



# MENU



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

# GINO'S BEER

*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, Brewed In-house, 5.2%..... 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

This full bodied English ale is a sessionable English pub ale. 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 style, our Black Rye IPA is packed with flavor. Enough bitterness to satisfy hop heads, yet balanced and drinkable over a few pints. Chinnok, 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*

## GINO'S BREWERY FLIGHT

*A Flight of LaSalle St. Lager, Witte Chicks Dig Me, Broken English and The Great Bam-Gino.*

*Add a seasonal Gino's Brewing Company beer for \$1..... 7*

# DRAFT BEER

PINT

## SONOMA

*Rotating Cider, Sonoma Beverage Works, Healdsburg, California, 16 oz..... 7*

## 5 RABBIT

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

## LOCAL OPTION

*Rotating Handle, Local Option, Chicago, Illinois..... 9*

# BOTTLE BEER

## LAKEFRONT NEW GRIST *(Gluten Free)*

This is the first gluten free beer to be granted label approval by the US Government. Sorghum, rice, hops, water and yeast are carefully combined to form a crisp, refreshing “session ale” brewed for those on a gluten-free diet, or anyone with an appreciation for a great tasting, handmade beer. It pours a brilliant gold color, with a bubbly head and light, fruity aroma. The flavor is crisp and refreshing, fruity and smooth at the same time.

*Pilsner, Lakefront Brewery, Milwaukee, Wisconsin, 5.75%, 12oz..... 6*

## SCULPIN IPA

After years of experimenting, we knew hopping an ale at five separate stages would produce something special. The result ended up being this gold-medal winning IPA, whose inspired use of hops creates hints of apricot, peach, mango and lemon flavors, but still packs a bit of a sting, just like a Sculpin fish.

*India Pale Ale, Ballast Point Brewing Co., San Diego, California 7%, 12 oz..... 9*

## SIERRA NEVADA PALE ALE

Its unique piney and grapefruit aromas from the use of whole-cone American hops have fascinated beer drinkers for decades and made this beer a classic, yet it remains new, complex and surprising to thousands of beer drinkers every day. It is—as it always has been—all natural, bottle conditioned and refreshingly bold.

*American Pale Ale, Sierra Nevada Brewing Co., Chico, California, 5.6%, 12oz..... 6*

## TROUBLESOME

We blend together two different beers to make Troublesome. The first is a somewhat uninteresting wheat beer and the second is an overly acidic & funky beer fermented solely with lactobacillus. We blend the two beers together with coriander and salt at the tail end of fermentation to create a mild, lemony tartness and a fuller sensation of mouthfeel. And yes, it's hard to make.

*Gose, Off Color Brewing, Chicago, Illinois, 4.3%, 12 oz..... 7*

## BADERBRÄU PILSNER

Totally sessionable, this bright, hop-forward Pilsener was first introduced in 1989 right here in Chicago. We've painstakingly recreated Douglas Babcook's original, ground-breaking recipe, right down to the exact hops and exclusive yeast strain. Its amber color, spicy hop-forward aroma, malty body, and creamy finish truly set this beer apart from all others.

*Chicago Pilsner, Baderbräu Brewing Co., Chicago, Illinois, 4.8%, 12 oz..... 6*

## MILK STOUT

Milk sugar in your stout is like cream in your coffee. Dark and delicious, America's great milk stout will change your perception about what a stout can be. “Preconceived notions are the blinders on the road to enlightenment.” Udderly delightful.

*Sweet Stout, Left Handed Brewing Company, Longmont, Colorado, 6%, 12 oz..... 7*

## FOUNDERS PORTER

Pours silky black with a creamy tan head. The nose is sweet with strong chocolate and caramel malt presence. No absence of hops gives Founders' robust porter the full flavor you deserve and expect. Cozy like velvet. It's a lover, not a fighter.

*American Porter, Founders Brewing Co., Grand Rapids, Michigan, 6.5%, 12 oz..... 6*

## DAMPF LOC

Dampf Loc is an all-barley warm fermented ale inspired by “Dampfbier” originally crafted by medieval peasant inhabitants of the Bavarian Forest. A modern interpretation of its Teutonic predecessor, this “Hefe Gerste” is true to its roots; unmistakable in character and accessible to beer drinkers of all palates. Dampf Loc has a mild hop profile, medium body and a clear, rich, orange hue.

*California Common - Steam Beer, Local Option, Chicago, Illinois, 5.3%, 22 oz..... 13*

## ROWDY ROOTBEER

Creamy, smooth and malty, Rowdy Root Beer is crafted from a flavorless porter mixed with all natural sugar cane root beer mix to retain the unforgettable aroma of draft root beer. The finish introduces after tones of the delicious malts the beer is carefully brewed with. We worked with Northwestern Extract to achieve the iconic root beer flavor, testing out 15 different prototypes before choosing the final recipe. Your favorite soda can finally give you a great buzz.

*Spiced Beer, Berghoff Brewery, Chicago, Illinois, 6.6%, 12 oz..... 7*

## CHURCH STREET ROTATING

The Church Street Brewing Company is bringing lagers and ales from around the world to Chicagoland. Using the finest malted barley and hops from North America, the UK, and Germany, there's something for every beer lover. Using traditional German brewing methods, Church Street will break new ground with beer-lovers by making an expansive range of both new and old beers and ales, pleasing all palates!

*Rotating style, Church Street Brewing Co., Itasca, Illinois, 12oz..... 7*

## RODENBACH GRAND CRU

Award Winning Rodenbach Grand Cru (Alc. 6% Vol.) is a blend of “young” beer (33%) and an older beer (67%) that has matured in oak vats. It is the high percentage of the older ripened-in-oak beer that gives it the complex and intense bouquet with a very long aftertaste like a Grand Cru wine. This is a complex beer with lots of wood and fruity esters, wine-like and with a balsamic vinegar aroma. A sharp taste, fruity, refreshing and with a balanced Madeira-like sweetness. The late Michael Jackson bestowed upon this beer the titles of “World Classic” and “the Burgundy of Belgium.”

*Flanders Red Ale, Brouwerij Rodenbach, Roeselare, Belgium, 6.0%, 11.2 oz..... 15*

## ACE PEAR CIDER

It's made from delicious apple and pear juices. We use champagne yeast in all our ciders and ferment for them 10-14 days. We then cold-filter 4 times and carbonate them before bottling or kegging. It is 5% alcohol by volume with a lovely pear nose and a smooth semi-sweet mouth feel with a dry finish.

*Pear Cider, California Cider Company, Sebastopol, California, 5.0%..... 7*

## VANDERMILL *(Gluten Free)*

At Vander Mill, we press our cider using the very best blend of high quality Michigan apples. Once pressed, the juice is never pasteurized and we never add sugar or preservatives. Our cider is literally pure apple juice!

*Seasonal, Vander Mill Ciders, Spring Lake, Michigan..... 8*

## EINBECKER NON-ALCOHOLIC

Fresh, light and with the bitter taste of hops. For the figure conscious, sport-active and alcohol abstainer, Einbecker alcohol-free is pure seduction.

*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>8/32</b>
<b>MOSCATO</b> <i>Borgo Maragliano 'La Caliera', 2013, Piedmont, Italy.....</i>	<b>10/40</b>
<b>ROSE</b> <i>Rose Graham Beck, Brut Rose, NV, Western Cape, South Africa.....</i>	<b>10/40</b>
<b>CHAMPAGNE</b> <i>Duval-Leroy Brut Premier Cru, NV, Champagne, France.....</i>	<b>95</b>

## WHITE

<b>RIESLING</b> <i>Clean Slate, 2011, Mosel-Saar-Ruwer, Germany.....</i>	<b>8/28</b>
<b>GRECO DI TUFO</b> <i>Mastroberardino 'Mastro', 2012, Campania, Italy.....</i>	<b>35</b>
<b>INZOLIA</b> <i>Valle dell'Acate 'Case Ibidini', 2012, Sicily, Italy.....</i>	<b>10/40</b>
<b>SAUVIGNON BLANC</b> <i>Giocato, 2014, Goriška Brda, Slovenia.....</i>	<b>9/32</b>
<b>CHARDONNAY</b> <i>Bogle, 2012, Monterey, California.....</i>	<b>9/36</b>
<b>PINOT GRIGIO</b> <i>Zenato, 2012, Veneto, Italy.....</i>	<b>9/36</b>
<b>ROSE</b> <i>Vitiano Rosato di Umbria, 2013, Umbria, Italy.....</i>	<b>10/39</b>

## RED

<b>PINOT NOIR</b> <i>Kris, 2012, Trentino, Italy.....</i>	<b>10/42</b>
<b>PINOT NOIR</b> <i>Cristom Mt Jefferson, 2011, Willamette Valley, Oregon.....</i>	<b>59</b>
<b>BARBERA</b> <i>Castello di Nieve, 2011, Piedmont, Italy.....</i>	<b>14/56</b>
<b>CHIANTI</b> <i>Poggio Vignoso, 2013, Tuscany, Italy.....</i>	<b>9/36</b>
<b>SANGIOVESE</b> <i>Rosso di Altesino, 2011, Tuscany, Italy .....</i>	<b>12/48</b>
<b>SUPER TUSCAN</b> <i>Antonio Sanguineti 'Maestro', 2012, Tuscany, Italy .....</i>	<b>12/48</b>
<b>MALBEC</b> <i>Allamand, 2012, Uco Valley, Argentina.....</i>	<b>12/42</b>
<b>NEBBIOLO</b> <i>Giovanni Rosso Langhe Nebbiolo, 2011, Piedmont, Italy.....</i>	<b>55</b>
<b>BARBARESCO</b> <i>Cascina delle Rose 'Tre Stelle', 2009, Piedmont, Italy .....</i>	<b>135</b>
<b>MERLOT</b> <i>Rombauer, 2010, Central Coast, California.....</i>	<b>66</b>
<b>CABERNET SAUVIGNON</b> <i>Stephen Vincent, 2012, Central Coast, California.....</i>	<b>9/36</b>
<b>CABERNET SAUVIGNON</b> <i>Caravan Dariuosh, 2011, Napa, California.....</i>	<b>70</b>
<b>RED BLEND</b> <i>Troublemaker, N.V., Central Coast, California.....</i>	<b>11/44</b>
<b>PETITE SIRAH</b> <i>Hybrid, 2011, Napa Valley, California.....</i>	<b>9/36</b>
<b>NERO D'AVOLA</b> <i>Tasca d'Almerita, 2010, Sicily, Italy.....</i>	<b>9/36</b>

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

# APPETIZERS

## DEEP DISH NACHOS

*Tortilla chips, refried beans, cheddar cheese, black olives, jalapeños, pico de gallo*

*Add roasted chicken breast, chili, bacon or BBQ brisket for 3 each ..... 11*

## PUB CHIPS

*Sweet & spicy potato chips, spicy BBQ sauce..... 5*

## BAVARIAN SOFT PRETZELS

*Two baked pretzels, spicy mustard..... 7*

## HUMMUS

*Homemade hummus, kalamata olives, carrot sticks, cucumber slices, warm pita..... 8*

## SPINACH ARTICHOKE DIP

*Creamy spinach artichoke dip, toasted crostini..... 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 / spicy mustard / Asian sesame glaze..... 10*

## BBQ BRISKET SLIDERS (3)

*BBQ brisket, pickled cucumbers, crispy onion strings, mini brioche bun..... 10*

## FRIED CALAMARI

*Crispy hand-battered calamari, marinara sauce..... 11*

## CRISPY BRUSSELS SPROUTS

*Brussels sprouts, pancetta, garlic..... 9*

## CHEESY PIZZA BREAD

*Toasted garlic bread, marinara sauce, cheddar, mozzarella..... 6*

# SALADS

## CAESAR

*Romaine, Parmesan, creamy Caesar dressing, homemade croutons*

*Add roasted chicken breast for 5..... 9*

## ANTIPASTO

*Field greens, pepperoncini, basil, red onions, fresh mozzarella, salami, red & yellow peppers,*

*homemade red wine vinaigrette..... 11*

## “ALL-IN” CHOPPED

*Romaine, field greens, bacon, roasted chicken breast, cherry tomatoes, carrots, cucumbers, red & yellow peppers,*

*red onions, black olives, crumbled blue cheese, homemade red wine vinaigrette..... 12*

## HARVEST

*Spinach, field greens, dried cranberries, candied walnuts, crumbled blue cheese, homemade raspberry vinaigrette..... 10*

## FIELD GREENS

*Romaine, field greens, cherry tomatoes, red onions, black olives, croutons, homemade aged balsamic vinaigrette..... 7*

## MASON JAR CAPRESE

*Fresh ciliegine mozzarella, cherry tomatoes, basil, homemade aged balsamic vinaigrette..... 11*



# DEEP DISH PIZZA

	SM. 4 slices	MED. 6 slices	LG. 8 slices
<b>MEATY LEGEND</b> <i>Pepperoni, Italian sausage, Canadian bacon, bacon.....</i>	<b>24</b>	<b>30</b>	<b>34</b>
<b>CHICAGO FIRE</b> <i>Hot &amp; spicy patty-style sausage, fire roasted red peppers, red onions.....</i>	<b>22</b>	<b>26</b>	<b>29</b>
<b>BBQ BRISKET</b> <i>BBQ brisket, caramelized onions, roasted sweet peppers.....</i>	<b>24</b>	<b>30</b>	<b>34</b>
<b>JALAPEÑO BLUE</b> <i>Bacon, blue cheese, Italian sausage, blue cheese &amp; bacon stuffed jalapeños.....</i>	<b>25</b>	<b>31</b>	<b>35</b>
<b>GINO'S SUPREME</b> <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms.....</i>	<b>22</b>	<b>28</b>	<b>32</b>
<b>CHI-TALIAN STALLION</b> <i>Italian beef, roasted sweet peppers, giardiniera.....</i>	<b>22</b>	<b>26</b>	<b>29</b>
<b>SPINACH MARGHERITA</b> <i>Spinach, cherry tomatoes, fresh mozzarella, basil .....</i>	<b>21</b>	<b>25</b>	<b>28</b>
<b>VEGGIE</b> <i>Spinach, mushrooms, garlic, onions, sliced tomatoes.....</i>	<b>20</b>	<b>24</b>	<b>28</b>

# THIN CRUST PIZZA

	MED. 12"	LG. 14"	XL. 16"
<b>MEATY LEGEND</b> <i>Pepperoni, Italian sausage, Canadian bacon, bacon.....</i>	<b>21</b>	<b>25</b>	<b>28</b>
<b>CHICAGO FIRE</b> <i>Hot &amp; spicy sausage, fire roasted red peppers, red onions.....</i>	<b>19</b>	<b>23</b>	<b>26</b>
<b>MARGHERITA</b> <i>Fresh mozzarella, cherry tomatoes, basil, olive oil .....</i>	<b>15</b>	<b>18</b>	<b>22</b>
<b>DIAVOLA</b> <i>Spicy pepperoni, mozzarella, basil, white truffle oil.....</i>	<b>16</b>	<b>19</b>	<b>23</b>
<b>ZIO GINO</b> <i>Italian sausage, caramelized onions, roasted sweet peppers.....</i>	<b>17</b>	<b>20</b>	<b>24</b>
<b>CHI-TALIAN STALLION</b> <i>Italian beef, roasted sweet peppers, giardiniera.....</i>	<b>19</b>	<b>23</b>	<b>26</b>
<b>BUFFALO CHICKEN</b> <i>Spicy Buffalo sauce, blue cheese, roasted buffalo chicken (no pizza sauce).....</i>	<b>19</b>	<b>22</b>	<b>26</b>
<b>ARTICHOKE</b> <i>Parmesan, mozzarella, shaved artichoke hearts, garlic, lemon (no pizza sauce).....</i>	<b>15</b>	<b>18</b>	<b>22</b>
<b>GINO'S SUPREME</b> <i>Pepperoni or Italian sausage, onions, green peppers, mushrooms.....</i>	<b>20</b>	<b>23</b>	<b>27</b>
<b>VEGGIE</b> <i>Spinach, mushrooms, garlic, onions, sliced tomatoes.....</i>	<b>19</b>	<b>23</b>	<b>27</b>

# BUILD YOUR OWN PIZZA

	SM. 4 slices	MED. 6 slices	LG. 8 slices
<b>DEEP DISH.....</b>	<b>15</b>	<b>20</b>	<b>24</b>
<i>Toppings.....</i>	<b>2.75</b>	<b>3.25</b>	<b>3.5</b>
	MED. 12"	LG. 14"	XL. 16"
<b>THIN CRUST.....</b>	<b>15</b>	<b>18</b>	<b>22</b>
<i>Toppings.....</i>	<b>2.75</b>	<b>3</b>	<b>3.25</b>

## ADDITIONAL PIZZA TOPPINGS

### CHEESE

Extra mozzarella,  
fresh mozzarella, cheddar,  
blue cheese, honey goat

### 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

### MEAT

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

*Fresh vegetable soup, pesto..... 5*

# SANDWICHES & PLATES

*All sandwiches are served with choice of chips, fries, side salad or side Caesar salad*

## BACON MARINARA MEATBALL SANDWICH

*Homemade meatballs, marinara sauce, crispy bacon, melted mozzarella, garlic bread, basil..... 10*

## CHICKEN PARMESAN SANDWICH

*Crispy fried chicken breast, marinara sauce, melted mozzarella cheese, roasted cherry tomatoes, garlic bread, basil..... 11*

## ROASTED CHICKEN PESTO SANDWICH

*Roasted chicken breast, fresh mozzarella, fresh spinach, thinly sliced red onion, tomato, pesto, ciabatta..... 11*

## VEGGIE GARDEN FOCACCIA

*Olive tapenade, fresh spinach, artichoke, tomato, roasted zucchini, mozzarella, tomato focaccia..... 10*

## HOT ITALIAN

*Ham, locally cured salami, spicy pepperoni, melted mozzarella, lettuce, tomato, thinly sliced red onion, mayo, red wine vinaigrette, garlic bread..... 10*

## ITALIAN BEEF

*Italian beef, roasted sweet peppers, giardiniera, au jus, French bread..... 11*

## FISH & CHIPS

*Golden beer battered cod, homemade tartar sauce, fries..... 12*

## SPAGHETTI MARINARA

*Spaghetti, marinara sauce, Romano cheese, basil*

*Add roasted chicken 5, breaded chicken 5, meatballs 3, bacon 2, mixed veggies 4..... 10*

## FETTUCCHINE ALFREDO

*Fettuccine, homemade Alfredo sauce, Romano cheese*

*Add roasted chicken 5, breaded chicken 5, meatballs 3, bacon 2, mixed veggies 4..... 11*

## PESTO PANCETTA PASTA

*Fettuccine, pancetta, cherry tomatoes, pesto, grated Romano, fresh basil, shaved Romano..... 11*

## BUFFALO CHICKEN MAC & CHEESE

*Hot Buffalo chicken, cheddar mac..... 12*

# DESSERTS

## CINNAMON SUGAR BEIGNET BALLS

*Crispy fried dough balls, cinnamon sugar, maple syrup..... 6*

## DEEP DISH BROWNIE

*Warm, gooey brownie, Mitchell's vanilla ice cream..... 6*

## DOUBLE CHOCOLATE WHITE CHOCOLATE CHIP OREO COOKIES

*Served individually or half a dozen..... 2/8*

## TIRAMISU

*Mascarpone custard layered with whipped cream, rum and coffee soaked ladyfingers..... 8*

## CHOCOLATE CAKE

*Rich layered chocolate cake with chocolate frosting..... 8*



*Corporate Events / Catering  
Private Parties*

**GINO'S EAST**

*500 N. LaSalle St.*

*Chicago, IL 60654*

 **312-988-4200**

*Ship a Pizza*

[WWW.GINOSEAST.COM](http://WWW.GINOSEAST.COM)

