



EAST SIDE LUNCH

SNACKS

Pickled Vegetables	5
Zesty pickled seasonal vegetables 🌿 GF	
Pretzel	8
<i>Add whole grain, dijon OR spicy beer mustard</i> +1	
Risk IPA 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 🌿	
Curry Fries	6
Fries dusted with curry spice and a side of garlic mayo 🌿 GF	
Avocado Toast	9
Hummus, avocado, cherry tomatoes, arugula, Japanese shichimi togarashi, toasted everything bread 🌿	
Cheese Curds	10
Pile of white cheddar cheese curds, breaded and deep fried, served with garlic-herb sauce 🌿	

FRESH SALADS

All dressings made in house. **Add grilled chicken for \$5.**

House Salad	10
Mixed greens, apple, blue cheese, dried cranberries, pecans, balsamic dijon dressing 🌿	
Strawberry Spinach Salad	13
Baby spinach, citrus segments, Hidden Springs Driftless sheep's cheese, toasted pepitas, fresh herbs, strawberry vinaigrette 🌿 GF	
Caesar Salad	11
Freshly chopped romaine, anchovy Caesar dressing, shaved parmesan, pickled red onion, and house made croutons	
Kale Salad	11
Curly kale, cherry tomato, red onion, grated parmesan, chives, garlic bread crumbs, citrus oil 🌿	
Nicoise*	16
Green beans, cherry tomatoes, salt cured olives, hard-boiled egg, fingerling potatoes and blackened or pan seared Ahi Tuna	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

HANDHELDS

All served on a Sciortino's brioche bun unless noted otherwise. All can be made gluten free by substituting an Udi's gluten free bun for \$2. Add bacon for \$3. All sauces made in house.

Big Cheese	12
Clockshadow Creamery's Brazilian style grilling cheese, lettuce, tomato, pickled jalapeño, pickled red onion, Carolina Gold BBQ sauce 🌿	
Fried Chicken Sandwich	14
Southern fried chicken, pickles, and Sriracha Russian sauce on a Sciortino's potato roll with a cup of jalapeño coleslaw	
Double Cheeseburger	12
Two steak burger patties with lettuce, pickles, and your choice of cheese	
BLT	10
Hardwood smoked bacon, lettuce, tomato, and herb mayo on sourdough	
Brat Burger	12
<i>Make it a double</i> +4	
Brat patty, cheddar cheese, spicy beer mustard, and sport pepper relish on a Sciortino's potato roll	
Brew Burger*	14
A half pound steak burger patty, lettuce, tomato, caramelized onions, pickles, your choice of cheese, Sriracha Russian sauce	
Barramundi Bahn Mi	15
Australian sea bass, red curry mayo, green onion, pickled daikon, cilantro, and lightly dressed coleslaw on a Sciortino's hoagie bun	
Impossible Burger	17
Plant-based umami packed veggie patty with lettuce, tomato, avocado, pickles, your choice of cheese, and Sriracha Russian sauce 🌿	

All handhelds are served with your choice of kettle chips, house made jalapeño coleslaw, curry fries, or a side salad.

PLATES

Pils Mac n Cheese	14
<i>Add sausage or chicken</i> +5	
Good City Pils, Deer Creek aged white cheddar sauce and cavatappi noodles with pretzel bread 🌿	
Gluten Free Pesto	16
Asparagus, mushrooms, cherry tomatoes, chives, arugula pesto, gluten free noodles, topped with grated parmesan 🌿 GF	
Fish and Chips	16
Breaded yellow striped lake perch with fries, jalapeño coleslaw, and tartar sauce	

Brewery Chef: Guy Davies

Brewmaster: Andy Jones

Taproom Manager: Geena Fendt

Founders: David Dupee, Andy Jones, Dan Katt

2108 N Farwell Ave | 414-539-4343 | www.goodcitybrewing.com





GOODCITY BREWING

MILW CO WISC

EAST SIDE DINNER

SNACKS

- Pickled Vegetables** 5
Zesty pickled seasonal vegetables
- Pretzel** 8
Add whole grain, dijon OR spicy beer mustard +1
Risk IPA butter-basted Milwaukee Pretzel Co. pretzel served with Widmer's aged brick cheese spread
- Cheese Curds** 10
Pile of white cheddar cheese curds, breaded and deep fried, served with garlic-herb sauce
- Hummus** 8
House made chickpea dip with marinated olives, cucumber, and flatbread

- Curry Fries** 6
Crispy fries dusted with curry spice and a side of garlic mayo

WISCO CHEESE BOARD SERVED WITH SEASONAL ACCOUTREMENTS

- Three local Wisconsin cheeses 13
- Add charcuterie +5

Brewery Chef: Guy Davies
Brewmaster: Andy Jones
Taproom Manager: Geena Fendt
Founders: David Dupee, Andy Jones, Dan Katt

FRESH SALADS

All dressings are proudly made in house.
Add grilled chicken breast for \$5.

- House Salad** 10
Mixed greens, apple, blue cheese, dried cranberries, pecans, balsamic dijon dressing
- Strawberry Spinach Salad** 13
Baby spinach, citrus segments, Hidden Springs Driftless sheep's cheese, toasted pepitas, fresh herbs, strawberry vinaigrette
- Caesar Salad** 11
Freshly chopped romaine, anchovy Caesar dressing, shaved parmesan, pickled red onion, and house made croutons
- Kale Salad** 11
Curly kale, cherry tomatoes, red onion, grated parmesan, chives, garlic bread crumbs, citrus oil

HANDHELDS

All served on a Sciortino's brioche bun unless noted otherwise. All can be made gluten free by substituting an Udi's gluten free bun for \$2.
Add bacon for \$3. All sauces are proudly made in house.

- Big Cheese** 12
Clockshadow Creamery's Brazilian style grilling cheese, lettuce, tomato, pickled jalapeño, pickled red onion, Carolina Gold BBQ sauce
 - Double Cheeseburger** 12
Two steak burger patties with lettuce, pickles, and your choice of cheese
 - Fried Chicken Sandwich** 14
Southern fried chicken, pickles, and Sriracha Russian sauce on a Sciortino's potato roll with a cup of jalapeño coleslaw
 - BLT** 10
Hardwood smoked bacon, lettuce, tomato, and herb mayo on sourdough
 - Brat Burger** 12
Make it a double +4
Miesfeld's of Sheboygan brat patty, cheddar cheese, spicy beer mustard, and sport pepper relish on a Sciortino's potato roll
 - Brew Burger*** 14
A half pound steak burger patty, lettuce, tomato, caramelized onions, pickles, your choice of cheese, Sriracha Russian sauce
 - Barramundi Bahn Mi** 15
Australian sea bass, red curry mayo, green onion, pickled daikon, cilantro, and lightly dressed coleslaw on a Sciortino's hoagie bun
 - Impossible Burger** 17
Plant-based umami packed veggie patty with lettuce, tomato, avocado, pickles, your choice of cheese, and Sriracha Russian sauce
 - GC Chicken Sandwich** 13
Grilled antibiotic free chicken breast, lettuce, tomato, avocado, house pickled jalapeños, and garlic-herb sauce
 - Wisco Bacon Burger*** 16
A half pound steak burger patty, pickled red onion, house pickled jalapeños, aged WI cheddar, hardwood smoked bacon, and BBQ sauce
- All handhelds are served with your choice of kettle chips, house made jalapeño coleslaw, curry fries, or a side salad.**

VEGETARIAN HOUSE FAVORITES GLUTEN FREE

*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.

2108 N Farwell Ave, Milwaukee, WI | 414-539-4343
 www.goodcitybrewing.com | We book private events!
 WIFI Password: bemyguest

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!

PLATES

- Nicoise*** 16
Green beans, cherry tomatoes, salt cured olives, hard-boiled egg, fingerling potatoes and blackened or pan seared Ahi Tuna
- Veggie Laksa** 14
Substitute chicken +5
Spicy Malaysian curry, egg noodles, bean sprouts, sautéed vegetables,
Simple Soyman tofu, cilantro, and lime

- Pils Mac n Cheese** 14
Add sausage or chicken +5
Good City Pils, Deer Creek aged white cheddar sauce and cavatappi noodles with pretzel bread

- Gluten Free Pesto** 16
Asparagus, mushrooms, cherry tomatoes, chives, arugula pesto, and gluten free noodles, topped with grated parmesan

- Fish and Chips** 16
Breaded yellow striped lake perch with fries, jalapeño coleslaw, and tartar sauce

- Pork Schnitzel** 18
Panko breaded pork schnitzel, fried egg, and preserved lemon with a side kale salad

SWEET TREATS

ALL FEATURING SASSY COW ICE CREAM

- Ice Cream Float** 7
With IBC Root Beer
- Porter Float** 7
With our robust Detail Porter
- Imperial Stout Brownie** 7
Dark chocolate brownie made with Density Imperial Stout
- Ice Cream Sundae** 8
Chocolate sauce, roasted pecans