

CHICAGO



EST. 1988

PUB BITES

CRISPY CHICKEN WINGS* \$13

Classic buffalo style or honey chipotle
Served with blue cheese & celery

CHEESE STEAK FRIES \$10

Caramelized onions, house cheese sauce

CHICKEN TENDERS* \$13

Served with ranch, honey mustard or BBQ sauce

REUBEN DIP \$10

Shredded corned beef, Swiss cheese, sauerkraut, Thousand Island
Served with rye toast points

PUB BURGER* \$17

Custom blended 1/2 pound beef patty, American cheese, LTO, dijonaise, pickles
Served with fries

ON TAP

312 URBAN WHEAT ALE

Urban Wheat | 4.2% | IBU 18 | \$8/\$23

Bright & light wheat ale with notes of citrus & a clean finish

**SOFIE

Belgian Style Farmhouse Ale | 6.5% | IBU 20 | \$9/\$40

Sparkling ale with tart citrus & white pepper notes & a creamy vanilla finish

**MATILDA

Belgian Style Pale Ale | 7.0% | IBU 26 | \$9/\$40

Toasty soft-bodied amber ale with notes of caramel & fruity finish

HONKER'S ALE

English Style Bitter | 4.3% | IBU 30 | \$8/\$23

Toasty soft-bodied amber ale with notes of caramel & fruity finish

MIDWAY IPA

Session IPA | 4.6% | IBU 30 | \$8/\$23

Easy drinking, sessionable and refreshing IPA with a lower ABV, balanced IBU's
and a tropical fruit aroma

**BOURBON COUNTY STOUT 2017

Imperial Stout aged in bourbon barrels | 14.1% | IBU 60 | \$13

Dark & dense with notes of chocolate, charred oak, vanilla, caramel & bourbon

**BRASSERIE NOIR

Imperial Stout | 11.8% | IBU 60 | \$10

Aged in wet cabernet barrels with dried fruit aromas & vanilla & currant tones

**FOUDRE PROJECT #2

Wild Ale | 6.7% | \$10/\$25

Wild Ale with Apricots

GOOSE IPA

English India Pale Ale | 5.1% | IBU 55 | \$8/\$23

Perfectly balanced ale with grapefruit hop aromas & a lingering finish

LARGE FORMAT RESERVED LIST BEERS

*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 | \$55

Strawberry, white pepper & honey notes with a tart & effervescent body

*GRAND PRESTIGE

Imperial Brown Ale | 11.3% | IBU 23 | \$25

Brewed in collaboration with Hertog Jan in the Netherlands.

Aged in 1st & 2nd use Bourbon County Stout barrels

*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

*BRASSERIE NOIR

Imperial Stout | 11.8% | IBU 60 | \$45

Aged in wet cabernet barrels with dried fruit aromas & vanilla & currant tones

WINE

TRINITY OAKS, CABERNET \$7

TRINITY OAKS, MERLOT \$7

TRINITY OAKS, PINOT GRIGIO \$7

TRINITY OAKS, CHARDONNAY \$7

RETAIL

RACERBACK TANK TOP \$24.95

WOMEN'S GREY V-NECK T-SHIRT \$24.95

UNISEX CHARCOAL T-SHIRT \$24.95

UNISEX BLACK T-SHIRT \$24.95

MECHANIC'S SHIRT \$79.95

GREY OR BLUE BASEBALL CAP \$24.95

*Sales tax calculated at checkout

GOOSE FLIGHTS (4oz servings)

Choice of 4 standard beers \$8, Upgrade to premium +\$2 per serving

*Consuming raw or undercooked meat, poultry, seafood, shellfish
or eggs may increase your risk of a food borne illness

*Limited or seasonal availability **Premium Beer