



MENU

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

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

www.GINOSEAST.com





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, Brewed In-house, 5.2%

10 OZ. 16 OZ.

4 6

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, Brewed In-house, 4.8%

4.50 6.50

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, Brewed In-house, 5.7%

4.50 6.50

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%

5 7

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%

4.50 6.50

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, Brewed In-house, 6.2%

4.50 6.50

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%

5 7

GINO'S BREWERY FLIGHT

A Flight of 4 Gino's Brewing Co. beer

7

GUEST DRAFTS

SONOMA

Rotating Cider, Sonoma Beverage Works, Healdsburg, California, 16 oz.

7

5 RABBIT

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

10

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

NOON WHISTLE SWANKY SMACK

Flanders Red Ale, Noon Whistle Brewing, Illinois, 5.0%, 12 oz.

9

XV (√225 SAISON)

Saison/Farmhouse Ale, BFM (Brasserie des Franches-Montagnes), Switzerland, 5.0%, 12 oz.

30

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
PROSECCO <i>Zardetto 'Private Cuvee', NV, Veneto, Italy</i>	9/32
MOSCATO <i>Tintero Mocado d'Asti, 2015, Piedmont, Italy (375 ml)</i>	16
ROSE <i>Graham Beck, Brut, NV, Western Cape, South Africa</i>	9/40

WHITE

	GL/BTL
RIESLING <i>Clean Slate, 2015, Mosel-Saar-Ruwer, Germany</i>	8/28
SAUVIGNON BLANC <i>Giocato, 2015, Goriška Brda, Slovenia</i>	9/32
CHARDONNAY <i>Bogle, 2015, Monterey, California</i>	8/28
PINOT GRIGIO <i>Elena Walch 'Prendo', 2015, Alto Adige, Italy</i>	8/28
ROSE <i>Bernard Griffin 'Rob's Blend' Rose, 2016, Columbo Valley, Washington</i>	9/32

RED

	GL/BTL
PINOT NOIR <i>Kris, 2015, Trentino, Italy</i>	10/42
CHIANTI <i>Poggio Vignoso DOCG, 2015, Toscana, Italy</i>	9/35
SUPER TUSCAN <i>Antonio Sanguineti 'Maestro', 2014, Tuscany, Italy</i>	12/48
MALBEC <i>Altos las Hormigas, 2015, Mendoza Argentina</i>	8/28
NEBBIOLO <i>Giovanni Rosso Langhe Nebbiolo, 2013, Piedmont, Italy</i>	55
MERLOT <i>McManis, 2015, California</i>	7/25
CABERNET SAUVIGNON <i>Buried Cane, 2015, Columbia Valley, Washington</i>	10/35
PETITE SYRAH <i>Hybrid, 2013, Napa Valley, California</i>	9/36

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

APPETIZERS

DEEP DISH NACHOS

Tortilla chips, refried beans, cheddar cheese, black olives, jalapeños, salsa
 Add roasted chicken breast, chili, or bacon for **3** each

11

HUMMUS

Homemade hummus, kalamata olives, carrot sticks, cucumber slices, cherry tomatoes, warm pita

8

SPINACH ARTICHOKE DIP

Creamy spinach artichoke dip, tortilla chips

9

HOMEMADE MOZZARELLA STICKS

Hand-rolled mozzarella sticks, marinara sauce

7

HOMEMADE SPINACH STICKS

Hand-rolled spinach & mozzarella sticks, marinara sauce

7

JUMBO CHICKEN WINGS

Juicy jumbo wings, celery, ranch or blue cheese dressing
 Choose from Buffalo / spicy BBQ / sweet & spicy dry rub

10

FRIED CALAMARI

Crispy hand-battered calamari, marinara sauce

11

CRISPY BRUSSELS SPROUTS

Brussels sprouts, pancetta, garlic

9

GARLIC BREADSTICKS

Garlic butter, Romano, marinara sauce, ranch dressing

6

GINO'S FAMILY PLATTER

Spinach sticks, mozzarella sticks, fried calamari, spinach artichoke dip, tortilla chips, marinara

18

SALADS

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

*** Family Style salad is available for a minimum of 4 people.**

CAESAR

Romaine, Parmesan, creamy Caesar dressing, homemade croutons
 Add roasted chicken breast for **5**

ENTREE

8

FAMILY STYLE*
 (per person)

4

SPICY KALE CAESAR

Romaine, chopped green kale, spicy Caesar dressing, pickled Fresno chilies, toasted panko, shaved Romano

10

5

ANTIPASTO

Romaine, basil, red onions, fresh mozzarella, soppressata, giardiniera, black olives, cherry tomatoes, red wine vinaigrette

10

5

HARVEST

Spinach, field greens, dried cranberries, candied walnuts, crumbled blue cheese, shaved Brussels sprouts, green apple, raspberry vinaigrette

10

5

GINO'S HOUSE SALAD

Romaine, field greens, cherry tomatoes, red onions, black olives, croutons, choice of dressing

8

4

DEEP DISH PIZZA

	SM 4 slices	MED 6 slices	LG 8 slices
MEATY LEGEND <i>Pepperoni, Italian sausage, Canadian bacon, bacon</i>	25	31	35
CHICAGO FIRE <i>Hot & spicy patty-style sausage, fire roasted red peppers, red onions</i>	23	27	30
JALAPENO BLUE <i>Bacon, blue cheese, Italian sausage, blue cheese & bacon stuffed jalapeños</i>	23	27	30
GINO'S SUPREME <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	23	27	30
CHI-TALIAN STALLION <i>Italian beef, roasted sweet peppers, giardiniera</i>	24	28	31
SPINACH MARGHERITA <i>Spinach, cherry tomatoes, fresh mozzarella, basil</i>	21	25	28
EAT YOUR VEGGIES <i>Zucchini, red onion, roasted eggplant, mushroom, basil</i>	21	25	28

THIN CRUST PIZZA

	MED serves 2-3 people	LG serves 3-4 people	XL serves 4-5 people
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>	20	24	27
MARGHERITA <i>Fresh mozzarella, cherry tomatoes, basil, olive oil</i>	16	20	23
DIAVOLA <i>Spicy pepperoni, basil, white truffle oil</i>	17	21	24
TIE DYE <i>Fresh mozzarella, tomato sauce, vodka sauce, pesto sauce</i>	17	21	24
GINO'S SUPREME <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms</i>	20	24	27
CHI-TALIAN STALLION <i>Italian beef, roasted sweet peppers, giardiniera</i>	20	24	27
ARTICHOKE <i>Parmesan, mozzarella, artichoke hearts, garlic, lemon (no tomato sauce)</i>	17	21	24
ZIO GINO <i>Italian sausage, caramelized onions, roasted sweet peppers</i>	17	21	24
BUFFALO CHICKEN <i>Spicy Buffalo sauce, blue cheese, roasted buffalo chicken (no tomato sauce)</i>	19	23	26
EAT YOUR VEGGIES <i>Zucchini, red onion, roasted eggplant, mushroom, basil</i>	19	23	26

BUILD YOUR OWN PIZZA

	SM 4 slices	MED 6 slices	LG 8 slices
DEEP DISH <i>Additional toppings</i>	16 2.75	21 3.25	25 3.5
	MED serves 2-3 people	LG serves 3-4 people	XL serves 4-5 people
THIN CRUST <i>Additional toppings</i>	16 2.75	20 3	23 3.25

ADDITIONAL PIZZA TOPPINGS

CHEESE

Extra mozzarella,
fresh mozzarella, cheddar,
blue cheese

VEGGIES

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

MEAT

Pepperoni, spicy pepperoni, Italian sausage, spicy
sausage, patty sausage (deep dish only), roasted
chicken, bacon, Canadian bacon, anchovies,
Italian beef, ground beef

* Gino's spinach blend
contains egg & dairy.

Please be advised that some of our dishes may contain allergens such as gluten, tree nuts, dairy, or shellfish.
If you are unsure about a certain menu item, please ask your server.

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 fries, side salad or side Caesar salad

SMOKIN' TURKEY APPLE SANDWICH

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

9

CHICKEN PARMESAN SANDWICH

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

9

VEGGIE GARDEN FOCACCIA SANDWICH

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

9

HOT ITALIAN SANDWICH

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

9

ITALIAN BEEF SANDWICH

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

10

SPAGHETTI MARINARA

Spaghetti, marinara sauce, Romano cheese, basil

Add roasted chicken **5**, breaded chicken **5**, bacon **2**, mixed veggies **4**

10

FETTUCCINE ALFREDO

Fettuccine, alfredo sauce, Romano cheese

Add roasted chicken **5**, breaded chicken **5**, bacon **2**, mixed veggies **4**

11

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



**DEEP
AS**

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

#deepAF

