



**FRESH
BEER
TASTES
BETTER**

SIGNATURE TAPS



**THE NORTHERN
AMERICAN LAGER**



FLAVOR: Mild and crisp, with minimal bitterness.

ABV: 4.4% **IBU:** 11 **CAL:** 150 **PALE GOLD**



**THE DUKE
PALE ALE**



FLAVOR: Nice balance of hops and malt. Floral aroma with hints of grapefruit.

ABV: 5.4% **IBU:** 61 **CAL:** 190 **COPPER**



**THE Bennie
GERMAN BOCK**



FLAVOR: Malty, nutty and slightly sweet, with subtle hints of caramel.

ABV: 5.2% **IBU:** 13 **CAL:** 190 **AMBER BROWN**



**BROAD AXE
OATMEAL STOUT**



FLAVOR: Rich and creamy with roasted character. Hints of chocolate and coffee.

ABV: 5.5% **IBU:** 29 **CAL:** 190 **BLACK**

COCKTAIL FAVORITES

FLYING MONKEY

A sweet blend of Sobieski Cytron Vodka, peach and strawberry schnapps, strawberry puree, and lemonade. (cal 190) \$8.29

CLASSIC MOJITO

Bacardí Limón Rum, simple syrup, soda, Sprite, muddled mint leaves and lime wedges make this drink light and refreshing. (cal 120) \$8.29

AMERICAN MULE

A refreshing Moscow Mule made in the USA! Tito's Handmade Vodka mixed with fresh lime juice, ginger puree, and soda water. (cal 150) \$8.29

PREMIUM BLUEBERRY LONG ISLAND

Made with Grey Goose Vodka, Bacardí Rum, Bombay Sapphire Gin, Sauza Gold Tequila, triple sec, and shaken with blueberry puree. (cal 260) \$9.99

BLACK CHERRY MANHATTAN

Knob Creek Rye Whiskey's strength and complexity is enriched by the introduction of deep, dark cherry. It finishes with layers of sweet and spice that soothes your soul. (cal 340) \$8.59

GC PATRÓN PERFECT MARGARITA

Patrón Silver 100% Blue Agave Tequila, Patrón Citrónge Premium Orange Liqueur, fresh-squeezed lime juice, and lime sour. (cal 340) \$11.29

WINE FAVORITES

**MIRASSOU
PINOT NOIR**

(California)
(cal 150) \$8.00

**WENTE ESTATE
GROWN CHARDONNAY**

(Livermore Valley, California)
(cal 150) \$8.00

**LE GRAND
NOIR ROSE**

(France)
(cal 150) \$7.50

**JOSH CELLARS
CABERNET SAUVIGNON**

(California)
(cal 150) \$9.79

STARTERS

ASIAN-GLAZED SHRIMP*

Jumbo shrimp lightly-breaded, flash fried, sweet and spicy glaze, Asian slaw, crispy wontons. (cal 170/serving, 3 servings) \$13.69

BBQ PORK NACHOS*

The Duke Pale Ale-braised BBQ pork, sriracha queso, tortilla chips, cheddar-jack cheese, corn & black bean salsa, guacamole, Santa Fé cream, fresh cilantro. (cal 640/serving, 4 servings) \$11.29

BIG BAVARIAN PRETZEL

Fresh-baked pretzel twist, served with sriracha queso sauce. (cal 280/serving, 4 servings) \$6.99

ONION RING TOWER

A stack of thick, crispy, beer-battered onion rings with chipotle ranch and honey mustard dipping sauces. (cal 290/serving, 4 servings) \$10.99

IDAHO NACHOS*

Crispy waffle fries, cheddar-jack cheese, bacon, Roma tomato, green onion, sour cream. (cal 770/serving, 4 servings) \$11.49
Add Granite City Dip (cal 510) \$0.99

SPINACH & ARTICHOKE DIP

Creamy spinach, artichoke, and parmesan dip, sun-dried tomato pesto, garlic parmesan lavash chips. (cal 390/serving, 4 servings) \$10.49

CAULIFLOWER WINGS

Beer-battered cauliflower tossed in a savory, sweet, and spicy gochujang sauce. Served with zesty 7 pepper togarashi dipping sauce. (cal 290/serving, 3 servings) \$9.99

CITY WINGS* ^{GS}

Bone-in jumbo chicken wings. (cal 240-300/serving, 4 servings) \$10.99

BONELESS WINGS*

Hand-breaded buttermilk fried, boneless wings. (cal 370-430/serving, 4 servings) \$10.49

Available Wing Sauces:

Fiery Buffalo, Mango Habanero BBQ, Gochujang, Old Bay Dry Rub.

FLATBREADS

Gluten free flatbread crust available upon request. ^{GS}

MARGHERITA FLATBREAD

Fresh Roma tomato, marinara, mozzarella-provolone cheese, balsamic glaze, fresh basil. (cal 740) \$10.99

MEAT LOVER'S FLATBREAD*

Italian prosciutto ham, pepperoni, Andouille sausage, pulled pork, marinara, mozzarella-provolone cheese, fresh basil. (cal 1100) \$13.99

BBQ CHICKEN FLATBREAD*

BBQ-tossed chicken, red onion, cheddar-jack cheese, fresh cilantro. (cal 1040) \$12.49

MAPLE PEPPER BACON FLATBREAD*

Candied maple pepper bacon, roasted garlic aioli, Roma tomato, mozzarella-provolone cheese, fresh basil. (cal 1370) \$13.49

TACO FLATBREAD*

Seasoned ground beef, roasted garlic aioli, cheddar-jack cheese, shredded lettuce, pico de gallo, Santa Fé cream, fresh cilantro. (cal 1290) \$11.99

HANDHELDS

SANDWICHES

Served with French fries, kettle chips, or creamy coleslaw (cal 320-480) | Upgrade to signature side \$1.99

ROASTED PRIME RIB*

House specialty slow-roasted prime rib, sliced thin with provolone cheese on baguette with au jus and creamy horseradish sauce. (cal 1330) \$12.99

SPICY CHICKEN SANDWICH*

Crispy buttermilk-fried chicken breast, with the heat cranked up by a four alarm fire of fiery buffalo sauce, pepper-jack cheese, sriracha pepper relish, spicy mayo with shredded lettuce on a homestyle bun. (cal 840) \$11.49

SPINACH & ARTICHOKE CHICKEN*

Grilled chicken breast topped with creamy spinach, artichoke and parmesan spread, provolone cheese, lettuce, tomato on a multi-grain bun. (cal 1060) \$11.49

TURKEY OVERLAKE*

Mesquite-smoked sliced turkey breast, bacon, tomato, roasted garlic aioli, Monterey Jack cheese on multi-grain bread. (cal 1680) \$11.59

BTA GRILLED CHEESE*

Our Brewmaster's favorite sandwich. Sweet and smoky bacon jam, tomato, avocado, Havarti and cheddar cheeses on grilled Vienna bread. (cal 1220) \$10.99

BUFFALO CHICKEN WRAP*

Crispy chicken, fiery buffalo sauce, shredded lettuce, Roma tomato, celery, bleu cheese dressing, flour tortilla. (cal 1020) \$10.29

TACOS

Trio of tacos served with tortilla chips and salsa.

GRILLED MAHI TACOS

Mahi-mahi grilled a la plancha, cilantro lime slaw, Roma tomato, chipotle ranch, cheddar-jack cheese on soft flour tortillas. (cal 1330) \$15.49

CRISPY ASIAN SHRIMP TACOS*

Sweet and spicy glazed shrimp, shredded lettuce, pico de gallo, Santa Fé cream, fresh cilantro on soft flour tortillas. (cal 1430) \$15.49

CHICKEN TINGA TACOS*

Shredded chicken, caramelized onion, sriracha pepper relish, shredded lettuce, pico de gallo, Santa Fé cream, cheddar-jack cheese on white corn tortillas. (cal 1420) \$12.99

TRIPLE THREAT PORK TACOS*

A triple threat of bacon jam, slow-braised pulled pork, and crispy bacon in cheese-crusted flour tortillas with guacamole, fresh-sliced jalapeño, spicy mayo, and cilantro. (cal 2690) \$15.49

BURGERS

Served with French fries, kettle chips, or creamy coleslaw (cal 320-480) | Upgrade to signature side \$1.99 | Gluten free bun available upon request ^{GS}

BIG SHOW BURGER*

Half-pound GC steakburger, The Duke Pale Ale-braised pulled pork, BBQ sauce, cheddar cheese, beer-battered onion rings served on a pretzel bun. (cal 1500) \$16.29

BEDDA CHEDDA BURGER*

Half-pound GC steakburger, BBQ sauce, bacon, piled high shredded cheddar cheese on a homestyle bun. (cal 1760) \$12.29

BLEU PEPPERCORN BURGER*

Half-pound peppercorn-crusted GC steakburger, cheddar cheese, bleu cheese dressing, bacon, crispy onion strings, on a homestyle bun. (cal 1830) \$11.99

BEYOND BURGER® ^V

The revolutionary plant-based burger, togarashi crema, arugula, tomato, red onion, pickle on a multi-grain bun. (cal 870) \$13.99

GASTRO PUB BISON BURGER*

North Dakota bison, provolone cheese, caramelized onion, truffle aioli, arugula on a pretzel bun. (cal 990) \$14.29

CLASSIC CHEESEBURGER*

Half-pound GC steakburger, American cheese, lettuce, tomato, onion, pickle on a homestyle bun. (cal 830) \$11.49

SOUTHWEST TURKEY BURGER*

All white meat turkey patty, pepper-jack cheese, guacamole, spicy mayo, arugula, tomato, red onion, pickle on a multi-grain bun. (cal 830) \$11.49

MAPLE PEPPER BACON BURGER*

Half-pound GC steakburger, Havarti cheese, candied maple pepper bacon, roasted garlic aioli, arugula, tomato, red onion, pickle on a homestyle bun. (cal 1320) \$13.29



**STRAWS AVAILABLE
UPON REQUEST**

EVENTS AND CATERING

Let our expert team help make your next event memorable with our custom catering services and private event rooms!

Inquire at the host stand and book today!

**BRUNCH
EVERY SUNDAY**

**HOME OF THE
LAWLESS
BRUNCH**

DO WHAT MAKES YOU HAPPY

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

***DISCLOSURE:** Ask your server about menu items that are cooked to order or served raw. **CONSUMER ADVISORIES:** Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

GRANITE CITY CLASSICS

SALADS

ASIAN CHICKEN SALAD*

Chicken breast, cabbage, iceberg lettuce, carrot, green onion, cucumber, crispy wontons, red bell pepper, cilantro, Szechuan peanut sauce, sesame-lime vinaigrette.
(cal 870) \$13.59

CHICKEN BRUSCHETTA SALAD*

Chicken breast, romaine lettuce, Arcadian greens, black olive, bleu cheese crumbles, tomato onion relish, balsamic vinaigrette, garlic parmesan bruschetta.
(cal 1430) \$13.99

SALMON CITRUS SALAD*

Hand-cut Atlantic salmon, romaine lettuce, Arcadian greens, grape tomato, cucumber, red onion, bleu cheese crumbles, candied pecans, citrus vinaigrette.
(cal 910) \$15.99

STEAK SALAD*

Grilled top sirloin, Arcadian blend greens, grape tomatoes, red onions, roasted portabella mushrooms, ancient grain blend, house-made horseradish dressing, balsamic glaze.
(cal 710) \$14.99

PASTAS

CAJUN PASTA*

Andouille sausage, chicken breast, red onion, red and green bell pepper, tomato, creamy Cajun sauce, penne pasta.
(cal 1210) \$15.49

CHICKEN & ASPARAGUS LINGUINE*

Chicken breast, Italian prosciutto ham, asparagus, sun-dried tomato, garlic, onion, fennel spice blend, linguine pasta.
(cal 1360) \$15.99

MEDITERRANEAN SHRIMP SCAMPI*

Jumbo shrimp, arugula, goat cheese, sun-dried tomato pesto beurre blanc, linguine pasta.
(cal 1690) \$16.99

BOCK & CHEESE PASTA*

Updated version of a Granite City classic. Creamy Bennie Bock cheese sauce, chicken breast, penne pasta, toasted bacon breadcrumbs.
(cal 1360) \$14.49

ENTRÉES

NOT YOUR MOTHER'S MEATLOAF*

House-made meatloaf, garlic-mashed potatoes, petite green beans, grilled Italian bread, BBQ demi-glace, crispy onion strings.
(cal 1630) \$16.99

CHICKEN LIMONE*

Pan-seared chicken breast, lemon beurre blanc, garlic-mashed potatoes, asparagus.
(cal 1140) \$15.99

FISH AND CHIPS*

The Northern lager-battered cod, malt vinegar fries, creamy coleslaw, tartar sauce.
(cal 1810) \$16.99

OOOWIE! JAMBALAYA*

Traditional Cajun rice dish of Andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce.
(cal 1060) \$16.99

PONZU SALMON*

Hand-cut Atlantic salmon, lemon herb rice, stir-fry vegetables, soy ginger citrus glaze.
(cal 1320) \$19.99

ALL SOUPS, SAUCES, AND DRESSINGS ARE MADE FROM SCRATCH IN HOUSE
TO PAIR PERFECTLY WITH OUR FRESH BEER

—THAT'S FOOD THAT'S BORN FOR BEER—

CITY LITES

ENTRÉES UNDER 650 CALORIES

CRACKED PEPPER SIRLOIN*

Peppercorn crusted top sirloin charbroiled to order. Served on top of ancient grain blend with roasted portabella mushroom, wilted spinach, and grape tomato. Finished with a drizzle of balsamic glaze.
(cal 650) \$18.99

SHRIMP-FRIED RICE*

Succulent jumbo shrimp tossed with sesame-fried brown and cauliflower rice, carrot, peas, and egg. Finished with green onion and zesty togarashi seasoning blend.
(cal 550) \$15.99

CHICKEN GIARDINIERA*

Pan-roasted chicken breast finished with a light white wine butter sauce with fresh giardiniera. Served on top of fresh zucchini noodles tossed in marinara sauce.
(cal 500) \$14.99

SPICY SESAME-SEARED AHI TUNA*

Sesame-crusted Ahi tuna seared rare and served over sesame-fried brown and cauliflower rice with stir-fry vegetables in a spicy light Asian glaze.
(cal 460) \$20.99

MEDITERRANEAN CHOP SALAD*

Lean chicken breast, bacon, avocado, tomato, green onion, fresh giardiniera, and parmesan cheese tossed with iceberg lettuce.
(cal 460) \$14.29

HERB ROASTED SALMON*

Pan-roasted Atlantic salmon seasoned with herbs de provence and served on top of cauliflower rice with asparagus. Finished with fresh lemon and red bell pepper.
(cal 570) \$20.49

SUPPER CLUB

STEAK

Steaks served with parmesan herb potatoes and green bean almondine | Add a side salad for \$4.29

CENTER-CUT FILET* ^{GS}

8 oz. USDA Choice center-cut filet.
(cal 1340) \$33.99

TOP SIRLOIN* ^{GS}

10 oz. USDA Choice top sirloin.
(cal 1380) \$20.99

RIBEYE* ^{GS}

14 oz. USDA Choice boneless ribeye.
(cal 1680) \$28.99

SIDE SALADS

Substitute as a side \$2.99

WEDGE SALAD*

Iceberg lettuce wedge, bleu cheese crumbles, grape tomato, red onion, bacon, bleu cheese dressing.
(cal 870) \$7.29 Add Jumbo Shrimp* (cal 160) \$7.29

CAESAR SALAD

Romaine lettuce, parmesan cheese, Caesar dressing, garlic parmesan lavash chip.
(cal 510) \$5.99 Add Atlantic Salmon* (cal 360) \$6.99

HOUSE SALAD

Romaine lettuce, Arcadian greens, grape tomato, cucumber, red onion, bleu cheese crumbles, candied pecans, citrus vinaigrette.
(cal 350) \$4.99 Add Grilled Chicken* (cal 260) \$4.99

SOUPS

Substitute as a side Cup \$1.99 | Bowl \$2.99

THE NORTHERN CHEDDAR AND ALE

Our take on classic beer cheese soup with caraway rye croutons.
(cal 340-680) Cup \$4.29 | Bowl \$6.29

FRENCH ONION

Caramelized onion, white wine, beef and chicken stock, ciabatta crouton, provolone cheese.
(cal 170-330) Cup \$4.29 | Bowl \$6.29

SOUP OF THE DAY

Ask your server for today's selection.
(cal 170-340) Cup \$4.29 | (cal 330-680) Bowl \$6.29

STEAK COOKING TEMPERATURES

RARE Cool red center

MEDIUM RARE Warm red center

MEDIUM Hot pink center

MEDIUM WELL Slightly pink center

WELL DONE No pink

SIDES \$2.99

French Fries (cal 480)

Garlic-Mashed Potatoes (cal 250)

Lemon Herb Rice (cal 110)

Green Bean Almondine (cal 170)

Garlic-Buttered Cauliflower Rice (cal 100)

Kettle Chips (cal 460)

Creamy Coleslaw (cal 320)

SIGNATURE SIDES \$3.99

Sweet Potato Fries (cal 700)

Parmesan Herb Potatoes (cal 530)

Waffle Fries (cal 930)

Asparagus (cal 140)

Beer-Battered Onion Rings (cal 560)

Broccolini (cal 130)

Granite City Dip (cal 510) \$0.99

^{GS} gluten sensitive ^V vegan

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