

WHILE YOU WAIT

HOUSE BEER NUTS ^{ve} 4.95

beer nuts made with DCBC rotating beer

DCBC CHIPS 'N SALSA ^{ve} 6.95

tortilla chips served with house-made salsa enough for the whole crew

APPETIZERS

FRIED BUFFALO BITES 12.95

pulled chicken breast with buffalo cream cheese filling hand-rolled in panko, served with ranch dressing

CAULI WINGS ^v 12.95

beer-battered cauliflower drizzled with buffalo sauce and served with ranch dressing

BREW HOUSE NACHOS 16.95

mound of tortilla chips with pulled pork smothered in our jalapeño beer cheese, topped with pickled red onions, pickled jalapeños, tomatoes, sour cream

- ★ substitute chicken +3
- ★ substitute vegan chorizo +4 ^v

FIRECRACKERS 12.95

beer-battered bacon 'n chive cream cheese stuffed jalapeños

CHICAGO'S TATA'S PIEROGIES 13.95

your choice of grandma's-style pan-fried pierogies

- ★ classic potato – topped with beer-braised onions ^v
- ★ sauerkraut & mushroom – topped with sauerkraut ^v
- ★ cheddar-bacon – topped with bacon bits

all served with chive sour cream

SMOKED WINGS 16.95

smoked and fried crispy wings, with your choice of sauce DCBC Bierbecue, Classic Buffalo, or Dragon sauce served with carrot and celery sticks, blue cheese, or ranch dressing

BIERBECUE POUTINE 16.95

beer-battered sidewinders tossed with Wisconsin white cheddar cheese curds, smothered in DCBC Bierbecue sauce, topped with smoked pulled pork, chives

TURNBUCKLE PRETZELS ^v 13.95

soft, warm pretzel sticks, jalapeño beer cheese made with our DCBC Kölsch beer, house spicy grain mustard



@DOUBLECLUTCHBREWING



SALADS

GEAR UP YOUR SALAD
add chicken +4, shrimp +5, steak +7

***EL CAMINO STEAK SALAD** 16.95

mixed greens and romaine tossed in chipotle ranch, roasted corn, roasted red pepper, black beans, tortilla strips, cilantro, queso fresco, marinated sirloin

HARVEST PEAR SALAD ^{gf} 13.95

spinach tossed in honey dijon vinaigrette, roasted pears, bacon, fennel, goat cheese, candied pecans

THIRD GEAR SALAD 14.95

mixed greens and romaine tossed in blue cheese dressing, blistered tomatoes, cucumber, red onion, banana peppers, boiled egg, bacon, pretzel bread croutons, blue cheese crumbles

HOUSE SALAD ^v 9.95

mixed greens and romaine tossed in your choice of dressing, tomatoes, cucumber, red onions, pretzel bread croutons

DRESSINGS

- blue cheese ^{gf} ^v
- honey dijon vinaigrette ^{gf} ^v
- ranch ^{gf} ^v
- balsamic ^{gf} ^v
- chipotle ranch ^{gf} ^v

SWITCH GEAR SPECIALS

FRIDAY *FISH 'N WINDERS 18.95

beer-battered Atlantic cod, sidewinders, slaw, tartar sauce and lemons

SATURDAY *CHEF EZ MELT 16.95

two 4oz dry-aged Slagel Farm patties on Texas toast, house mustard, American cheese, pickled jalapeño, and sautéed onion

SUNDAY STROGANOFF SPAETZLE 19.95

seared and braised beef strips in a creamy mushroom gravy, house-made spaetzle, chive, served with a butter toasted baguette

SIDES

• BEER-BATTERED SIDEWINDER FRIES ^v 5.95	• ROASTED BRUSSELS SPROUTS ^{gf} ^v 7.95	CUP 7.95	BOWL 9.95	• VEGAN CHILI ^{ve} ^{gf} 6.95	CUP 6.95	BOWL 8.95
• ONION RINGS ^v 5.95	• SMOKED BAKED BEANS ^{gf} 6.95	6.95	8.95	• PICKLE SOUP ^v 5.95	5.95	7.95
	• GERMAN POTATO SALAD ^{gf} 6.95	6.95	8.95	• SOUP OF THE DAY 6.95	6.95	8.95
	• MAC 'N CHEESE ^v 6.95	6.95	8.95			

Kick It Up: Chicken +4, Bacon +3, Buffalo Chicken +4, Bierbecue Pulled Pork +4

NO SEPARATE FRYER AVAILABLE FOR ANY DIETARY RESTRICTIONS.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

FOURTH GEAR

ALL SANDWICHES SERVED WITH BEER-BATTERED SIDEWINDERS

ASK FOR A GLUTEN-FREE BUN +2 ^{gf}

SMOKED TURKEY BLT 15.95

smoked turkey breast, roasted garlic aioli, Texas smoked bacon, romaine, and tomato served on toasted country sourdough

THE GRILLED DILL ^v 13.95

dill compound butter on toasted country sourdough, smoked provolone, dill Havarti, sliced pickles, and a cup of pickle soup
★ substitute sidewinders for no charge

CHICKEN PHILLY 16.95

marinated chicken breast, red pepper, grilled onions, smoked provolone, herbs, roasted garlic aioli on a jalapeño-cheddar toasted bun
★ substitute portabella, lettuce, and tomato +3 ^v

***SMOKED SLAGEL FARM BRAT** 14.95

smoked classic brat, house mustard, sauerkraut, and arugula, on a poppy seed bun
★ substitute impossible brat +3 ^v

***DOUBLE CLUTCH BURGER** 17.95

two 4oz dry-aged Slagel Farm patties, jalapeño beer cheese, beer-braised onions, arugula, bacon, pickles on a toasted brioche bun

PULLED PORK SAMMY 16.95

smoked pulled pork, apple slaw, and sliced pickles, topped with crispy fried onion strings on a toasted brioche bun

***THE SCHNITZEL** 15.95

thinly breaded pork, spicy mustard dijonaise, slaw, sliced pickles, on a toasted brioche bun

***THE TURKEY BURGER** 16.95

1/3 lb clutch ground turkey patty and vegan chorizo, pepperjack cheese, arugula, pickled onion, sliced tomato, chipotle aioli on a toasted brioche bun

***BELGIAN P.E.I MUSSELS & SIDEWINDERS** 19.95

hand-picked mussels in our DCBC Hefeweizen beer broth, loaded with bacon, shallots, garlic and herbs, served with a butter toasted baguette

REV UP YOUR SIDES +2

roasted brussels sprouts, German potato salad, onion rings, smoked baked beans, mac 'n cheese

A 2.5% CHARGE IS ADDED TO ALL CHECKS TO HELP COVER THE COST OF HEALTH CARE, 401(K) AND OTHER FRINGE BENEFITS PROVIDED TO OUR EMPLOYEES.

WE THANK YOU FOR SUPPORTING A HEALTHIER & HAPPIER RESTAURANT STAFF.

THIS CHARGE IS NOT MANDATORY AND IF YOU WOULD LIKE IT REMOVED, PLEASE LET US KNOW.

^{gf} gluten free

^v vegetarian

^{ve} vegan