

GOOSE ISLAND

Celebrating 10 Years

SERVING WRIGLEYVILLE
Since 1999



WRIGLEYVILLE

Serving Wrigleyville!

Starters

- 9 Prime Minis
Three prime mini burgers, pickled onions,
German style mustard, mini brioche buns
Get six for \$6 more
- 9 Wings or Tenders
Buffalo sauce or Honker's Ale BBQ sauce,
blue cheese or ranch dipping sauce
- 9 Baked Kim & Scott's Pretzels
Classic Bavarian and cheddar jalapeño
- 10 Beer Nachos
Tortilla chips, refried beans, cheese sauce,
pico de gallo, jalapeños
Add chicken or steak \$2
- 9 Spinach & Artichoke Dip
Spinach, artichoke hearts, parmesan cheese,
fresh bread bowl
- 7 The Quesadilla
Flour Tortilla, Chihuahua, Jack, green chilies,
sour cream, pico de gallo
Add chicken or steak \$2
- 7 Fried Pickles
Beer battered and lightly fried pickles,
chipotle ranch dressing

Greens and Soup

Add chicken or steak to any salad \$2

- 10 Crispy Chicken Salad
Panko crusted chicken, romaine mix, plum tomato,
cucumber, avocado, roasted corn, green onion,
tortilla strips, chipotle ranch
- 9 Caesar Salad
Shaved Parmesan, lemon, garlic,
anchovy, croutons
- 9 Spinach Salad
Baby spinach, applewood-smoked bacon,
hard-cooked egg, warm sherry vinaigrette
- 8 Tomato Mozzarella Salad
Beefsteak Tomatoes, buffalo mozzarella, basil, balsamic
- 4 Mini Wedge
Iceberg, applewood-smoked bacon, plum tomato, cucumber
- 9 Crab Bisque
Cream bisque, parmesan cheese, fresh bread bowl
- 4 Soup de Jour
Made fresh daily
- 5 Veggie Chili
Cheddar cheese, cilantro, onion, sour cream, tortilla chips

Sides (Side or Basket)

- 3/5 Beer-Battered Onion Rings w/Chipotle Ranch
- 3/5 Fries - Plain, Garlic/Parm, Cheese or Chili Cheese
- 3 Side Salad
- 3 Cole Slaw
- 4 Chef's Veggies

All food and beverage is subject to sales tax.
For parties of 6 or more an 18% gratuity
will be added to your final bill. Menu and
prices are subject to change without notice.

Restrooms are located up the center stairs.

Burgers and Sandwiches

Signature burgers are eight-ounce hand-pattied USDA Prime beef
Burgers and sandwiches are served with pub chips or fries
Substitute one of our other sides for \$2

- 12 Stilton Burger "A Goose Island Classic"
Pepper-crust burger, Stilton cheese, garlic cloves,
German mustard, pumpkinseed bread
- 11 Guacamole Burger
Homemade guacamole, jack cheese, crispy jalapeños,
pico de gallo, brioche bun
- 11 BBQ Burger
Applewood-smoked bacon, Herkimer cheddar, crispy
onion rings, Honker's Ale BBQ sauce, sesame seed bun
- 10 Mushroom Swiss Burger
Sautéed mushrooms, Baby Swiss, lettuce, tomato
- 10 Prime Burger
Herkimer cheddar, lettuce, tomato, brioche bun
- 9 Turkey Burger
Homemade eight-ounce turkey burger,
lettuce, tomato, brioche bun
- 9 Veggie Burger
Homemade eight-ounce veggie burger, olive tapenade,
curried carrots, goat cheese, rosemary focaccia
- 9 Buffalo Chicken
Chicken breast (grilled or crispy), buffalo sauce,
blue cheese dressing, lettuce, tomato, brioche bun
- 10 BBQ Pulled Pork
Slowly-cooked pork, Honker's Ale BBQ sauce, cole slaw
- 12 Grilled Steak Sliders (3)
Marinated steak, chipotle aioli, grilled red onions,
baby spinach, mini brioche buns
- 10 Paulina Market 1/2 Pound Brat
Pretzel Roll, German mustard, Herkimer cheddar,
grilled red onions, sauerkraut
- 9 The Clubhouse
Oven roasted turkey breast, black forest ham, Colby,
Baby Swiss, applewood-smoked bacon, lettuce,
tomato, mayo, whole wheat bread
- 9 French Dip
Deli shaved Italian beef, Baby Swiss,
grilled red onions, torpedo roll
- 9 Chicken Caesar
Blackened chicken breast, romaine, grilled red onions,
rosemary focaccia

Pub Specialties

- 14 Fish & Chips
Honker's Ale-battered walleye, fries, tartar sauce, cole slaw
- 11 Chicken Pot Pie
Roasted Chicken, root vegetables, crispy pastry
- 16 Steak Frites
Hand-cut USDA Choice Strip, fries, red wine sauce,
Maytag blue cheese shallot butter

Dessert

- 6 Minnie's Black Velvet Chocolate Cake
- 5 Carrot Cake
- 5 Cheesecake
- 5 Key Lime Pie
- 4 Floats
- 1 Scoop of Vanilla Ice Cream

Goose Island Soda

- 3 Classic Root Beer
- 3 Orange Cream
- 3 Grape

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Weekend Brunch

Served on Saturday and Sunday from open until 3pm
Not Available on Home Game Days

8 Classic Breakfast

Two eggs, potatoes, toast,
Choice of bacon, sausage or Canadian bacon

9 Breakfast Skillet

Two scrambled eggs, Jack Cheese, potatoes
Choose one: applewood-smoked bacon, sausage or
Canadian bacon
Choose two: tomato, mushroom, onion, spinach,
broccoli

10 Salsa Verde Chicken Enchiladas

Roasted chicken, cilantro, Jack cheese,
green salsa, two over-easy eggs

9 Eggs Benedict

Two poached eggs, Canadian bacon,
English muffin, hollandaise sauce, potatoes

8 Buttermilk Pancakes

Three pancakes, whipped butter, syrup

Sides

- 3 Applewood-smoked Bacon
- 3 Sausage Patties
- 3 Canadian Bacon
- 3 Amy's Chicken Sausage

Wine List

Available by Glass & Bottle

Whites

Placido Pinot Grigio 2007 8 27
An Italian Pinot Grigio that is crisp and clean with nice fruit and acidity.

Five Rivers Chardonnay 2007 7 27
A Monterey Valley Chardonnay with medium bodies and fruit aromas of tropical fruit and vanilla spice.

St. Supery Sauvignon Blanc 2006 9 35
From the Napa Valley vineyards this Sauvignon Blanc shows exciting varietal intensity of fresh green lime and grapefruit aromas, refreshing citrus and crisp acidity on the palate with an attractive lingering finish.

Jekel Riesling 2007 7 27
This Monterey Riesling salutes the spirit, passion and beauty that is Monterey. Each afternoon the strong Pacific winds spin the weather-vanes atop old weathered barns as they gently shroud the vineyards with cooling fog. The wines that result are rich in flavor and always distinctly Monterey.

Reds

Genesis Merlot by Hogue Cellars 2005 9 35
This Columbia Valley Genesis Merlot is named in honor of the family's first vineyard. The Merlot has hints of raspberries, cinnamon and cedar followed by ripe berry and dark chocolate complexities.

Rodney Strong Cabernet Sauvignon 2002 12 40
From the rugged, rocky hills and valleys of the warmer regions of Sonoma County this Cabernet Sauvignon displays vibrant aromas of cherry and black olive with rich fruit and lingering spicy oak flavors.

Ravens Wood Syrah 2004 9 35
This Sonoma County Syrah is an elegant and complex wine that is packed with style and soul. Complex floral aromas mingle with smoky, jammy, black cherry and boysenberry scents.

Rosenblum Red Zinfandel 2003 8 27
Honoring founder Kent Rosenblum's 30 years of winemaking expertise, this California Cuvée XXX isn't X rated, but it is a spicy, overt and fruit filled wine, filled with bright raspberry and cherry flavors.

Rex Goliath Pinot Noir 2006 9 35
Amidst the natural splendor of south-west France, our vineyards enjoy the most optimum growing conditions and the beauty of untamed hillside landscapes. Raise a toast to Rex with this "free range" Pinot Noir.

House Wine - By the Glass

- House Chardonnay – Copper Ridge 5
- House Cabernet Sauvignon– Copper Ridge 5
- House White Zinfandel – Copper Ridge 5

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