

ONE GREAT CITY BREWING CO.

FOOD MENU

SOUPS

Beer & Cheese Ⓥ \$6
House ale, English Cheddar, and fried cheese
croûtons

Soup of the Day \$M/P

SNACKS

Roasted Brussel Sprouts Ⓤ \$10
Apples, toasted walnuts, queso fresco, bacon, and
fresh nutmeg

House Meatballs \$11
Veal and pork meatballs, roast tomato ragu,
shaved pandano, and basil

Smoked Chicken Nachos Ⓥ Ⓤ \$17
Fresh corn chips, smoked chicken, pickled
jalapeños, charred leeks, corn pico de gallo,
monterey & cheddar cheese, lime crema, and
guajilo salsa

Kimchi Pork Tacos Ⓤ \$11.5
Three house made corn tortillas with Korean
glazed pork, house kimchi, iceberg lettuce, scallion
aioli, cilantro and toasted sesame seeds

Charcuterie Plate Ⓤ \$18
Selection of cured meats, pâtés, pickles, and
condiments

Cheese Board Ⓥ \$16
A serving of four cheeses with bacon jam, pickled
shallots, crackers and crostini

Deep Fried Pickles Ⓥ \$9
Panko crusted fried pickle spears served with
chipotle aioli

CHICKEN WINGS

Kimchi Cajun Ⓤ \$14
Korea meets Louisiana with our newest dry rub
wings

Best Wings Since Korea \$14
Korean style sticky glaze

So Hot We Stole 'Em Ⓤ \$14
House made buffalo wing sauce with side of
buttermilk ranch

Brewpub BBQ Ⓤ \$14
Tossed with the house BBQ sauce

Lemon and Spice Ⓤ \$14
Fresh squeezed lemon and secret spice mix

SALADS

Add chicken or veggie burger patty \$4

House Greens Ⓥ Ⓤ \$8
Spring mix, carrots, cucumber, radish, sunflower
seeds, and mustard dressing

Beet & Pistachio Ⓥ Ⓤ \$12
Roasted beets, queso fresco, spring mix, toasted
pistachios, and apple fennel vinaigrette

Caesar Ⓥ Ⓤ \$10
Romaine hearts, classic dressing, house croûtons,
and pandano cheese

Kale & Quinoa Salad Ⓥ Ⓤ \$12
Bacon, cherry tomatoes, toasted almonds,
charred carrots, and chili basil vinaigrette

BEER TO GO

**\$2 OFF GROWLER FILLS
\$1 OFF BOMBER BOTTLES
WITH \$20 RESTAURANT PURCHASE**

Please inform your server of any dietary restrictions.

Gluten Friendly Ⓤ

Vegetarian Ⓥ Vegan Ⓤ

Optional: Gluten Friendly Ⓤ Vegetarian Ⓥ Vegan Ⓤ

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FOOD MENU

SAMMIES

Served with choice of house made fries or house greens. Upgrade to soup \$1, caesar, beet or kale salad \$2 or brussel sprouts \$4.

Pulled Pork GF \$13

Apple slaw, bread & butter pickles, and house BBQ sauce

Chicken Seoul Food GF \$14

Korean bbq chicken, togarashi ranch, bread and butter pickles, kimchi, iceberg lettuce, Sriracha aioli

The Burger GF \$15

House beef patty, bacon, pickled shallots, English cheddar, iceberg lettuce, tomato, ketchup, and garlic aioli

Classic Reuben GF \$15

House made corned beef, sauerkraut, Russian dressing, and Swiss cheese served on marble rye

Brewpub Lambwich GF \$15

Shaved slow roasted leg of lamb, arugula, lemon sambal aioli, Swiss cheese, and red pepper spread

Veggie Burger V VG GF \$13

Black bean and rice patty with chipotle aioli, roasted corn salsa, cheddar, pickled radish and arugula on a round bun

Grilled Cheese V \$11

Smoked gouda, stout braised onions and apple between two pieces of fresh baked French bread
add bacon \$2

Hot Prime Rib \$17

Prime rib served on French bread with Swiss cheese, horseradish aioli, braised onions and beef dip

MAINS

Flat Iron Steak - 8oz GF \$21

Marinated steak served with smoked fondant potatoes, chimichurri, pickled shallots, charred scallion aioli and honey glazed charred carrots

Ale Braised Lamb \$19.5

Lamb shank, creamy polenta, lamb demi-glace charred eggplant condiment and confit tomatoes

Baby Back Ribs GF \$22

Brewpub BBQ sauce, sautéed cabbage, stout baked beans and spicy corn bread

Pork Schnitzel **NEW** \$16

Fried pork tenderloin, Parisian gnocchi, braised cabbage, confit carrots, smoked apple jus, honey mustard

Fish and Chips \$17

Fresh Manitoba fish, fresh cut chips, apple slaw and tartar

Mushroom Risotto **NEW** GF VG V \$17

Crimini mushrooms, parmesan cheese, pickled mushrooms and charred shallots

Butter Chicken GF \$16

Butter chicken on a bed of basmati rice served with crispy chick peas, raita, naan bread and cilantro

Mac & Cheese **NEW** V \$17

Cured pork belly, smoked gouda and cheddar sauce, pickled shallots, parsley, bread crumbs and chili oil

HOPPY HOUR

\$5 PINTS & \$8 FLIGHTS

3:00 PM - 6:00 PM

ALL DAY SUNDAY

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Gluten Friendly GF

Vegetarian V Vegan VG

Optional: Gluten Friendly GF Vegetarian V Vegan VG