

## Desserts

**Carol's Chocolate Chip Cookie** chocolate sauce, vanilla ice cream \$7

**Reese's Bread Pudding** caramel-peanut butter sauce, ice cream \$7

### SATURDAY & SUNDAY

SERVED UNTIL 3:00 pm

**Spent Grain Pancakes** \$9  
piece brewery spent grain, bourbon-stout-chocolate syrup, bananas, powdered sugar

**Fat Man in the Bathtub** \$9  
sliced beer brat fried in waffle batter, vermont maple syrup

**Links Breakfast Sandwich** \$10  
italian sausage, roasted peppers, scrambled eggs, beer-cheese sauce

**Chorizo Horny** \$11  
chorizo, over easy egg, bacon mayo, spinach, cheddar, bacon-cheddar biscuit

**Biscuits & Gravy** \$9.5  
bacon-cheddar biscuit, rosemary italian sausage gravy, cheddar & bacon

**Fried Fish Po'Boy** \$11  
lake perch, lemongrass mayo, slaw, fried jalapenos, served with fries & dip

**Hash Enough For You** \$11  
steak & ale link, potatoes, pepper, onions, cheddar, topped with 2 sunny side up eggs

**Brunch You in the Fry - built to share** \$10  
handcut fries, sausage gravy, goat cheese, roasted peppers, pickled jalapenos

**Monday** Links Burger Day (cheddar, beer onions, bacon mayo) + Fries & Dip \$9

**Tuesday** 20% off Large Bottles, Buried Alive Fries & Smoked Meat Board

**Wednesday** Mac & Cheese Day. Choice of Beer Mac or Chef Prep \$9

**Thursday** Beef Day: talian Beef, Beef & Cheddar or BBQ + Fries & Dip \$9

**Friday** Fresh Lake Perch + Potato Pancake + Fries + Slaw + Tartar \$14

**Sunday** Wings: Buffalo, Sweet Chile, BBQ, Ginger-Soy + Ranch or Blue Cheese \$10

Book Your Private Event  
[DrinkCraftBeer@LinksTaproom.com](mailto:DrinkCraftBeer@LinksTaproom.com)



1559 N. Milwaukee  
773-360-7692

## Hours

### KITCHEN

Monday - Wednesday 11:30 - 11:00 pm  
Thursday, Friday & Saturday 11:30 - 1:00 am  
Sunday 10:30 am - 11:00 pm

Direct Access To Our Beer List

121115



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noun

1.

minced pork, beef, or other meats, often combined, together with various added ingredients and seasonings, usually stuffed into a prepared intestine or other

## Starters

<b>Beer Cheese Soup</b> pretzel bread stick	\$7
<b>Chili</b> ground beef, red beans, cheddar, sour cream & fritos	\$7
<b>French Onion Soup</b> crouton, swiss cheese	\$7
<b>Fried Pickle</b> with 1 dip	\$6
<b>Classic Curds</b> with 1 dip	\$9
<b>Curds of a Feather</b> duck confit, duck butter, fried rosemary & truffle mayo	\$11
<b>Spicy Hummus</b> white beans, garlic, giardiniera, pretzel crisps	\$8
<b>Trout. Trout. Let it all Out</b> house smoked trout dip, pretzel crisps	\$8
<b>Baked Empanadas(2)</b> chorizo, potato, pigeon peas, cotija, jalapeno ranch	\$8.5
<b>Split Open &amp; Smelt</b> great lakes smelt, tartar sauce & wasabi mayo	\$8
<b>Jumbo Soft Pretzel</b> with 2 dips	\$9
<b>Beer Mac &amp; Cheese</b> beer brat, beer onions, beer cheese & jalapeños	\$13
<b>**Smoked Meat &amp; Cheese Board**</b> smoked chorizo, chicken & polish + herbed goat, asiago, roquefort + house mustards + pretzel crisps	\$17
<b>Cup o' Slaw</b> famous creamy or Oh tequila! vinegar	\$4
<b>Pasta Salad</b> roasted peppers, sundried tomato, olives, feta, cucumber, lemon vin	\$8
<b>Wicker Park Caesar</b> parmesan, white anchovy, croutons, PBR dressing	\$8 \$12
<b>Garbage Salad</b> spinach, romaine, bacon, pasta, roasted peppers, bleu cheese, cucumber, croutons, cherry peppers	\$9 \$13
<b>AchTuna Baby</b> teriyaki glazed tuna, mesclun greens, sunflower seeds, cucumber, pineapple, citrus-sesame dressing	\$14
*** Add A Classic Link or Blackened Chicken Breast To Any Salad \$5	
Dressings: PBR Caesar • Jalapeno Ranch • Tequila Vinaigrette Bleu Cheese • Lemon Vinaigrette • Balsamic • Basil-Pesto	

### Hand Cut Fries

Small + 1 dip \$3.5      Large + 2 dips \$6.5

**Buried Alive Fries \$10**

chorizo sausage, bacon, cheddar, green onion, giardiniera + 2 dips

**Brunch You In The Fry \$10 (sat & sun brunch)**

sausage gravy, goat cheese, roasted peppers, pickled jalapenos

**Classic Links \$8.75**

**CHOOSE A MUSTARD & A TOPPING (extra toppings add .60)**

<b>Chicago Steak &amp; Ale</b> sirloin, bacon, bell's amber, horseradish
<b>Bratwurst</b> veal, pork shoulder, toasted warm spices, whole milk
<b>Sweet Italian</b> pork shoulder, red wine vinegar, fennel, italian herbs
<b>3 Chile Chorizo</b> pork shoulder, jalapeño, chipotle, habanero
<b>Smoked Polish</b> pork shoulder, sea salt, garlic, stone ground mustard
<b>Chicken</b> chicken, lemon, garlic, rosemary, fennel (*pork casing*)
<b>Chicken Parmesan</b> parmesan, beerinara, side giardiniera (*pork casing*)
<b>Vegan</b> portobello mushroom, black beans, tamari soy, e.v.o.o.

### Mustards

HONEY • JALAPEÑO • STOUT • DIJONAISE • CHERRY GRAIN

### Toppings

Beer Onions • Giardiniera • Roasted Peppers • Fried Shallots • Beerinara  
Creamy Slaw • Oh Tequila! Vinegar Slaw • Warm Bacon "Kraut"  
Chili (add \$1) • Sausage Gravy (Sat & Sun til 3)

### Rotation Jam

<b>Free Fallin'</b> (*pork casing*) pork, chicken, medjool date & pumpkin seed, molasses mustard, swt potato crisps, pepitos & arugula	\$10
<b>BiSon of a Son of a Sailor</b> (*pork casing*) bison, jalapeno & cheddar link, smoked tomato-onion jam, white bbq, fried jalapeno rings	\$12
<b>My Big Fat Greek Sausage</b> (*pork casing*) lamb link, tomato, cucumber & onion, roasted pepper, feta, tzatziki, grilled flatbread	\$11
<b>Duck Your Face</b> (*pork casing*) duck & pistachio link, topped with duck confit, truffle mayo & parsley	\$12
<b>Strut Your Stuff-ing</b> herb stuffing wrapped turkey link, mushroom gravy, habanero-cranberry dip, mashed potatoes	\$14
<b>FOBABrat</b> dragons milk barrel aged beer brat, mushroom & onion ragout, stout mustard, aged roquefort	\$10

### Dips

YEM Sauce • Beerinara • Bourbon BBQ • White BBQ • Basil Pesto Mayo  
Bacon Maple Mayo • Chile Mango • Wasabi Mayo • Jalapeño Ranch  
Honey Mustard • Bleu Fondue • Spicy Cheddar • Goat Cheese Garlic