland, ME) 5.2% 17oz. Belgian style wheat, with coriander and Curacao orange peel.

Bell’s Oberon \$6
(Kalamazoo, MI) 5.8% 17oz. The classic summer beer. Wheaty malts, spicy hops, fruity aromas.

Firestone Walker Union Jack IPA \$7
(Paso Robles, CA) 7.5% 17oz. Well balanced, double dry-hopped west coast IPA.

Goose Island Matilda Belgian Strong Ale \$8
(Chicago, IL) 7.0% 13oz. Fruity & spicy. Double fermented for complexity.

Half Acre Daisy Cutter Pale Ale \$6
(Chicago, IL) 5.2% 17oz. Light body with dank, aromatic hops. Refreshingly dry to the core.

Left Hand Nitro Milk Stout \$7
(Longmont, CO) 6.0% 17oz. America’s Stout. Milk sugar added for a creamy, roasty balance.

Metropolitan Krankshaft Kolsh Lager \$6
(Chicago, IL) 5.0% 17oz. Easy drinker. Touch of hops, sweet, crisp and refreshing. Sessionable.

North Coast Old Rasputin Nitro Imperial Stout \$7
(Fort Bragg, CA) 9.0% 13oz. Rich, intense brew with complex flavors and a warming finish.

Ommegang Hennepin Saison \$7
(Cooperstown, NY) 7.2% 13oz. Hearty and rustic. Refreshing summer golden ale with ginger and spice.

Revolution Anti-Hero IPA \$6
(Chicago, IL) 6.5% 17oz. Crisp bitterness with massive floral and citrus aromas.

Three Floyds Arctic Panzer Wolf Imperial IPA \$8
(Munster, IN) 9.0% 13oz. Big malts and hops brewed with a scorched earth policy. Not for the weak.

Victory Golden Monkey Belgian-Style Tripel \$8
(Downington, PA) 9.5% 13oz. Strong body with abundant fruity herbal notes. Shock the monkey.

here for a bit drafts ★★★

Sixpoint Resin Imperial IPA \$8
(Brooklyn, NYC) 9.1% 13oz. New to Chicago, celebrates hop resin for concentrated bitterness. Well balanced at 103 IBU.

Virtue Red Streak Cider \$7
(Chicago, IL) 5.2% 17oz. Fresh, ripe, local heirloom apples for juicy, crisp flavor and wine-like complexity.

Goose Island Marisol Belgian Golden \$7
(Chicago, IL) 6.1% 13oz. Brewed with wheat and latin spices. Floral refreshing summer beer.

Allagash Black Stout \$6
(Portland, ME) 7.5% 13oz. Brewed with belgian malts, yeast and candi sugar. Silky & complex. Must-try indulgence.

coming soon drafts ★★★

Lagunitas Little Sumpin’ Sumpin Ale \$7
(Petaluma, CA) 7.2% 17oz. Hopped up pale ale with wheat malts for a crisp sweetness.

Hitachino Espresso Stout \$8
(Japan) 7.5% 13oz. Russian Imperial Stout with espresso beans added. Chocolate and coffee flavors.

Vander Mill Michigan Wit \$7
(Spring Lake, MI) 6.8% 13oz. Fresh Michigan apples brewed with Belgian yeast, orange peel & coriader. Clean, refreshing and dry.

Green Flash Le Freak \$8
(San Diego, CA) 9.2% 13oz. Combination of Belgian Tripel and American DIPa styles. Think apples and cinnamon.

flights \$12 (Four 4oz. Samplers) ★★★

Chicago Stars - A liquid tour of Chicago.
Metropolitan Krankshaft, Revolution Anti-Hero, Goose Island Matilda, Half Acre Daisy Cutter.

Belgian Americans - USA’s craft brewers take on the classics.
Allagash White, Goose Island Matilda, Ommegang Hennepin, Victory Golden Monkey.

Hop Train - Hopped up IPAs to survive the trip. In ascending bitterness.
Half Acre Daisy Cutter Pale Ale, Revolution Anti-Hero IPA, Union Jack IPA, Three Floyds Arctic Panzer Wolf Imperial IPA.

Get it While You Can - Our current rotating draft selections.
Varies, ask your server or bartender.

beer to share ★★★

St. Feuillien Abbey Tripel \$260
(Belgium) 8.5% 3L Double Magnum. Distinctive maltiness, rich aroma, aromatic hops, spices and very fruity.

Gulden Draak Dark Triple \$140
(Belgium) 10.5% 1.5L Magnum. Dark, luscious, full-bodied caramel and spice dream. Bottle-conditioned with wine yeast.

Brasserie Dupont Saison Dupont \$25
(Belgium) 6.5% 750ml. Beautifully balanced, complex beer. Refreshing fruitiness and long, dry finish.

Duchesse De Bourgogne Flanders Red \$25
(Belgium) 6.0% 750ml. Sweet and sour. Fruity wine flavors, champagne effervescence, beer drinkability.

Three Floyds Dreadnaught Imperial IPA \$25
(Munster, IN) 9.5% 22oz. Hophead’s dream. Mango, peach and citrus hop aromas. Big caramel malt backbone.

Tripel Karmeliet \$25
(Belgium) 8.0% 750ml. Blond, robust, smooth, and fruity. Three grain ale refermented in the bottle.

bottles ★★★

Amstel Light \$6
(Netherlands) 3.5% 12oz. Special Light Lager. Low alcohol to keep you vertical.

Blue Moon Belgian White Ale \$6
(Golden, CO) 5.4% 12oz. Unfiltered wheat beer brewed with oats, orange peel and coriander.

Brooklyn Summer Ale \$6
(Brooklyn, NY) 5.0% 12oz. English Pale style, light-bodied, bready flavor with crisp citrus and floral finish.

Coors Light \$5
(Golden, CO) 4.2% 12oz. American Light Lager. As featured in Smokey and the Bandit.

Corona \$6
(Mexico) 4.6% 12oz. Full-bodied Pale Lager. La cerveza mas fina.

Corona Light \$6
(Mexico) 4.1% 12oz. Light Pale Lager. Only 105 calories.

Dark Horse Raspberry Ale \$6
(Marshall, MI) 5.0% 12oz. Easy drinking summer ale brewed with real raspberries. Tart and sweet.

Dogfish Head 60 Min IPA \$6
(Wilmington, DE) 6.0% 12oz. A big beer with a great malt backbone that stands up to the extreme hopping rate.

Dos Equis Special Lager \$6
(Mexico) 4.5% 12oz. Full-bodied Pale Lager. Preferred by those who don’t always drink beer.

Goose Island Sofie \$9
(Chicago, IL) 6.5% 12oz. Tart, dry Farmhouse Saison. White pepper, citrus and vanilla.

Heineken \$6
(Netherlands) 5.0% 12oz. Full-bodied Pale Lager. Known for unsurpassed clarity.

Hitachino Nest White \$9
(Japan) 5.0% 11.2oz. Smooth creamy taste balanced with light floral aromas.

Miller Lite \$5
(Milwaukee, WI) 4.2% 12oz. American Light Lager. Only 96 calories.

Ska Modus Hoperandi IPA \$6
(Durango, CO) 6.8% 12oz Can. Citrus and pine hops make it “Old Man Bitter.” Surprisingly smooth finish.

Stella Artois \$6
(Belgium) 5.2% 12oz. Full-bodied Pale Lager. Enjoyed in more than 80 countries.

Stone Oaked Arrogant Bastard \$9
(Escondido, CA) 7.2% 12oz. Grapefruit hops, caramel malts, aged with oak for a warm woody complexity.

Timmermans Strawberry Lambic \$9
(Belgium) 4.0% 11.2oz. Fresh ripe strawberries. Delicious & easy drinking.

Two Brothers Prairie Path Gluten Free Golden Ale \$6
(Warrenville, IL) 5.1% 12oz. Light, easy drinker. Gluten free beyond industry standards.

Tyranena Rocky’s Revenge Bourbon Brown Ale \$6
(Lake Mills, WI) 5.7% 12oz. Bourbon Barrel aging adds caramel and vanilla. Smooth and creamy.

Unibroue Fin Du Monde Abbey Tripel \$9
(Chambly, QC) 9.0% 12oz. End of the World. Triple fermented for robust flavor and exceptional refinement.

Well’s Banana Bread Beer \$9
(England) 5.2% 11.2oz. Tastes like the name. Dry Finish. Just try it.

★★★ signature cocktails ★★★

bonnie blue

Tito's Vodka, Pagés Violette Liqueur, lemon, Barritt's Ginger Beer, orange bitters

moscow mule

Tito's Vodka, lime juice, ginger beer, orange bitters

f-dub's sauce

Tito's Vodka, St. Germain, cucumber, lemon, lime

springside

St. Germain, Deaths Door Gin, Allagash White Ale, lemon juice

conquistador

Green pepper & jalapeño infused Espolon Tequila, triple sec, lime juice, organic agave nectar, orange bitters

northwoods south

Deaths Door White Whiskey, Strawberry White Tea Syrup, mint, lemon, lime

★★★ sparkling ★★★

Mas Fi Cava Brut N.V. \$8/\$30

Penedes, Spain - White flowers and citrus scents, with palate of fresh stone fruits & a creamy textured finish

Roederer Estate Brut N.V. \$14/\$54

Anderson Valley, CA - Notes of buttered toast, the palate offers baked apple and pears with an acidity that is clean and crisp

★★★ white ★★★

Ca' del Sarto Pinot Grigio 2011 \$8/\$30

Fruili-Venezia Giulia - A crisp dry wine that delicately balances flavors of lemon, lime & fresh melon

Selbach “Incline” Riesling 2009 \$8/\$30

Mosel, Germany - Fruity and vibrant, this precise white focuses on green apple & slate-driven minerality

Manifesto Sauvignon Blanc 2009 \$9/\$34

North Coast, CA - A mélange of white peach, pink grapefruit and papaya, also features a hint of orange creamsicle

Tabali Viognier Reserva 2010 \$9/\$34

Limari Valley, Chile - Extremely floral with a touch of sea breeze and a vibrant mix of pineapple & tangerine

Summerland Chardonnay 2008 \$11/\$42

Santa Barbara County, CA - Creamy and refined with hints of guava and lemon tart that finishes with a slight caramel note

★★★ red ★★★

Emerson Pinot Noir 2010 \$12/ \$46

Willamette Valley, OR - Aromas of strawberry, vanilla and raspberry with a palate of ripe cherries & earth

Brassfield Zinfandel 2009 \$11/\$42

High Valley, CA - A rich, ripe wine which features plush tannins, jammy fruit & pie spice

Alberti 154 Malbec 2010 \$10/\$38

Mendoza, Argentina - Medium weighted tannins help carry flavors of black cherry, Asian spices, lavender & smoke

Makor Merlot

“Bien Nacido Vineyard” 2009 \$12/\$46

Santa Barbara, CA - Chocolate covered cherries, black tea and cedar, with shades of blue & black berries

Kiara Sylvester Vineyards

Cabernet Sauvignon 2007 \$12/\$46

Paso Robles, CA - Dried black cherries with subtle hints of black olive, mocha, nutmeg highlighted by firm, mature tannins

★★★ dessert ★★★

Sandeman Founders Reserve Port \$10

Portugal - Vibrant red fruit, enhanced by dried fruit and nuts

Cascina Pian d’or “Bricco Riella” Moscato d’Asti 2011 \$9

Piedmont, Italy - Sweet with slighty tart green apple notes, this fizzy treat is the perfect way to end a meal



★★★ spirits menu ★★★



*** weekend brunch ***

served saturday & sunday 10am-3pm

chicken fried steak \$12

2 eggs, potato hash, tomato

stout omelette \$10

Wisconsin white cheddar, green onion, applewood smoked bacon, wild mushroom, potato hash, toast

corned beef hash \$10

housemade sausage, corned beef, onion

green eggs & ham benedict \$9

smoked and rubbed pork belly, ranchero sauce, cilantro hollandaise, 1 hour eggs

two eggs any style \$9

toast, potato hash, applewood smoked bacon or housemade sausage

french toast \$9

raisin walnut bread, fresh berries

house smoked lox \$10

bagel, caper cream cheese, arugula

stout burger \$12

Wisconsin white cheddar, Dijon aioli, arugula, add egg for \$1

local "milk & honey" granola \$9

fresh berries, ice cold milk

sides \$4

<i>toast</i>	<i>organic egg (anyway)</i>
<i>oatmeal with fresh fruit & nuts</i>	<i>grilled blueberry muffin</i>
<i>applewood smoked bacon</i>	<i>sticky bun</i>
<i>housemade sausage</i>	<i>yogurt with fresh fruit</i>

-proudly serving Metropolis Coffee & Lavazza Espresso-



*** **late night** ***
11pm-3am

frites \$7

housemade ketchup, housemade cheese dip, beer mustard

pot of pickles \$4

housemade pickles, crustini

grilled chicken wings \$7

Korean bbq, spicy yellow curry, hot sauce

house marinated olives \$4

“cracker jacks” \$6

caramel corn, chicharon, wasabi peas, almonds

animal fries \$8

white cheddar, sharp cheddar, bacon, oxtail

garlic & herb breadsticks \$5

drawn butter, beer mustard, housemade cheese dip

selection of 3 meats or selection of 3 cheeses \$9

country paté

headcheese

sopresatta

prosciutto

mortadella

big ed (gouda)

evalon (goat's milk)

big woods blue (sheep's milk)

lincoln log (chevre)

reny picot (brie)

fish taco (\$3 each)

raw tuna, coleslaw, chipotle cream, cilantro

*** **stout sliders (\$4 each)** ***

white cheddar, Dijon aioli, arugula. add quail egg for \$1.

(To go packs 5, 10, 15 or the Affetto 30 pack)

ice cream sandwich \$9

short bread cookies, vanilla ice cream, dipped in chocolate, caramel drizzle