

Taproom



Offerings

DRAFT

CANS

ALL
1/2 PINTS

\$4

*5 FOR 8% & OVER

ALL
PINTS

\$6

*7 FOR 8% & OVER

SAMPLES? TASTERS? FLIGHTS?

Nope

Research has proven you can't get to know a beer in less than 8 ounces; some require the full pint. So put on your beer-drinkin' pants and commit.

HOUSE PINT
CANS

\$6

FOR HERE

HOUSE PINT
4-PACKS

\$10.99

TO-GO ONLY

House Beer

DRAFT & CAN EXAMPLES OF WHAT WE CAN DO

TAP	OFFERING	DRAFT				CANS				TAP	OFFERING	DRAFT				CANS							
		1/2	FULL	PINT	4PK	1/2	FULL	PINT	4PK			1/2	FULL	PINT	4PK	1/2	FULL	PINT	4PK				
01	GCBC German-Style Helles Lager ABV 5.5% IBU 18 Approachable, well-balanced and lightly hopped for a crisp finish, this German-style helles lager is the easy-drinking tuxedo t-shirt of beer: perfect for all occasions.	✓	✓	✓	✓	02	GCBC German-Style Pils ABV 5.3% IBU 30 A white pepper and bright green nose from Tettnanger hops, matched by a lingering, spicy hop bite define this light bodied and refreshing German-style pilsner.	X	✓	✓	✓	03	GCBC German-Style Heller Bock Seasonal ABV 7.3% IBU 25 Decoction mashing yields a bright honey-caramel nose, sunny golden color and frothy head in this pale, malty German-style bock, with a little extra on the ABV.	✓	✓	✓	✓	04	GCBC German-Style Hefeweizen Seasonal ABV 5.6% IBU 18 Subtle banana aromas are effortlessly balanced by citrus notes from Mandarina hops, with a smooth, refreshing mouthfeel that finishes crisp and clean.	X	✓	✓	✓

Client Beer

DRAFT ONLY EXAMPLES OF WHAT WE DO FOR OUR CLIENTS

TAP	OFFERING	1/2	FULL	TAP	OFFERING	1/2	FULL
05	Begyle (Chicago) Blonde Blonde Ale ABV 5.4% IBU 20 A clean and balanced blonde ale brewed with locally sourced Midwestern honey yields subtle fruity notes and a dry finish.	✓	✓	06	Begyle Crash Landed American Pale Wheat Ale ABV 7.0% IBU 62 An assertive hop bitterness with hints of citrus and floral notes, backed by a slightly sweet malt profile. Not a palate-wrecker, but still, buckle up.	✓	✓
07	Begyle Free Bird APA ABV 5.6% IBU 60 Sessionable pale ale with a clean malt character and citrusy hop notes; takes its name from the Falconer's Flight hops used in the brew...and Free Bird, man.	✓	✓	08	Begyle Hophazardly American IPA ABV 7.0% IBU 50 Simcoe and Citra hops provide a piney, citrusy aroma, with grapefruit notes balanced by a malty backbone that allow a dry, mellow finish.	✓	✓
09	Funk Brewing (PA) Silent Disco Hazy IPA ABV 6.9% IBU 25 Packed with a YUGE bowlful of juicy, tropical fruit flavors and herbal notes.	✓	✓	10	Kinslahger (Oak Park) Chicago Common Steam Lager ABV 7.5% IBU 59 Rich toasted malt yields a medium-full body with chestnut red color, a hint of spicy rye and a balanced pine and earthy hop finish.	✓	✓
11	Kinslahger Prohibition Pilsner Pilsner ABV 5.4% IBU 38 Refreshing pale lager with cracker-like malt, a touch of corn, moderate noble hop flavor and a noticeably crisp finish.	X	✓	12	Maplewood (Chicago) Charlatan APA ABV 6.1% IBU 35 2016 GABF® Bronze for American-Style Pale Ale! Generously hopped, this one offers fresh citrus and tropical notes balanced by a smooth bitterness and malty back.	✓	✓
13	Maplewood Crushinator Session IPA ABV 4.5% IBU 32 Vienna malt and flaked maize create depth for loads of tropical citrus and peach notes, with a hint of earthy spice in a session IPA that's made to be crushed.	✓	✓	14	Maplewood Pulaski Pils Pilsner ABV 5.1% IBU 25 Pilsner and Vienna malts provide a rich, malty backbone supporting floral notes and hint of spice from Santiam hops in an exceedingly drinkable lager.	X	✓
15	Maplewood Son of Juice Hazy IPA ABV 6.3% IBU 19 A hazy IPA dripping with fruit juice notes from loads of Mosaic, Simcoe and Nugget hops, built on a foundation of Pilsner malt and oats.	X	✓	16	Warpigs (FFF+Mikkeller) Salmon Pants Lager ABV 5.3% IBU 45 Full-flavored and hoppy lager, with grainy malt aromas mixed with floral, citrus and melon notes. A light body and a dry finish.	✓	✓

★ ★ WELCOME TO ★ ★

Great Central



About Us

CHICAGO'S FIRST CRAFT-DEDICATED CONTRACT BREWERY

Thanks for belling up in the tasting room of Chicago's first brewery dedicated to helping craft brewers make more of what we all love.

As the capacity expander for our clients, we support their growth in ways that make sense for them:

- as a bridge to support their own expansion or transition
- as a long-term partner to augment in-house production limitations
- as the go-to solution for all recipe production
- as a way to efficiently package product and increase distribution
- as a way to enter new markets due to location and logistical advantages

Examples of what we help our clients produce are noted on the other side of this missive and are available via the taps on the wall. (*No need to get up and get it yourself—your server can help you out.*) Be sure to explore the options—everything you see is brewed right here and is as fresh as it gets. It's like multiple brewery tours in one, without all the driving—lucky you!

In addition to our finely crafted client beers, we have some of our own recipes on offer.

"Why?," you ask?

Well, as we were ramping up, we brewed a few batches to both test our system and prove that we could be trusted with our clients' lifeblood. Turns out, our crack team of veteran German Doemens graduates, Ph.D.s in brewer's yeast and big-beer-trained packaging experts know a thing or two about putting together recipes and maintaining ridiculously high quality standards. The result: classically-styled brews that our clients dig and thought we should share with you.

For us, it's another way we can support our clients, craft beer and the community of which we're all a part: if we're brewing good beer, then our clients can trust us to do the same for them, helping them grow; if our clients are growing, then more people can come together and enjoy high quality craft beer; and if more people are enjoying craft beer, then the whole community benefits, which is what it's really all about.

So, hoist a few (*responsibly, of course*), and cheers, prost, salud, sláinte, į sveikatą, noroc, na zdrowie, l'chaim, egészségedre, et cetera, and enjoy.

Thanks again for coming in, and stay as long as you like! Until, of course, we close. Then, you gotta go (*it's the law*).

(*Also, it's the law that you have to be 21+ to drink here.*)

Thoughts? Email!
beerme@greatcentralbrewing.com

About Our Name

COME TOGETHER

In the realm of craft beer, a name like Great Central sounds pretty agnostic. This was a deliberate choice, as its neutrality reflects our support of our clients as our primary focus. But the name also has deep roots in Chicago, and sums up the values we hold dear as a company.

In the late 1800s, Chicago was known as the "Great Central Market," an appellation derived from its function as a major rail nexus and the exchange of goods, people, and, most importantly—ideas—that happened here. Buildings around our brewery still reference the name, as did the Great Central Station, a major intercity train station formerly located blocks away at Michigan Avenue and Water Street

(now Metra's Millennium Station / Randolph Street Terminal).

Our use of the name speaks to the function of our brewery as a place of interaction and exchange, where brewers and consumers can come together and learn from each other as collaborators in the community of craft beer.

Grand Central is New York; *Great Central* is Chicago. We are but honest prairie folk and have no delusions of grandeur.

Cheers!

FOR THE BREWERS ★ FOR THE BEER ★ FOR THE COMMUNITY