



MENU

Deep Dish Pizza
Refreshments / Craft Beer / Quality Fare

500 N. LaSalle St.
Chicago, IL 60654
312-988-4200

www.GINOSEAST.com



GINO'S BREWING CO. DRAFTS

Ask your server about seasonal beers from our brewery.

LASALLE ST. LAGER

This traditional German Helles is brewed with Pilsner, Munich and CaraPils malts. German Magnum hops offer bitterness while German Splat offers noble hop aroma that blends beautifully with the malty, yet crisp balance of this refreshing light lager.

German Helles, 5.2%

10 OZ. 16 OZ.

5 7

WITTE CHICKS DIG ME

This refreshing Belgian style Witbier is brewed with Pilsner and White Wheat malts. Unmalted wheat and flaked oats help round out the body, while sweet orange peel, coriander seed and East Kent Goldings hops offer a floral, earthy and citrusy nose to this hazy ale.

Belgian Witbier, 4.8%

5.50 7.50

BROKEN ENGLISH

English Marris Otter, CaraMunich, and Belgian Special B offer a biscuity sweetness to its rich amber color. The English East Kent Goldings and Challenger hops offer floral and piney notes to the nose with a hint of lemony citrus.

ESB, 5.7%

5.50 7.50

THE GREAT BAM-GINO

A twist on the Cascadian Dark Ale with enough bitterness to satisfy hop heads, yet balanced and drinkable over a few pints. Chinook, Amarillo, and Centennial hops attribute to its citrus and piney nose while Pale, Rye, Special B, and Black Patten malts offer a spicy, yet, full caramely body to this robust version of India Pale Ale.

Rye Cascadian Dark Ale, Brewed In-house, 7.0%

6 8

GPA

Belgian Pilsner and Vienna malts offer a refreshingly clean sweetness. Amarillo and French Aramis hops round out the fruity, spicy characteristics of the blended saison yeast culture.

Belgian Pale Ale, Brewed In-house, 5.9%

5.50 7.50

PINEAPPLE IMPOSTER

English Marris Otter and a touch of CaraHell offer a straight forward malty backbone, while Centennial hops give a moderate yet clean bitterness to the finish. Mosaic hops give the aromatic deception of passion fruit and pineapple to this wonderful pale ale. Drink early, drink often.

American Pale Ale, 6.2%

5.50 7.50

KEEN'S GREENS

Maris Otter Pale and Caramunich malts give all the backbone needed for this tasty, well balanced IPA. Simcoe and Cascade hops were employed to give a resinous citrus nose to satisfy the hop head in all of us. Named after our very own Wednesday night entertainment here at the pub, a man of many talents, Mr. Matt Keen.

American India Pale Ale, Brewed In-House, 5.7%

6 8

PEER PRESSURE

You've heard about them... we've heard about them. After much resistance, and Harden's incessant nagging, we've tried our hand at this hop forward IPA. Maris Otter, and a healthy dose of Pale Wheat and Oats offer the haze, while copious amounts of Amarillo, Citra, and Mosaic hops explode with a juicy, tropical aroma.

Juicy/Hazy India Pale Ale, Brewed In House, 6.5%

5 7.50

SUNDAY FUNDAY

This incredibly refreshing spring saison is made with Pilsner and Rye malts, with a touch of flaked oats for a light creamy body and a slightly hazy appearance. White Grapefruit juice was added to offer a citrus aroma with a touch of acidity on the finish. (This beer can be enjoyed all seven days a week).

Rye Saison with White Grapefruit, Brewed In-House, 4.2%

4.50 6.50

JUST A PILSNER

Pilsner and German Melanoidin malts offer clean and crisp sweetness. Hallertau Gold's give an earthy noble hop profile to this hop forward German lager. No frills, no gimmicks...It's just a good old fashioned Pilsner.

German Pilsner, Brewed In-House, 5.1%

4.50 7

GINO'S BREWERY FLIGHT

A Flight of 4 Gino's Brewing Co. beer

8

GUEST DRAFTS

2 TOWNS CIDERHOUSE

Bad Apple, 2 Towns Ciderhouse, 10.5%

10

5 RABBIT

Rotating Handle, 5 Rabbit Cervecería, Chicago, Illinois 10 oz.

10

7/11/2018

BOTTLE BEER

BELGIAN + SOUR BEERS

TROUBLESOME <i>Gose, Off Color Brewing, Chicago, Illinois, 4.3%, 12 oz.</i>	7
RODENBACH GRAND CRU <i>Flanders Red Ale, Brouwerij Rodenbach, Roeselare, Belgium, 6.0%, 11.2 oz.</i>	15
PETRUS AGED ALE 11:7 <i>Belgian Pale Ale, De Brabandere, Belgium, 7.3%, 12 oz.</i>	14
LINDEMANS PECHE <i>Fruit Lambic, Brouweij Lindemans, Belgium, 2.5%, 12 oz.</i>	17
ECHE KRIEKENBIER <i>Flanders Red Ale, Brouwerij Verhaeghe, Belgium, 6.8%, 12 oz.</i>	20
NOON WHISTLE SWANKY SMACK <i>Flanders Red Ale, Noon Whistle Brewing, Illinois, 5.0%, 12 oz.</i>	9
XV (✓225 SAISON) <i>Saison/Farmhouse Ale, BFM (Brasserie des Franches-Montagnes) , Switzerland, 5.0%, 12 oz.</i>	30
LILIKO'I KEPOLO <i>Witbier, Avery Brewing Company, Colorado, 5.6%, 12 oz.</i>	9
LE TUB <i>Saison/Farmhouse Ale, Whiner Beer Company, Illinois, 6.6%, 12 oz.</i>	9
COLETTE <i>Saison/Farmhouse Ale, Great Divide Brewing Company, Colorado, 7.3%, 12 oz.</i>	7
ST. FEUILLIEN <i>Saison/Farmhouse Ale, Brasserie St. Feuillien, Belgium, 6.5%, 12 oz.</i>	7

GLUTEN FREE + NON-ALCOHOLIC

LAKEFRONT NEW GRIST <i>(Gluten Free)</i> <i>Pilsner, Lakefront Brewery, Milwaukee, Wisconsin, 5.75%, 12 oz.</i>	6
ACE PEAR CIDER <i>Pear Cider, California Cider Company, Sebastopol, California, 5.0%, 12 oz.</i>	7
VANDERMILL <i>(Gluten Free)</i> <i>Seasonal, Vander Mill Ciders, Spring Lake, Michigan, 16 oz.</i>	8
EINBECKER NON-ALCOHOLIC <i>Non-Alcohol, Einbecker Brauhaus AG, Einbeck, Germany, 0.5%, 11.2 oz.</i>	6

WINE

SPARKLING

PROSECCO *Zardetto 'Private Cuvee', NV, Veneto, Italy*

MOSCATO *Tintero Mocasto d'Asti, 2015, Piedmont, Italy (375 ml)*

ROSE *Graham Beck, Brut, NV, Western Cape, South Africa*

GL/BTL

9/34

18

9/40

WHITE

RIESLING *Clean Slate, 2016, Mosel-Saar-Ruwer, Germany*

SAUVIGNON BLANC *Giocato, 2015, Goriška Brda, Slovenia*

CHARDONNAY *Bogle, 2015, Monterey, California*

PINOT GRIGIO *Elena Walch 'Prendo', 2015, Alto Adige, Italy*

ROSE *Bernard Griffin 'Rob's Blend' Rose, 2016, Columboa Valley, Washington*

GL/BTL

9/34

9/34

9/34

9/34

9/32

RED

PINOT NOIR *Kris, 2015, Trentino, Italy*

CHIANTI *Poggio Vignoso DOCG, 2015, Toscana, Italy*

SUPER TUSCAN *Antonio Sanguineti 'Maestro', 2014, Tuscany, Italy*

MALBEC *Altos las Hormigas, 2015, Mendoza Argentina*

MONTEPULCIANO D'ABRUZZO *Vigneti del Sole, 2016, Abruzzo, Italy*

MERLOT *Cannonball, 2014, California*

CABERNET SAUVIGNON *Buried Cane, 2015, Columbia Valley, Washington*

GL/BTL

10/42

9/35

12/48

9/34

9/32

9/34

10/35

**Vintages may vary, please ask your server for details*

APPETIZERS

HOMEMADE MOZZARELLA STICKS <i>Hand-rolled mozzarella sticks, marinara</i>	8
HOMEMADE SPINACH MOZZARELLA STICKS <i>Hand-rolled spinach and mozzarella sticks, marinara</i>	8
BUFFALO MOZZARELLA STICKS <i>Hand-rolled mozzarella sticks, spicy buffalo sauce, carrot and celery sticks, ranch or giardiniera ranch</i>	9
PIZZA BREADSTICKS <i>Warm breadsticks, garlic butter, mozzarella, pepperoni, marinara, giardiniera ranch</i>	8
CALAMARI <i>Crispy hand-battered calamari, zucchini, and lemon pieces, pickled Fresno chiles, marinara</i>	12
SPINACH ARTICHOKE DIP <i>Creamy spinach artichoke dip, chopped kale, toasted panko, carrot sticks, tortilla chips</i>	11
CHICKEN WINGS <i>Juicy chicken wings, buffalo or spicy BBQ sauce, fries, carrot and celery sticks, ranch or blue cheese dressing</i>	12
CHARRED BRUSSELS SPROUTS <i>Crispy Brussels sprouts, pancetta, garlic, panko</i>	8
MUSSELS <i>Mussels, herb cream broth, panko, garlic bread</i>	12
HUMMUS PLATE <i>Homemade hummus, kalamata olives, carrot sticks, cucumber slices, cherry tomatoes, arugula, radish, warm pita</i>	9
FAMILY PLATTER <i>Spinach sticks, mozzarella sticks, pizza breadsticks, spinach artichoke dip, homemade hummus, pita, tortilla chips, carrot sticks, cherry tomatoes, cucumber slices, marinara, ranch or giardiniera ranch</i>	25

SALADS

Available salad dressings: balsamic vinaigrette, blue cheese, Caesar, spicy Caesar, ranch, raspberry vinaigrette, red wine vinaigrette, Gino's house dressing.

	SIDE	ENTREE	FAMILY STYLE* (serves 4-6)
KALE CAESAR <i>Romaine, green kale, radishes, toasted panko breadcrumbs, shaved romano, pizza croutons, choice of Caesar or spicy Caesar dressing</i>	5	11	22
ANTIPASTI <i>Shredded lettuce, basil, mozzarella, sopressata, cherry tomatoes, red onions, artichoke hearts, campanelle pasta, parsley, pepperoncini, red wine vinaigrette</i>	-	12	24
CAPRESE PASTA <i>Campanelle pasta, basil pesto, red onions, arugula, cherry tomatoes, basil, fresh mozzarella, balsamic glaze</i>	-	11	22
HARVEST <i>Shredded lettuce, arugula, Granny Smith apples, radishes, white cheddar, candied walnuts, dried cranberries, parsley, Gino's house dressing</i>	-	11	22
GINO'S HOUSE SALAD <i>Romaine, arugula, kalamata olives, cherry tomatoes, red onions, pizza croutons, choice of dressing</i>	4	8	16

DEEP DISH PIZZA

	SM <i>4 slices</i>	MED <i>6 slices</i>	LG <i>8 slices</i>
MEATY LEGEND <i>Pepperoni, Italian sausage, Canadian bacon, bacon</i>	26	32	36
CHICAGO FIRE <i>Hot & spicy patty-style sausage, fire roasted red peppers, red onions</i>	25	31	35
JALAPENO BLUE <i>Bacon, blue cheese, Italian sausage, blue cheese & bacon stuffed jalapeños</i>	25	31	35
GINO’S SUPREME <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	25	31	35
CHI-TALIAN STALLION <i>Italian beef, roasted sweet peppers, giardiniera</i>	25	31	36
SPINACH MARGHERITA <i>Spinach, cherry tomatoes, fresh mozzarella, basil</i>	22	26	29
BUFFALO CHICKEN <i>Buffalo sauce, ranch, blue cheese crumbles, chopped red onion, crispy buffalo chicken, celery and carrot relish</i>	23	27	30
BURGER AND FRIES <i>Ground beef, chopped onions, tomato slices, dill pickle chips, shredded lettuce, french fries, thousand island dressing</i>	25	31	35
RATATOUILLE <i>Spiced eggplant and zucchini slices, garlic, tomato slices, toasted panko, basil, lemon</i>	23	26	29

THIN CRUST PIZZA

	MED <i>serves 2-3 people</i>	LG <i>serves 3-4 people</i>	XL <i>serves 4-5 people</i>
MEATY LEGEND <i>Pepperoni, Italian sausage, Canadian bacon, bacon</i>	22	26	29
CHICAGO FIRE <i>Hot & spicy sausage, fire roasted red peppers, red onions</i>	21	25	28
RATATOUILLE <i>Spiced eggplant and zucchini slices, garlic, tomato slices, toasted panko, basil, lemon</i>	19	23	26
DIAVOLA <i>Spicy pepperoni, basil, white truffle oil</i>	18	22	25
BURGER AND FRIES <i>Ground beef, chopped onions, tomato slices, dill pickle chips, shredded lettuce, french fries, thousand island dressing</i>	22	26	29
GINO’S SUPREME <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	21	25	28
CHI-TALIAN STALLION <i>Italian beef, roasted sweet peppers, giardiniera</i>	22	26	29
SPINACH ARTICHOKE <i>White sauce, spinach cheese blend, chopped artichoke hearts, lemon (no tomato sauce)</i>	19	23	26
BUFFALO CHICKEN <i>Buffalo sauce, ranch, blue cheese crumbles, chopped red onion, crispy buffalo chicken,celery and carrot relish (no tomato sauce)</i>	21	25	28

BUILD YOUR OWN PIZZA

	SM <i>4 slices</i>	MED <i>6 slices</i>	LG <i>8 slices</i>
DEEP DISH <i>Additional toppings</i>	17 2.75	22 3.25	26 3.5
	MED <i>serves 2-3 people</i>	LG <i>serves 3-4 people</i>	XL <i>serves 4-5 people</i>
THIN CRUST <i>Additional toppings</i>	17 2.75	21 3	24 3.25

ADDITIONAL PIZZA TOPPINGS		
CHEESE <i>Extra mozzarella, fresh mozzarella, cheddar, blue cheese</i>	VEGGIES <i>Onions, red onions, caramelized onions, green peppers, roasted sweet peppers, fresh garlic, artichoke hearts, black olives, green olives, sliced tomatoes, spinach*, jalapeños, mushrooms, pineapple, fresh basil, zucchini, roasted eggplant, roasted red peppers, giardiniera</i>	MEAT <i>Pepperoni, spicy pepperoni, Italian sausage, spicy sausage, patty sausage (deep dish only), roasted chicken, bacon, Canadian bacon, anchovies, Italian beef, ground beef</i>

SOUPS

GINO’S SMOKED SAUSAGE CHILI

Smoked sausage, black beans, kidney beans, mixed vegetables, spices, tortilla chips
Add cheddar, sour cream, or chopped red onions for **50¢** each

6

MINESTRONE

Italian vegetable soup, noodles, pesto

5

SANDWICHES + PLATES

All sandwiches are served with choice of chips, fries, side salad or side Caesar salad

SMOKIN’ TURKEY APPLE

Thinly sliced smoked turkey, mozzarella, green apples, field greens, honey mustard, toasted whole wheat bread

11

CHICKEN PARMESAN

Crispy fried chicken breast, marinara sauce, melted mozzarella cheese, roasted cherry tomatoes, garlic bread, basil

11

VEGGIE GARDEN FOCACCIA

Olive tapenade, fresh spinach, artichoke, tomato, roasted zucchini, mozzarella, tomato focaccia

9

HOT ITALIAN

Ham, locally cured salami, spicy pepperoni, melted mozzarella, lettuce, tomato, thinly sliced red onion, mayo, red wine vinaigrette, garlic bread

10

ITALIAN BEEF

Italian beef, roasted sweet peppers, giardiniera, au jus, French bread

12

SPAGHETTI MARINARA

Spaghetti, marinara sauce, Romano cheese, basil
Add roasted chicken **5**, breaded chicken **5**, bacon **2**, mixed veggies **4**

11

FETTUCCINE ALFREDO

Fettuccine, alfredo sauce, Romano cheese
Add roasted chicken **5**, breaded chicken **5**, bacon **2**, mixed veggies **4**

12

ZUCCHINI SPIRAL PASTA

Zucchini noodles, pesto, mushrooms, cherry tomatoes, Romano

11

BUFFALO CHICKEN MAC & CHEESE

Hot Buffalo chicken, cheddar mac

12

DESSERTS

DEEP DISH BROWNIE

Warm, gooey brownie, Vanilla ice cream

6

COOKIES

Choice of sugar cookie or double chocolate white chocolate chip Oreo cookie. Served individually or half a dozen.

1.50
/6

TIRAMISU

Mascarpone custard layered with whipped cream, rum and coffee soaked ladyfingers

7

CHOCOLATE CAKE

Rich layered chocolate cake with chocolate frosting

7

\$7.25

LUNCH SPECIAL

**1 MINI DEEP DISH PIZZA
OR SANDWICH
CHOICE OF SIDE
DRINK**

**LUNCH SPECIAL VALID
MON-FRIDAY 11AM-2PM***

*OFFER CAN VARY BASED ON LOCATION
BLACKOUT DATES APPLY



**WANT TO GO
DEEPER?
ASK US HOW.
#DEEPAF**

**HAPPY
HOUR**

MONDAY-FRIDAY | 3-6PM

\$3 GINO'S DRAFTS

\$4 WELL MIXERS & WINE

\$5 APPETIZERS

