




MICRO PLATES **\$2 each**

Micro plates are available in a larger portion. **\$7 each**

-  **Selection of House-Made Pickles** - Spicy. Delicious.
-  **Salt-Roasted Poached Beets** - Served with goat cheese and crispy rosemary.
-  **Selection of House-Cured Olives** - Marinated olives-prepared in-house by our chef [CAUTION: Olives may contain pits].
-  **Brussels Sprouts & Bacon** - Sautéed brussels sprouts and slab bacon in a red onion gastrique.

SMALL PLATES

7 Hour Pork Poutine – Crispy French fries topped with tender pork, rich brown gravy and shaved Parmesan cheese. **\$8**

-  **Bleu Cheese Tenderloin*** – Petite filet, seasoned and grilled over live hickory, topped with bleu cheese butter and Cabernet onions. **\$11.5**

Lump Crab Cakes – Lightly grilled and served with lemon caper aioli and chipotle remoulade. **\$10**

APPETIZERS

Chipotle Quesadillas – A chipotle tortilla with our cheese blend, pico de gallo and a choice of beef tenderloin or chicken. Served with chipotle ranch and house-made salsa. **\$12 steak | \$10 chicken**

Veggie Quesadillas – A grilled flour tortilla stuffed with smoked gouda cheese, pico de gallo, roasted red peppers, grilled zucchini, sweet onions and drizzled with our house BBQ sauce and smoky ancho-chili aioli. Served with our house-made salsa. **\$10**

-  **Bleu Cheese Pub Chips** - Crispy house-fried potato chips topped with a bacon bleu cheese sauce, chopped bacon, bleu cheese crumbles and green onions. **\$7**


Spinach Artichoke Dip – A creamy blend of spinach, artichoke hearts, melted Parmesan and provolone cheese. Served with warm pita and tortilla chips. **\$9**

Bavarian Pretzel Sticks - 3 brick-oven baked pretzel sticks served with whole-grain mustard and microwbrew cheese fondue. **\$8**

Hand-Breaded Chicken Fingers – Four tenders marinated in buttermilk, hand-breaded and lightly fried. Served with French fries, honey-lime mustard and cole slaw. **\$9**

Fried Pickles – A plate full of beer battered pickles. Served with roasted garlic dressing. **\$8**

Garlic Pub Frites – A large portion of our shoestring frites tossed in garlic and spices. Served with white truffle mayonnaise. **\$5**


-  **Buffalo Wings** – 1 lb of mouth-watering fried chicken wings tossed in buffalo-style hot pepper sauce. Served with celery sticks and choice of roasted garlic or bleu cheese dressing. **\$10**


Belgian-Style Mussels - 1 lb of Prince Edward Island mussels steamed in a rich and flavorful Saison beer broth, infused with garlic, shallots and saffron. Served with a freshly baked French baguette. **\$11**

Nachos - Corn tortillas smothered with our own spicy micro-brew cheese fondue, topped with grilled chicken, seasoned black beans, pico de gallo, fresh jalapeños, sour cream and green onions. Served with a side of house-made salsa. **\$10**

SALADS, SOUPS AND MORE

House Salad – Crisp greens with chilled roasted red peppers, house-made croutons, chilled vegetables and your choice of dressing. **\$8 | \$4.5 small | Add salmon* \$5 | Add chicken \$3**

-  **Napa Chopped Salad** – Diced cauliflower, broccoli, tomatoes, carrots, bacon, egg whites, Maytag bleu cheese and mixed greens tossed in a mustard vinaigrette. Topped with fresh avocado. **\$12 | \$8 small | Add salmon* \$5 | Add chicken \$3**

-  **Spicy Chicken Salad*** – Crisp greens, grilled chicken, peanuts, cilantro, crushed red pepper and tortilla strips. Tossed with honey-lime mustard and peanut sauce. **\$11**

Caesar Salad – Hearts of romaine and croutons, tossed in our traditional creamy dressing and sprinkled with Parmesan. **\$8 | \$4 small | Add salmon* \$5 | Add chicken \$3**

French Onion Soup – Topped with seasoned croutons and melted Gruyère cheese. **\$5 bowl | \$3 cup**

Soup of the Day – House-made daily. **\$5 bowl | \$3 cup**

Spent Grain Bread - Wheat bread boule baked with our Possum Trot Brown Ale and topped with brewery-spent grain. Served with Muddy Mo Dry Irish Stout butter. **\$1.5**

SALAD DRESSINGS

Roasted Garlic Caesar	Red Wine Vinaigrette
Bleu Cheese Mustard Vinaigrette	Chipotle Ranch Oil & Vinegar
Honey-Lime Mustard	Raspberry Vinaigrette
	1000 Island

FLAT BREAD *Gluten-Free Crust + \$3*

The Classic – Homemade Italian sausage, pepperoni and sweet onions. **\$11**

Thai Won On – Peanut sauce, BBQ sauce, chicken, cilantro, crushed red peppers, peanuts, sweet onions and broccoli. **\$11**

Pesto-Brie and Mushroom – House-made pesto, sautéed mushrooms, sweet onions and creamy brie cheese. **\$11**

The Greek – Creamy artichoke sauce topped with fresh baby spinach, kalamata olives, red onions, artichokes, mushrooms, Roma tomatoes, mozzarella, provolone and feta cheese. **\$11**

BBQ Chicken – BBQ sauce, grilled chicken, red peppers, red onions and cilantro topped with three cheeses, baked on our fresh homemade pizza crust. **\$11**

CHICAGO DEEP DISH PIZZA

Authentic Chicago Style Pizza – Deep, pie-like crust with tomato basil topping. Baked with cheese and your choice of one stuffing [please allow 30-40 minutes per pie].

10 inch [serves 2-3 people] **\$19 | Additional toppings \$0.5 each**

Italian Sausage	Black Olives
Hamburger	Scallions
Chicken	Mushrooms
Bacon	Minced Garlic
Pepperoni	Roasted Red Peppers
Spinach	Red Onions
Tomatoes	Red & Yellow Peppers
Broccoli	Jalapeños
Green Olives	

GREAT FOOD MAKES THE PERFECT GIFT


With more than 10 restaurant locations across the city, our gift cards are great for birthdays, anniversaries, holidays or just because! Our gift cards come in any denomination!

ENTRÉES

7 Hour Slow-Roasted Pork – Slow-roasted pork over a green onion risotto with grilled asparagus served with natural date jus. **\$14**

BBQ Back Ribs – Tender pork ribs smoked overnight and basted with homemade bbq sauce. Served with French fries and cole slaw. **\$21 Full-slab | \$14.5 Half**

Hanger Steak (8 oz)* – Marinated and grilled to perfection over live hickory. Served with crispy garlic Yukon potatoes, roasted tomato and bacon chutney, and grilled asparagus. **\$19**

 **Pan Roasted Chicken Breast** – Pan-seared and roasted airline chicken accompanied with crispy yukon potatoes, roasted garlic, arbol chili peppers and caper berries with a buttery chicken jus. **\$13**

London's Best Fish & Chips – Light and flaky white fish, Saxy Golden Pale Ale-battered and fried to a golden brown. Served with French fries, cole slaw and lemon caper aioli. **\$13**

Creole Fish & Chips – Cornmeal-breaded flaky catfish lightly fried and served with French fries, coleslaw, chipotle remoulade and a bottle of hot sauce. **\$13**

Salmon & Chips – Saxy Golden Pale Ale-battered and fried to a golden brown. Served with French fries, coleslaw and dill aioli. **\$15**

Six Cheese Mac N Cheese* – Cavatappi pasta tossed in our rich six-cheese sauce topped with crispy bacon and garlic bread crumbs. **\$10 | add chicken \$3 | available as a side \$3**

Cajun Pasta – Fettuccine, sautéed shrimp, andouille sausage and tasso ham tossed in our Cajun cream sauce with fresh scallions. **\$15**

SANDWICHES

All sandwiches are served with your choice of French fries, pub chips, fresh fruit, cottage cheese or creamy cole slaw unless otherwise noted. Sub sweet potato fries for \$1.25 | Sub house salad for \$2 | Sub any other side item for \$1.25 | Add cheese for \$0.75. | Sub Gluten-Free Bun for \$1

Smoked Club – Ham, turkey, cheddar and provolone cheese all smoked in-house stacked with bacon, lettuce, tomatoes and mayo served on toasted wheat bread. **\$11**

Prime Rib French Dip* – Thinly shaved prime rib, Gruyère cheese, creamy horseradish sauce and beef au jus. **\$13 | add onions and mushrooms. \$0.75 each**

The Brewben* – Thinly shaved corned beef, served on grilled rye with melted Gruyère cheese, beer-braised sauerkraut and homemade 1,000 Island dressing. **\$12**

Buffalo Chicken Wrap – Hand-breaded chicken fingers tossed in our wing sauce, wrapped up with bacon, lettuce, tomatoes, onions, mozzarella and provolone in a chipotle tortilla. Served with bleu cheese dressing. **\$10 | Sub grilled chicken \$1**

The Ultimate Veggie Sandwich – Red bell peppers, zucchini, red onions, tomatoes, alfalfa sprouts, avocado, fontina cheese with cream dill spread, piled high on our freshly baked multi-grain bread. **\$8 | Add bacon \$1.5**

Grilled Chicken Sandwich – Marinated chicken breast topped with honey-lime mustard dressing, smoked bacon and gruyere cheese on a grilled bun. **\$10**




Please be courteous to our neighbors when parking and leaving the restaurant. Thank you!

We occasionally use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

*Some foods may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**Adding chicken or salmon to the low-calorie options will increase the calories to over 600.

 Items marked as Gluten Free use ingredients that have been verified as gluten free by our suppliers OR can omit ingredients which contain wheat gluten. While we strive to provide accurate information, ingredients do change from time to time and our kitchen is NOT gluten free. Cross contact may occur. Please help us prepare your meal to your satisfaction by stating your dietary needs when ordering.

No checks accepted.

SIGNATURE ANGUS BEEF BURGERS

All 1/2 lb. signature burgers are 100% Black Angus beef, chopped chuck and short rib blend, grilled over our live hickory wood grill and served on a freshly-baked brioche bun with crisp lettuce, tomato, onion and dill pickle. Served with your choice of French fries, pub chips, fresh fruit, cottage cheese or creamy cole slaw unless otherwise noted. Sub sweet potato fries for \$1.25 | Sub house salad for \$2 | Sub any other side item for \$1.25 | Add cheese for \$0.75. | Sub Gluten-Free Bun for \$1

The 75th Street Stockyard Burger* – The classic American burger. Chopped Angus beef expertly grilled over our hickory wood grill. Topped with bacon-ale-tomato jam. **\$11.5 Add American cheese \$0.75**

Bourbon Burger* – Topped with hickory smoked bacon, peppercorn bourbon glaze, and Gruyere cheese. **\$12.5**

RW&B* – Topped with spicy wing sauce, bleu cheese crumbles, shaved celery and crispy fried onions. **\$12.5**

The Big Cheese* – Our classic Stockyard burger topped with melted fontina, smoked gouda and herbed goat cheese **\$13**

Backyard BBQ* – Topped with roasted pork, our signature tangy BBQ sauce, Tex-Mex beer cheese fondu and crispy fried pickles. **\$13**

Double Bacon-Deux* – 2 quarter pound Angus beef patties, cooked on our griddle and layered with bacon, mayonnaise and American cheese. **\$12.5**

S.O.B.* – Topped with Pepperjack cheese, fresh jalapeños, avocado relish and pico de gallo. **\$12.5**

NOT-SO-BEEFY BURGERS

Waldeaux Ground Turkey Burger* – All-natural white meat ground turkey burger grilled over live hickory and topped with herbed goat cheese and caramelized onions. Served with lettuce, tomatoes and pickles. **\$10**

Black Bean Veggie Burger – A spicy blend of black beans and brown rice grilled and topped with avocado relish. Served with lettuce, tomato, onion and pickles. **\$10**

Atlantic Salmon Provincial Burger – 6 oz fresh Atlantic Salmon filet grilled over our live hickory wood grill. Topped with herbed goat cheese, dill aioli and caramelized onions. **\$13**

THE LIGHTER SIDE 600 calories or less.

Pecan Encrusted Goat Cheese Salad – French chevre cheese coated with pecan breading, tossed greens, raspberry vinaigrette, shaved red onions and oranges. Served with lavosh flatbread. **\$10 | Add chicken** \$3**

 **Wood-Grilled Petite Filet Mignon*** – 5 oz filet served over whipped cauliflower and finished with an aged balsamic glaze. Accompanied by braised parmesan broccoli. **\$15**

Ancho-Honey Glazed Salmon* – A 6 oz filet of fresh grilled salmon basted with our sweet and spicy ancho-honey glaze. Served with sautéed spinach and rice pilaf. **\$15**


Superfood Kale Salad – Delicious and nutritious! Tender kale, carrots and cherry tomatoes tossed in our homemade sesame soy ginger vinaigrette. Topped with soy ginger quinoa, fresh blueberries and dried nori. **\$8 | Add grilled salmon** \$5**

SIDES

\$2 – Whipped Mashed Potatoes | French Fries | Garlic Frites
Low Carb Whipped Cauliflower | Fruit | Creamy Cole Slaw
Pub Chips | Grilled Asparagus | French Green Beans
Crispy Yukon Gold Potatoes | Green Onion Risotto | Zucchini

\$2.5 – Sweet Potato Fries

DESSERTS

 **Chocolate Torte** – A flourless chocolate torte topped with chocolate mousse and a fresh raspberry sauce. **\$6**

Bread Pudding – French bread soaked in a sweet and buttery egg mixture, baked to perfection and topped with a whiskey butter sauce. **\$5**

Cheesecake – Chef's choice of delicious cheesecake of the day **\$6**