


SIDES

ROASTED POTATOES V DF	6.00
FRENCH FRIES V DF	4.00
SWEET POTATO FRIES V DF	4.00
GARLIC MASHED POTATO GF	5.00
BRUSSEL SPROUTS & BACON GF	7.00
GRILLED SEASONAL VEGETABLES	
KABOB GF V DF	6.00

DESSERTS & DRINKS


BEER BEIGNETS V	10.00
Dusted with cinnamon sugar, served with strawberry anglaise and dulce de leche sauce. (please allow 10-12 minutes for beignets to cook)	
SEASONAL BREAD PUDDING V	10.00
Ask your server for today's selection.	
<hr/>	
ICED TEA	3.00
SOFT DRINKS	1.75
Coca-Cola, Diet Coke, Sprite, Ginger Ale	

GUEST WI-FI PASSWORD:

 MyGrainBrewing

FOLLOW US ON:

 **FACEBOOK: MyGrain Brewing Co.**

 **INSTAGRAM: @mygrainbrewing**

 **TWITTER: @MyGrainBrewing**

 **www.mygrainbrewing.com**

FOOTNOTES:

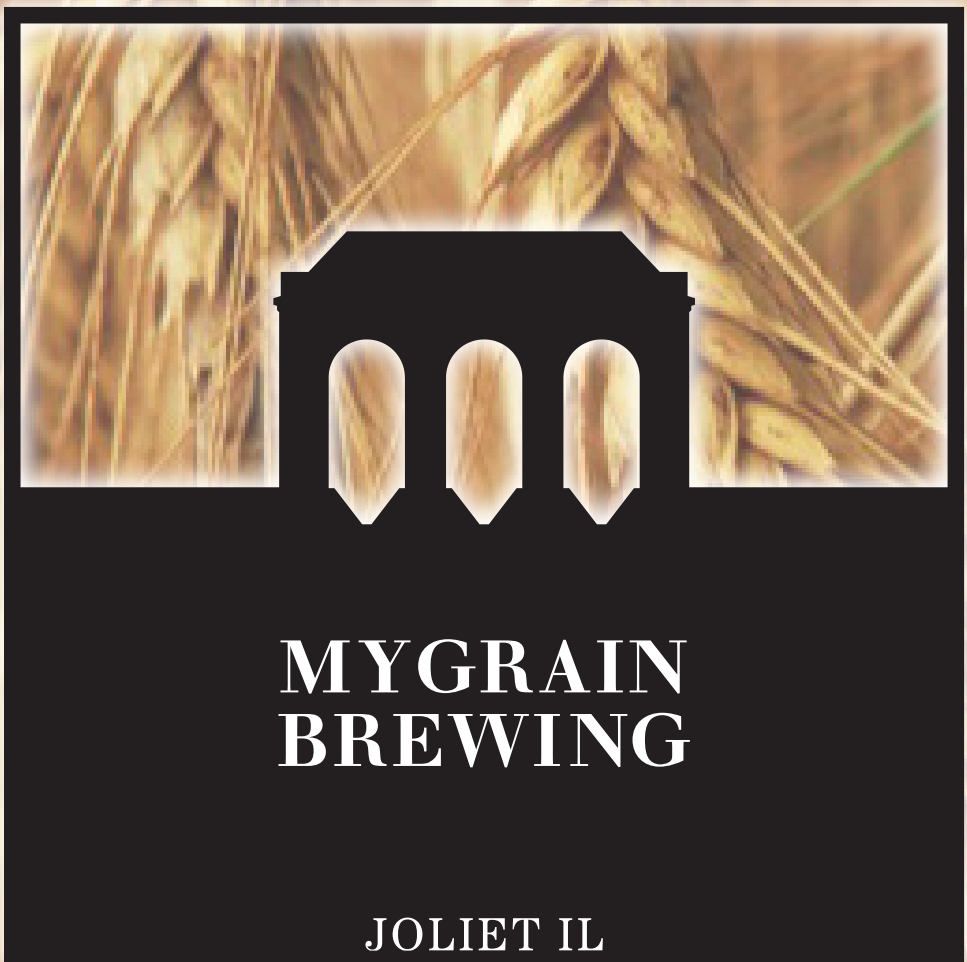
DF = Dairy Free Free V = Vegetarian GF = Gluten Free
N = Contains Nuts 🔥 S = Spicy

 **SPICY FOODS ARE NOT REFUNDABLE IF TOO SPICY**

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.

*CONSUMER ADVISORY: THE ILLINOIS DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD POSES A HEALTH RISK TO EVERYONE, BUT ESPECIALLY TO THE ELDERLY, YOUNG CHILDREN UNDER AGE 4, PREGNANT WOMEN, AND OTHER HIGHLY SUSCEPTIBLE INDIVIDUALS WITH COMPROMISED IMMUNE SYSTEMS. THOROUGH COOKING OF SUCH ANIMAL FOODS REDUCES THE RISK OF ILLNESS. FOR FURTHER INFORMATION, CONTACT YOUR PHYSICIAN OR PUBLIC HEALTH DEPARTMENT.

MENU



815-345-3339

50 E. JEFFERSON ST. | SUITE 106
JOLIET, IL 60432

MYGRAINBREWING.COM



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

SHARABLES

MARGHERITA FLATBREAD V	10.00
Organic tomatoes, fresh mozzarella, roasted garlic tomato sauce, basil.	
BBQ CHICKEN FLATBREAD	12.00
Oven roasted chicken,bacon, caramelized onions, Stout BBQ sauce, mozzarella, Parmigiano Reggiano.	
MYGRAIN FLATBREAD	12.00
Burrata & mozzarella cheese, prosciutto, arugula, aged balsamic, Parmigiano Reggiano.	
SHORT RIB POUTINE 🔥 S	15.00
Wisconsin cheese curds, gravy, fried egg, green onions, pickled fresno peppers.	
FRIED CALAMARI	11.00
Shishito peppers, cornichons, remoulade, Pomodoro sauce.	
GRILLED CALAMARI DF	12.00
Herb marinade, arugula, olives, balsamic glaze, marinara sauce.	
NEW ENGLAND IPA MUSSELS	12.00
Shallots, thyme, cream, butter, grilled sourdough.	
CHEESE AND CHARCUTERIE	16.00
Local cured meats, seasonal cheeses, whole grain mustard, pickled apricots, sea salt crackers.	
WARM BAVARIAN PRETZEL V	9.00
Stateville Stout cheese sauce,mustard cream sauce.	
CHICKEN WINGS 🔥 S	9.00
(6) Choice of sweet chili sauce, Stout BBQ sauce, Fresno buffalo sauce, or habanero sauce, served with ranch dressing.	
HUMMUS V	8.00
Chick pea-cannelloni bean purée, celery, cucumbers, carrots, grilled pita bread.	

SOUPS & SALADS

SOUP OF THE DAY	Cup 3.00
It's what the chef was thinking about today.	Bowl 4.00
FRENCH ONION SOUP	6.00
Sweet Vidalia onions, brioche crostini, gruyere cheese.	
CLASSIC CAESAR V	8.00
Romaine, cherry tomatoes, croutons, Grana Padano cheese.	
MYGRAIN MIXED GREEN V	7.00
Honey citrus vinaigrette, quinoa, fregola, pickled squash, red peppers.	
BURRATA & BEET V N	10.00
Arugula, orange segments, balsamic vinaigrette, candied pecans.	
BABY KALE COBB GF	9.00
Bacon, egg, scallions, avocado, cherry tomatoes, blue cheese crumble, lemon ranch dressing.	

Add grilled salmon to any salad **6.00**
Add grilled chicken to any salad **4.00**

SANDWICHES

Sandwiches come with your choice of French fries or a small green salad.

MYGRAIN BURGER*	15.00
Brioche, bacon jam, goat cheese, pickle mayonnaise, arugula.	
CLASSIC REUBEN	12.00
Marble rye, corn beef, sauerkraut, 1000 Island, Swiss cheese.	
CHICKEN SANDWICH	13.00
Jerk marinade, grilled pineapple, arugula, chipotle mayo, pepper jack cheese, brioche bun.	
CHICKEN SCHNITZEL	13.00
Pretzel bun, red cabbage, gastrique, spicy pickle mayo.	
VINCE'S BURGER* 🔥 S	13.00
Pickled peppers, chipotle mayo, bleu cheese crumbles. Extra spice can be added 2.00	
STOUT BBQ BURGER*	14.00
Brioche bun, BBQ sauce, fried onions, cheddar cheese.	
SALMON BURGER	15.00
Brioche bun, teriyaki glaze, sweet chili aioli, Asian slaw, avocado, sesame seeds.	

Add bacon to any sandwich **2.50**
Add cheese or fried egg to any sandwich **1.50**

ENTREES

STEAK FRITES* GF	24.00
8oz. hanger steak, herb garlic butter, truffle potatoes, Parmigiano Reggiano, Stout reduction.	
12oz. BONE-IN PORK CHOP*	20.00
Polenta cake, sautéed baby kale, bacon, Stout BBQ sauce.	
SALMON GF	21.00
Carrot purée, Brussel sprouts, spinach, beer mustard beurre blanc.	
BEEF SHORT RIBS	23.00
Garlic mashed potatoes, Cipollini onions, Stout, broccolini, crispy onions.	
TRIO OF TACOS	12.00
Mahi-mahi, steak, chicken, seasonal salsa.	
VEGETARIAN RISOTTO V GF	16.00
Butternut squash, cherry tomatoes, peas, spinach.	
POTATO RICOTTA GNOCCHI	17.00
Italian sausage, broccolini, mushrooms, vodka sauce.	
SEAFOOD FETTUCCINI	20.00
Shrimp, mussels, calamari, spinach, marinara sauce, basil.	
RIGATONI CARBONARA	16.00
Pancetta, caramelized onions, peas, mushrooms, herb bread crumbs.	
THE GOLDEN SPIKE*	17.00
Beef tenderloin, caramelized onions arugula, white cheddar cheese, piquillo aioli, pretzel roll.	

FOOTNOTES:

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

*Consumer Advisory: The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.