



MYGRAIN BREWING

JOLIET IL

www.mygrainbrewing.com



FLATBREADS

- CLASSIC MARGHERITA V** 9.95
Organic campari tomatoes, fresh mozzarella, roasted garlic-tomato sauce, organic basil.
- MEATLOVERS** 11.95
City of stone infused meatballs, grilled Andouille sausage, bacon, fresh mozzarella, roasted garlic-tomato sauce.
- BBQ CHICKEN** 11.95
Oven roasted chicken, bacon, caramelized onions, house made Porter BBQ sauce, parmesan, fresh mozzarella.
- MYGRAIN FLATBREAD** 12.95
Mascarpone, parmesan, fresh mozzarella, shaved prosciutto, arugula, aged balsamic.

SOUPS & SALADS

- SOUP OF THE DAY** Cup 2.95
It's what the chef was thinking about today. Bowl 3.95
- FRENCH ONION SOUP** 5.95
Classic French onion soup, topped with a round crostini and gruyere cheese.
- ROASTED BEET & ARUGULA SALAD V GF N** 9.95
Golden and red beets, goat cheese spread, candied almonds, orange segments, orange vinaigrette.
- FIELD GREENS SALAD V GF D** 6.95
Radish, carrots, cucumber, cherry tomato, white balsamic vinaigrette.
- WEDGE SALAD GF** 8.95
Iceberg, crispy pork belly, roasted tomato, chopped egg, green goddess dressing.
- Add grilled salmon to any salad 5.95
Add grilled chicken to any salad 3.95

SMALL PLATES

- WARM SALTED BAVARIAN PRETZEL V** 8.95
Statesville Stout soft cheese sauce, grainy mustard cream sauce.
- MYGRAIN DUCK POUTINE S** 16.95
Duck confit, Fresno chilis, cheese curds, duck gravy, sunny side up duck egg.
- CRISPY CHICKEN WINGS** 8.95
Brined with orange and star anise, fried and tossed in your choice of: sweet chili sauce, spicy honey butter sauce, Porter BBQ sauce, habanero or creamy Fresno buffalo.
- CHEESE AND CHARCUTERIE** 15.95
Local cured meats, seasonal local cheeses, strawberry-fig jam, pickled apricot.
- SAISON MEATBALLS** 11.95
Six meatballs, cooked in our rye saison, fresh marinara sauce, creamy polenta, shaved parmigiano, basil, grilled bread.
- FRIED CALAMARI D N** 11.95
Cabbage slaw, sweet and spicy Thai sauce, teriyaki glaze.

FOOTNOTES:

D = Dairy Free V = Vegetarian GF = Gluten Free
N = Contains Nuts S = Spicy

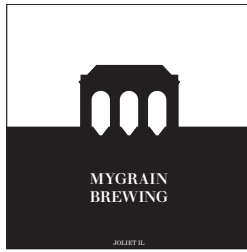
SANDWICHES

Sandwiches come with your choice of French fries or a small green salad.
*All burgers are made with a blend of fresh ground Angus chuck and brisket.

- ½ LB BURGER D** 11.95
Brioche with lettuce, tomato, onion.
- PORTER BBQ BURGER** 13.95
Brioche, homemade porter BBQ sauce, fried onions, cheddar cheese.
- MYGRAIN BURGER** 14.95
Brioche, tomato-bacon jam, goat cheese, pickle mayonnaise, arugula.
- CLASSIC REUBEN** 11.95
Marble rye, shaved corned beef, kraut, thousand island, and swiss.
- CHICKEN SCHNITZEL D** 12.95
Pretzel bun, red cabbage and parsley gastric, spicy pickle mayonnaise.
- GRILLED CHICKEN SANDWICH** 12.95
Jerk marinade, grilled pineapple, arugula, chipotle mayo, pepper jack cheese on a brioche bun.
- VINCE'S BURGER S** 12.95
Pickled peppers, chipotle mayo, bleu cheese crumbles.
Extra spice can be added at customer's request 2.00
(may be too spicy for some)
- VEGGIE BURGER V** 10.95
7oz veggie Pattie, green goddess dressing, pickled onions, field greens.
- Add bacon to any sandwich 2.50
Add cheese or fried egg to any sandwich 1.25

ENTREES

- NEW YORK STRIP STEAK D** 29.95
10oz New York Striploin, chimichurri glazed roasted potatoes, piquillo pepper aioli, arugula.
- THE GOLDEN SPIKE** 19.95
Tenderloin medallions, strawberry fig caramelized onion, arugula, Adair cheese, piquillo aioli on a pretzel roll. Served with fries.
- LAKE SUPERIOR WHITEFISH** 19.95
Toasted fregola, cherry tomatoes, spinach, mushrooms, lemon cream sauce.
- FAROE ISLAND SALMON GF** 19.95
Cauliflower cous cous, pea purée, heirloom baby carrots, and pearl onions, lemon cream sauce.
- TRIO OF TILAPIA TACOS GF D** 8.95
Seasoned with tajin and garnished with cabbage relish.
- TRIO OF CHICKEN TACOS GF** 10.95
Chicken marinated with chipotle salsa and shaved onion, garnished with avocado salsa and queso fresco.
- TRIO OF CARNITAS TACOS GF D** 10.95
Pork carnitas marinated in achiote, garnished with a pineapple-jicama relish.
- TRIO OF STEAK TACOS GF** 11.95
Steak marinated in guajillo sauce garnished with chimichurri, queso fresco, and avocado salsa.
- TRIO OF TACOS GF** 10.95
1 of each, carnitas, tilapia and chicken.



SIDES

GRILLED SEASONAL VEGETABLE KABOBS	GF V D	5.95
Herb oil, harissa lemon butter.		
ROASTED POTATOES	V D	4.95
Tossed with chimichurri sauce.		
FRENCH FRIES	V D	2.95
SWEET POTATO FRIES	V D	3.95
SMALL MIXED GREEN SALAD	GF V D	2.95
SAUTÉED GREEN BEANS/BACON	GF	5.95

DESSERT & DRINKS

BEER BEIGNETS	V	9.95
Dusted with cinnamon sugar, served with strawberry anglaise and dulce de leche sauce. (please allow 8-10 minutes for beignets to cook)		
ICED TEA		3.00
SOFT DRINKS		1.75
Coca-Cola, Diet Coke, Sprite, Ginger Ale		

GUEST WI-FI PASSWORD:



MyGrainBrewing

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NOTE: PARTIES OF 6 OR MORE 18% GRATUITY WILL BE ADDED

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OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, OR FISH ALLERGENS. PLEASE NOTIFY SERVER ABOUT ANY ALLERGY YOU MAY HAVE. PLEASE BE ADVISED CONSUMING RAW OR UNDERCOOKED MEAT, AS WELL AS RAW OR UNDERCOOKED POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK FOR FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.