



STARTERS

SPINACH & ARTICHOKE DIP 10.99

creamy spinach, artichoke, and parmesan dip. served with soft grilled naan bread and crispy tortilla chips.

IDAHO NACHOS* 12.49

crispy waffle fries piled high with melted cheddar-jack cheese, bacon, roma tomato, green onion, sour cream.

add granite city dip \$0.99

PRETZEL STICKS 9.99

soft baked, salted pretzel sticks served with our house-made northern lager infused cheese sauce and our award-winning bock infused mustard.

CRISPY BRUSSELS SPROUTS* 8.99

flash-fried brussels sprouts tossed with a balsamic dressing and millionaire's bacon. garnished with shredded parmesan and a drizzle of balsamic reduction.

CITY WINGS* 11.99

one pound of bone-in chicken wings, fried crispy and tossed in your favorite sauce.

BONELESS WINGS* 11.99

hand-breaded, buttermilk fried boneless wings fried perfectly crisp and tossed in your favorite sauce.

available wing sauces:

buffalo | asian glaze | cajun-ranch dry rub

FLATBREADS

MAPLE PEPPER BACON FLATBREAD* 12.99

our original flatbread! candied maple pepper bacon, roasted garlic aioli, roma tomato, mozzarella and provolone cheeses, fresh basil on crispy lavosh.

MARGHERITA FLATBREAD 10.99

fresh roma tomato, marinara, mozzarella and provolone cheeses, balsamic glaze, fresh basil on crispy lavosh.

BBQ CHICKEN FLATBREAD* 12.49

BBQ-tossed chicken, red onion, cheddar and jack cheeses, fresh cilantro on a bbq brushed lavosh crust.

HOMEMADE SOUPS

cup \$4.29 | bowl \$6.29

THE NORTHERN & CHEDDAR SOUP

our classic beer cheese soup with home-made rye croutons.

FRENCH ONION SOUP

caramelized onions, white wine, beef and chicken stock, sealed with melted provolone cheese (gratinee style) and hand-cut croutons.

CHEESY CHICKEN TORTILLA*

everyone's favorite! this iconic soup is prepared from scratch starting with a rich chicken stock, roasted red chilis, roasted chicken, cream, cheddar, and topped with crunchy tortilla strips, cheddar cheese, and sour cream.

CLAM CHOWDER* (friday's of course)

we have been serving this soup for 20 years. whole clams, clam juice, celery and onions in a rich chowder.

BURGERS

served with choice of classic side

upgrade to a signature side for \$1.99

BEDDA CHEDDA BURGER* 13.49

half-pound gc signature beef blend, house-made bbq sauce, crisp bacon, piled high with shredded cheddar cheese on a brioche bun.

BLEU PEPPERCORN BURGER* 13.49

half-pound peppercorn-crusting gc signature beef blend, cheddar cheese, our famous bleu cheese dressing, bacon, crispy onion strings on a brioche bun.

CLASSIC CHEESEBURGER* 11.99

half-pound gc signature beef blend topped with american cheese, on a brioche bun. served with crisp lettuce, fresh sliced tomato, red onion slices and pickles.

SOUTHWEST TURKEY BURGER* 11.99

our house-made turkey burger, packed with flavor! seasoned ground turkey, pepper-jack cheese, our zesty guacamole, spicy mayo, arugula, sliced tomato, red onion, pickle on a fresh multi-grain bun.

SANDWICHES

served with choice of classic side

upgrade to a signature side for \$1.99

ROASTED PRIME RIB* 14.49

house specialty slow-roasted prime rib, sliced thin with provolone cheese on a fresh grilled baguette with au jus and creamy horseradish sauce.

TURKEY OVERLAKE* 11.99

mesquite-smoked sliced turkey, sizzled bacon, sliced tomato, our roasted garlic aioli, monterey jack cheese on grilled multi-grain wheat bread.

BUFFALO CHICKEN WRAP* 10.99

crispy chicken, buffalo sauce, shredded lettuce, roma tomato, celery, our famous bleu cheese dressing, flour tortilla.

SPINACH & ARTICHOKE CHICKEN* 11.99

grilled chicken breast topped with creamy spinach, artichoke and parmesan spread, provolone cheese, lettuce, tomato on a grilled multi-grain bun.

SPICY CHICKEN SANDWICH* 11.99

crispy buttermilk-fried chicken breast, tossed in buffalo sauce, topped with pepper-jack cheese. on a brioche bun with spicy pepper relish, spicy mayo, and shredded lettuce.

SIDE SALADS

PETITE CAESAR SALAD 6.99

crisp romaine lettuce, shredded parmesan cheese, crunchy garlic croutons. tossed in our house-made caesar dressing.

HOUSE SALAD 6.99

romaine lettuce, arcadian greens, sliced grape tomato, cucumber, pickled red onion, and crunchy garlic croutons. served with your choice of house-made dressing.

CLASSIC SIDES

FRENCH FRIES 2.99

KETTLE CHIPS 2.99

GARLIC MASHED POTATOES 2.99

GREEN BEANS ALMONDINE 2.99

CREAMY COLESLAW 2.99

SIGNATURE SIDES

SWEET POTATO FRIES 3.99

WAFFLE FRIES 3.99

ASPARAGUS 3.99

add granite city dip \$0.99

STEAKS

add a side salad for \$4.29

RIBEYE* 30.99

14 oz. usda choice boneless ribeye served with redskin mashed potatoes and green beans almandine.

CENTER-CUT FILET* 34.99

8 oz. usda choice center-cut filet served with redskin mashed potatoes and green beans almandine.

TOP SIRLOIN* 18.49

10 oz. usda choice top sirloin served with redskin mashed potatoes and green beans almandine.

ENTRÉES

add a side salad for \$4.29

GRANITE CITY MEATLOAF* 17.99

this classic appeared on our first menu in 1999! hand-made meatloaf layered with garlic mashed potatoes, petite green beans, garlic toasted baguette, our famous savory bourbon onion sauce and topped with crispy onion strings.

CAJUN JAMBALAYA* 17.99

traditional cajun rice dish of andouille sausage, chicken, shrimp, trinity of bell pepper, celery, and onion in a classic brown roux tomato sauce. it's got a kick of course!

FROM THE SEA

GRILLED SALMON* 19.99

charbroiled atlantic salmon, with rice pilaf and asparagus.

GRILLED MAHI TACOS* 15.49

mahi-mahi grilled and topped with our house-made cilantro lime slaw, roma tomato, chipotle ranch, cheddar and jack cheeses on soft flour tortillas.

CRISPY ASIAN SHRIMP TACOS* 15.49

a granite city "original", our sweet and spicy glazed shrimp, shredded lettuce, pico de gallo, santa fé cream, and fresh cilantro on soft flour tortillas.

FISH AND CHIPS* 17.49

our northern lager battered fish, served with malt vinegar fries, creamy coleslaw, and house-made tartar sauce.

PASTAS

CAJUN PASTA* 16.99

sautéed andouille sausage and tender chicken, red onion, red and green bell pepper, grape tomato, simmered in our creamy cajun sauce, served with penne pasta, of course it has a kick.

BOCK & CHEESE* 15.49

chicken and penne pasta tossed in our creamy pepper jack cheese sauce, which is infused with our award-winning bock beer. topped with bacon and breadcrumbs.

CHICKEN ALFREDO* 13.49

creamy house-made alfredo sauce tossed with linguine noodles. topped with a grilled chicken breast. simple, but oh so comforting.

add shrimp \$5.99

CHICKEN & ASPARAGUS LINGUINE* 16.99

a gc favorite for years, sautéed chicken breast, prosciutto ham, garlic, asparagus, sun-dried tomato, oregano, onion, and fennel, tossed with linguine and chicken-herb broth. topped with parmesan cheese, and fresh basil.

ENTRÉE SALADS

ASIAN CHICKEN SALAD* 13.99

grilled chicken breast, cabbage, cilantro, iceberg lettuce, carrot, green onion, cucumber, red pepper, and served with our home-made sesame-lime vinaigrette, drizzled with our szechuan peanut sauce. topped with crispy wontons.

CAESAR 10.49

crisp romaine lettuce, parmesan cheese, house-made caesar dressing, garlic croutons.

add a protein:

chicken \$4.99 | salmon \$6.99 | steak \$6.99

CORE BEERS



THE NORTHERN

ABV: 4.4%	IBU: 11
STYLE: american lager	COLOR: pale gold
FLAVOR: mild and crisp, with minimal bitterness	



THE BENNIE

ABV: 5.2%	IBU: 13
STYLE: german bock	COLOR: amber brown
FLAVOR: malty, nutty, and slightly sweet, with subtle hints of caramel	



THE DUKE

ABV: 5.4%	IBU: 61
STYLE: pale ale	COLOR: copper
FLAVOR: nice balance of hops and malt. floral aroma with hints of grapefruit	



ZUG ZWANG

ABV: 5.7%	IBU: 24
STYLE: vanilla porter	COLOR: dark brown
FLAVOR: chocolate, vanilla and hints of roasted coffee combine for a smooth, mocha milkshake like flavor	

SEASONAL IPA

ask your server for a complete tap list

WICKED

ABV 6.8%	juicy ipa	IBU 52
TAPS IN JANUARY		

UKULELE

ABV 6.7%	citra ipa	IBU 70
TAPS IN APRIL		

SABRO

ABV 6.2%	sabro ipa	IBU 44
TAPS IN JULY		

TOTALLY HAZED OUT

ABV 7.8%	double hazy ipa	IBU 55
TAPS IN OCTOBER		

COCKTAILS

BARREL-AGED OLD FASHIONED 9.79
elijah craig small batch bourbon, barrel-aged in house with orange and cherry. a classic cocktail with a barrel aged twist.

AMERICAN MULE 8.79
a refreshing version of a classic cocktail made in the usa! tito's handmade vodka mixed with fresh lime juice, and ginger beer.

GC CLASSIC MARGARITA 8.59
classic combination of sour and sweet, lunazul 100% blue agave reposado tequila, triple sec, and fresh-squeezed lime juice.
also available in passion fruit, mango, and blueberry.

THE PERFECT MARGARITA 12.59
casamigos blanco tequila, premium orange liqueur, and fresh-squeezed lime juice served in your own shaker.

GC CLASSIC MOJITO 8.59
classic island favorite, cruzan rum muddled with mint and lime topped with soda and sprite. light and refreshing in its classic version.
also available in passion fruit, mango, and blueberry.

BLUEBERRY LONG ISLAND 9.99
sobieski vodka, cruzan rum, bombay sapphire gin, sauza gold tequila, and triple sec shaken with just the right touch of blueberry.

FLYING MONKEY 8.69
the all-time, best-selling cocktail at granite city. sobieski cytron vodka, peach and strawberry schnapps, and lemonade.

BLACK CHERRY MANHATTAN 9.39
a classic manhattan featuring knob creek rye whiskey and a touch black cherry.

SIGNATURE BLOODY MARY 8.99
granite city's famous signature bloody mary mix, sobieski vodka, a celery salted rim, garnished with all your favorites.

SPICY MARGARITA 8.59
a fiery twist on a classic margarita. made with lunazul 100% blue agave reposado tequila, triple sec, lime juice and jalapeño infused simple syrup.

SPICY PEACH MULE 8.79
enjoy this classic cocktail with a modern twist. tito's handmade vodka, ginger beer, soft peach, and jalapeno simple syrup to give it a spicy "kick".

WINE

white

TWISTED glass 7.75 | bottle 28
moscato, california

CHATEAU STE MICHELLE glass 8.50 | bottle 32
riesling columbia valley, washington

LA MARCA glass 8
prosecco, italy

YES WAY ROSÉ glass 9.75 | bottle 36
rosé, france

BARONE FINI glass 9.75 | bottle 36
pinot grigio, valdadige, italy

BENZIGER glass 8.50 | bottle 32
sauvignon blanc, north coast, california

PROVERB glass 7.75 | bottle 28
chardonnay, california

WENTE ESTATE GROWN glass 9 | bottle 34
chardonnay, livormore valley, california

red

MIRASSOU glass 8 | bottle 30
pinot noir, california

PROPHECY glass 9 | bottle 34
pinot noir, california

ENTWINE glass 9 | bottle 34
merlot, california

PROVERB glass 7.75 | bottle 28
cabernet sauvignon, california

JOSH CELLARS glass 9.75 | bottle 37
cabernet sauvignon, california

ALEXANDER VALLEY VINEYARDS glass 12 | bottle 46
cabernet sauvignon, california

FEDERALIST glass 12 | bottle 44
red blend, california

CONQUISTA glass 8 | bottle 28
malbec, mendoza, argentina

DESSERTS

GRANITY CITY BIG COOKIE 7.49
fresh baked, house-made chocolate chip, toffee, almond deep-dish cookie with ice cream and caramel sauce.

CARROT CAKE 8.99
layers of carrot cake and cream cheese icing with salted caramel sauce.

CHOCOLATE CAKE 8.99
decadent chocolate layer cake with bourbon caramel sauce and a touch of whipped cream.



*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.