

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 Ⓥ GF
Apples, toasted walnuts, queso fresco, bacon and
fresh nutmeg

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

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

Pork Tostadas 11.5 GF
Lime pepper fried tortillas, chipotle pineapple
glazed pork, jalapeño cucumber salsa, roasted
garlic crema, queso fresco, iceberg lettuce and
cilantro

Charcuterie Plate 18 GF
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

Steamed Pork Buns 11
Pork belly, house made steamed buns, soy pickled
mushrooms, julienne carrots, umami bomb aioli,
cilantro and sesame seeds served with chili oil

POUND OF WINGS

Kimchi Cajun 14 GF
Korea meets Louisiana with our newest dry rub
wings served with togarashi buttermilk ranch

Best Wings Since Korea 14
Korean style sticky glaze

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

Brewpub BBQ 14 GF
Tossed with the house BBQ sauce

Lemon and Spice 14 GF
Fresh squeezed lemon and secret spice mix

SALADS

Add chicken or veggie burger patty \$4

House Greens 8 Ⓥ GF
Spring mix, carrots, cucumber, radish, sunflower
seeds and mustard dressing

Beet & Pistachio 12 Ⓥ GF
Roasted beets, queso fresco, spring mix, toasted
pistachios, crispy beet chips and apple fennel
vinaigrette

Caesar 10 Ⓥ GF
Romaine hearts, classic dressing, house croûtons
and pandano cheese

Kale & Quinoa Salad 12 Ⓥ GF
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**

Gluten Friendly GF

Vegetarian Ⓥ Vegan Ⓥ

Optional: Gluten Friendly GF Vegetarian Ⓥ Vegan Ⓥ

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 13

GF

Apple slaw, bread & butter pickles and house BBQ sauce

Chicken Seoul Food 14

GF

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

The Burger 15

GF

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

Classic Reuben 15

GF

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

Brewpub Lambwich 15

GF

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

Veggie Burger 13

V VG GF

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

Grilled Cheese 11

V

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) 21

GF

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

Braised Lamb 19.5

GF

Lamb shank, creamy polenta, hearty tomato braise, confit fennel and orange gremolata

Baby Back Ribs 22

GF

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

Pork Schnitzel 16

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

Fish and Chips 17

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

Mushroom Risotto 17

V VG GF

Crimini mushrooms, parmesan cheese, pickled mushrooms and charred shallots

Butter Chicken 16

GF

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

Mac & Cheese 17

V

Cured pork belly, smoked gouda & 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

You take your allergy seriously and so do we

Please inform your server about any allergies so that we can take all reasonable steps to keep allergens out of your meal.

However, please be aware that the majority of our bread products are baked in house. Like any restaurant that does its own baking, there is gluten in our food preparation area which may come into contact with your food.

Gluten Friendly GF

Vegetarian V

Vegan VG

Optional: Gluten Friendly GF

Vegetarian V

Vegan VG