



SINCE 1999,

IT'S ABOUT PEOPLE AND FOOD

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



GRANITE CITY SELTZER

ABV: 5% **STYLE:** craft seltzer

FLAVORS:
Strawberry Lemonade, Wild Berry, POG (Passion Fruit, Orange, Guava), Black Cherry, Mango & Grapefruit (or simply flavor with a lime, lemon, or orange wedge)

★
SINCE 1999, WE'VE BELIEVED IN ONE GUIDING PRINCIPLE:
FRESH BEER TASTES BETTER.

SEASONAL IPA

ask your server for a complete tap list

WICKED

ABV 6.8% | **IBU** 52 | *juicy ipa* | **TAPS IN** January

SESSION IPA

ABV 4.5% | **IBU** 64 | *session ipa* | **TAPS IN** April

BATCH 1000 DBL IPA

ABV 7.7% | **IBU** 80 | *double ipa* | **TAPS IN** July

TOTALLY HAZED OUT

ABV 7.8% | **IBU** 55 | *double hazy ipa* | **TAPS IN** October

COCKTAILS



BARREL-AGED OLD FASHIONED 10

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

AMERICAN MULE 9

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 9

classic combination of sour and sweet, lunazul 100% blue agave reposado tequila, triple sec, and lime sour. also available in passion fruit, mango, and blueberry.

THE PERFECT MARGARITA 13

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

GC CLASSIC MOJITO 9

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 10

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

FLYING MONKEY 9

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

SIGNATURE BLOODY MARY 9

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

SPICY MARGARITA 9

a fiery twist on a classic margarita. made with lunazul 100% blue agave reposado tequila, lime sour, and jalapeño infused simple syrup.

BLACK CHERRY MANHATTAN 10

a classic manhattan featuring knob creek rye whiskey and a touch of black cherry.

SPICY PEACH MULE 9

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



DON'T SEE YOUR FAVORITE? OUR SKILLED BARTENDERS CAN CRAFT SOMETHING SPECIAL FOR YOU!

WINE



white

TWISTED glass 8.25 | bottle 30
moscato, california

CHATEAU STE MICHELLE glass 9 | bottle 34
riesling columbia valley, washington

LA MARCA glass 8.50
prosecco, italy

YES WAY ROSÉ glass 10.25 | bottle 38
rosé, france

BARONE FINI glass 10.25 | bottle 38
pinot grigio, valdadige, italy

BENZIGER glass 9 | bottle 34
sauvignon blanc, north coast, california

PROVERB glass 8.25 | bottle 30
chardonnay, california

WENTE ESTATE GROWN glass 9.50 | bottle 36
chardonnay, livermore valley, california

red

MIRASSOU glass 8.50 | bottle 32
pinot noir, california

PROPHECY glass 9.50 | bottle 36
pinot noir, california

ENTWINE glass 9.50 | bottle 36
merlot, california

PROVERB glass 8.25 | bottle 30
cabernet sauvignon, california

JOSH CELLARS glass 10.25 | bottle 39
cabernet sauvignon, california

ALEXANDER VALLEY VINEYARDS glass 12.50 | bottle 48
cabernet sauvignon, california

FEDERALIST glass 12.50 | bottle 46
red blend, california

CONQUISTA glass 8.50 | bottle 30
malbec, mendoza, argentina

STARTERS

VODKA MUSSELS* 14.49

a full pound of mussels sautéed and then steamed with garlic in our vodka marinara sauce. served with a garlic buttered demi baguette for dipping. *enjoy extra bread for \$0.99*

CRISPY BUFFALO SHRIMP* 14.49

lightly fried, jumbo shrimp tossed in buffalo sauce. served on our famous bleu cheese dressing.

ASIAN GLAZED SHRIMP* 14.49

jumbo shrimp, lightly fried and tossed in our spicy asian glaze. served with sesame lime slaw.

SPINACH & ARTICHOKE DIP 11.49

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

IDAHO NACHOS* 12.99

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

add granite city dip \$1.29

CHICKEN TENDERS* 10.49

butter-milk-fried chicken tenders with French fries and comeback sauce. the sauce is incredible, you'll ask for more!

PRETZEL STICKS 10.49

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* 9.99

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* 12.49

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

BONELESS WINGS* 12.49

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

available wing sauces: buffalo / mango habanero / BBQ / asian glaze / old bay dry rub / cajun-ranch dry rub

NACHO TRAY* 14.99

crispy corn tortilla chips spread thin on a baking sheet pan. smothered with chicken tinga, melted cheddar-jack cheese, jalapeños, diced tomatoes, and santa fe cream sauce. served with salsa and sour cream. make sure there's room at the table!

***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.

FLATBREADS

MAPLE PEPPER BACON FLATBREAD* 13.99

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

MARGHERITA FLATBREAD 12.99

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

BBQ CHICKEN FLATBREAD* 12.99

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

SLIDER TOWERS

CHICKEN TENDER* 11.99

crispy buttermilk-fried chicken tenders on brioche slider buns with our homemade lemon aioli, shredded lettuce, and sliced pickles. piled high and served over french fries.

MILLIONAIRE'S BLT* 11.99

brioche slider buns slathered with homemade lemon aioli and topped with fresh lettuce, roma tomato and millionaire's bacon strips. served stacked high over french fries.

CHEESEBURGER* 11.99

juicy hamburger patties on brioche slider buns. stacked high with crisp lettuce, onion, roma tomatoes, and american cheese. served over french fries.

HOME MADE SOUPS

THE NORTHERN & CHEDDAR *cup 4.49 | bowl 6.49*

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

FRENCH ONION *cup 4.49 | bowl 6.49*

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

CHEESY CHICKEN TORTILLA* *cup 4.49 | bowl 6.49*

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

CLAM CHOWDER* (*friday's of course*) *cup 4.49 | bowl 6.49*

we have been serving this soup for 21 years. whole clams, clam juice, celery and onions in a rich chowder.

SIDE SALADS

PETITE CAESAR SALAD 7.49

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

HOUSE SALAD 7.49

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

BLEU CHEESE CHOP* 7.49

inspired by the classic wedge salad. shredded iceberg lettuce drizzled with our famous bleu cheese dressing, pickled red onions, grape tomatoes, bleu cheese crumbles and crisp bacon.

HAND-CRAFTED BURGERS

served with choice of classic side / upgrade to a signature side for \$1.99

MILLIONAIRE'S BACON BURGER* 14.99

half-pound gc signature beef blend, piled high with melted white cheddar cheese and a stack of spiced millionaire's bacon, served with our house-made lemon aioli on a brioche bun.

BEDDA CHEDDA BURGER* 13.99

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* 13.99

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

IMPOSSIBLE BURGER 14.99

eat this tasty plant-based burger and save the world! grilled meatless burger served on a multi-grain bun with our zesty guacamole, arugula, sliced tomato, and red onions.

PATTY MELT* 13.49

half-pound gc signature beef blend, stacked with caramelized onions and melted white cheddar cheese on golden grilled caraway rye bread.

CLASSIC CHEESEBURGER* 12.49

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* 12.49

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.

GASTRO PUB BISON BURGER* 14.99

north dakota bison topped with provolone cheese, roasted garlic aioli, and arugula on a pretzel bun.

SIGNATURE SANDWICHES

served with choice of classic side / upgrade to a signature side for \$1.99

MILLIONAIRE'S BLT* 14.99

this will soon be a legendary menu item, guaranteed! our sweet and spicy bacon stacked with crisp lettuce, fresh tomato, and our home-made lemon aioli on toasted country white.

ROASTED PRIME RIB* 14.99

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* 12.49

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

AVOCADO GRILLED CHEESE 12.49

melted white cheddar cheese, avocado, green onions, diced tomato, and sunflower seeds on buttered whole wheat bread.

BUFFALO CHICKEN WRAP* 11.49

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

SPINACH & ARTICHOKE CHICKEN* 12.49

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

SPICY CHICKEN SANDWICH* 12.49

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

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SIDES

CLASSIC

FRENCH FRIES 2.99

KETTLE CHIPS 2.99

GARLIC MASHED POTATOES 2.99

RICE PILAF 2.99

GREEN BEANS ALMONDINE 2.99

CREAMY COLESLAW 2.99

SIGNATURE

WAFFLE FRIES 3.99

add granite city dip \$1.29

SWEET POTATO FRIES 3.99

ASPARAGUS 3.99

MIX & MATCH

HALF SALAD & SOUP \$9.99

HALF SANDWICH OR PASTA
WITH SALAD OR SOUP \$9.99

SANDWICH OPTIONS:

MILLIONAIRE'S BLT, TURKEY OVERLAKE,
ROASTED PRIME RIB, AVOCADO GRILLED CHEESE

SALAD OPTIONS:

CAESAR, HOUSE, BLEU CHEESE CHOP, ASIAN

SOUP OPTIONS:

NORTHERN & CHEDDAR, FRENCH ONION, SOUP OF THE DAY

PASTA OPTIONS:

CAJUN, BOCK & CHEESE, CHICKEN ALFREDO

★
MONDAY - FRIDAY:
11AM - 4PM

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.

POT ROAST* 18.49

our classic comfort in a bowl. tender grass-fed beef, which is slow braised for hours, in savory beef jus and served over garlic red-skin mashed potatoes and roasted carrots.

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!

MEDITERRANEAN CHICKEN* 15.99

grilled chicken breasts served on rice pilaf and asparagus, with roma tomatoes, balsamic caramelized onions and balsamic reduction. light, but full of flavor!

CHICKEN TUSCANO* 16.49

lightly breaded, pan fried chicken breast topped with melted provolone cheese, and served over garlic mashed potatoes, sautéed green beans, and grape tomatoes in a white wine butter sauce.

CHICKEN TENDER DINNER* 14.49

butter-milk marinated, and "famously breaded," chicken tenders over seasoned french fries. served with coleslaw, garlic bread, and our amazing comeback sauce. this sauce is incredible, you will ask for more.

CHICKEN POT PIE* 12.99

freshly baked crock of the ultimate comfort food, loaded with chunks of tender chicken and hand-cut vegetables, and then sealed with a buttery pastry crust. simply good!

BABY BACK RIBS* *half rack* 20.99 | *full rack* 26.99

our house rubbed "fall off the bone" back ribs, braised in our duke pale ale for hours and then char grilled with house-made bbq sauce. served with french fries and house-made coleslaw.

ENTRÉE SALADS

ASIAN CHICKEN SALAD* 14.49

marinated 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.

ITALIAN CHOP SALAD* 14.49

grilled chicken, banana peppers, grape tomatoes, green onions, chopped bacon, shredded parmesan, sliced avocados, and tossed in our red wine vinegar dressing.

★
CRISP GREENS AND GARDEN-FRESH
INGREDIENTS. MADE TO ORDER.

STEAKS

add a side salad for \$4.29

RIBEYE* 32.09

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

TOP SIRLOIN* 19.99

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

★
ALL OF OUR STEAKS ARE
GUARANTEED USDA CHOICE

FROM THE SEA

GRILLED SALMON* 20.99

charbroiled atlantic salmon, with rice pilaf and asparagus.

GRILLED MAHI TACOS* 16.49

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

CRISPY ASIAN SHRIMP TACOS* 16.49

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.

CAESAR SALAD 11.99

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

add a protein:

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

TOP SIRLOIN SALAD* 16.99

grilled top sirloin on a bed of arcadian greens tossed in our famous bleu cheese dressing. with grape tomato, pickled red onion, bleu cheese crumbles, and buttered garlic toast.

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PASTAS

CAJUN PASTA* 17.49

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.

BUFFALO MAC & CHEESE* 16.49

a spicy twist on an old favorite. macaroni and cheese mixed with buffalo sauce, topped with our buttermilk fried buffalo chicken strips. finished with our creamy ranch dressing, bleu cheese crumbles, and green onions. for the adventurous!

BOCK & CHEESE* 15.99

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* 13.99

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* 17.49

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

DESSERTS

GRANITE CITY BIG COOKIE 7.29

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

WARM SKILLET APPLE PIE À LA MODE 7.29

baked fresh apple pie served in a cast iron skillet topped with a scoop of vanilla ice cream and a drizzle of caramel sauce.

CARROT CAKE 7.99

layers of carrot cake & cream cheese icing w/ salted caramel sauce.

CHOCOLATE CAKE 7.99

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

NY CHEESECAKE 7.99

creamy vanilla cheesecake topped with your choice of chocolate, caramel or wild berry compote.

ALL-DAY DRINK DEALS

★
AVAILABLE FROM
OPEN - CLOSE

SUNDAYS

\$7 Pitchers of GC Beer

MONDAYS

\$7 Pitchers of GC Beer

TUESDAYS

\$3.50 Pints of GC Seasonal Beers

1/2 Price Bottles of Wine

WEDNESDAYS

1/2 Price Bottles of Wine

THURSDAYS

\$7 Pitchers of GC Beer

FRIDAYS

\$5 Flying Monkey Cocktails

HAPPY HOUR SPECIALS

★
MONDAY - FRIDAY:
3PM - 6PM

\$5 SELECT STARTERS

Boneless Wings

Pretzel Sticks

Crispy Brussels Sprouts

Bacon-Crusted Quesadilla

Idaho Nachos

\$9 FLATBREADS

Maple Pepper Bacon Flatbread

BBQ Chicken Flatbread

Margherita Flatbread

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HOME *OF THE* LAWLESS BRUNCH

★
AVAILABLE EVERY SUNDAY

