

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 and cheese, hand-rolled in panko and buffalo sauce, served with ranch dressing

CAULI WINGS ^v 12.95

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

PICKLE JAR 'N PORK PLATE 14.95

jar of pickled house veggies, deep-fried pork belly coated in Dragon sauce.

***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

CHICAGO'S TATA'S PIEROGIES ^v 13.95

your choice of grandma's-style pan-fried pierogies: classic potato, cheddar-bacon, or sauerkraut & mushroom, all topped with beer-braised onions and served with chive crème fraîche

SMOKED WINGS 16.95

smoked and fried crispy wings, with your choice of sauce: DCBC Altbier Barbecue, Classic Buffalo or Dragon sauce served with carrots and celery sticks with blue cheese or ranch dressing

***ALTBIER BARBECUE POUTINE** 16.95

beer-battered sidewinders tossed with Wisconsin white cheddar cheese curds, smothered in DCBC Altbier Barbecue 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



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

LOOKING TO HOLD AN EVENT?
EVENTS@DOUBLECLUTCHBREWING.COM



@DOUBLECLUTCHBREWING

SALADS

GEAR UP YOUR SALAD

add chicken +3, shrimp +5

***SUMMER COBB SALAD** 14.95

mixed greens and kale tossed in roasted garlic balsamic, smoked diced turkey, roasted red pepper, dried cranberries, bacon, roasted corn, goat cheese, and cucumber.

HARVEST PEACH SALAD ^{cp} 13.95

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

THIRD GEAR SALAD 14.95

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

HOUSE SALAD ^v 9.95

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

DRESSINGS

- blue cheese ^{cp} ^v
- ranch ^{cp} ^v
- honey dijon vinaigrette ^{cp} ^v
- balsamic ^{cp} ^v
- *caesar ^{cp} ^v

FOURTH GEAR

ALL SANDWICHES SERVED WITH BEER-BATTERED SIDEWINDERS

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

SMOKED TURKEY BLT 13.95

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

PORTABELLA MUSHROOM SANDWICH ^v 13.95

marinated roasted portabella, vegan mozzarella, pickled red onion, arugula, and roasted garlic balsamic vinaigrette on a toasted tomato focaccia

***BREW HOUSE PHILLY** 16.95

DCBC Kölsch beer-braised steak, red pepper and onions, smoked provolone, stuffed in a jalapeño-cheddar toasted bun

***SMOKED SLAGEL FARM BRAT** 14.95

smoked brat, house mustard, beer-braised onions, and arugula, on a buttered pretzel bun
★ substitute impossible brat +3 ^{ve}

***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 and apple slaw, topped with crispy fried onion strings on a toasted brioche bun

CHICKEN SANDWICH 13.95

marinated chicken breast, arugula, blistered tomatoes, roasted garlic aioli on a toasted brioche bun

REV UP YOUR SIDES +2

roasted brussels sprouts, german potato salad, onion rings, smoked baked beans, mac 'n cheese (only for sandwiches)

JERK SHRIMP TACOS 18.95

two house jerk-rubbed shrimp tacos, pineapple salsa, cabbage, lime aioli, and cilantro on corn tortillas, served with tortilla chips and salsa

★ add a taco +3

BELGIAN P.E.I MUSSELS & SIDEWINDERS 19.95

hand-picked mussels in our DCBC wheat beer broth, loaded with bacon, shallots, garlic and herbs, served with honey beer bread for dipping

SIDES

• BEER-BATTERED SIDEWINDER FRIES ^v 5.95

• ONION RINGS ^v 5.95

• ROASTED BRUSSELS SPROUTS ^v 7.95 9.95

• SMOKED BAKED BEANS ^{cp} 6.95 8.95

• GERMAN POTATO SALAD ^{cp} 6.95 8.95

• MAC 'N CHEESE ^v 6.95 8.95

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

• VEGAN CHILI ^{ve} 6.95 8.95

*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.