

GOODCITY BREWING

MILW CO WISC

TAPROOM SNACKS

- PICKLED VEGETABLES** | Zesty pickled veg 4
- PRETZEL** | Risk IPA and butter basted Milwaukee Pretzel Co pretzel served with Widmer's aged brick cheese spread 6
- HUMMUS** | House made chickpea dip with marinated olives, cucumber and flatbread 8
- CURRY FRIES** | Crispy home fries dusted with curry spice and a side of garlic mayo 5
- SAUTEED MUSHROOMS** | Baby Portobello mushrooms swimming in garlic butter served with baked baguette 8
- CHAR SUI** | Asian BBQ pork loin with crispy wonton sesame slaw 11
- SCALLOPS** | Pan seared scallops with bacon, baby leaf spinach and a lemon caper butter 13
- ONION BHAJI** | Crispy Indian Spinach onion fritters with tamarind ginger sweet chilli sauce and sour cream 7

SALADS

OUR HOUSE

Mixed greens, apple, blue cheese, dried cranberries and pecans with a balsamic dijon dressing 9

GREEK

Cucumber, tomato, kalamata olives, red onion, frisée and chunks of grilling cheese with olive oil lemon dressing 14

#SEEK THE GOOD

We are committed to seeking out the best products & ingredients... Locally sourced when available. We celebrate the good state of Wisconsin in all we do and are dedicated to working with good people to bring you great beer and cuisine. Cheers to the Good Life!



BREW FOOD

Comes with curry fries, kettle chips, or slaw. Served on a Sciortino's broiche bun or substitute Udi gluten free bun \$2. Add Hardwood smoked honey cured bacon \$3.

- BIG CHEESE** | A quarter inch slab of Clockshadow Creamery's Brazilian style grilling cheese with lettuce, pickles, tomato and Sriracha Russian sauce 12
- CHICKEN** | Grilled Bell and Evans antibiotic free chicken breast, lettuce, tomato, avocado and our own pickled jalapeño peppers with garlic-herb sauce 12
- DOUBLE CHEESE BURGER** | Two four ounce Angus burger patties and your choice of cheese with lettuce and pickles 10
- BREW BURGER*** | A half pound of beef cooked to your liking, lettuce, tomato, caramelized onion, pickles, and your choice of cheese with Sriracha Russian sauce 13
- GOOD BURGER*** | An 8oz burger topped with beer braised pulled pork, sharp cheddar cheese, pickles, and homemade BBQ sauce 16
- BRAT** | Pils poached and char-grilled bratwurst with sauteed onions and peppers on a toasted pretzel bun served with a jalapeno sweet mustard sauce 11
- BLT** | Hardwood smoked honey cured bacon, lettuce, and tomato on thick-cut sourdough with our Sriracha Russian sauce 10
- PULLED PORK** | Beer braised pulled pork shoulder with pickled jalapeño slaw 12
- BARRAMUNDI PO' BOY** | Blackened Australian sea bass, lettuce, tomato, and pickles on a Sciortino's hoagie bun with garlic herb sauce 14
- IMPOSSIBLE BURGER** | Plant based umami packed veggie patty with lettuce, tomato, avocado, pickles, and Sriracha Russian sauce and your choice of cheese 16

PLATES

- NICOISE*** | Green beans, cherry tomato, salt cured olives, boiled egg, and fingerling potatoes with blackened or pan seared Ahi Tuna 16
- STEAK AND FRIES*** | An 8oz cut of Sirloin Strip steak, char-grilled, and served with au jus sauce, fries and a side of horseradish cream 23
- SALMON** | Maple Bourbon glazed Scottish Salmon with Bombay potatoes, spinach and chana dal 21
- VEGGIE LAKSA** | A spicy Malaysian curry with egg noodles, bean sprouts, sauteed vegetables, Simple Soyman Organic Tofu, cilantro and lime 13 Sub chicken +5
- PILS MAC AND CHEESE** | Our Good City Pils, Deer Creek aged white cheddar and cavatappi noodles served with pretzel bread 13 Add chunks of grilled sausage +5
- PORK SHOULDER** | Beer braised Berkshire pork, sauteed green beans with cashew nuts and mustard fingerling potatoes 18
- FAKIN BAKIN GNOCCHI** | Organic smoky fakin bakin tempeh, mushrooms, English peas, parmesan cheese and potato gnocchi in a garlic cream sauce 14
- CHAR SUI NOODLE BOWL** | Cantonese barbecued pork, brown rice miso and beef broth, with mushrooms, radish, sprouts, Canton noodles and hard boiled egg 17

CHEESE BOARDS

\$5 Each, 3 for \$13, or All 6 for \$24 Served with a preserve, nuts and baguette.

- EWE CALF TO BE KIDDING** | Hooks Cheese Co. (Mineral Point, WI)
- VATT 17** | Deer Creek Cheese (Sheboygan, WI)
- WIDMER'S SIX YEAR CHEDDAR** | Widmer's Cheese Cellars (Theresa, WI)
- BIG ED'S GOUDA** | Saxon Creamery (Cleveland, WI)
- MONTAGUE** | Cedar Grove Cheese (Plain, WI)
- CHANDOKA** | LeClare Farms (Malone, WI)

SWEETS

- ICE CREAM FLOAT** 6
IBC Root Beer with Sassy Cow ice cream
- COFFEE DETAIL PORTER FLOAT** 7
Sassy Cow coffee ice cream and Detail Porter
- IMPERIAL STOUT BROWNIE** 6
Rich dark chocolate brownie made with Density Imperial Stout and served with ice cream
- ICE CREAM SUNDAE** 8
Sassy Cow ice cream, chocolate sauce and roasted pecans

GOODCITYBREWING.COM

2108 FARWELL AVENUE MILWAUKEE, WISCONSIN
CALL 414-539-4343 FOR MORE INFORMATION.
WE ARE AVAILABLE FOR PRIVATE EVENTS.



BREWERY CHEF: Guy Davies
BREWMASTER: Andy Jones
FOUNDERS: David Dupee, Andy Jones, Dan Katt
TAPROOM MANAGER: Andy Hartzell
TAPROOM BRAND AMBASSADOR: Andrea Postiglione
EVENT DIRECTOR: Lindsay Mannebach

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Checks can be split up to 6 ways. Please let your server know in advance if you'd like to split the check. A 20% gratuity is added to all parties of 8 or more.

BREWERY BRUNCH

GOODCITY BREWING

MILW CO WISC

SALADS Add grilled Bell and Evans Chicken Breast \$6

OUR HOUSE 9

Mixed greens, apple, blue cheese, dried cranberries and pecans with a balsamic Dijon dressing

GREEK 14

Cucumber, tomato, kalamata olives, red onion, frisée and chunks of grilling cheese with olive oil lemon dressing

BRUNCH PLATES (Served Until 3PM)

All Brunch Plates served with rosemary shallot breakfast potatoes.
We use Yuppie Hill Cage Free Eggs

MUSHROOM, TRUFFLE AND ENGLISH TOAST* 11

Sautéed baby portabello mushrooms, over medium fried eggs and Parmesan cheese finished with black truffle oil on a buttered English muffin

SMOKED EEL TAMAGOYAKI OMELETTE 14

H. Forman & Son smoked Eel with a Japanese style Tamagoyaki omelette, roasted nori, sambal chili and a sticky Unagi sauce

ORGANIC TOFU CURRY SCRAMBLE 9

Simple Soyman organic tofu and Vadouvan French curry vegan scramble with peppers, peas and fresh herbs

SMOKED SALMON EGGS BENEDICT* 13

Buttered English muffin, H. Forman & Son London cure Scottish smoked salmon, poached egg and a warm creamy Hollandaise sauce

CLASSIC EGGS BENEDICT* 12

Locally sourced hardwood smoked Berkshire ham (Dunn, WI), poached eggs and Hollandaise sauce on a buttered English muffin

THE BIG BREWERY BREAKFAST* 15

Grilled sausage, smoked Berkshire ham, roasted tomato, Detail Porter baked beans and eggs to order with your choice of toast or English muffin

BREAKFAST SANDWICH* 10 add ham +3

Thick-cut toasted sourdough with over medium eggs, lettuce, tomato, house-pickled jalapeños, avocado and garlic herb sauce

"THE LOT" AUSSIE BREAKFAST BURGER* 16

A half pound beef patty, aged white cheddar, beets, grilled pineapple, lettuce, tomato, pickles and a fried egg with Sriracha Russian and garlic herb sauce on a Sciortino's brioche bun

KID'S BREAKFAST SAMMY 7

Scrambled egg on a buttered English muffin

BRUNCH SIDES (Served Until 3PM)

ROSEMARY SHALLOT BREAKFAST POTATOES 3

HARDWOOD SMOKED BERKSHIRE HAM 4

HARDWOOD SMOKED HONEY CURED BACON 3

TOAST OR ENGLISH MUFFIN 2

SAUSAGE 5

SWEETS

ICE CREAM FLOAT 6

IBC Root Beer with Sassy Cow ice cream

COFFEE DETAIL PORTER FLOAT 7

Sassy Cow coffee ice cream and Detail Porter

RASPBERRY CREPE 7

Sweet cream cheese filling with raspberry vanilla compote

IMPERIAL STOUT BROWNIE 6

Rich dark chocolate brownie made with Density Imperial Stout served with ice cream

ICE CREAM SUNDAE 8

Sassy Cow ice cream, chocolate sauce and roasted pecans

TAPROOM SNACKS

PICKLED VEGETABLES 4

Zesty pickled veg

PRETZEL 6

Risk IPA and butter basted Milwaukee Pretzel Co pretzel served with Widmer's aged brick cheese spread

HUMMUS 8

House-made chickpea dip with marinated olives, cucumber and flatbread

SMOKED SALMON BAGEL 9

H. Forman & Son London cure Scottish smoked salmon, toasted mini bagel, Clockshadow Creamery's Quark with dill, avocado, pickled red onion and capers cucumber

ONION BHAJI 7

Crispy Indian spinach onion fritters with tamarind ginger sweet chili sauce and sour cream

BREW FOOD

Comes with breakfast potatoes (curry fries after 3pm), kettle chips or slaw. Served on a Sciortino's brioche bun or substitute Udi gluten free bun \$2.

CHICKEN 12

Grilled Bell and Evans antibiotic free chicken breast, lettuce, tomato, avocado and our own pickled jalapeño peppers with garlic herb sauce

DOUBLE CHEESE BURGER 10

Two four ounce Angus burger patties and your choice of cheese with lettuce and pickles

BREW BURGER* 13

A half pound of beef cooked to your liking, lettuce, tomato, caramelized onion, pickles and your choice of cheese with Sriracha Russian sauce

BRAT 11

Good City Pils poached and char-grilled bratwurst with sauteed onions and peppers on a toasted pretzel bun served with a jalapeno sweet mustard sauce

BLT 10

Hardwood smoked honey cured bacon, lettuce, and tomato on thick-cut sourdough with our Sriracha Russian sauce

IMPOSSIBLE BURGER 16

Plant-based, umami packed, veggie patty with your choice of cheese, lettuce, tomato, avocado, pickles, and Sriracha Russian sauce

KID'S LITTLE CHEESEBURGER 7

Served with breakfast potatoes (fries after 3pm), side of fruit, and choice of milk or juice

KID'S PIGS IN A BLANKET 7

Served with breakfast potatoes (fries after 3pm), side of fruit, and choice of milk or juice

BEER COCKTAILS (Served Until 3PM)

Because of our brewery licensing, we're unable to serve drinks made with spirits or wine in the taproom. But we do love a good cocktail with brunch! Our brunch cocktail options are designed by our brewmaster with Good City beers as the only source of alcohol.

BEERY MARY 9

Made with our Reward Double IPA, served with a Pils chaser

BEERMOSA 7

Orange juice, orange bitters and our Risk IPA

BEER MOJITO 8

Mint, lime, Top Note ginger beer, and Good City Pils

BREAKFAST BEVERAGES

ANDDYNE COFFEE 3

FLORIDA VALENCIA ORANGE JUICE 3

HORIZON ORGANIC CHOCOLATE AND PLAIN MILK 2

MEYER LEMONADE 3

SAN PELLEGRINO SPARKLING MINERAL WATER 3

TOP NOTE SODA 3.50

COKE, DIET COKE, SPRITE 2.50

#SEEK THE GOOD



We are committed to seeking out the best products & ingredients...locally sourced when available, we celebrate the good state of Wisconsin in all we do and are dedicated to working with good people to bring you great beer and cuisine. Cheers to the Good Life!



BREWERY CHEF: Guy Davies

BREWMASTER: Andy Jones

FOUNDERS: David Dupee, Andy Jones, Dan Katt

GOODCITYBREWING.COM

2108 FARWELL AVENUE, MILWAUKEE, WISCONSIN

CALL 414-539-4343 FOR MORE INFORMATION.

WE ARE AVAILABLE FOR PRIVATE PARTIES.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Checks can be split up to 6 ways. Please let your server know in advance if you'd like to split the check. A 20% gratuity is added to all parties of 8 or more.