

BADERBRÄU



TAP & KITCHEN



SALADS

add chicken 3

CAESAR 10
romaine, caesar dressing, shaved
parm, crouton dust, cracked pepper

SANDWICHES

all sandwiches come with malt chips

REUBEN 14
house-made corned beef, swiss, German dressing,
sauerkraut, marbled rye

GROWN-UP GRILLED CHEESE 12
gruyere, sharp cheddar, muenster, bacon,
red onion jam, tuscan bread

STUFFED PORTOBELLO (v) 13
generous portobello, crumbly blue cheese, tomato confit,
balsamic, shaved red onion & mixed greens, brioche bun

CHICKENCHURRI 13
chimichurri marinated chicken, red cabbage
slaw, cilantro remoulade, brioche bun

BADER BRAT 12
house-made bratwurst, Red Velvet mustard,
sauerkraut, buttered lobster roll

SHAREABLES

PRETZEL BITES 6
house-made pretzels, beer cheese

SOUTH SIDE NACHOS 10
coconut curry pork, beer cheese, pickled red onion,
pickled jalapenos, tortilla chips

SMOKED WINGS 5 for 7
buffalo, schwarz-sriracha, or plain 10 for 13
served with ranch, carrot & celery sticks

HOUSE-MADE HUMMUS 6
tortilla chips, carrot sticks

FLATBREADS

Chickie Parm 10
chicken parmesan, mozzarella,
bruschetta, red sauce

Hangover Killer 11
pepper gravy, sausage, scrambled egg,
cheddar, scallion

Margherita (veg) 10
fresh mozzarella, marinara sauce, sliced
tomatoes, basil

★ KID'S OPTS 5 ★
includes side chips or apple sauce

1/2 cheese flatbread | grilled cheese | mac & cheese

HOME OF THE

MAC & CHEESE WAFFLE

buttermilk dill ranch | buffalo aioli

HALF
7

WHOLE
10

add bacon 2

★ ★ SIDE OPTIONS ★ ★

substitute any sandwich side

potato salad +2

mac & cheese +3

side caesar salad +3

DAILY SPECIALS

HAPPY HOUR | T-F 4PM-6PM

Drafts 4, Half-priced Pretzels

T | ALL DAY

Trivia Night
South Side Combo: South Side Pride pint
& South Side Nachos 10

W | ALL DAY

Bingo Night, Flatbread 5

TH | ALL DAY

Bike Night
Beer & Brat 12

SUN | 12PM-4PM

Radlers & Berliners 3, Waffles 5

OUR STORY

The brewery was founded to revive Chicagoland's original craft beer, a Czech-style pilsener that was popular in the early to mid nineties. Our founder, Rob Sama, used to drink Baderbräu Pilsener, while first learning to homebrew as an undergraduate at the University of Chicago. In 2012, after

hunting down the recipe and yeast strain from the original Baderbräu brewmaster, Rob relaunched the beer, rechristened as Baderbräu Chicago Pilsener. We make lager and wheat beers that are flavorful, crushable, and affordable.

LOVE YOUR BEER™

