

414 N. Orleans Street
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BREWSTONE

BEER COMPANY

CHICAGO FOOD MENU

www.BrewstoneRestaurant.com

APPETIZERS

Brewstone Signature Nachos...\$11

Crispy tortilla chips layered with pepper jack and cheddar cheese and our house chili. Topped with pico de gallo, sour cream, fresh sliced avocado, and jalapenos.
Add chicken \$4 Add Steak \$ 5 Add Pulled Pork \$4

* Seared Ahi Tuna...\$15

Sashimi grade, seared ahi tuna coated with black and white sesame seeds served over a bed of Napa cabbage. Served with a side of ponzu sauce and wasabi mousse

Chipotle Quesadilla...\$11

A grilled chipotle tortilla filled with pepper jack cheese, blackened chicken, poblano peppers, fire roasted corn, and cilantro. Drizzled with sour cream.

Brewstone Wings...\$12

Jumbo chicken wings tossed in our signature Brewstone Sauce. Also available in buffalo, BBQ, teriyaki and garlic parmesan.

Shrimp Cocktail...\$15

Jumbo shrimp served with a Brewstone's signature spicy cocktail sauce.

* Spring Fresh Chicken Lettuce Wraps...\$11

Hand breaded chicken breast lightly fried and tossed in a spicy Thai sauce with diced tomatoes, water chestnuts, green onions, and carrots. Served with crispy lettuce cups.

ENTREES

* Brewstone Blue Filet...\$33

8 oz. filet mignon wrapped with bacon and topped with a Brewstone's signature bleu cheese cream sauce. Served with parmesan crusted mashed potatoes and grilled asparagus.

Royal Ribeye...\$26

12 oz. premium Angus ribeye grilled to perfection and topped with our house Crown Royal sauce. Served with mashed potatoes and mixed vegetables.

Chicken Madeira...\$18

Sautéed chicken, shallots, and garlic tossed in a white wine reduction and topped with grilled asparagus and fresh mozzarella. Served over a bed of mashed potatoes.

Ahi Tuna Surprise...\$18

Fresh tuna steak pan-seared and topped with wasabi mousse and mango coulis. Served with mashed potatoes and broccoli.

* Seared Atlantic Salmon...\$18

8 oz. atlantic salmon filet seared a top an orange fennel salad and served with a side of rice.

Truffle Mac & Cheese...\$13

Our signature four cheese sauce baked with penne pasta and crusted with garlic bread crumbs. Truffle oil.

Spicy Chicken Pasta...\$15

Sautéed chicken with broccoli, spinach, fresh grape tomatoes, and rotini pasta tossed in light cream sauce. Topped with parmesan cheese.

Gourmet Burgers...

A1 Mushroom Burger...\$13

½ pound Angus burger, blackened, topped with Swiss cheese, grilled onions, and portobello mushrooms.

* The Brewstone Kobe...\$17

½ pound Kobe burger, topped with our signature Brewstone sauce, aged cheddar cheese, applewood smoked bacon, and onion rings.

Classic Burger...\$12

An American classic, featuring our ½ pound Angus burger, melted American cheese, lettuce, tomato, onion and pickle.

Black and Bleu Burger...\$14

½ pount Angus burger, blackened, topped with peppercorn, bleu cheese crumbles and tomato concasse.

(All burgers are served with Fries)

DESSERTS

New York Cheesecake...\$8

A rich and creamy blend of New York style cheesecake, served with fresh berries and whipped cream.

* Brewstone Brownie Sundae...\$9

Homeade chocolate brownie, topped with vanilla ice cream, hot fudge and whipped cream.

Apple Crisp...\$8

Fresh apples, baked in pastry sheets and topped with cajeta caramel and vanilla ice cream.

Additional Sides : Grilled Asparagus...\$6 House Mashed Potatoes...\$6
Brewstone French Fries...\$5 Parmesan Mashed Potatoes...\$7 House Salad...\$7

SLIDERS

All sliders are served with choice of French fries, coleslaw, or side salad.

BBQ Classic...\$12

Grilled Angus burger glazed with our house BBQ sauce and topped with cheddar cheese and grilled onions. Garnished with a dill pickle and grape tomato.

Veggie Slider...\$12

Fried eggplant topped with fresh mozzarella cheese, tomato, spring mix, pesto, and a balsamic glaze.

Filet Slider...\$15

Prime Filet medallions seasoned and grilled to perfection. Topped with grilled onions, swiss cheese, and horseradish cream sauce.

SOUPS & SALADS

Lobster Corn Bisque...\$8

Soup du Jour...\$7

Wedge Salad...\$9

Iceberg lettuce topped with bacon, tomatoes, onions, bleu cheese crumbles and ranch dressing.

Brewstone Signature Salad...\$10

Spring lettuce, fresh strawberries, candied pistachios, orange slices, and goat cheese. Served with strawberry vinaigrette.
Add chicken \$2 Add Steak \$3

Ahi Tuna Salad...\$16

Spring lettuce, seared ahi tuna, roasted beets, candied pistachios, pickled onions, and orange slices. Served with balsamic vinaigrette.

BBQ Chicken Salad...\$12

Spring lettuce, grilled BBQ chicken, fire roasted corn, tomatoes, red onions, crispy tortilla strips, cilantro, and pepper jack cheese. Served with our house ranch.

Caprese Salad...\$10

Spring lettuce, roma tomatoes, fresh mozzarella, sliced onions and basil leaves. Served with balsamic vinaigrette.

Flatbreads...

Hawaiian...\$14

Mozzarella cheese, ham, grilled pineapple, fresh green and red peppers, finished with a maple chilli sauce.

Pepperoni...\$13

Marinara sauce, mozzarella cheese, spicy pepperoni and parmesan cheese.

Portobella...\$14

Grilled Portobella, porcini mushrooms, goat cheese, scallions and finished with a balsamic glaze and mint leaf.

Tacos...

Grilled Baja Tacos...\$15

Lightly blackened tilapia, orange salsa, cabbage, fresh avocado, and chipotle mayo. Served with rice pilaf.

Grilled Chicken Tacos...\$15

Grilled chicken, poblano sauce, cabbage, sour cream, and tomatoes. Served with rice pilaf.

Grilled Steak Tacos...\$15

Grilled steak, chimichurri sauce, cabbage, and mango salsa. Served with rice pilaf.

Sandwiches & Wraps...

* Brewstone's Famous BLTA ... Lunch \$8 ... Regular \$12

Applewood smoked bacon, avocado, fresh greens, tomatoes and garlic basil served on grilled white bread.

Chicken Sandwich...Lunch \$8 ... Regular \$12

Grilled chicken breast with our spinach artichoke spread, swiss cheese, fresh greens, tomatoes and onions served on a toasted bun.

Cajun Fajita Wrap...Lunch \$8 ... Regular \$12

Your choice of blackened steak or shrimp green and red peppers, onions, rice, sour crème, guacamole and pepper jack cheese wrapped in a flour tortilla and served with lettuce, pico de gallo and tortilla chips.

Chicken Ranch Sandwich ...Lunch \$8 ... Regular \$12

Breaded chicken breast, deep fried and served on a burger bun with lettuce, tomatoes, onions, swiss cheese, bacon and drizzled with ranch dressing.

* Lunch Portions are available Mon-Fri between 11am-4pm

* Chef's Favorite

DRAFT

*Note: There are always 5 rotating draft lines. Make sure to ask your server, bartender or beer meister about available options

Name	State/Country	Carbs	Cals	Alc.%	Price
Allagash White	Maine	12	175	5%	\$6
Our interpretation of a traditional Belgian Wheat Beer, Allagash White is unique and truly refreshing. Brewed with a generous portion of wheat and a special blend of spices, this beer is light and slightly cloudy in appearance, with a spicy aroma. Overall, it is a beer which is very drinkable and smooth any time of the year.					
Anchor Steam	California	16	157	4.9%	\$6
Anchor Steam derives its unusual name from the 19th century when "steam" seems to have been a nickname for beer brewed on the West Coast of America under primitive conditions and without ice. The brewing methods of those days are a mystery and, although there are many theories, no one can say with certainty why the word "steam" came to be associated with beer. For many decades Anchor alone has used this quaint name for its unique beer. In modern times, "Steam" has become a trademark of Anchor Brewing.					
Bells Amber Ale	Michigan	15.9	190	5.8 %	\$7
Bells flagship beer is made from mostly pale malt with some Munich and caramel malts. This gives it a slightly sweet flavor that is balanced by a mélange of American hops. The result is a deep copper color and rich flavor.					
Bells Two Hearted	Michigan	5	210	7%	\$7
India Pale Ale style well suited for Hemingway-esque trips to the Upper Peninsula. American malts and enormous hop additions give this beer a crisp finish and incredible floral hop aroma.					
Blue Moon	Colorado	13	171	5.4%	\$6
An unfiltered wheat ale spiced in the Belgian tradition for an uncommonly smooth taste. Gold medalist (white beer) at 1995 World Beer Championships, silver medalist (white beer) at 1996 and 1997 World Beer Championships.					
Delirium Tremens	Belgium	13.8	215	8.5%	\$9
This perfect blonde accentuates qualities of an exceptional hop as well as various pale malts. She offers acute points of bitterness, and reveals with the nose an astonishing malted coat. It finishes on a bitter tone peppered without any key of aggressiveness. It represents strong lager under its best appearance. It was crowned champion of the beer world in 1998					
Dogfish Head 60min IPA	Delaware	23	209	6%	\$7
60min features our unique continuous hopping program, where it receives a single hop addition that lasts over the course of the entire boil (60 minutes respectively). This breakthrough hopping method makes for a beer that is extremely hoppy without being overly bitter. Feel the burn?... That's the sickness and the cure					
Domaine Dupaige	Illinois	18	187	5.9%	\$6
Domaine DuPage is a rural, northern France, amber colored ale. This well balanced beer is full and sweet up front with caramel, toasty, and fruity characters. The finish has a gentle floral and spicy hop balance that cleanses the palate					
Firestone Pale Ale	California	15	166	4.8%	\$7
Firestone Pale Ale offers a rich, crisply hopped character with a medium malt profile. Nuances of toffee and vanilla unfold across a bright, clean texture. Dry hopping establishes an assertive American hop aroma and flavor					
Fullers London Porter	London	3	22	5.4%	\$6
Fuller's London Porter captures the flavours of those brews perfectly, although you won't find a cloudy pint these days! Smooth, rich, and strong (5.4% a.b.v.), our London Porter is brewed from a blend of brown, crystal and chocolate malts for a creamy delivery balanced by traditional Fuggles hops					
Goose Island 312	Illinois	10.5	135	4.2%	\$6
The first thing you notice is the hazy, cloudy appearance. That's how you know it's unfiltered. What hits you next is the spicy aroma of Cascade hops, followed by the crispy, fruity ale flavor delivered in a smooth, creamy body, the result of blending barley malt with torriofied wheat. It's not like any other Goose Island Beer, but no less that you'd expect.					
Goose Island Matilda	Illinois	19.1	212	7%	\$9
Matilda is made with a rare yeast that suggests a fruity and spicy flavor. There is complex maltiness balanced with a profuse amount of hops					
Great Lakes Eliot Ness	Ohio	18.1	194	6.2%	\$6
Deep Amber red color, with a fragrant malt aroma. Flavorful notes of rich caramelized malt and noble hop flavors harmonize on the palate leading to a crisp clean finish.					
Guinness	Ireland	10	125	4.2%	\$6
A unique mix of nitrogen gas and carbon dioxide creates the swirling liquid that tumbles, surges and eventually separates into the black liquid and the characteristic smooth creamy head that sits atop the perfect pint. With an initial malt and caramel flavor, GUINNESS Draught finishes with a dry roasted bitterness					
Hoegaarden White	Belgium	13	176	4.9%	\$7
This is a sweet/sour beer with a little bitterness - slightly spicy, with a strong touch of coriander and a hint of orange. Decidedly interesting and very refreshing, Hoegaarden white should be served cold at 3° C					
Lagunita's IPA	California	12.8	180	6.2%	\$6
This is our unique version of an ancient style. A style as old as the ocean trade routes of the last centuries Great Ships. Not as old as the equator they had to cross twice enroute, nor as old as the 10,000 or so miles of Di-Hydrogen Oxide and Sodium upon which they sailed, but older than the Circulithium-4 Lentloid that binds the Lupulin Quartnate onto your taste buds. Weird. Think about it. Now stop. OK, go again, now stop. Think again, and stop. But we digress. Made with 43 different hops and 65 various malts, this redolent ale will likely float your boat, whatever planet you're on.					
Magic Hat #9	Vermont	12	146	6.8%	\$8
An ale whose mysterious and unusual palate will swirl across your tongue and ask more questions than it answers. A beer brewed clandestinely and given a name whose meaning is never revealed. Why #9? Why, indeed. A sort of dry, crisp, fruity, refreshing, not-quite pale ale. #9 is really impossible to describe because there's never been anything else quite like it. Fermented with our 150 year old strain of top-fermenting English yeast					
Miller Lite	Wisconsin	3	96	4.2%	\$5
Just over 25 years ago, Miller created the original light beer - Miller Lite. Made from only the finest malted barley and choicest hops, a frosty 12-ounce Miller Lite contains only 96 calories of refreshing goodness.					
Newcastle	Scotland	15	150	4.7%	\$6
Our yeast has not changed its characteristics in many generations and helps to give our beers their own special flavor, which is second to none. The end result is a beer you will enjoy at the pub or in the comfort of your own home					
New Holland Mad Hatter	Michigan	12	159	9%	\$8
The term "dragon's milk" was used in the 17th century to describe the highest quality ales of the time. These beers were reserved for nobility, not available to the common man. This beer was brewed in the same tradition by carefully selecting the malt and hops and delicately aging the beer in oak barrels. The wood aging instills a character on the beer that is not achievable using modern methods. The result is a beer fit for a king.					
Old Rasputin Stout	California	13	303	9%	\$7
A rich, intense brew with a robust palate, a fruity nose and a warming finish. Very comple.					
Peroni	Italy	11	150	5.2%	\$6
Unique balanced taste, dry with a clean bitterness. Typical lager beer with an aroma characterised by a delicate note of hop flavour and fruitiness. Its crisp and sparkling taste make it a very drinkable beer. Nastro Azzurro is the leading Italian premium beer. Born in the 60s and always produced only using the highest quality distichous malted barley and the best varieties of hops. It stands out for its clear-cut, clean taste and clarity, achieved through the exclusive brewing process which ensures that tapped beer has both a fresh and natural quality					
Revolution Anti-Hero	Illinois	13	180	6.5%	\$6
This iconic ale features a blend of four hop varieties which creates a crisp bitterness and imparts massive floral and citrus aromas.					
Sam Adams Boston Lager	Massachusetts	18	160	4.8%	\$6
When it was introduced in 1985, Samuel Adams Boston Lager was unusual in a world of thin, light-bodied beers that were being churned out for mass market consumption					
Stella Artois	Belgium	9	140	5%	\$6
Setting the standard of 'Supreme Quality and Worth', Stella Artois has grown to become the World's No. 5 international premium beer. This classic European lager is a bottom fermented blond pils with a alcohol content of 5.2% ABV. Only the very best barley and the finest hops are selected for this beer. Stella Artois is full-bodied but none the less exceptionally thirst quenching, and should be served cold at 3°C.					
Strongbow	England	9	190	5.3%	\$7
Strongbow is the unrivalled consumers' favourite cider around the world, accounting for more than 3 of every 5 pints of cider sold in the UK. Served chilled, Strongbow delivers a full bodied, refreshing taste. Strongbow has a 60% share of the UK's draught cider market and is available in over 60,000 outlets					
Victoria	Mexico	12	146	4%	\$6
The Grupo Modelo® product with the longest tradition is Victoria®, a Vienna type beer. Its history goes back to 1865, the year in which the "Toluca y México" Brewery was founded in the city of Toluca.					

BOTTLES

Name	State/Country	Alc. %	Price
Bud	Missouri	5%	\$5
Bud Light	Missouri	4.2%	\$5
Miller Lite	Wisconsin	4.1%	\$5
Coors Lite	Colorado	4.2%	\$5
Heineken	Amsterdam	5.0%	\$6
Heineken Lt	Amsterdam	3.3%	\$6
Corona	Mexico	4.6%	\$5
Modelo Esp	Mexico	4.4%	\$5
Modelo Negra	Mexico	5.4%	\$5
O'Fallen IPA	Missouri	6.1%	\$6
3 Floyd's Alpha King	Indiana	6.4%	\$7
Stone IPA	California	6.9%	\$7
Stone Levitation	California	4.4%	\$7
Bear Republic Racer 5	California	7.0%	\$6
Pilsner Urquell	Czech	4.4%	\$6
Lefte Blonde	Belgium	6.6%	\$6
Pauwel Kwak	Belgium	8.4%	\$10
Chimay Red	Belgium	7%	\$11
Chimay Blue	Belgium	9%	\$13
La Fin Du Monde	Canada	9%	\$10
Founder's All Day IPA	Michigan	4.7%	\$6
Lonestar	Illinois	4.7%	\$6
Duvel	Belgium	8.5%	\$10
Left Hand Nitro Stout	Colorado	6%	\$6
Hitachino White	Japan	5%	\$9
Hacker Pschorr	Germany	5.5%	\$9
Great Lakes Edmund Fitzgerald	Ohio	5.8%	\$6
Lagunitas Censored	California	6.75%	\$6
Lagunitas Sumpin Wild	California	8.8%	\$8
Estrella Damm (gluten free)	Spain	5.4%	\$7
Becks NA	Germany	NA	\$5

CANS

Name	State/Country	Alc %	Price
Avery White Rascal	Colorado	5.6%	\$5
Shiner Bock	Texas	4.4%	\$5
Tecate	Mexico	4.5%	\$4