

<b>Pale Wheat/Hefeweizen</b>	<b>10 oz</b>	<b>16 oz</b>
<b>Goose 312 Dry Hopped</b> 4.2% IBU: 20 Chicago, Illinois - Pale Wheat Ale	<b>4.00</b>	<b>6.00</b>
<b>Blue Moon Belgian Wheat</b> 5.4% IBU: 9 Colorado - Witbier	<b>3.50</b>	<b>5.00</b>
<b>Franziskaner Weissbier</b> 5.0% IBU: 10 Germany - Hefeweizen	<b>4.00</b>	<b>6.00</b>
<b>Maplewood Zip Zap</b> 5.5% IBU: N/A Chicago, Illinois - Pale Wheat Ale	<b>4.00</b>	<b>6.00</b>
<b>Lager/Pilsner</b>		
<b>Lagunitas Lagur</b> 5.5% IBU: N/A Petaluma, California - Pale Lager	<b>4.00</b>	<b>6.00</b>
<b>Maplewood Pulaski Pils</b> 5.1% IBU: 25 Chicago, Illinois - Pilsner	<b>4.00</b>	<b>6.00</b>
<b>Lagunitas Pils</b> 6.0% IBU: 35 Petaluma, California - Pilsner	<b>4.00</b>	<b>6.00</b>
<b>Stella Artois</b> 5.0% IBU: 23 Belgium - Euro Pale Lager	<b>3.50</b>	<b>5.50</b>
<b>Goose Island Summertime</b> 5% IBU: 20 Chicago, IL -Kölsch	<b>4.00</b>	<b>6.00</b>
<b>Crystal Lake Brewing Too Much Cologne</b> 5% IBU: 20 Crystal Lake, IL - Kölsch	<b>4.00</b>	<b>6.00</b>
<b>Bud Light</b> 4.2% IBU: 6 St. Louis, MO - Light Lager	<b>3.00</b>	<b>5.00</b>

**Also Serving:**

<b>Pabst Blue Ribbon Tallboy Can (16oz)</b>	<b>3.75</b>
<b>Miller Lite. Miller 64. Bud Light. Budweiser.</b>	
<b>Coors Light. Michelob Ultra. Corona Extra.</b>	
<b>Stella. Sierra Nevada Pale Ale. Guinness.</b>	
<b>N/A St. Pauli Girl</b>	<b>4.00/5.00</b>

<b>IPA/Ale's</b>	<b>10 oz</b>	<b>16 oz</b>
<b>Church Street Brimstone</b> 6.8% IBU: 50 Itasca, IL - IPA	<b>4.00</b>	<b>6.00</b>
<b>Brew Dog Punk IPA</b> 5.6% IBU: 35 Aberdeenshire, Scotland - IPA	<b>4.00</b>	<b>6.00</b>
<b>Urban Chestnut Fantasyland</b> 6.0% IBU: 60 Saint Louis, Missouri - IPA	<b>4.00</b>	<b>6.00</b>
<b>Firestone Walker Mind Haze</b> 6.2% IBU: 40 Paso Robles, CA - IPA	<b>5.00</b>	<b>7.00</b>
<b>Ballast Point A Passing Haze</b> 4.2% IBU: N/A San Diego, CA - Inda Session Ale	<b>6.00</b>	<b>9.00</b>
<b>Schlafly IPA</b> 5% IBU: 35 St. Louis, MO - IPA	<b>3.00</b>	<b>5.00</b>
<b>Revolution Anti-Hero</b> 6.7% IBU: 65 Chicago, Illinois - IPA	<b>4.00</b>	<b>6.00</b>
<b>Alaskan Blonde</b> 5.0% IBU: N/A Juneau, AK - Honey Ale	<b>4.00</b>	<b>6.00</b>
<b>Seasonal</b>		
<b>Founders Green Zebra</b> 4.6% IBU: 10 Grand Rapids, MI - Sour	<b>4.00</b>	<b>6.00</b>
<b>Leinenkugel's Summer Shandy</b> 4.2% IBU: 14 Chippewa Falls, Wisconsin - Shandy	<b>3.00</b>	<b>5.00</b>
<b>Angry Orchard Crisp Apple</b> 5.0% IBU: 10 Walden, New York - Cider	<b>4.00</b>	<b>6.00</b>
<b>Firestone Walker Rosalie</b> 5% IBU: 10 Chicago, Illinois - Brut Rose	<b>6.00</b>	<b>9.00</b>

**Featured Cocktail**

**Rosé Sangria- 10**  
*Rosehaven Rosé, Peach Liqueur,  
 Muddled Fruit, Lemon Juice,  
 Simple*



<b>Pale Wheat/Hefeweizen</b>	<b>10 oz</b>	<b>16 oz</b>
<b>Goose 312 Dry Hopped</b> 4.2% IBU: 20 Chicago, Illinois - Pale Wheat Ale	<b>4.00</b>	<b>6.00</b>
<b>Blue Moon Belgian Wheat</b> 5.4% IBU: 9 Colorado - Witbier	<b>3.50</b>	<b>5.00</b>
<b>Franziskaner Weissbier</b> 5.0% IBU: 10 Germany - Hefeweizen	<b>4.00</b>	<b>6.00</b>
<b>Maplewood Zip Zap</b> 5.5% IBU: N/A Chicago, Illinois - Pale Wheat Ale	<b>4.00</b>	<b>6.00</b>
<b>Lager/Pilsner</b>		
<b>Lagunitas Lagur</b> 5.5% IBU: N/A Petaluma, California - Pale Lager	<b>4.00</b>	<b>6.00</b>
<b>Maplewood Pulaski Pils</b> 5.1% IBU: 25 Chicago, Illinois - Pilsner	<b>4.00</b>	<b>6.00</b>
<b>Lagunitas Pils</b> 6.0% IBU: 35 Petaluma, California - Pilsner	<b>4.00</b>	<b>6.00</b>
<b>Stella Artois</b> 5.0% IBU: 23 Belgium - Euro Pale Lager	<b>3.50</b>	<b>5.50</b>
<b>Goose Island Summertime</b> 5% IBU: 20 Chicago, IL -Kölsch	<b>4.00</b>	<b>6.00</b>
<b>Crystal Lake Brewing Too Much Cologne</b> 5% IBU: 20 Crystal Lake, IL - Kölsch	<b>4.00</b>	<b>6.00</b>
<b>Bud Light</b> 4.2% IBU: 6 St. Louis, MO - Light Lager	<b>3.00</b>	<b>5.00</b>

**Also Serving:**

<b>Pabst Blue Ribbon Tallboy Can (16oz)</b>	<b>3.75</b>
<b>Miller Lite. Miller 64. Bud Light. Budweiser.</b>	
<b>Coors Light. Michelob Ultra. Corona Extra.</b>	
<b>Stella. Sierra Nevada Pale Ale. Guinness.</b>	
<b>N/A St. Pauli Girl</b>	<b>4.00/5.00</b>

**Featured Cocktail**

**Rosé Sangria- 10**  
*Rosehaven Rosé, Peach Liqueur,  
 Muddled Fruit, Lemon Juice,  
 Simple*



060719



060719

# Features

## Soup

**Beef Tortellini Florentine - 8**  
Beef, Tomato, Onion, Spinach,  
Mushroom, Cheese Tortellini

## Appetizer

**Blackened Pork Belly - 15**  
Sweet Potato Polenta,  
Blackberry Port Wine Gastrique,  
Crispy Kale

## Entree

**Lamb Tikki Masala - 28**  
Basmati Rice, Yogurt, Cilantro,  
Carmelized Onion, Pita Bread

## Entree

**Grilled Barramundi - 28**  
Forbidden Rice, Asparagus,  
Edamame, Broccolini, Tomato,  
Lobster Cauliflower Puree

# Features

## Soup

**Beef Tortellini Florentine - 8**  
Beef, Tomato, Onion, Spinach,  
Mushroom, Cheese Tortellini

## Appetizer

**Blackened Pork Belly - 15**  
Sweet Potato Polenta,  
Blackberry Port Wine Gastrique,  
Crispy Kale

## Entree

**Lamb Tikki Masala - 28**  
Basmati Rice, Yogurt, Cilantro,  
Carmelized Onion, Pita Bread

## Entree

**Grilled Barramundi - 28**  
Forbidden Rice, Asparagus,  
Edamame, Broccolini, Tomato,  
Lobster Cauliflower Puree

**giovanni's**  
weddings • events • catering



char • spirits • lounge

**alchemy**  
ARTISAN PASTA  
+ PIZZA + LIBATIONS

**GRAYSTONE GRILL**  
DRIVEN BY GIOVANNI'S

**giovanni's**  
weddings • events • catering



char • spirits • lounge

**alchemy**  
ARTISAN PASTA  
+ PIZZA + LIBATIONS

**GRAYSTONE GRILL**  
DRIVEN BY GIOVANNI'S

**ROCKFORD BANK & TRUST**  
PAVILION

**ROCKFORD BANK & TRUST**  
PAVILION