



**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) \$8.59

**CLASSIC MOJITO**

Bacardí Limón Rum, simple syrup, soda, Sprite, muddled mint leaves and lime wedges make this drink light and refreshing. (cal 120) \$8.59

**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) \$8.79

**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) \$9.00

**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) \$9.00

**LE GRAND  
NOIR ROSE**  
(France)  
(cal 150) \$8.00

**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) \$14.29

**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) \$11.69

**BIG BAVARIAN PRETZEL**

Fresh-baked pretzel twist, served with sriracha queso sauce. (cal 280/serving, 4 servings) \$7.99

**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) \$12.49  
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) \$10.99

**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) \$10.79

**CITY WINGS\* GS**

Bone-in jumbo chicken wings. (cal 240-300/serving, 4 servings) \$11.99

**BONELESS WINGS\***

Hand-breaded buttermilk fried, boneless wings. (cal 370-430/serving, 4 servings) \$11.59

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) \$14.79

**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) \$12.99

**TACO FLATBREAD\***

Seasoned ground beef, roasted garlic aioli, cheddar-jack cheese, shredded lettuce, pico de gallo, Santa Fé cream, fresh cilantro. (cal 1290) \$12.49

**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) \$13.29

**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) \$11.79

**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) \$11.79

**TURKEY OVERLAKE\***

Mesquite-smoked sliced turkey breast, bacon, tomato, roasted garlic aioli, Monterey Jack cheese on multi-grain bread. (cal 1680) \$11.99

**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) \$11.49

**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) \$15.29

**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) \$15.29

**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) \$13.49

**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) \$15.29

**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) \$15.99

**BEDDA CHEDDA BURGER\***

Half-pound GC steakburger, BBQ sauce, bacon, piled high shredded cheddar cheese on a homestyle bun. (cal 1760) \$13.29

**BLEU PEPPERCORN BURGER\***

Half-pound peppercorn-crusted GC steakburger, cheddar cheese, bleu cheese dressing, bacon, crispy onion strings, on a homestyle bun. (cal 1830) \$12.79

**BEYOND BURGER® V**

The revolutionary plant-based burger, togarashi crema, arugula, tomato, red onion, pickle on a multi-grain bun. (cal 870) \$14.49

**GASTRO PUB BISON BURGER\***

North Dakota bison, provolone cheese, caramelized onion, truffle aioli, arugula on a pretzel bun. (cal 990) \$14.39

**CLASSIC CHEESEBURGER\***

Half-pound GC steakburger, American cheese, lettuce, tomato, onion, pickle on a homestyle bun. (cal 830) \$12.29

**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) \$11.99

**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) \$13.99



**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**

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# 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) \$13.99

### 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) \$15.79

### 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) \$15.29

## PASTAS

### CAJUN PASTA\*

Andouille sausage, chicken breast, red onion, red and green bell pepper, tomato, creamy Cajun sauce, penne pasta.  
(cal 1210) \$16.89

### CHICKEN & ASPARAGUS LINGUINE\*

Chicken breast, Italian prosciutto ham, asparagus, sun-dried tomato, garlic, onion, fennel spice blend, linguine pasta.  
(cal 1360) \$16.29

### MEDITERRANEAN SHRIMP SCAMPI\*

Jumbo shrimp, arugula, goat cheese, sun-dried tomato pesto beurre blanc, linguine pasta.  
(cal 1690) \$17.49

### BOCK & CHEESE PASTA\*

Updated version of a Granite City classic. Creamy Bennie Bock cheese sauce, chicken breast, penne pasta, toasted bacon breadcrumbs.  
(cal 1360) \$15.29

## 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) \$18.49

### CHICKEN LIMONE\*

Pan-seared chicken breast, lemon beurre blanc, garlic-mashed potatoes, asparagus.  
(cal 1140) \$16.49

### FISH AND CHIPS\*

The Northern lager-battered cod, malt vinegar fries, creamy coleslaw, tartar sauce.  
(cal 1810) \$17.49

### 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) \$17.99

### PONZU SALMON\*

Hand-cut Atlantic salmon, lemon herb rice, stir-fry vegetables, soy ginger citrus glaze.  
(cal 1320) \$20.49

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) \$16.99

### 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) \$16.49

### SPICY SESAME-SEARED AHI TUNA\*

Sesame-crusting 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) \$21.99

### MEDITERRANEAN CHOP SALAD\*

Lean chicken breast, bacon, avocado, tomato, green onion, fresh giardiniera, and parmesan cheese tossed with iceberg lettuce.  
(cal 460) \$14.99

### 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) \$21.49

# SUPPER CLUB

## STEAK

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

### CENTER-CUT FILET\* <sup>GS</sup>

8 oz. USDA Choice center-cut filet.  
(cal 1340) \$34.99

### TOP SIRLOIN\* <sup>GS</sup>

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

### RIBEYE\* <sup>GS</sup>

14 oz. USDA Choice boneless ribeye.  
(cal 1680) \$37.99

## 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) \$7.39 Add Jumbo Shrimp\* (cal 160) \$7.29

### CAESAR SALAD

Romaine lettuce, parmesan cheese, Caesar dressing, garlic parmesan lavash chip.  
(cal 510) \$6.99 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) \$5.99 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)

Broccoli (cal 130)

Granite City Dip (cal 510) \$0.99

<sup>GS</sup> gluten sensitive <sup>V</sup> vegan

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