



# MENU

*Deep Dish Pizza*  
*Refreshments / Craft Beer / Quality Fare*

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

[www.GINOSEAST.com](http://www.GINOSEAST.com)



# GINO'S BREWING CO. DRAFTS

Ask your server about seasonal beers from our brewery.

10 OZ.

16 OZ.

## 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%

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

8/10/2018

# BOTTLE BEER

## BELGIAN + SOUR BEERS

**TROUBLESOME**  
*Gose, Off Color Brewing, Chicago, Illinois, 4.3%, 12 oz.*

7

**RODENBACH GRAND CRU**  
*Flanders Red Ale, Brouwerij Rodenbach, Roeselare, Belgium, 6.0%, 11.2 oz.*

15

**PETRUS AGED ALE 11:7**  
*Belgian Pale Ale, De Brabandere, Belgium, 7.3%, 12 oz.*

14

**LINDEMANS PECHE**  
*Fruit Lambic, Brouweij Lindemans, Belgium, 2.5%, 12 oz.*

17

**ECHE KRIEKENBIER**  
*Flanders Red Ale, Brouwerij Verhaeghe, Belgium, 6.8%, 12 oz.*

20

**LILIKO'I KEPOLO**  
*Witbier, Avery Brewing Company, Colorado, 5.6%, 12 oz.*

9

**LE TUB**  
*Saison/Farmhouse Ale, Whiner Beer Company, Illinois, 6.6%, 12 oz.*

9

**COLETTE**  
*Saison/Farmhouse Ale, Great Divide Brewing Company, Colorado, 7.3%, 12 oz.*

7

**ST. FEUILLIEN**  
*Saison/Farmhouse Ale, Brasserie St. Feuillien, Belgium, 6.5%, 12 oz.*

7

## GLUTEN FREE + NON-ALCOHOLIC

**LAKEFRONT NEW GRIST** *(Gluten Free)*  
*Pilsner, Lakefront Brewery, Milwaukee, Wisconsin, 5.75%, 12 oz.*

6

**ACE PEAR CIDER**  
*Pear Cider, California Cider Company, Sebastopol, California, 5.0%, 12 oz.*

7

**VANDERMILL** *(Gluten Free)*  
*Seasonal, Vander Mill Ciders, Spring Lake, Michigan, 16 oz.*

8

**EINBECKER NON-ALCOHOLIC**  
*Non-Alcohol, Einbecker Brauhaus AG, Einbeck, Germany, 0.5%, 11.2 oz.*

6

# WINE

## SPARKLING

	GL/BTL
<b>PROSECCO</b> <i>Zardetto 'Private Cuvee', NV, Veneto, Italy</i>	<b>9/34</b>
<b>MOSCATO</b> <i>Tintero Mocasto d'Asti, 2015, Piedmont, Italy (375 ml)</i>	<b>18</b>
<b>ROSE</b> <i>Graham Beck, Brut, NV, Western Cape, South Africa</i>	<b>9/40</b>

## WHITE

	GL/BTL
<b>RIESLING</b> <i>Clean Slate, 2016, Mosel-Saar-Ruwer, Germany</i>	<b>9/34</b>
<b>SAUVIGNON BLANC</b> <i>Giocato, 2015, Goriška Brda, Slovenia</i>	<b>9/34</b>
<b>CHARDONNAY</b> <i>Bogle, 2015, Monterey, California</i>	<b>9/34</b>
<b>PINOT GRIGIO</b> <i>Elena Walch 'Prendo', 2015, Alto Adige, Italy</i>	<b>9/34</b>
<b>ROSE</b> <i>Bernard Griffin 'Rob's Blend' Rose, 2016, Columboa Valley, Washington</i>	<b>9/32</b>

## RED

	GL/BTL
<b>PINOT NOIR</b> <i>Kris, 2015, Trentino, Italy</i>	<b>10/42</b>
<b>CHIANTI</b> <i>Poggio Vignoso DOCG, 2015, Toscana, Italy</i>	<b>9/35</b>
<b>SUPER TUSCAN</b> <i>Antonio Sanguineti 'Maestro', 2014, Tuscany, Italy</i>	<b>12/48</b>
<b>MALBEC</b> <i>Altos las Hormigas, 2015, Mendoza Argentina</i>	<b>9/34</b>
<b>MONTEPULCIANO D'ABRUZZO</b> <i>Vigneti del Sole, 2016, Abruzzo, Italy</i>	<b>9/32</b>
<b>MERLOT</b> <i>Cannonball, 2014, California</i>	<b>9/34</b>
<b>CABERNET SAUVIGNON</b> <i>Buried Cane, 2015, Columbia Valley, Washington</i>	<b>10/35</b>

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

# APPETIZERS

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

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

DEEP DISH PIZZA

	9"	12"	DEEPAF
MEATY LEGEND	26	32	36
Pepperoni, Italian sausage, Canadian bacon, bacon			
CHICAGO FIRE	25	31	35
Hot & spicy patty-style sausage, fire roasted red peppers, red onions			
GINO’S SUPREME	25	31	35
Pepperoni or Italian sausage, onions, green peppers, mushrooms			
SPINACH MARGHERITA	22	26	29
Spinach, cherry tomatoes, fresh mozzarella, basil			
BUFFALO CHICKEN	23	27	30
Buffalo sauce, ranch, blue cheese crumbles, chopped red onion, crispy buffalo chicken, celery and carrot relish			
BURGER AND FRIES	25	31	35
Ground beef, chopped onions, tomato slices, dill pickle chips, shredded lettuce, french fries, thousand island dressing			
RATATOUILLE	23	26	29
Spiced eggplant and zucchini slices, garlic, tomato slices, toasted panko, basil, lemon			

THIN CRUST PIZZA

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

BUILD YOUR OWN PIZZA

	9"	12"	DEEPAF
DEEP DISH	17	22	26
Additional toppings	2.75	3.25	3.5
	MED serves 2-3 people	LG serves 3-4 people	XL serves 4-5 people
THIN CRUST	17	21	24
Additional toppings	2.75	3	3.25

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

# 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

All sandwiches are served with choice of fries, side house salad, or side kale caesar salad.

## CHICKEN PESTO

Sourdough, pesto grilled chicken, fresh mozzarella, tomato, arugula, mayonnaise

10

## EAT YOUR VEGGIES

Sourdough, hummus, grilled zucchini, fresh mozzarella, tomato, arugula, radishes, spicy Caesar dressing

9

## HOT ITALIAN HERO

Sourdough, spicy casalingo, soppressata, Canadian bacon, mozzarella, tomato, red onion, lettuce, giardiniera, mayonnaise

10

# DESSERTS

## COOKIES

### GINO’S SIGNATURE COOKIE

Chocolate cookie, white chocolate chips, Oreo cookie chunks

### RAINBOW PARTY COOKIE

Chocolate chips, white chocolate chips, and rainbow sprinkles

Served individually  
or half a dozen.

1.50/6

## TIRAMISU

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

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**

