Welcome to Granite City

BIRTHPLACE OF UNSERIOUSLY GOOD TIMES

Eat good eats. Drink good drinks. Have good times.

BLUE CHI CHI COCKTAIL

DIVE IN

Cocktails made from the simple idea of sharing without the awkwardness of asking for a sip. Our most popular drinks are now available in a shareable size to accommodate you and your closest friends.

SHAREABLE COCKTAILS

Only meant for sharing

(NEW) THE SOUTHSIDE.....34.99
Supersize your fun with this unseriously shareable shaker of light and refreshing delight with glasses for everyone. Aviation American Gin with just the right touch of citrus and mint. The perfect cocktail for the whole gang. Everybody in!
(cal 220/serving, 4 servings)

(NEW) BLUE CHI CHI..... 26.99
Finally, something we can all agree on. Tito's Handmade Vodka, orange liqueur, Malibu Coconut Rum, pineapple juice and lime juice served in a big shareable super globe glass. Grab a straw and share the unseriously good times. *(cal 290/serving, 3 servings)*

(NEW) IRISH TIKI PUNCH..... 26.99
Gather round the super globe glass and get a little closer to your closest friends. This is the ultimate tiki drink featuring Jameson Irish Whiskey, Malibu Coconut Rum, citrus and ginger beer with a straw for everyone.
(cal 260/serving, 3 servings)

(NEW) PERFECT CLOONEY-RITA..... 34.99
A big huge shareable shaker-full of wonderfulness, starring George Clooney's Casamigos Blanco Tequila, premium orange liqueur, and fresh-squeezed lime juice. It's an ocean of unseriously good fun.
(cal 210/serving, 4 servings)

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COCKTAILS

Come on in, the cocktails are fine. Our bartenders have concocted some unseriously tasty drinks. How crazy is that? Crazy good.

BARREL-AGED
OLD FASHIONED

(NEW) BARREL-AGED OLD FASHIONED.....10.59
Elijah Craig Small Batch Bourbon barrel-aged in house with orange and cherry. A classic cocktail with an unseriously good twist *(cal 280)*

(NEW) GC CLASSIC PALOMA..... 9.29
The perfect combination of sweet and tart. Sauza Tequila finds its perfect balance with grapefruit juice, agave nectar, lemon, and lime. It's finished with the perfect touch of Campari *(cal 310)*

AMERICAN MULE.....9.29
A refreshing version of a classic cocktail made in the USA! Tito's Handmade Vodka mixed with fresh lime juice, ginger and soda *(cal 220)*

CUCUMBER MULE..... 9.29
EFFEN Cucumber Vodka offers a refreshing twist on the Moscow Mule. Clean cucumber flavor with the subtle spice of ginger and fresh lime *(cal 220)*

(NEW) BOURBON BERRY SMASH.....9.29
The bourbon drinker's mojito. Elijah Craig Small Batch Bourbon and Chambord built on top of blueberry, mint, and a hint of lime *(cal 230)*

GC CLASSIC MARGARITA.....9.29
Classic combination of sour and sweet. Lunazul 100% Blue Agave Reposado Tequila, triple sec, and fresh-squeezed lime juice *(cal 260)*
Also available in passion fruit, mango, agave, black cherry, or blueberry (add cal 50)

(NEW) THE PERFECT CLOONEY-RITA... 12.99
George Clooney's Casamigos Blanco Tequila, premium orange liqueur, and fresh-squeezed lime juice served in your own shaker so you can decide how unserious you want to get *(cal 280)*

GC CLASSIC MOJITO.....10.00
Classic island favorite, Cruzan Rum muddled with mint and lime topped with soda and Sprite. Light and refreshing in its classic version *(cal 160)*
Also available in passion fruit, mango, agave, black cherry, or blueberry (add cal 50)

POMEGRANATE MOJITO.....10.00
An unseriously good option to the already classic mojito. Cruzan Rum with PAMA Pomegranate Liqueur, mint, lime, soda, and Sprite *(cal 220)*

(NEW) IRISH TIKI PUNCH.....9.29
Why not have the most fun and bring your Jameson Irish Whiskey to the realm of the tropics with Malibu Coconut Rum, citrus, and ginger beer *(cal 260)*

(NEW) BLUE CHI CHI.....9.29
A completely unseriously fun time. Tito's Handmade Vodka, orange liqueur, Malibu Coconut Rum, pineapple juice, and lime juice. No frowns allowed *(cal 290)*

(NEW) AMELIA EARHART..... 9.29
A sparkling Rosé cocktail built on a base of Aviation American Gin with a touch of passion fruit and citrus *(cal 180)*

BLUEBERRY LONG ISLAND.....10.00
Made with Sobieski Vodka, Cruzan Rum, Bombay Sapphire Gin, Sauza Gold Tequila, and triple sec shaken with the right touch of blueberry *(cal 260)*

(NEW) THE SOUTHSIDE.....9.59
Light and refreshing cocktail highlighted by the passion of Aviation American Gin with just the right touch of citrus and mint. The perfect cocktail for your pioneering spirit *(cal 290)*

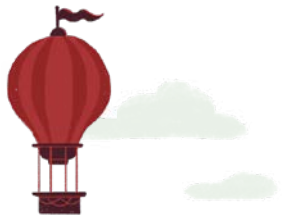
JUICY WATERMELON MARTINI..10.00
A sweet and simple cocktail consisting of Skyy Blood Orange Vodka, watermelon purée, orange and cranberry juice *(cal 210)*

BLACK CHERRY MANHATTAN.....9.50
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 320)*

(NEW) IRISH MADE.....9.29
An Irish twist on a classic southern cocktail. We start with Jameson Irish Whiskey add St. Germaine Elderflower Liqueur and bring in the perfect complement of cucumber and mint. Refreshing and light *(cal 240)*

FLYING MONKEY.....9.29
All time best selling cocktail at Granite City. Sobieski Cytron Vodka, peach and strawberry schnapps, and lemonade *(cal 190)*

IT'S WINE O'CLOCK



It's Wine O'Clock! We've got reds and whites by the glass, bottle or can (yes, we can!). Plus, lots of new things to love, like hard seltzers, sangrias and spritzers. Let's wine.

WHITE WINE

	GLASS	BOTTLE
TWISTED Moscato California *(cal 150, 630)*	8.00	30.00
CHATEAU STE MICHELLE Riesling Columbia Valley, Washington *(cal 140, 600)*	9.50	36.00
LA MARCA Prosecco Italy *(cal 110)*	9.00	
YES WAY ROSÉ Rosé France *(cal 150, 620)*	9.75	36.00
BARONE FINI Pinot Grigio Valdadige, Italy *(cal 150, 620)*	9.75	36.00
BENZIGER Sauvignon Blanc North Coast, California *(cal 140, 610)*	9.75	37.00
KIM CRAWFORD Sauvignon Blanc Marlborough, New Zealand *(cal 140, 610)*	13.00	48.00
PROVERB Chardonnay California *(cal 150, 610)*	8.00	30.00
WENTE ESTATE GROWN Chardonnay Livormore Valley, California *(cal 150, 610)*	9.00	34.00
LA CREMA Chardonnay Monterey, California *(cal 150, 610)*	13.00	48.00

RED WINE

	GLASS	BOTTLE
MIRASSOU Pinot Noir California *(cal 150, 620)*	9.00	34.00
PROPHECY Pinot Noir California *(cal 150, 640)*	9.00	34.00
ENTWINE Merlot California *(cal 150, 630)*	9.00	34.00
PROVERB Cabernet Sauvignon California *(cal 150, 620)*	8.00	30.00
JOSH CELLARS Cabernet Sauvignon California *(cal 150, 620)*	9.75	37.00
ALEXANDER VALLEY VINEYARDS Cabernet Sauvignon California *(cal 150, 620)*	13.00	48.00
FEDERALIST Red Blend California *(cal 150, 630)*	12.00	44.00
CONQUISTA Malbec Mendoza, Argentina *(cal 150, 650)*	9.00	34.00

BUBBLES AND STUFF

MEZZA ITALIAN GLACIAL BUBBLY... 7.50
Trentino, Italy *(cal 110)*

WHITE OR RED SANGRIA..... 8.00
(cal 220-250)

BAREFOOT SPRITZERS..... 7.00
8.4 oz. can, assorted flavors
(cal 140-180)

WHITE CLAW SELTZER..... 5.50
12 oz. can, assorted flavors *(cal 110)*

SMALL PLATES BIG FUN

They're perfect if you just want a taste. They're perfect if you want to share with the table. They're perfect if you want to mix and match (or match and mix) and build a whole meal. They're a big idea.

(NEW) MAMA MIA MEATBALLS*... 8.99
House-made beef and pork meatballs, marinara, mozzarella-provolone cheese, garlic bread *(cal 1320)*

(NEW) POKE TUNA TOSTADAS*....7.99
Poke tuna, crispy wonton rounds, fresh guacamole, honey wasabi sauce, pickled Fresno chili, and toasted sesame seed *(cal 1000)*

(NEW) CHICKEN TINGA SOPES*.... 7.99
Crispy corn tortilla cups, chicken tinga filling, shredded lettuce, fire-roasted corn & black bean salsa, avocado salsa verde, queso fresco, pickled Fresno chili, fresh cilantro *(cal 730)* GS

(NEW) SMOKY SALMON SPREAD*..... 7.99
House-made smoked salmon cream cheese spread, garlic parmesan lavosh crisps *(cal 950)*

(NEW) PARMESAN TRUFFLE FRIES.....6.99
Crispy shoestring fries tossed in parmesan, parsley, served with truffle aioli
(cal 900) GS

(NEW) CHIPS & DIP.....5.49
House-made tortilla chips with salt and lime, choice of fresh guacamole, spicy queso dip, or fresh tomato salsa
(cal 740-1020) GS VG

(NEW) CRACKLING CHICHARRONES*..5.49
House-fried keto-friendly chips with ancho chili seasoning, fresh lime, avocado salsa verde *(cal 680)* GS

(NEW) MUSHROOM RISOTTO BALLS...7.99
Crispy risotto balls, balsamic beurre blanc, arugula, parmesan
(cal 770) VG

(NEW) MAC & CHEESE.....6.99
Elbow macaroni tossed in an ultra-decadent creamy cheese sauce with just a touch of curry
(cal 720) VG

(NEW) STREET CORN FRITTERS...6.49
Corn and green chili fritters, queso fresco, ancho chili seasoning, pickled Fresno chili, Santa Fé cream
(cal 600) VG

(NEW) AVOCADO BRUSCHETTA.... 6.49
Grilled multi-grain wheat bread, fresh guacamole, wild baby arugula, pickled red onion, sun-dried tomato pesto, queso fresco *(cal 530)* VG

(NEW) CAPRESE BRUSCHETTA....7.29
Char-broiled crostini, fresh mozzarella pearls, grape tomato, balsamic, fresh basil
(cal 430) VG

CRISPY BRUSSELS SPROUTS*..... 7.29
Crispy Brussels sprouts tossed with bacon, parmesan, citrus vinaigrette *(cal 460)* GS

BEER BATTERED CHEESE BITES..... 7.99
Mozzarella-gouda cheese fried crisp and gooey served with house-made chipotle ranch
(cal 790) VG

(NEW) HUMMUS & NAAN.....8.79
House-made roasted red pepper hummus, cucumber, red bell pepper, warm naan bread
(cal 840)

GS *gluten sensitive* V *vegan* VG *vegetarian*

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LET'S GET THIS PARTY STARTED

Here they are (is that trumpet fanfare I hear?), all your favorite appetizers piled high and hot from the kitchen. Order some for the table and get the unseriously good times rolling.

APPETIZERS

IDAHO NACHOS* **12.49**
Crispy waffle fries, cheddar-jack cheese, bacon, Roma tomato, green onion, sour cream
(cal 770/serving, 4 servings) GS
Add Granite City Dip *(cal 510)*.... **0.99**

[NEW] FIRE ROASTED MOJO PORK NACHOS* **11.99**
Ale-braised mojo pulled pork, spicy queso, tortilla chips, cheddar-jack cheese, fire-roasted corn & black bean salsa, guacamole, Santa Fé cream, fresh cilantro
(cal 830/serving, 4 servings)

(NEW) STEAK TIPS* **13.49**
Pan-roasted steak tips, portabella mushrooms, BBQ demi-glace, crisp onion strings, creamy horseradish sauce
(cal 400/serving, 4 servings)

(NEW) PONZU LETTUCE WRAPS* ... **10.69**
Lean chicken breast in a garlic and ginger sauce with lettuce for wrapping
(cal 220/serving, 4 servings)

SPINACH & ARTICHOKE DIP **10.99**
Creamy spinach, artichoke, and parmesan dip, sun-dried tomato pesto, garlic parmesan lavosh chips
(cal 290/serving, 4 servings) VG

BIG BAVARIAN PRETZEL **7.99**
Fresh-baked pretzel twist, served with spicy queso dip
(cal 280/serving, 4 servings) VG

ASIAN GLAZED SHRIMP* **14.59**
Jumbo shrimp lightly-breaded, flash-fried, sweet and spicy glaze, Asian slaw
(cal 170/serving, 3 servings)

JUMBO CRAB CAKE* **16.49**
House-made crab cake, sweet corn succotash, tartar sauce.
(cal 220/serving, 2 servings)

CITY WINGS* **11.99**
Bone-in jumbo chicken wings
(cal 240-300/serving, 4 servings) GS

BONELESS WINGS* **11.99**
Hand-breaded buttermilk fried boneless wings
(cal 370-430/serving, 4 servings)

CAULIFLOWER WINGS **10.79**
Beer-battered cauliflower fried golden brown
(cal 110-180/serving, 4 servings) V

Available wing sauces: Fiery Buffalo, Mango Habanero BBQ V, Old Bay Dry Rub V, Hot Korean Gochujang V

FLATBREADS

Gluten-free crust available GS

MAPLE PEPPER BACON FLATBREAD* ... **13.99**
Candied maple pepper bacon, roasted garlic aioli, Roma tomato, mozzarella-provolone cheese, fresh basil
(cal 340/serving, 4 servings)

(NEW) SPICY ITALIAN FLATBREAD* ... **12.99**
Sliced meatballs, pepperoni, marinara, mozzarella-provolone cheese, spicy giardiniera, fresh basil
(cal 300/serving, 4 servings)

(NEW) TRUFFLED PROSCIUTTO FLATBREAD* **13.99**
Prosciutto ham, green olives, roasted garlic aioli, mozzarella-provolone cheese, wild baby arugula, truffle oil
(cal 320/serving, 4 servings)

MARGHERITA FLATBREAD **11.99**
Fresh Roma tomato, marinara, mozzarella-provolone cheese, balsamic glaze, fresh basil
(cal 190/serving, 4 servings) VG

BBQ CHICKEN FLATBREAD* **12.99**
BBQ-tossed chicken, red onion, cheddar-jack cheese, fresh cilantro
(cal 260/serving, 4 servings)

GS *gluten sensitive* V *vegan* VG *vegetarian*

HOUSE-MADE SOUP

MARYLAND CRAB SOUP*
Crab meat, vegetables, tomato broth.
Cup *(cal 50)* **6.99**, Bowl *(cal 110)* **8.99**

STARTER SALADS

WEDGE SALAD* **7.29**
Iceberg lettuce wedge, bleu cheese crumbles, grape tomato, pickled red onion, bacon, bleu cheese dressing
(cal 870) GS
Add jumbo shrimp* **7.29**
(cal 160)

CAESAR SALAD **7.29**
Romaine lettuce, parmesan cheese, Caesar dressing, garlic parmesan lavosh chip *(cal 480)*
Add hand-cut Atlantic salmon* ... **6.99**
(cal 360)

HOUSE SALAD **6.99**
Romaine lettuce, Arcadian greens, grape tomato, cucumber, pickled red onion, bleu cheese crumbles, candied pecans, citrus vinaigrette
(cal 350) GS VG
Add grilled chicken* **4.99**
(cal 260)

IDAHO NACHOS

THE MAIN EVENT

All of our greatest hits, because sometimes you just want to savor the classics.

ENTRÉES

Add a starter salad to any entrée for $4.29

NOT YOUR MOTHER'S MEATLOAF*.....18.99
House-made meatloaf, garlic mashed potatoes, petite green beans, garlic bread, BBQ demi-glace, crispy onion strings *(cal 1540)*

CHICKEN LIMONE*..... 16.99
Pan-seared chicken breast, lemon beurre blanc, garlic mashed potatoes, asparagus *(cal 1140)*

OOOOWIE! JAMBALAYA*.....18.99
Traditional Cajun rice dish of Andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce *(cal 1210)*

FISH AND CHIPS*..... 19.99
The Northern lager-battered fish, malt vinegar fries, creamy coleslaw, tartar sauce *(cal 1710)*

PONZU SALMON*..... 22.99
Hand-cut Atlantic salmon in a soy ginger glaze. Served with lemon herb rice and stir-fry vegetables in a spicy light Asian glaze *(cal 910)*

[NEW] DOWN HOME CHICKEN AND BISCUITS*..... 15.99
Boneless chicken breast buttermilk brined, hand breaded and fried crispy. Served with garlic mashed potatoes and buttered biscuit smothered with house-made sausage gravy *(cal 1120)*

STEAKS

RIBEYE*..... 39.99
14 oz. USDA Choice boneless ribeye served with parmesan herb potatoes and green beans almondine
(cal 1680) GS

CENTER-CUT FILET*.....37.99
8 oz. USDA Choice center-cut filet served with parmesan herb potatoes and green beans almondine
(cal 1280) GS

TOP SIRLOIN*.....24.49
10 oz. USDA Choice top sirloin served with parmesan herb potatoes and green beans almondine
(cal 1380) GS

[NEW] HONEY ROSEMARY STEAK FRITES*..... 21.99
10 oz strip steak marinated in a honey, rosemary, & garlic. Served with parmesan truffle fries and tarragon aioli *(cal 1120)*

SIDE ACTION

SIGNATURE SIDES

SWEET POTATO FRIES..... 4.29
(cal 700) V

PARMESAN HERB POTATOES..... 4.29
(cal 530) VG

ASPARAGUS.....4.29
(cal 140) GS V

WAFFLE FRIES..... 4.29
(cal 930) V
Add Granite City dip *(cal 510)*..... **0.99**

GS *gluten sensitive* V *vegan* VG *vegetarian*

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CLASSIC SIDES

SHOESTRING FRIES..... 2.99
(cal 240) V

GARLIC MASHED POTATOES.....2.99
(cal 250) GS VG

LEMON HERB RICE..... 2.99
(cal 110) GS V

GREEN BEANS ALMONDINE..... 2.99
(cal 170) GS VG

KETTLE CHIPS..... 2.99
(cal 460) GS V

CREAMY COLESLAW..... 2.99
(cal 320) GS VG

GARLIC BUTTERED CAULIFLOWER RICE....2.99
(cal 100) GS VG

CHIPOTLE MASHED POTATOES..... 2.99
(cal 470) GS VG

NOT YOUR MOTHER'S MEATLOAF

GET YOUR HANDS ON EM'

BURGERS

Served with shoestring fries, kettle chips or creamy coleslaw (cal 240-460)
Upgrade to signature side $1.99 (page 7)
Gluten-free bun available upon request (GS)

BEDDA CHEDDA BURGER*.....13.79
Half-pound GC steakburger, BBQ sauce, bacon, piled high shredded cheddar cheese on a homestyle bun *(cal 1740)*

(NEW) BIG SMOKESTACK BURGER*....17.49
Half pound GC steakburger, BBQ pulled pork, spicy queso, crispy onion strings on a homestyle bun *(cal 1540)*

BLEU PEPPERCORN BURGER*.....12.99
Half-pound peppercorn-crusted GC steakburger, cheddar cheese, bleu cheese dressing, bacon, crispy onion strings on a homestyle bun *(cal 1830)*

CLASSIC CHEESEBURGER*.....12.99
Half-pound GC steakburger, American cheese, lettuce, tomato, onion, pickle on a homestyle bun *(cal 830)*

SOUTHWEST TURKEY BURGER*... 11.99
Seasoned turkey patty, pepper-jack cheese, guacamole, spicy mayo, arugula, tomato, red onion, pickle on a multi-grain bun *(cal 820)*

BEYOND BURGER..... 14.99
The revolutionary plant-based burger, togarashi crema, arugula, tomato, red onion, pickle on a multi-grain bun *(cal 880)* (V)

GASTRO PUB BISON BURGER*.....14.99
North Dakota bison, provolone cheese, caramelized onion, truffle aioli, arugula on a pretzel bun *(cal 990)*

MAPLE PEPPER BACON BURGER*...15.49
Half-pound GC steakburger, Havarti cheese, candied maple pepper bacon, roasted garlic aioli, arugula, tomato, red onion, pickle on a homestyle bun *(cal 1320)*

SANDWICHES

Served with shoestring fries, kettle chips or creamy coleslaw (cal 240-460)
Upgrade to signature side $1.99 (page 7)
Gluten-free bun available upon request (GS)

ROASTED PRIME RIB*.....14.49
House specialty slow-roasted prime rib, sliced thin with provolone cheese on baguette with au jus and creamy horseradish sauce *(cal 1340)*

(NEW) EL CUBANO*.....13.99
House cured maple pork loin, mojo pulled pork, Swiss cheese, mustard, pickles, pressed in a baguette *(cal 1480)*

(NEW) PRESSED CAPRESE GRILLED CHEESE.....11.59
Pressed baguette with mozzarella-provolone cheese, sun-dried tomato pesto, fresh arugula, balsamic glaze *(cal 1280)* (VG)

TURKEY OVERLAKE*.....12.49
Mesquite-smoked sliced turkey breast, bacon, tomato, roasted garlic aioli, Monterey jack cheese on multi-grain wheat bread *(cal 1680)*

BTA GRILLED CHEESE*..... 11.99
Our Brewmaster's favorite sandwich. Sweet and smoky bacon jam, tomato, avocado, Havarti and cheddar cheeses on grilled Vienna bread *(cal 1220)*

SPICY CHICKEN SANDWICH*..... 12.29
Crispy buttermilk-fried chicken breast, with the heat cranked up by a four alarm fire of fiery buffalo sauce, pepper-jack cheese, spicy pepper relish, spicy mayo with shredded lettuce on a homestyle bun *(cal 840)*

SPINACH & ARTICHOKE CHICKEN*...12.49
Grilled chicken breast topped with creamy spinach, artichoke and parmesan spread, provolone cheese, lettuce, tomato on a multi-grain bun *(cal 1060)*

BUFFALO CHICKEN WRAP*.....10.99
Crispy chicken, fiery buffalo sauce, shredded lettuce, Roma tomato, celery, bleu cheese dressing, flour tortilla *(cal 1010)*

TACOS

Trio of tacos served with chips and salsa

GRILLED MAHI TACOS*.....15.99
Mahi-mahi grilled a la plancha, cilantro lime slaw, Roma tomato, chipotle ranch, cheddar-jack cheese on soft flour tortillas *(cal 1330)*

CRISPY ASIAN SHRIMP TACOS*.... 15.99
Sweet and spicy glazed shrimp, shredded lettuce, pico de gallo, Santa Fé cream, fresh cilantro on soft flour tortillas *(cal 1430)*

TRIPLE THREAT PORK TACOS*....15.99
A triple threat of sweet, spice, and smoke. Bacon jam, mojo pulled pork, and crispy bacon in cheese crusted flour tortillas with guacamole, fresh sliced jalapeño, spicy mayo, and cilantro *(cal 2650)*

CHICKEN TINGA TACOS*..... 13.99
Shredded chicken, caramelized onion, spicy pepper relish, shredded lettuce, pico de gallo, Santa Fé cream, cheddar-jack cheese on white corn tortillas *(cal 1420)* (GS)

BEDDA CHEDDA BURGER

(GS) *gluten sensitive* (V) *vegan* (VG) *vegetarian*

FRESH FLAVORS

CITY LITES

Entrées under 600 calories

(NEW) SPICY SESAME-SEARED AHI TUNA*.....24.99
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 580)*

(NEW) SHRIMP FRIED RICE*.....18.99
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)*

(NEW) MEDITERRANEAN CHOP SALAD*.....15.99
Lean chicken breast, bacon, avocado, tomato, green onion, fresh giardiniera, and parmesan cheese tossed with iceberg lettuce *(cal 460)* GS

(NEW) CHICKEN GIARDINIERA*.....17.99
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)* GS

(NEW) HERB ROASTED SALMON*..23.49
Pan-roasted hand-cut 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 590)* GS

PASTAS

CAJUN PASTA*.....16.99
Andouille sausage, chicken breast, red onion, red and green bell pepper, grape tomato, creamy Cajun sauce, penne pasta *(cal 1210)*

CHICKEN & ASPARAGUS LINGUINE*.....16.39
Chicken breast, prosciutto ham, asparagus, sun-dried tomato, garlic, onion, fennel spice blend, linguine pasta *(cal 1360)*

MEDITERRANEAN SHRIMP SCAMPI*.....19.99
Jumbo shrimp, arugula, goat cheese, sun-dried tomato pesto beurre blanc, linguine pasta *(cal 1690)*

BOCK & CHEESE PASTA*.....15.49
Updated version of a Granite City classic. Creamy Bennie Bock cheese sauce, chicken breast, penne pasta, toasted bacon breadcrumbs *(cal 1360)*

(NEW) SPICY MEATBALL PENNE*...15.99
House-made beef and pork meatballs, spicy giardiniera, marinara, penne pasta. Baked brown and bubbly under mozzarella-provolone cheese with a fennel spice blend *(cal 1080)*

SALADS

ASIAN CHICKEN SALAD*.....14.49
Chicken breast, cabbage, iceberg lettuce, carrot, green onion, cucumber, crispy wontons, red bell pepper, cilantro, Szechuan peanut sauce, sesame-lime vinaigrette *(cal 870)*

(NEW) BUDDHA BOWL..... 12.99
Ancient grains, cucumber, arugula, pickled red onion, roasted chickpeas, grape tomato, avocado, roasted red pepper hummus, naan bread *(cal 750)*

(NEW) STEAK SALAD*..... 16.99
Grilled top sirloin, Arcadian greens, grape tomato, pickled red onion, roasted portabella mushrooms, ancient grain blend, house-made horseradish dressing, balsamic glaze *(cal 690)*

SALMON CITRUS SALAD*.....16.99
Hand-cut Atlantic salmon, romaine lettuce, Arcadian greens, grape tomato, cucumber, pickled red onions, bleu cheese crumbles, candied pecans, citrus vinaigrette *(cal 940)* GS

(NEW) CHICKEN BRUSCHETTA SALAD*.....15.29
Fresh grilled chicken breast, Arcadian greens, romaine lettuce, black olives, bleu cheese crumbles, tomato onion relish, tossed in balsamic vinaigrette and served with garlic parmesan bruschetta *(cal 1530)*

GS *gluten sensitive* (V) *vegan* (VG) *vegetarian*

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SWEET TREATS

Perfect for sharing or for yourself, these decadent desserts are sure to make a divinely sweet finish to any meal.

DESSERTS

MONSTER CHOCOLATE CAKE..... 8.99
Decadent chocolate layer cake with bourbon caramel sauce and a touch of whipped cream *(cal 1530)* VG

(NEW) TOWERING CARROT CAKE.... 8.99
Layers of carrot cake and cream cheese icing with salted caramel sauce *(cal 1090)* VG

(NEW) CHURRO DONUT STACK..... 8.99
Cinnamon-sugar dusted donuts with crème anglaise and bourbon caramel sauce *(cal 2440)* VG

AS BIG AS YOUR HEAD COOKIE.... 7.29
Warm house-made chocolate chip, toffee, almond deep dish cookie with ice cream and caramel sauce *(cal 1560)* VG

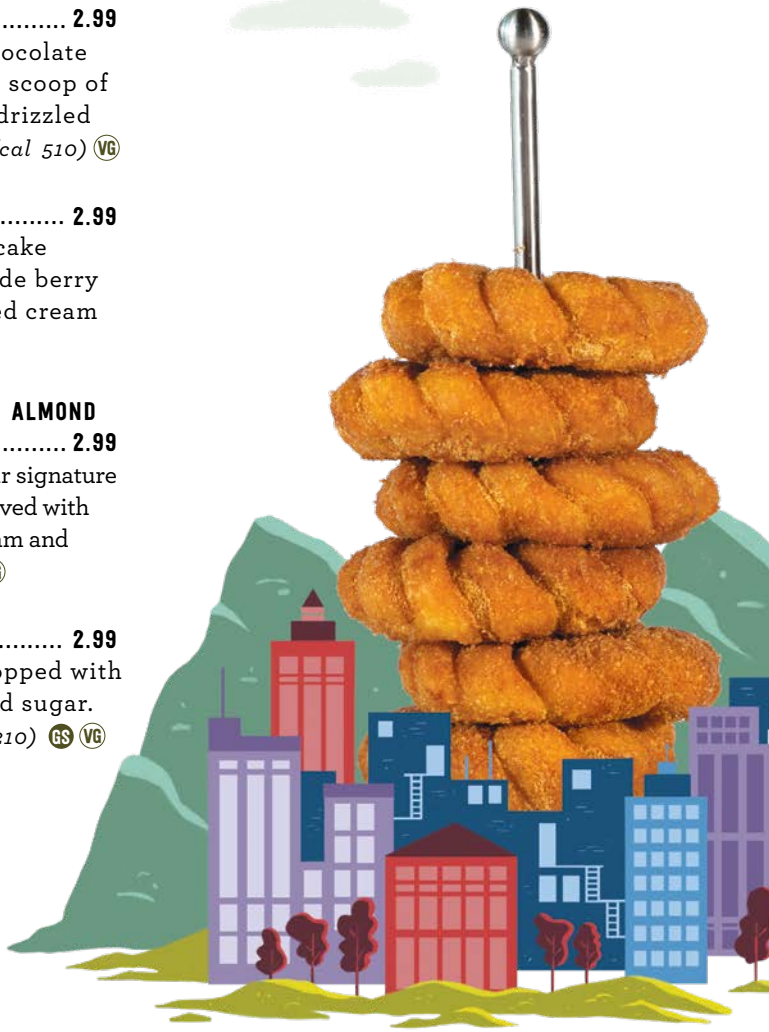
MINI DESSERTS

DOUBLE CHOCOLATE BROWNIE SUNDAE..... 2.99
Fresh baked double chocolate brownie topped with a scoop of vanilla ice cream and drizzled with chocolate sauce *(cal 510)* VG

BERRY CHEESECAKE..... 2.99
Personal sized cheesecake topped with house-made berry compote, fresh whipped cream and mint *(cal 330)* VG

CHOCOLATE CHIP TOFFEE ALMOND COOKIE SUNDAE..... 2.99
A miniature version of our signature toffee almond cookie. Served with a scoop of vanilla ice cream and caramel sauce *(cal 720)* VG

CRÈME BRÛLÉE..... 2.99
Rich vanilla custard topped with a crispy layer of melted sugar. Break and enjoy! *(cal 210)* GS VG



CHURRO DONUT STACK

GS *gluten sensitive* V *vegan* VG *vegetarian*

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

***DISCLOSURE:** These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. **REMINDER:** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEYOND THE MENU

THE UNSERIOUSLY GOOD HAPPY HOUR

Ask your server for current happy hour times and specials.

- 50% off small plates, and daily drink specials!
- 50% off bottles of wine all-day every Wednesday!

GRANITE CITY

HOME OF THE LAWLESS BRUNCH

DO WHAT MAKES YOU HAPPY

Available every Sunday

BEER GEAR & TEAM WEAR

HOP HOODIE	$30	PINT KOOZIE	$5
T-SHIRTS	$15	HATS	$20
HOP SOCKS	$12	3/4 SHIRT	$20
ZIP HOODIE	$45	BABY ONESIE	$18

See your server or host stand for assistance and additional items.

GET REWARDED! Join our E-Club! Text BREWERY to 75272

- Receive $10 off your purchase of $30 or more on your next visit
- Be the first to hear about new beer releases
- 50% off coupon for your birthday
- Discount coupons on your anniversary

Served Saturdays from 9:00AM–11:00AM

THE UNSERIOUSLY GOOD BREAKFAST

Save the dishes and the hassle of cooking for another day. Granite City's got you covered!

BREAKFAST ENTRÉES AND COMBOS

HARBOR BREAKFAST*.....8.49
Two farm fresh eggs, hash browns or breakfast potatoes, and choice of buttered toast *(cal 450-910)*

BREAKFAST BURRITO*.....11.49
Two farm fresh eggs scrambled with sausage, breakfast potatoes and Colby-Jack cheese, rolled inside a flour tortilla, with choice of buttered toast or seasonal fresh fruit *(cal 1060-1340)*

YACHT CLUB BREAKFAST*.....13.49
Two farm fresh eggs, hash browns or breakfast potatoes, bacon or sausage, and a side of buttermilk pancakes *(cal 1130-1580)*

MAPLE PEPPER BACON EGG AND CHEESE*..... 9.99
Toasted bagel, folded farm fresh egg, cheddar cheese, maple pepper bacon, and choice of hash browns, breakfast potatoes, or seasonal fresh fruit *(cal 1200-1370)*

D.C. SCRAMBLER*..... 9.99
Three farm fresh eggs scrambled with breakfast potatoes, sausage and Colby-Jack cheese, with choice of buttered toast or seasonal fresh fruit *(cal 1440-1720)*

TEXAS BREAKFAST MELT*..... 9.99
Grilled Texas toast, cheddar cheese, two crispy bacon strips, over medium farm fresh egg, and choice of hash browns, breakfast potatoes, or seasonal fresh fruit *(cal 1150-1320)*

BREAKFAST COCKTAILS

THE SIGNATURE BLOODY MARY.....10.00
Granite City's famous Signature Bloody Mary mix with Sobieski Vodka, a celery-salted rim, and an assortment of garnishes *(cal 360)*

PROSECCO PUNCH.....7.99
A fun and fruity way to spend your Saturday. Tropical mango, pineapple, lime, and mint mixed with Sobieski Vanilla Vodka and bubbly prosecco *(cal 200)*

WAKE-UP CALL.....7.49
A delicious pick-me up. Iced coffee with Sobieski Vodka and Godiva Chocolate Liqueur. Topped with whipped cream *(cal 320)*

LEMOSA..... 6.99
A fresh twist on the classic Mimosa. Sparkling wine with Sobieski Raspberry vodka, Chambord Raspberry Liqueur, and finish with lemonade to create an elegant twist on the classic mimosa *(cal 200)*

CHAMPAGNE MULE..... 6.49
The perfect Saturday morning Mule. A refreshing crisp blend of Sobieski Vodka and sparkling wine, with a twist of ginger, lime and fresh mint *(cal 140)*

À LA CARTE

FARM FRESH EGGS (2)..... 2.99
Done your way *(cal 150)* GS

CRISPY HASH BROWNS.....3.49
(cal 340) GS VG

BREAKFAST POTATOES.....3.49
Fried red skin potatoes, served with pico de gallo *(cal 170)* GS VG

BUTTERED TOAST.....1.99
Whole wheat, Texas toast, or English muffin *(cal 130-410)* VG

CRISPY BACON STRIPS (2).....2.99
(cal 190) GS

SAUSAGE LINKS (2).....2.99
(cal 460) GS

BUTTERMILK PANCAKES (3)..... 4.99
(cal 630) VG

SEASONAL FRESH FRUIT.....2.99
(cal 210) GS V

GS *gluten sensitive* V *vegan* VG *vegetarian*

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Additional nutrition information available upon request.
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.