

KEGS 'N EGGS

*STEAK 'N EGGS GF 19.95

marinated sirloin steak, eggs any style, and breakfast potatoes, topped with sweet peppers, and served with a side of salsa, horseradish aioli, and a housemade biscuit

VEGGIE OMELET V 15.95

roasted veggie medley of mushrooms, zucchini, and red peppers, pepper jack cheese, and parsley with a side of breakfast potatoes

- choice of English muffin, brioche or multi-grain toast
- egg whites only +2

CLUTCH FRITTATA GF 17.95

smoked pulled pork, bell peppers, tomatoes, German potato salad with bacon and onions, topped with pickled onions and jalapeños, sour cream, and chives

- egg whites only +3.50

BREWERY B 14.95

two eggs any style, bacon, breakfast sausage or sautéed spinach and breakfast potatoes

- choice of English muffin, brioche or multi-grain toast

BREAKFAST BURRITO V 15.95

scrambled eggs, vegan chorizo, red peppers, tomato, black beans, Chihuahua cheese, potato, lime crème, in a tomato wrap, side of house salsa, and side of breakfast potatoes

SCHNITZEL AND GRAVY 16.95

thinly-breaded pork sirloin, covered in country gravy, side of two eggs any style, topped with green onion, served with a side of fruit

BERRY FRENCH TOAST V 16.95

brioche bread soaked in sweet cinnamon custard, topped with fresh mixed berries, whipped cream, powdered sugar, and a side of syrup

MEAT LOVERS SKILLET GF 17.95

maple sausage, smoked bacon, and ham, sautéed with red peppers, onions, cheddar cheese, eggs any style, and breakfast potatoes topped with green onions

BISCUITS AND GRAVY 14.95

two biscuits, smothered in country gravy, served with two eggs any style, garnished with green onion

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.

A 3% 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.

20% GRATUITY WILL BE ADDED TO PARTIES OF 10 OR MORE.



BRUNCH MENU

SATURDAY - SUNDAY | 11AM - 2PM

APPETIZERS

TURNBUCKLE PRETZELS V 15.95

soft, warm pretzel sticks, jalapeño bier cheese made with our DCBC Kölsch bier and spicy house mustard

- make it vegan +2 VC

BREW HOUSE NACHOS 18.95

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

- substitute chicken +3
- substitute vegan chorizo +4 V

VEGAN BREW HOUSE NACHOS VC 22.95

mound of tortilla chips smothered in our signature vegan chorizo chili and vegan bier cheese, and topped with pickled red onions, tomatoes, pickled jalapeños

SMOKED WINGS 18.95

smoked and fried crispy wings, with your choice of sauce:

- diablo buffalo GF
- classic buffalo GF
- DCBC bierbecue

all served with carrot and celery sticks, blue cheese or ranch dressing

SIDES

- SAUSAGE GF 3.95
- BACON GF 3.95
- CINNAMON ROLL V 9.95
- BREAKFAST POTATOES GF VC 4.95
- ENGLISH MUFFIN V 2.95
- TOAST V 1.95
- multi-grain, brioche
- BISCUIT V 3.95
- SIDEWINDERS VC 6.95
- MAC 'N CHEESE V 6.95 / BOWL 8.95
- FRUIT CUP GF VC 3.95

GF gluten free

V vegetarian

VC vegan

SALADS

GEAR UP YOUR SALAD

add *chicken +4, bacon +3, *steak +8, *shrimp +7

CHOPPED V 15.95

classic chopped salad with romaine, celery, fennel, sweet peppers, and cherry tomatoes, tossed in honey dijon vinaigrette, and topped with queso fresco and croutons

THIRD GEAR 15.95

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

THE HOUSE V 10.95

mixed greens and romaine with your choice of dressing on the side, tomatoes, cucumber, red onions, pretzel bread croutons

DRESSINGS

- blue cheese GF V
- ranch GF V
- chipotle ranch GF V
- balsamic vinaigrette GF V
- honey Dijon vinaigrette GF V
- vegan tzatziki GF VC

SANDWICHES

ALL SANDWICHES SERVED WITH BREAKFAST POTATOES
ASK FOR A GLUTEN-FREE BUN +3 GF

BREAKFAST SANDWICH 16.95

bacon, cheddar cheese, fried egg, pickled jalapeños, sliced tomato, arugula, and pesto aioli on a toasted brioche bun

SMOKED TURKEY BLT 16.95

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

*ROYAL CLUTCH BURGER 19.95

two 4oz Schweid & Sons Heritage Angus patties, arugula, fried egg, bacon, blistered tomatoes, on a toasted brioche bun

*SMOKED SLAGEL FARM BRAT 15.95

smoked classic brat, spicy house mustard, sauerkraut, and arugula on a gourmet brat bun

ORIGINAL BEYOND BRAT VC 15.95

Original Beyond brat, spicy house mustard, sauerkraut, and arugula on a gourmet brat bun

CHICKEN PESTO SANDWICH 17.95

brined chicken breast, smoked provolone, arugula, blistered tomatoes, balsamic reduction, and pesto aioli on a toasted brioche bun

REV UP YOUR SIDES +2
sidewinders VC mac 'n cheese V sausage GF bacon GF
german potato salad GF apple slaw V GF fruit cup GF VC



DRINK MENU

DCBC COCKTAILS

5TH WARD OLD FASHIONED 13.00

Makers Mark, Angostura Bitters, Homemade Simple Syrup, Orange Peel

* Available on Draft

HOUSE MARGARITA 13.00

Casamigos Blanco, Fresh Lime Juice, Triple Sec, Homemade Simple Syrup

* Available on Draft

BEERGARITA 13.00

Casamigos Blanco, Fresh Lime Juice, Triple Sec, Homemade Simple Syrup Topped with Kölsch in a 20oz glass. Go big or go home!

* Available on Draft

BLOODY MARY 12.00

Vodka, Bloody Mary Mix, Pickle Juice, Garnish of Pickled Veggies

MIMOSA 8.00

Sparkling Wine and Orange Juice

MICHELADA 8.00

Helles Rauchbier, Fresh Lime Juice, and Zing Zang Bloody Mary Mix

CIDERS & SELTZERS

ERIS CIDER PEDESTRIAN 3.50 9.00

ERIS CIDER PEPPER JAM 9.00

ERIS CIDER VAN VAN MOJO 9.00

FRESHIE ORGANIC TEQUILA SELTZER 9.00

Blood Orange Habanero or Lime

WINE ON TAP

PRATSCH GRÜNER VELTLINER 8.00

PRATSCH ROSÉ 8.00

SCOTTO PINOT NOIR 8.00

ROUND BARN SANGRIA 8.00

NON-ALCOHOLIC N/A BEERS: LAGUNITAS IPNA, KROMBACHER PILSNER, ATHLETIC HAZY IPA 6.00

COCA-COLA, DIET COKE, SPRITE, GINGER ALE 3.50

LEMONADE, ICED TEA, GINGER BEER 5.00

ORANGE, PINEAPPLE OR CRANBERRY JUICE 3.50

GALE'S ROOT BEER 5.00



KÖLSCH 4.6% ABV STANDARD 5.50 | TASTER 3.50

Our Kölsch is a crisp, light version of the best ales of Cologne. A well-balanced blend of select German malts, noble hops and top fermenting yeast give this beer a light-golden color. Its slightly fruity character is sometimes compared to the Riesling wines of Germany.

HEFEWEIZEN 5.4% ABV STANDARD 8.50 | TASTER 3.50

Our effervescent, hazy wheat beer is inspired by the finest examples in Munich. With notes of banana and clove this tangy and refreshing beer will quench any thirst.

PILSENER 4.9% ABV STANDARD 7.50 | TASTER 3.50

Our northern German variation of this popular style showcases the noble hops of Germany and the Czech Republic. Germany's finest Pilsener malt gives a nice breadly backbone to balance an abundant amount of hops. With less body than its Czech cousin, this refreshing beer really lets the hops come forward.

SCHWARZBIER 4.7% ABV STANDARD 7.50 | TASTER 3.50

Our medium-bodied "black beer" gets its name from its almost opaque darkness. While showcasing heavily-roasted malts with a hint of chocolatey sweetness, it finishes dry on the palate. This lager is surprisingly refreshing given its extremely dark color.

LITTLE JUICE COUPE IPA | 6.4% ABV STANDARD 8.50 | TASTER 3.50

Our take on this classic New England style focuses more on the juiciness and leaves the bitterness behind. Absurd amounts of Azacca, Mosaic, and Citra hops give this IPA a refreshing, fruity character.

E-TOWN GOLD VIENNA LAGER | 5.0% ABV STANDARD 8.50 | TASTER 3.50

Our medium-bodied, deep gold colored Lager is a tribute to the beer Anton Dreher first brewed in Vienna, Austria in 1841. This is a malt forward beer with hints of caramel and toasted bread. A blend of Noble hops gives it a light and refreshing finish. We named it in honor of the city we are so proud to call our home, Evanston, Illinois!

AWARD WINNERS

STANDARD 8.50 | TASTER 3.50

HELLES LAGER | 5.1% ABV

Our Helles Lager is inspired by the malt-forward biers of Munich. This well-balanced bier offers the subtle aroma of the Hallertau hops of Bavaria with a touch of sweetness from Munich's finest malt. Six weeks of cold conditioning gives this bier its bright, clean drinkability. The result is a refreshing golden lager for a sunny afternoon Bier Garten.



HELLES RAUCHBIER LAGER | 5.1% ABV

Our smoked Lager is inspired by the malt forward beers of Bamberg. No single moment in Germany had more impact on me as a brewer than drinking beer straight from the barrel at Aecht Schlenkerla in Bamberg. The malt is dried over Beechwood smoke, giving the beer its unique flavor. Balanced with the noble hops of Franconia, this beer is a unique pleasure.



ALTBIER | 4.7% ABV

Our medium-bodied, amber colored Altbier is inspired by the malty ales of Düsseldorf. While the rest of Europe moved towards light Pilsners in the nineteenth century, the brewers of Düsseldorf focused on the traditional techniques of darker malts to make an "old beer" ale.



SEASONAL BEERS

MAIBOCK | 7.2% ABV SPRING

Our medium bodied "strong" pale lager is named after the month of May. It is Bavaria's traditional beer for welcoming the warmer days of spring. With generous additions of Munich and Vienna malts, this rich lager will thaw your soul and put a smile on your face.

LIZZIE'S SPECIAL RED ALE | 5.1% ABV SPRING

Our medium bodied amber ale traces its roots back to Kilkenny, Ireland in the early 1700's. With roasted barley and notes of caramel it shares the palate of a good Irish whiskey. It's guaranteed to keep the leprechauns happy! Happy St. Patrick's Day!

SHANDY PANTS LEMON ALE 4.6% ABV SUMMER

Our summer Lemon-Ale adds a touch of grapefruit and lime to accentuate that refreshing lemon flavor. Crisp and light, it's a perfect refreshment for a day at the beach!

LOW RIDER SESSION IPA 4.8% ABV SUMMER

Our session IPA cruises low and slow on a classic wave of old school American malt. West coast hops provide a cool breeze for a long, hot summer day!

ZAPATA LAGER | 5.2% ABV SUMMER

Honoring the rich traditions of Mexican brewing, this light lager uses the finest selection of barley and corn. Noble hops provide a crisp finish to this unique malt character. The Zapata revolution for liberty and beer is alive and well at Double Clutch!

MÄRZEN | 5.9% ABV FALL

Our full-bodied, malty lager honors the traditional beers of Munich's Oktoberfest. The name comes from the German word for the month of March. For centuries before refrigeration, these beers were brewed in spring, stored in cold cellars all summer and consumed in the fall. Then and today, patience is required to make a great Märzen.

OKTOBER FESTBIER | 5.9% ABV FALL

Our medium bodied pale lager is an homage to the bier currently served at Munich's Oktoberfest. It is a balancing act between strength and drinkability. Subtle but rich hints of Munich malt remind you that this is made for a celebration of bier! Enjoy!

STICKE ALTBIER | 6.4% ABV WINTER

Our single decoction, medium-bodied, amber-colored Sticke Altbier is a tribute to a special malty ale of Düsseldorf. Twice a year the brewers of Düsseldorf make a secret, "Sticke" version of the Altbier for their regular customers. With heavier doses of malt and hops, this beer will make any moment special!

SMOOTH ALTERNATOR DOPPELBOCK 8.2% ABV WINTER

Our rich and malty, full-bodied lager honors the traditional "double strong" beers of Bavaria. Originally brewed by Benedictine monks, this "liquid bread" helped them through the long fasting period of Lent. Thirteen weeks of conditioning gives this lager its smooth finish.

ASK ABOUT OUR LIQUOR SELECTION!
LIMITED SPIRITS AVAILABLE.

@DOUBLECLUTCHBREWING



STEWPENDOUS TRIVIA | MONDAY 7:00PM
BIER HALL BINGO | TUESDAY 7:00 PM