

WHERE FOOD & BEER IS MORE THAN A CRAFT.

It's an Art.

GRANITE CITY



food & brewery



Enjoy a refreshing glass of our handcrafted brews!

The Northern LAGER

The Duke PALE ALE



Granite City is the nickname of our hometown of **St. Cloud, Minnesota** – one of the great granite capitals of the world. Back in the 1880s, quarrying was hard, thirsty work. For miners of Northern European ancestry, that meant beer. So family breweries sprang up. They knew the secrets of making beer to match the flavor of food made from scratch. With Prohibition, the breweries all but vanished. But the spirit of Granite City is alive and well. Just look around you and raise a glass – *To fresh made food, beer fresh brewed and all the delicious things in life!*



STYLE: **American Lager**

COLOR: **Pale Golden**

FLAVOR: **Mild, crisp and minimal bitterness.**

With its appealing golden color and delicious malt flavor, Northern is our most popular handcrafted beer and our mildest offering.

Brewed to the American standard of a classic light Lager, you don't need to be an aficionado to enjoy its smooth, crisp taste. An excellent beer with any meal.

STYLE: **Pale Ale**

COLOR: **Copper**

FLAVOR: **Nice balance of hops and malt with floral aroma and hints of grapefruit.**

The rich color of this Pale Ale hints at the bold malt character used to balance the huge hoppy flavors and defining bitterness of this classic English beer.

Get a Growler & Fill for \$30!

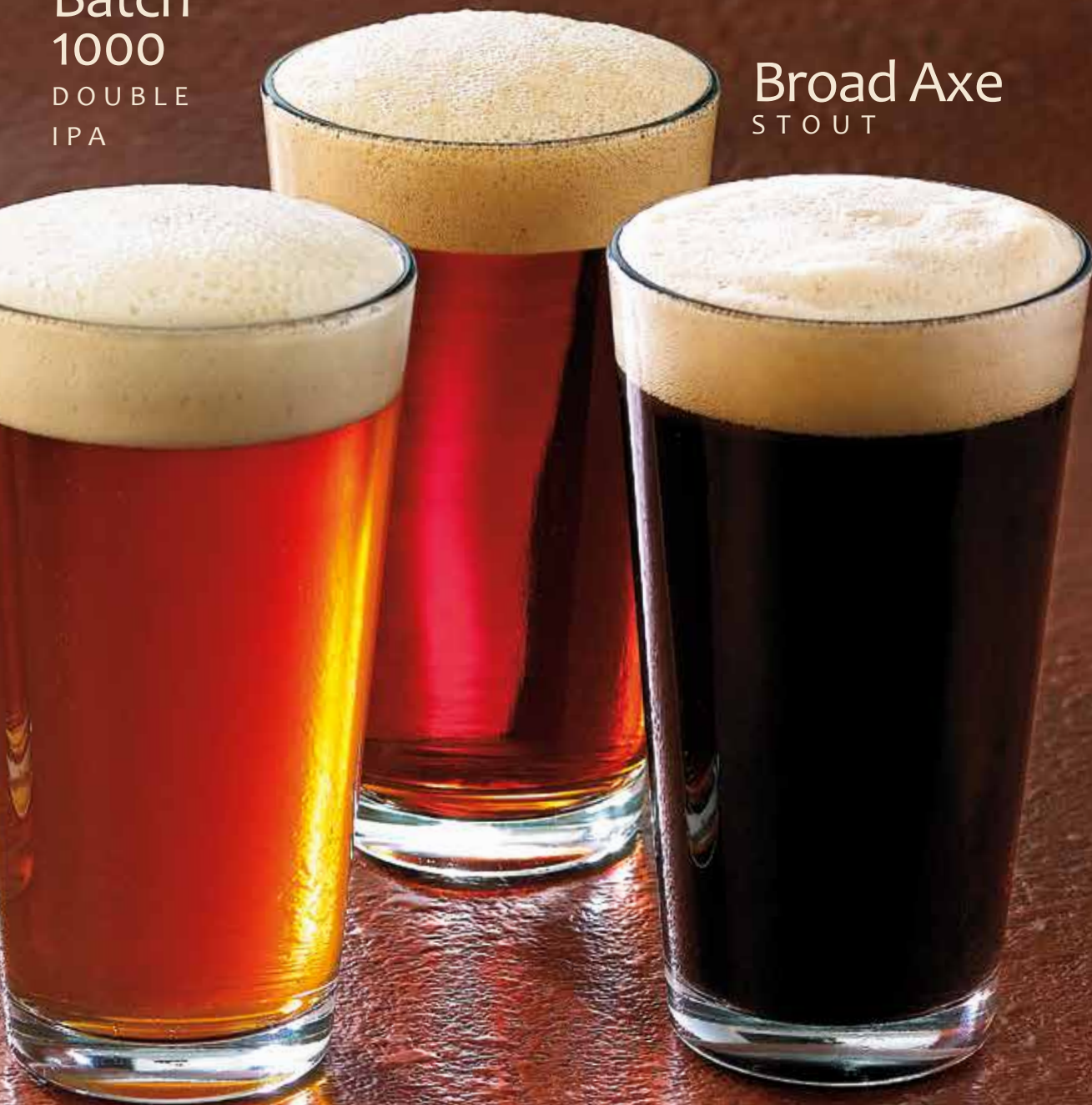
Prices range from 4.50 - 7.00

The Bennie

BOCK

Batch
1000
DOUBLE
IPA

Broad Axe
STOUT



STYLE: **Double India Pale Ale**

COLOR: **Light Copper**

FLAVOR: **Assertively hopped with big citrus notes and hints of pine.**

It may finish with a note of clean citrus and pine, but don't let the lighter color fool you. This is the Duke's big brother. Stronger. Hoppier. A good, two-fisted English Ale.

Served in a Pilsner-style glass.

STYLE: **German Lager**

COLOR: **Deep Garnet**

FLAVOR: **Malty, nutty sweetness and subtle hints of caramel.**

A German-style Lager with a sweet, toasted flavor and rich caramel undertones. Deceptively light, yet full of flavor, our Bock is enjoyed by everyone—light and darker beer fans, equally.

STYLE: **Oatmeal Stout**

COLOR: **Opaque Black**

FLAVOR: **Roasted character, rich and creamy with hints of chocolate and coffee.**

A thick, creamy head sits atop a complex, obsidian and velvety Oatmeal Stout. Roasted malt, coffee and hints of chocolate round out this incredibly smooth and easy-drinking stout.

Try it with dessert!

Specialty brews may vary in size and price. Ask server for more details.

BREW
Mixers

Two Pull

A blend of our Northern and Bennie beers.

Admiral

Our Northern beer softens the flavor and bitterness of our Duke for a refreshing combination.

Black & Tan

Our Duke and Broad Axe Stout mixed together.

Blarney

The Irish and Germans both think it's a bunch of blarney when you mix a concoction of our Bennie and Broad Axe Stout.

3-Headed Monster

With equal portions of Bennie, Duke and Stout, you can have them all without being a three-fisted drinker.

Shandy

A refreshing mixture of Northern and lemonade, or go the British route and substitute lemon-lime soda for the lemonade.

Stout Float

Our Broad Axe Stout pairs up with Marie Brizard Chocolat Royal and vanilla ice cream to make a perfect ending to any meal.

Try the Sampler Platter for 4.95

There's no better way to find your new favorite beer. You'll get smaller portions of our five signature brews (shown above) along with three of our seasonal handcrafted beers. 4.95

FRESH HANDCRAFTED

Cocktails

Modern Watermelon

A refreshing martini with Marie Brizard Watermelon Liqueur and Sobieski Vodka. 9.50

PAMA Pomegranate Mojito

Perfect mix of Bacardi Limón, PAMA Pomegranate Liqueur and mojito essentials. 9.50

Flying Monkey

A sweet blend of Sobieski Cytron Vodka, peach and strawberry schnapps, strawberry purée, and lemonade. 8.00

GC Mojito

Bacardi Limón, simple syrup, soda, Sprite, mint leaves and lime wedges make this drink light and refreshing. 7.00

RumChata White Russian

RumChata, a creamy liqueur with Caribbean Rum, Kahlua and Sobieski Vodka. 6.50

Signature Bloody Mary

A meal on its own! Handcrafted, perfectly spiced Bloody Mary made with Sobieski Vodka. Finished with a celery-salt rim and an assortment of garnishes. 8.50

SOUTHERN

Marvels

Elijah Craig Kentucky Sunset

Beautiful balance of Elijah Craig Small Batch, 12-Year-Old Bourbon Whiskey, chocolate liqueur, orange juice and a house-made honey syrup. 9.00

Maker's Mark Manhattan

This drink is the perfect mix of Maker's Mark Bourbon Whisky and sweet vermouth. 10.00

Jack's Honey Bee

Jack Daniel's, fresh grapefruit juice and our house-made honey syrup. 8.50

ENTICING

Margaritas

PAMA Pomegranate Margarita

PAMA Pomegranate Liqueur, Lunazul Blanco 100% Agave Tequila, triple sec, lime sour, and a squeeze of lime. 9.50

GC Patrón Perfect Margarita

Patrón Silver 100% Blue Agave Tequila, Patrón Citrónge, Premium Orange Liqueur, simple syrup and fresh-squeezed lime juice and lime sour. 11.00

Pineapple Sunrise Margarita

Sauza Gold Tequila, triple sec, pineapple juice, grenadine and lime sour. 8.00

Blue-Berry Margarita

A name that says it all. Made with Sauza Gold Tequila. 8.25



PAMA POMEGRANATE MOJITO



GC PATRÓN PERFECT MARGARITA



ELIJAH CRAIG KENTUCKY SUNSET



SIGNATURE BLOODY MARY

Drink responsibly. Drive responsibly.



JUICY WATERMELON MARTINI



HUNGRY LIKE A WOLF



CHERRY LIME-ADE FAUX-TAIL

DELIGHTFUL
Martinis

Hendrick's, Domaine de Canton and lemon sour, topped with freshly cut cucumbers. 10.50

Grey Goose Vodka, strawberry schnapps, and strawberry purée with a splash of lime sour. 10.00

A Belvedere Vodka martini with a splash of dry vermouth and olive juice. Served with bleu cheese stuffed olives. 10.00

A Bacardi Limón cosmo that must be tried. You won't be disappointed with our twist on the classic. 8.00

Tito's Handmade Vodka, Frangelico, Baileys, Godiva Chocolate Liqueur and cream. 8.50

Sobieski Orange Vodka, fresh squeezed OJ, watermelon purée and cranberry juice. 8.50

Cucumber Gimlet

Grey Goose Strawberry Fields Martini

Belvedere Dirty Martini

City Cosmopolitan

Tito's Chocolate Nut Martini

Juicy Watermelon Martini

FLAVORFUL
Skinnies

Camarena 100% Blue Agave Tequila, triple sec, lite margarita mix, lime and soda. 9.00

Bacardi Wolfberry, blueberry and lemon make this an amazing and lite cocktail. 8.50

A blend of fresh raspberries, lite simple syrup, squeezed lime, Smirnoff Raspberry Vodka and a touch of Sprite. 8.50

Don Q Cristal Rum, lite simple syrup, mint leaves, fresh lime juice and soda. 7.50

Skinny Margarita

Hungry Like a Wolf

Raspberry De-Lite

Supermodel Mojito

Spirited beverages without the spirits.
Each for 3.99

Cabana boy's summer cooler. Lemonade sweetened with strawberry and mango.

Blueberry and mint modernize this classic thirst quencher.

Ran out of lemons at the stand... but we delightfully substituted with cherries and limes.

San Pellegrino Sparkling Water

Proudly serving Coca-Cola and Dr. Pepper products

Faux-Tails

Cabana Cooler

Blueberry Mint Lemonade

Cherry Lime-ade



Red Wines

DRY, LIGHT INTENSITY RED WINES

	GLASS	BOTTLE
Stemmari Pinot Noir Sicily	6.75	25.00
Mirassou Pinot Noir California	7.50	27.00
Artesa Pinot Noir California		40.00
Entwine Merlot California	8.50	32.00
Apothic Red Blend California	8.50	32.00

DRY, MEDIUM INTENSITY RED WINES

	GLASS	BOTTLE
Canyon Road Cabernet Sauvignon California	5.75	21.00
Silver Palm Cabernet Sauvignon North Coast, California	9.75	37.00
Alexander Valley Vineyards Cabernet Sauvignon Alexander Valley, California	12.00	43.00
Beaulieu Vineyard Cabernet Sauvignon Napa Valley, California		45.00
Conquista Malbec Mendoza, Argentina	6.75	25.00
Tamari Malbec Mendoza, Argentina	9.50	36.00
Rutherford Hill Merlot Napa Valley, California		48.00
Newton Claret Napa Valley, California		54.00

Red Sangria Sunset

A blend of red wine, Sprite, fruit juices and fresh fruit.
7.50

White Wines

SPARKLING WINES

	GLASS	BOTTLE
Rotari Brut Split Italy	6.50	
Domaine Chandon Brut Rosé California		39.00
Solletico Prosecco Italy		33.00
Wycliff Brut California		19.00

SWEET WHITE/BLUSH WINES

	GLASS	BOTTLE
Barefoot Moscato California	5.75	21.00
Copper Ridge White Zinfandel California	5.75	21.00
Covey Run Riesling Washington	6.75	24.00

DRY, LIGHT INTENSITY WHITE WINES

	GLASS	BOTTLE
Ecco Domani Pinot Grigio Delle Venezie, Italy	7.00	25.00
Geysers Peak Sauvignon Blanc California	7.50	27.00
Kim Crawford Sauvignon Blanc Marlborough, New Zealand	11.50	42.00
Cliffhanger Pinot Grigio Trentino, Italy	9.00	33.00
Santa Margherita Pinot Grigio Alto Adige, Italy		45.00

DRY, MEDIUM INTENSITY WHITE WINES

	GLASS	BOTTLE
Canyon Road Chardonnay California	5.75	21.00
Wente Morning Fog Chardonnay Livermore Valley, California	7.50	27.00
Kendall Jackson R.V. Chardonnay California	9.25	34.00
La Crema Chardonnay Sonoma Coast, California		43.00
Sonoma-Cutrer Chardonnay Sonoma Coast, California		46.00

White Sangria

A blend of white wine, peach schnapps, triple sec and fruit juices. 7.50





MAPLE PEPPER BACON AND TOMATO FLATBREAD

FIRE ROASTED

Flatbreads

G Maple Pepper Bacon and Tomato

Maple pepper bacon, tomatoes, basil, and a blend of cheeses on a garlic aioli brushed crust. 11.95

BBQ Chicken*

BBQ chicken with cilantro, red onions, and a blend of cheeses. 10.95

Classic Pepperoni

Sliced pepperoni, fresh marinara, basil, and a blend of cheeses. 10.95

Margherita

Sliced tomatoes, fresh marinara and a blend of cheeses. Topped with balsamic glaze, and fresh basil. 10.95

Buffalo Chicken*

Buffalo-tossed chicken, cheese, celery and scallions. Drizzled with bleu cheese dressing. 11.95

Prosciutto Olive

Prosciutto ham, green olives, a blend of cheeses and fresh basil on a garlic aioli brushed crust. 11.95



THE NORTHERN CHEDDAR AND ALE

Soups

4.95 cup 5.95 bowl

The Northern Cheddar & Ale

Creamy Cheddar cheese soup simmered with The Northern.

Baked French Onion

Caramelized onions in a rich beef wine stock. Smothered under melted provolone cheese.

Chicken Noodle Soup

Chicken breast, vegetables, and pasta in a savory broth.

Scratch-made Soup Features

MON	Minestrone
TUES	Turkey Wild Rice Almondine
WED	Tomato Basil
THURS	Cheesy Chicken Tortilla
FRI	Clam Chowder
SAT	Steak & Black Bean Chili

Gluten-free menu available upon request.

G Indicates Chef's suggestion.

*Consumer Advisories - Thoroughly cooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Starters

TO SHARE

- Vodka Mussels*** Sautéed and steamed with garlic and our special vodka sauce. 12.95
- Boneless Wings*** One dozen crispy boneless wings tossed in your choice of mango habañero BBQ, fiery buffalo or Asian glaze. 9.95
- Bone-In Buffalo Wings*** One pound of bone-in jumbo chicken wings tossed in your choice of mango habañero BBQ, fiery buffalo or Asian glaze. 9.95
- Idaho Nachos** Waffle fries topped with Colby Jack cheese, bacon, tomatoes, sour cream and green onions. 10.95
- Pretzels with Cheese Sauce** Baked pretzels served with The Northern cheese sauce. 7.95
- Asian Glazed Shrimp*** Jumbo shrimp tossed in our signature spicy Asian glaze. 12.95
- Spinach Artichoke Dip** Creamy spinach & artichoke dip topped with sun-dried tomato pesto. Served with crispy Parmesan lavosh. 9.95

Salads

- Grilled Asian Chicken Salad*** Chicken breast, cilantro, cabbage, cucumbers, green onions, carrots and diced red peppers, tossed in a fresh sesame-lime dressing. Topped with wonton strips and Szechwan peanut sauce. 12.95
Brew Pairing: The Northern
- Bruschetta Salad*** Chicken breast, mixed greens, bleu cheese crumbles, olives, tomato onion relish, and Parmesan cheese, tossed in balsamic dressing. Served with Caesar Parmesan toasted ciabatta. 12.95
Substitute Steak for 3.95
Add Steak for 5.95
- Chop Salad with Grilled Chicken*** Chicken breast, bacon, tomatoes, banana peppers, green onions, Parmesan, avocado and shredded iceberg, tossed in Italian dressing. 12.95
Brew Pairing: The Northern
- Roasted Beet Salad*** Candied beets, spinach, romaine, mandarin oranges, and red onions. Tossed in mandarin orange vinaigrette with spiced pecans and goat cheese. 11.95



IDAHO NACHOS



SPINACH ARTICHOKE DIP



BRUSCHETTA SALAD WITH CHICKEN

Gluten-free menu available upon request.

G Indicates Chef's suggestion.

Steaks

Steaks are served with a baked potato and fresh green beans garnished with almonds.
Our Bennie Bock or Broad Axe Stout pair well with our steaks.

10 oz. center-cut, Certified Angus Beef® Top Sirloin topped with our garlic butter. 19.95

Grilled Garlic Butter Sirloin*

12 oz. Certified Angus Beef® NY Strip. 27.95

New York Strip*

14 oz. center-cut USDA Choice Ribeye. 26.95

Ribeye* G

8 oz. center-cut USDA Choice filet. 32.95

Center Cut Choice Filet*



Bleu cheese topping 1.95
Sautéed onions and mushrooms 1.95
Crab and hollandaise 4.95

STEAK TOPPINGS

Baked potato Natural-cut fries
Kettle chips Garlic mashed potatoes
Coleslaw Green beans with almonds

SIDE OPTIONS

Seasonal vegetables Asparagus
Sweet potato tots Waffle fries
Loaded baked or mashed Fruit

SIGNATURE SIDES

Upgrade from side for 1.69



Add a cup of soup, dinner salad or small Caesar. 3.95

CHEF'S FAVORITE

Classics

Candied pecan crusted grilled pork chops. Finished with caramel sauce. Served with sweet potato tots and broccoli. 23.95

Candied Pecan Pork Chops* G

We also offer our pork chops with classic BBQ sauce.

Brew Pairing: The Bennie

Slow-roasted in our handcrafted BBQ sauce, served with natural-cut fries and coleslaw.

BBQ Ribs*

Full Rack 23.95 Half Rack 19.95

Brew Pairing: The Bennie

Our special recipe meatloaf on ciabatta bread with bourbon onion sauce, garlic mashed potatoes and crispy onion strings. 16.95 (Contains bacon)

Meatloaf* G

Grilled chicken breast served on wild rice and fresh broccoli, with bruschetta tomatoes, onions and balsamic glaze. 13.95

Mediterranean Chicken*

Brew Pairing: The Northern

12 oz. London broil topped with caramelized onion bourbon sauce. Served with onion strings and garlic mashed potatoes. 19.95

Grilled London Broil*



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SIGNATURE
Seafood & Fish

G Grilled Salmon Oscar*

Atlantic salmon topped with steamed asparagus, lump crab and hollandaise. Accompanied with broccoli and wild rice. 20.95

Brew Pairing: Batch 1000

Simply Grilled Salmon*

Atlantic salmon charbroiled and served with wild rice and fresh asparagus. 16.95

Brew Pairing: The Duke

Fish and Chips*

Northern lager beer-battered walleye fillets. Served with malt vinegar fries, GC coleslaw, and tartar sauce. 15.95

Brew Pairing: The Northern

G Fish Taco Trio*

Blackened tilapia, cilantro-lime cabbage, shredded cheese, tomatoes, and chipotle ranch. Served with black bean and corn salsa. 12.95

Brew Pairing: The Duke

Crispy Shrimp Taco Trio*

Spicy Asian glazed shrimp, lettuce, pico de gallo, cilantro and our Santa Fe cream sauce. Served with black bean and corn salsa. 13.95

Brew Pairing: The Duke



GRILLED SALMON OSCAR



FISH TACO TRIO



GRILLED CHICKEN AND ASPARAGUS LINGUINI

Add a cup of soup 3.95 • Add a dinner salad or small Caesar 3.95 • GC Dip .99

Pastas

G Grilled Chicken and Asparagus Linguini*

Chicken, prosciutto ham, garlic, asparagus, oregano, onions, sun-dried tomatoes, fennel, linguini and basil. 15.95

Brew Pairing: Batch 1000

Cajun Pasta

Chicken, andouille sausage, tomatoes, onions, bell peppers and penne pasta tossed in a creamy Cajun sauce. 15.95
(Contains shellfish)

G Adult Bock Mac & Cheese*

Chicken and penne pasta tossed in our creamy Pepper Jack cheese sauce finished with Bennie Bock beer. Topped with bacon and breadcrumbs. 13.95

Pasta Alfredo with Chicken*

Chicken and linguini tossed in our creamy Alfredo sauce. 12.95

Add shrimp to any pasta dish for 4.95

Gluten-free menu available upon request.

G Indicates Chef's suggestion.

*Served with natural-cut fries, kettle chips or coleslaw, and a pickle.
Substitute pretzel bun for 1.00 • Add avocado or bacon. 1.49*

Certified Angus Beef® Steakburger charbroiled to perfection. Topped with pulled pork, BBQ sauce, Cheddar cheese and onion strings on a pretzel bun. 14.95

Certified Angus Beef® Steakburger topped with our own handcrafted BBQ sauce, shredded Cheddar cheese and crispy bacon. 11.95

Certified Angus Beef® Steakburger seasoned with cracked black peppercorns and topped with melted Cheddar cheese, bacon, creamy bleu cheese dressing and crispy onion strings. 11.95

Certified Angus Beef® Steakburger charbroiled to perfection with American cheese. Served with lettuce, tomato and onion. 9.95

Lean bison burger topped with Pepper Jack cheese and tarragon mayo on a pretzel bun. Served with lettuce, tomato and onion. 13.95

Burgers

“Big Show”  **Burger***

Bedda Chedda Bacon Burger*

Bleu Peppercorn Burger*

GC Classic Cheeseburger*

Bison Burger*

Sandwiches

Crispy Buffalo Chicken Wrap*

BTA

The Overlake 

Chicken Caesar Wrap*

Roasted Prime Rib*

Granite City Reuben

Served with natural-cut fries, kettle chips or coleslaw.

Lightly breaded chicken tossed in buffalo sauce and wrapped with tomatoes, lettuce, celery and bleu cheese. 9.95

Crispy bacon, tomato and avocado with Havarti and Cheddar cheeses. Served on grilled multi-grain bread. 10.95

Mesquite-smoked turkey, bacon, Monterey Jack cheese, tomato and garlic aioli on oat wheat bread. 9.95

Chicken breast, romaine lettuce, tomatoes, and Parmesan cheese tossed in Caesar dressing and wrapped in a flour tortilla. 9.95

Sliced prime rib and provolone cheese on an Italian baguette. Au jus and horseradish on the side. 11.95

Thinly shaved corned beef and pastrami with Swiss cheese, thousand island dressing and our signature coleslaw. Served on rye. 11.95



“BIG SHOW” BURGER



BACON, TOMATO, AVOCADO GRILLED CHEESE



CRISPY BUFFALO CHICKEN WRAP

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LUNCH MENU

Lunch items listed here are the same as our main menu items but are available in smaller portions.
Served from 11 a.m. - 4 p.m., Monday through Saturday.

Sandwiches

Half-sandwich and soup or salad. Served with natural-cut fries, kettle chips, or coleslaw.

BTA

Crispy bacon, tomato and avocado with Havarti and Cheddar cheeses. Served on grilled multi-grain bread. 8.95

The Overlake

Mesquite-smoked turkey, bacon, Monterey Jack cheese, tomato and garlic aioli on oat wheat bread. 8.95

Roasted Prime Rib*

Sliced prime rib and provolone cheese on an Italian baguette. Au jus and horseradish on the side. 10.59

Salads

Includes a cup of soup.

Grilled Chicken and Bruschetta Salad*

Chicken breast, mixed greens, bleu cheese crumbles, olives, tomato onion relish, and parmesan cheese, tossed in balsamic dressing. Served with Caesar Parmesan toasted ciabatta. 9.95
Substitute Steak for 3.95 Add Steak for 5.95

Grilled Asian Chicken Salad*

Chicken breast, cilantro, cabbage, cucumbers, green onions, carrots and diced red peppers, tossed in a fresh sesame-lime dressing. Topped with wonton strips and Szechwan peanut sauce. 9.95

Chop Salad with Chicken*

Chicken breast, bacon, tomatoes, banana peppers, green onions, Parmesan, avocado and shredded iceberg, tossed in Italian dressing. 9.59

LUNCH EXTRAS

Add to any sandwich, burger or entrée

Cup of soup 3.95

Dinner or Caesar salad 3.95

GC Dip .99

Pastas

Pasta Alfredo*

Pasta tossed in our creamy Alfredo sauce. 7.59

With sautéed vegetables 8.59

With chicken 8.59

Adult Bock Mac and Cheese*

Chicken and penne pasta tossed in our creamy Pepper Jack cheese sauce finished with Bennie Bock beer. Topped with bacon and breadcrumbs. 8.59

Burgers

All 1/4 lb. burgers are served with natural-cut fries, kettle chips, or coleslaw, and a pickle.

Bleu Peppercorn Burger*

Certified Angus Beef® Steakburger seasoned with cracked black peppercorns and topped with melted Cheddar cheese, bacon, creamy bleu cheese dressing and crispy onion strings. 7.95

GC Classic Cheeseburger*

Certified Angus Beef® Steakburger charbroiled to perfection with American cheese. Served with lettuce, tomato and onion. 7.95

Bedda Chedda Bacon Burger*

Certified Angus Beef® Steakburger topped with our own handcrafted BBQ sauce, shredded Cheddar cheese, and crispy bacon. 7.95

Favorites

Crispy Shrimp Taco Duo*

Spicy Asian glazed shrimp, lettuce, pico de gallo, cilantro and our Santa Fe cream sauce. Served with black bean and corn salsa. 9.95

Crispy Shrimp Taco Trio* 13.95

Fish Taco Trio*

Blackened tilapia, cilantro-lime cabbage, shredded cheese, tomatoes, and chipotle ranch. Served with black bean and corn salsa. 12.95

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