

ONE GREAT CITY BREWING CO.

FOOD MENU

SOUPS

Beer & Cheese 6

House ale, English Cheddar and fried cheese croûtons

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Soup of the Day M/P

SNACKS

Roasted Brussel Sprouts 10

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

GF

House Meatballs 11

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

Smoked Chicken Nachos 17

Fresh corn chips, smoked chicken, charred leeks, pickled jalapeños, corn pico de gallo, monterey & cheddar cheese, lime crema and guajillo salsa

V GF

Pork Tostadas 11.5

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

GF

Charcuterie Plate 18

Selection of cured meats, pâtés, pickles and condiments

GF

Cheese Board 16

A serving of four cheeses with bacon jam, pickled shallots, crackers and crostini

V

Deep Fried Pickles 9

Panko crusted fried pickle spears served with chipotle aioli

V

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

Gluten Friendly

Vegetarian

Vegan

POUND OF WINGS

Kimchi Cajun 14

Korea meets Louisiana with our newest dry rub wings served with togarashi buttermilk ranch

GF

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

GF

Brewpub BBQ 14

Tossed with the house BBQ sauce

GF

Lemon and Spice 14

Fresh squeezed lemon and secret spice mix

GF

SALADS

Add chicken or veggie burger patty \$4

House Greens 8

Spring mix, carrots, cucumber, radish, sunflower seeds and mustard dressing

V GF

Beet & Pistachio 12

Roasted beets, queso fresco, spring mix, toasted pistachios, crispy beet chips and apple fennel vinaigrette

V GF

Caesar 10

Romaine hearts, classic dressing, house croûtons and pandano cheese

V GF

Kale & Quinoa Salad 12

Bacon, cherry tomatoes, toasted almonds, charred carrots and chili basil vinaigrette

V GF

BEER TO GO
\$2 OFF GROWLER FILLS
\$1 OFF BOMBER BOTTLES
WITH \$20 RESTAURANT PURCHASE

Optional: Gluten Friendly GF Vegetarian V Vegan VG

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)