
GOOSE ISLAND BREWHOUSE

**GOOSE ISLAND BEER COMPANY
WAS BORN IN 1988 WITH A MISSION TO EXCITE
CHICAGO'S BEER LOVERS WITH A FRESH
TAKE ON TRADITIONAL ALES AND LAGERS.
WE LIVE TO EXPERIMENT AND EXPLORE,
CONSTANTLY INNOVATING AND TRYING NEW THINGS.
THIS SAME FRESH THINKING CONTINUES
IN OUR BREWHOUSE KITCHEN.**

**THERE, OUR BREWERS AND CHEFS WORK IN CONSTANT CONVERSATION,
CREATING ELEVATED DINING EXPERIENCES
IN WHICH THE BEER ACCENTUATES
THE FLAVORS IN THE FOOD, AND VICE VERSA.
WE'RE ALWAYS THINKING OF WHAT'S NEXT.
AND LIKE YOU, WE LOVE DISCOVERING A GREAT BEER,
AND GREAT FOOD TO GO WITH IT.**

鹅岛精酿啤酒1988年创立于芝加哥，我们决心以突破常规的优质艾尔啤酒与拉格啤酒，打动芝加哥的啤酒爱好者。我们为尝试与探索而生，始终坚持创新。这一新颖思维在我们精酿酒吧的厨房中得以延续。在这里，酿酒师与厨师紧密合作，使啤酒与美食互相映衬，创造出更为卓著的就餐体验。我们一直着眼未来。和你一样，我们热衷于探索新的精酿佳作，并寻找能与之搭配的美食。

Cheers! 干杯! BEER & FOOD



SHAREABLE & SNACKS

小食及前菜

SOFIE CHARCOAL BATTERED SQUID | 68

索菲竹炭啤酒炸鱿鱼

Served with a sour beer tartar sauce

配以酸啤酒塔塔酱



TURMERIC BATTERED ONION RINGS | 68

姜黄啤酒炸洋葱圈

Served with yogurt aioli

配以酸奶蛋黄酱



PUB FRIES | 88

招牌芝士薯条

Thick-cut fries served with fire melted shredded Cheddar Cheese & Filatta Cheese
厚切薯条配以高达芝士, 弗拉达芝士



ROASTED KIMCHI NACHOS | SMALL 58 / LARGE 98

重型泡菜烤玉米片

Topped with smoked honker kimchi, ragu of beef, served with melted shredded filatta cheese,
on top in sour cream, jalapeno pepper

配熏燃韩式泡菜, 自制牛肉酱蓝, 弗拉达芝士, 酸奶酱, 墨西哥辣椒



IPA FRIED CHICKEN | 78

美式IPA啤酒吧炸鸡

House IPA beers fried chicken drumstick.

Served with waffle fries, spicy maple glazed

自制精酿IPA香炸鸡腿, 配以美式薯格, 香辣枫糖酱



APPLEWOOD SMOKED CHICKEN WINGS | 78

苹果木烟熏鸡中翅

Glazed with Bourbon County Stout BBQ sauce. Served with white Alabama sauce
以BOURBON COUNTY STOUT

以IPA烧烤酱精心腌制, 配以法式蘸酱



- Chef's Recommendation 推荐



- Pork 猪肉



- Nuts 坚果



- Vegetarian 素食



- Spicy 辣

SERVED FROM 17:30 to 22:00 / 菜单供应时间为17:30至22:00

 **CHICAGO PLATTER | SMALL 108 / LARGE 198** 

芝加哥拼盘

Selection of house cured meats, cheeses, pickles and beer bread
自制冷切肉, 芝士, 自制酸菜和啤酒面包

 **AGED CHILEAN WAGYU TARTARE | 148** 

智利和牛塔塔

Served with Sofie bread, house pickles and topped with Honkers smoked egg yolk
配以索菲面包, 自制酸黄瓜和HONKERS烟熏鸡蛋黄

 **HICKORY SMOKED PORK RIBS (500G) | 188** 

烟熏烧烤猪肋排 (500克)

Served with IPA BBQ sauce
配以IPA烧烤酱

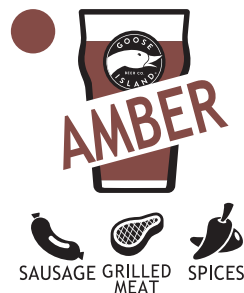
THE BITE IN BEER

啤酒的苦味

In addition to adding aromatics and dryness, hops is the ingredient in beer that provides the bitterness. They are the female flowering cones of the vining hop plant and look like delicate, tiny green pine-cones. Goose Island uses hops chosen from its hop farm in Idaho called Elk Mountain Farms, just minutes from the Canadian border.

除了提升啤酒的香气与干度, 啤酒花也是啤酒苦味的主要来源
它们是蔓生植物啤酒花的雌花果球, 看上去像是小巧精致的绿色松果
鹅岛选用的啤酒花产自位于美加边境的爱达荷州麋鹿山农场。

BEER & FOOD PAIRING



 - Chef's Recommendation 推荐  - Pork 猪肉  - Nuts 坚果  - Vegetarian 素食  - Spicy 辣

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VEGETABLES, GRAINS & LEAVES

新鲜蔬菜及谷物



CAESAR SALAD | 98



凯撒色拉

Crisp romaine leaves, Porter smoked bacon, egg, roasted cherry tomatoes, Parmesan crisp and Gordon ale caesar dressing

鲜脆生菜, 波特烟熏培根, 鸡蛋, 烤樱桃番茄, 配以帕玛森芝士片和精酿啤酒凯撒酱

ADD/加: SMOKED SALMON/烟熏三文鱼 **30**

ADD/加: ROASTED SHREDDED CHICKEN/香烤鸡肉丝 **20**

JOSPER GRILLED STEAK SALAD | 148



JOSPER碳烤牛肉沙拉

Asian authentic style steak strips, crispy tortilla cup, frisee, roast beet, red cabbage. Served with Asian vinaigrette and miso dressing

亚洲风味烤牛肉条, 香脆墨西哥脆饼, 苦苣生菜, 烤红菜头, 紫甘蓝, 配以亚洲风味油醋汁和味噌蛋黄酱



SEARED SESAME AHI TUNA | 128



香煎芝麻金枪鱼沙拉

Africa wheatgrass, fried polenta crouton, sesame soy vinaigrette, saffron aioli

非洲冰草, 意大利玉米豆腐泡, 芝麻酱醋汁, 藏红花蛋黄酱



BURRATA | 138



布拉塔

Served with tomato relish, baby arugula, Africa wheatgrass, Sofie bread, vinegar and charred salt
配以番茄小食, 嫩芝麻菜, 非洲冰草, 索菲面包, 黑醋和烤海盐

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- Chef's Recommendation 推荐



- Pork 猪肉



- Nuts 坚果



- Vegetarian 素食



- Spicy 辣

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* * BORN IN CHICAGO, LOCALLY SOURCED. * *

HEARTY SOUP 汤类

ROYAL OXTAIL SOUP | 88

皇室牛尾汤

Slow-braised beef oxtail, mirepoix and bouquet garni.

Served with whole wheat sourdough, yogurt

慢炖牛尾，精选蔬菜，新鲜香草，配以全麦酸面包和酸奶

ALE BOUILLABAISSSE | 98

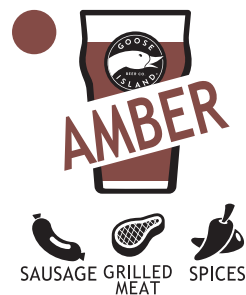
艾尔法式海鲜汤

Line 12 ale supreme tomato based broth, selected fresh of assorted seafood.

Served with whole wheat sourdough, rouille dips

12号线艾尔啤酒番茄汤配混合海鲜，全麦酸面包和红甜椒蛋黄酱

BEER & FOOD PAIRING



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SANDWICHES & BURGER

三明治 & 汉堡

BREWHOUSE BURGER | 118

BREWHOUSE汉堡

Sofie bun, homemade beef patties, cheddar, lettuce, onion, caramelized onion, tomato relish
 索菲面包, 自制牛肉饼, 车打芝士, 焦糖洋葱, 生菜, 洋葱, 番茄果酱

ADD/加: CHUNK OF A BACON/培根 18

OPEN-FACED SMOKED SALMON BAGEL | 98

烟熏三文鱼百吉圈

Sofie bagel, Norwegian smoked salmon, dill cream cheese, pickle, served with arugula salad
 索菲百吉圈, 挪威烟熏三文鱼, 莳萝奶油芝士酱, 酸黄瓜, 配以芝麻菜沙拉

THE CHEESE STEAK | 98

烤牛肉三明治

Cuban Bun, slow roasted beef, king oyster mushroom, gruyere, jalapeno, caramelized onion,
 IPA cheese sauce

索菲软面包, 慢烤牛肉, 杏鲍菇, 古老爷芝士, 墨西哥辣椒, 焦糖洋葱, IPA芝士酱

FIRE ROASTED CHICKEN SANDWICH | 78

火烤阿根廷鸡三明治

Topped with Porter smoked bacon, provolone, caramelized onion, IPA BBQ sauce
 配以烟熏培根, 波瓦洛芝士, 炒洋葱和IPA烧烤汁

REUBEN GRILLED CHEESE | 78

香烤芝士三明治

Sourdough bread, three cheeses, caramelized onion, sauerkraut,
 served with waffle fries and coleslaw

配以酸面包, 三种混合芝士, 焦糖洋葱, 腌酸菜, 配以自制拌菜



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- Pork 猪肉



- Nuts 坚果



- Vegetarian 素食



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CHARRED FLATBREADS

烤扁面包



MARGARITA | 78



玛格丽塔

Mozzarella Cheese, San Marzano tomatoes and basil

马苏里拉芝士, 圣马尔扎诺番茄, 罗勒叶



PROSCIUTTO | 118



帕玛火腿扁面包

Prosciutto ham sliced with San Marzano tomatoes, arugula and Parmesan cheese

帕玛火腿, 圣马尔扎诺番茄, 芝麻菜, 帕马森芝士

DUCK ON CHARCOAL | 98



自酿酒吧扁面包

Duck confit, purple sauerkraut, sautéed peppers and onions, Edam cheese

油焖鸭腿, 紫甘蓝酸菜, 青椒洋葱丝, 红波芝士



SICHUAN SPICY FLATBREAD | 98



四川麻辣扁面包

Sichuan style beef pastrami, Sichuan BBQ sauce, Gruyere cheese, spicy peanut

四川烤牛肉片, 四川烧烤酱, 古老爷芝士, 麻辣花生

BEER & FOOD PAIRING



FISH SALAD DESSERT



CHICKEN SAUSAGE CHEESE



SPICES BACON CHEESE



SAUSAGE GRILLED MEAT SPICES



DRY AGED MEAT CHOCOLATE DESSERT



- Chef's Recommendation 推荐



- Pork 猪肉



- Nuts 坚果



- Vegetarian 素食



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BREWHOUSE SIGNATURE CUTS

鹅岛招牌菜

CHILEAN BONE-IN WAGYU RIBEYE | 1258

带骨和牛肋眼

21-day, dry-aged and hand-butchered. This cut is both flavorful and tender.

Serves 2-4 people and comes with a choice of two sides.

Price by the kilo. Best served medium rare or medium.

鹅岛21天自制熟成带骨和牛肋眼，经21天风干手切，肉质鲜美多汁。

按公斤计价，适合2-4人享用，搭配两款自选配菜。

最佳食用三分或五分熟。

URUGUAYAN M8 WAGYU STRIP STEAK | 688

乌拉圭M8西冷牛排

21-day, dry-aged and hand-butchered. The intense web of fat/marbling and aging process combine for intense richness and flavor.

Serves 2-4 people and comes with a choice of one sides.

Priced by the 500G. Best served medium rare

鹅岛21天自制熟成和牛西冷，经21天风干手切，脂肪和肉在风干过程中行程完美的大理石纹，使其口感层次更加丰富。按500克计价，适合2-4人享用，搭配一款自选配菜。

最佳食用三分熟。

URUGUAYAN M6 TRI-TIP STEAK (300 G) | 338

乌拉圭M6三角牛肉(300克)

The tri-tip was popularized in California but is now more widely marketed. It is also known as a triangle steak or bottom sirloin steak.

Served with charred garlic, charred rosemary and a choice of one side

Best served medium rare

三角肉最先流行于加利福利亚，现在于市场上得到广泛认可，也可以叫三角牛排，或底部牛里脊。

配以樱桃番茄、迷迭香及自选精制配菜一款。

最佳食用三分熟。

BREWHOUSE SAUSAGE PLATTER | SMALL 128 / LARGE 218

鹅岛香肠拼盘

Thuringian, cheese krainer spicy chorizo sausages, served with mashed potato, Sauerkraut, pickle purple cabbage, chicken gravy

烤图林根香肠，烤瑞士芝士香肠，烤西班牙辣香肠，配以自制土豆泥，德国酸菜，紫甘蓝泡菜，浓缩骨汁



- Chef's Recommendation 推荐



- Pork 猪肉



- Nuts 坚果



- Vegetarian 素食



- Spicy 辣

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FIRE ROASTED MEATS & FISH

火烤肉类及鱼类 (主菜)

ARGENTINIAN HEREFORD SKIRT STEAK (300 G) | 298

阿根廷赫里福德牛裙边 (300克)

Served with charred garlic, charred rosemary and a choice of one side.

Best served medium rare or medium.

配以樱桃番茄、迷迭香及自选精制配菜一款。

最佳食用三分或五分熟。

ARGENTINIAN HEREFORD TENDERLOIN (250G) | 298

阿根廷赫里福德牛里脊 (250克)

Served with charred garlic, charred rosemary and a choice of one side

Best served medium or medium well.

配以樱桃番茄、迷迭香及自选精制配菜一款。

最佳食用五分或七分熟。

CEDAR-PLAKED ROAST SALMON | 248

松木板烤三文鱼

Grilled Norwegian fillet rub with spiced blueberries glazed, authentic pineapple salsa and served with roasted lemons

烤挪威三文鱼, 配以南洋菠萝莎莎, 烤柠檬



GOUJUJANG ROASTED ATLANTIC COD | 288

韩式香辣焗大西洋鳕鱼

Roasted radish, roasted pear, Honker Ale Kimchi, pickled ginger bud, black sesame and lime wedge

慢焗冰岛鳕鱼, 以秘制精酿啤酒味增腌制24小时, 配烤樱桃萝卜, 自制泡菜, 姜芽, 黑芝麻, 青柠檬角



312 ALE SKILLET SEAFOOD SEASATION | 428

312 艾尔铁盘烤海洋风情

Hot skillet pan grilled with fresh lobster, king prawn, clams, scallops, mussel, mix in roast wild rice stem, fennel, tomato confit. Served with carrot salsa verde.

铁盘烤新鲜龙虾, 大明虾, 蛤蜊, 鲜贝和青口贝, 配以烤茭白, 茴香根, 油焖番茄, 胡萝卜莎莎



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SIDES

配菜

 **GRILLED ZUCCHINI IN MISO WITH TOMATO SALSA | 68**
蒜香味增酱烤进口节瓜配番茄莎莎

 **CAULIFLOWER AU GRATIN WITH TRUFFLE | 68**
法式烤奶油有机椰花菜配松露酱

 **CHARRED ASPARAGUS WITH TOMATO CONFIT | 68**
香烤芦笋配油焖番茄

 **HONKER ALE SKILLET ASSORTED MUSHROOM | 68**
熏燃艾尔香炒菌菇

  **THE ROASTED SWEET POTATO | 58**
烤红薯

Served with wood-charred garlic, eggplant aioli and charcoal vinaigrette
配烤香蒜，茄子蒜泥蛋黄酱和炭烤调味汁

 **IPA MAC AND CHEESE | 58**
IPA芝士通心粉

 **GREEN SALAD | 48**
田园色拉

 **FRIES | 48**
薯条

IT'S GOOD FOR YOU

喝啤酒的好处

Thanks to a hearty mixture of hops, barley and other grains, beer isn't only naturally probiotic (like any fermented alcohol), but it carries the additional benefit of being an amazing source of B vitamins, cardio-protective folic acid, and bone-strengthening silicone.

得益于啤酒花、大麦和其他谷物的美妙融合，

啤酒不仅仅像其他发酵酒类一样富含天然益生菌，它具有更多的益处：啤酒中蕴含着维生素B、叶酸、硅酮，能起到保护视力、维护心脏健康、强健骨骼的作用。



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DESSERTS

甜品



HONKERS AND BACON BROWNIE | 68



HONKERS 布朗尼

Served with homemade ice-cream, Bourbon bacon bits and caramel almond flakes
配以自制冰激凌, 培根碎和焦糖杏仁碎

BREWHOUSE CHEESE CAKE | 78



啤酒屋芝士蛋糕

Served with seasonal berries
配以季节浆果

PORTER TIRAMISU JAR | 78



波特提拉米苏

Served sweet baby carrot
配以糖浆迷你胡萝卜

LIMITED SELLING - 限量销售



HOMEMADE SWEET RICCOTA | 78



甜蜜蜜里考塔芝士

Served with season fruit compote, poached peach, sea salt cracker
配以季节自制果酱, 糖煮水蜜桃, 海盐脆饼



BOURBON COUNTY STOUT ICE-CREAM CAKE | 88



世博世涛冰淇淋蛋糕

Served with caramelized nutty, BCS Choco sauce
配以焦糖坚果, BCS巧克力酱



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鹅岛精酿啤酒吧

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