

# G Man Tavern

3740 N Clark St 60613-3810 · +17735492050 · Updated: Jan 14, 2026

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## LA COLOMBE COFFEE 2

**CORSICA DRIP COFFEE** \$5.00

**MONTE CARLO DECAF** \$5.00

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## TEA SELECTIONS BY RISHI 5

**PEPPERMINT** \$6.00

**JADE CLOUD** \$6.00

**CHAMOMILE** \$6.00

**EARLY GREY** \$6.00

**ENGLISH BREAKFAST** \$6.00

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## BRUNCH COCKTAILS 2

### TAVERN BLOODY MARY

chicago distilling co cere's vodka, pickled okra, cheddar cheese, beer back

#### AVAILABLE OPTIONS

Regular Bloody Mary: \$14.00

Upgrade your Beer Back to a Pint: \$18.00

**MIMOSA** \$10.00

brut, orange juice

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## SEAFOOD & OYSTERS 2

**HALF DOZEN OYSTERS\*** \$24.00

east and west coast daily selections served with mignonette & cocktail sauce

**CLASSIC SHRIMP COCKTAIL** \$22.00

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## STARTERS 5

**PULL-APART NUTELLA ROLLS** \$10.00

cream cheese frosting

**PRETZEL BITES** \$15.00

warm queso dip

<b>PIMENTO CHEESE DIP</b>	<b>\$14.00</b>
chile honey, tortilla chips	
<b>FRENCH ONION DIP</b>	<b>\$14.00</b>
caramelized onion, kettle chips	
<b>CAESAR WEDGE</b>	<b>AVAILABLE OPTIONS</b>
cherry tomato, red onion, garlic bread crumbs, bacon	\$15.00
	steak*: \$11.00
	chicken: \$9.00
	shrimp: \$12.00
<b>BRUNCH ENTREES</b> 12	
<b>BIRRIA BREAKFAST</b>	<b>\$18.00</b>
chili braised pork, quesadilla, fried egg	
<b>TAVERN STEAK SALAD*</b>	<b>\$24.00</b>
marinated tri tip, blue cheese, arugala, tomato, creamy balsamic	
<b>CHINOIS GRILLED CHICKEN SALAD</b>	<b>\$20.00</b>
crispy wontons, sesame dressing	
<b>BEEF BELLY PASTRAMI SANDWICH</b>	<b>\$20.00</b>
maple mustard, gouda, marble rye	
<b>TAVERN CHEESEBURGER</b>	<b>\$18.00</b>
american cheese, lettuce, tomato, 1000 island, mustard, dill pickle, fries	
<b>LOX BENEDICT</b>	<b>\$17.00</b>
house-cured salmon, poached eggs, sauteed spinach, dijon hollandaise	
<b>AVOCADO TARTINE</b>	<b>\$16.00</b>
ciabatta, whipped burrata, chili crunch, roasted fall squashes	
<b>TRI TIP STEAK HASH*</b>	<b>\$17.00</b>
roasted peppers, charred onion, avocado crema, romano cheese, sunny side-up egg	
<b>BISCUIT &amp; GRAVY*</b>	<b>\$14.00</b>
sausage gravy, sunny side-up egg	
<b>AMERICAN BREAKFAST*</b>	<b>\$14.00</b>
two eggs, bacon & sausage, spiced potatoes	
<b>CORNFLAKE FRENCH TOAST</b>	<b>\$18.00</b>
strawberry rhubarb compote, cinnamon, sweet whipped marscapone	
<b>FRIED MAITAKE</b>	<b>\$24.00</b>
mushroom gravy, poached egg, frisee	

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**SIDES** 6

<b>SPICED POTATOES</b>	<b>\$4.00</b>
<b>MAPLE SAUSAGE</b>	<b>\$5.00</b>
<b>CRISPY BACON</b>	<b>\$5.00</b>
<b>FRENCH FRIES</b>	<b>\$10.00</b>
<b>SINGLE FRENCH TOAST</b>	<b>\$4.00</b>
<b>SEASONAL FRUIT</b>	<b>\$5.00</b>

## KIDS <sup>1</sup>

### KIDS BRUNCH MEAL **\$7.00**

your choice of: single french toast and scrambled eggs, crispy tenders, grilled cheese, or roasted chicken. served with: bacon, sausage, avocado or fries

## SALADS <sup>5</sup>

### TAVERN HOUSE SALAD **\$14.00**

black olives, croutons, hook's cheddar

### PEACH SALAD **\$16.00**

candied walnuts, midnight moon goat cheese, lemon poppy dressing

### CAESAR WEDGE\* **\$15.00**

cherry tomato, garlic bread crumbs, bacon, red onion

### CHINOIS GRILLED CHICKEN SALAD **\$20.00**

crispy wontons, sesame dressing

### STEAK SALAD\* **\$24.00**

arugula, blue cheese, balsamic, red onion, tomato

## ENTREES <sup>5</sup>

### ITALIAN BEEF SANDWICH **\$20.00**

shaved ribeye, french roll

### TAVERN BURGER\* **\$18.00**

american cheese, lettuce, tomato, 1000 island, mustard, dill pickle

### GRILLED WHITEFISH SANDWICH **\$16.00**

pickled chile relish, marble rye

### FRIED MAITAKE **\$24.00**

mushroom gravy, poached egg, frisee

### 8oz HANGER STEAK FRITES\* **\$39.00**

paris butter, buerre rouge

## SANDWICHES 3

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**TAVERN BURGER\*** **\$18.00**

smash patties, 1000 island, american cheese

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**ITALIAN BEEF SANDWICH** **\$20.00**

shaved ribeye, french roll

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**GRILLED WHITEFISH SANDWICH** **\$18.00**

pickled chile relish, marble rye

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## MAINS 4

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**ROASTED SALMON\*** **\$29.00**

cauliflower veloute, caper-raisin agrodolce

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**RIGATONI** **\$25.00**

bolognese, parmesan, parsley

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**ROASTED HALF CHICKEN** **\$29.00**

spaetzle, chicken jus, apple salad

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**FRIED MAITAKE** **\$24.00**

mushroom gravy, poached egg, frisee

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## STEAKS 2

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**8oz HANGER STEAK FRITES\*** **\$39.00**

paris butter, beurre rouge

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**CAROLINA BBQ RIBS** **\$36.00**

half slab, baked potato, sour cream, bacon, cheddar

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## TAVERN KIDS 1

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**KIDS MEAL** **\$10.00**

your choice of: roasted chicken breast, crispy tenders, grilled cheese, buttered noodles, or red sauce noodles served with: zucchini, mashed potatoes & cookie

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## DESSERT 4

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**LEMON MOUSSE CAKE** **\$13.00**

white chocolate mousse, feuilletine

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**TAVERN COOKIE** **\$13.00**

deep dish chocolate chip cookies, served warm topped with soft serve

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**BUILD YOUR OWN SUNDAE** **\$10.00**

vanilla soft serve, topped with your choice of chocolate sauce, whipped cream, vanilla streusel

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## AMARETTO FLAN

\$10.00

espresso caramel, brown butter tuile

## SPARKLING - BY THE GLASS 2

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### PROSECCO BRUT

santomé, veneto, italy nv

#### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$42.00

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### ROSÉ BRUT

charles de fere jean-louis, burgundy, france nv

#### AVAILABLE OPTIONS

glass: \$13.00

bottle: \$52.00

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## ROSÉ - BY THE GLASS 1

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### ROSÉ

chateau revelette, provence, france 2021

#### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$52.00

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## WHITE - BY THE GLASS 4

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### VINHO VERDE

q.s.s. rare, arruda dos vinhos, portugal nv

#### AVAILABLE OPTIONS

glass: \$10.00

bottle: \$40.00

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### PINOT GRIS BLEND

gentil "hugel", alsace, france 2021

#### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

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### SAUVIGNON BLANC

domaine paul buisse, touraine, loire, france 2022

#### AVAILABLE OPTIONS

glass: \$14.00

bottle: \$56.00

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### CHARDONNAY

stoller, dundee hills, oregon 2021

#### AVAILABLE OPTIONS

glass: \$16.00

bottle: \$64.00

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## RED - BY THE GLASS 6

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### PINOT NOIR

monte degli angeli, piedmont, italy 2020

#### AVAILABLE OPTIONS

glass: \$12.00

bottle: \$48.00

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### PINOT NOIR

swift & sons reserve, willamette valley, oregon 2020

#### AVAILABLE OPTIONS

glass: \$17.00

bottle: \$68.00

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### SANGIOVESE BLEND

casanova di neri "irrosso", tuscany, italy 2021

#### AVAILABLE OPTIONS

glass: \$18.00

bottle: \$72.00

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## CABERNET SAUVIGNON BLEND

juan gil, jumilla, spain 2019

### AVAILABLE OPTIONS

glass: \$15.00

bottle: \$60.00

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## MALBEC

tapiz alta, mendoza, argentina 2019

### AVAILABLE OPTIONS

glass: \$15.00

bottle: \$60.00

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## CABERNET SAUVIGNON

burgess cellars, napa valley, california 2017

**\$19.00**

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## SPARKLING 2

### AYALA

brut majeur, ay, france

**\$110.00**

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### HENRIOT

brut souverain, reims, france

**\$150.00**

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## CRISP & LIVELY WHITES 2

### TERRAS GAUDA ABADIA DE SAN CAMPIO

albarino, rias baixas, spain 2020

**\$47.00**

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### PEJU

sauvignon blanc, north coast, california 2021

**\$90.00**

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## RICH & ROBUST WHITES 1

### NICOLAS POTEL

chardonnay, macon-villages, france 2019

**\$60.00**

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## LIGHT BODIED & FRUITY REDS 3

### MAISON NOIR "O.P.P."

pinot noir, willamette valley, oregon 2021

**\$69.00**

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### KEN WRIGHT

pinot noir, willamette valley, oregon 2021

**\$77.00**

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### PORTER & PLOT

pinot noir, santa barbara, california 2019

**\$74.00**

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## RICH & BOLD REDS 5

### DANCING CROW VINEYARDS

cabernet sauvignon, lake county, california 2019

**\$70.00**

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### BECKMEN VINEYARDS

cabernet sauvignon, santa ynez valley, california, 2019

**\$75.00**

<b>HARVEY &amp; HARRIET</b>	<b>\$80.00</b>
cabernet blend, paso robles, california 2020	
<b>PAUL HOBBS "CROSSBARN"</b>	<b>\$105.00</b>
cabernet sauvignon, napa valley, california 2018	
<b>HEITZ CELLARS CUVÉE "LOT-C91"</b>	<b>\$330.00</b>
cabernet sauvignon, napa valley, california 2016	

## **EARTHY & SPICY REDS** 2

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<b>MENDEL</b>	<b>\$85.00</b>
malbec, mendoza, argentina 2020	
<b>VILLA CREEK "ROCKS &amp; FLOWERS"</b>	<b>\$120.00</b>
grenache, syrah, mourvedre, paso robles, california 2018	

## **COCKTAILS** 8

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<b>LEFT FIELD LIMEADE</b>	<b>\$10.00</b>
(non alcoholic) banh mi, lime, cilantro, soda	
<b>CIDER HOUSE MULE</b>	<b>\$15.00</b>
chicago distilling co ceres vodka, cider, lemon, ginger beer	
<b>Autumn in Prague</b>	<b>\$15.00</b>
el dorado 5yr rum, lime, grapefruit, coconut, vanilla, peychaud's	
<b>PEARLOMA</b>	<b>\$16.00</b>
espolon blanco tequila, pear, lime, sparkling wine	
<b>SUNGLASSES AT NIGHT</b>	<b>\$17.00</b>
el guel mezcal, grand marnier, cold brew, habanero shrub	
<b>TOUCH OF HONEY</b>	<b>\$15.00</b>
evan williams bourbon, key lime, honey	
<b>DEAR DIARY</b>	<b>\$18.00</b>
broker's gin, raspberry, cherry blossom, lemon, grapefruit, absinthe	
<b>MULL IT OVER</b>	<b>\$16.00</b>
old overholt rye, sweet vermouth, spiced wine, black cherry	

## **BEER - BOTTLES / CANS** 8

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<b>BUDWEISER</b>	<b>\$6.00</b>
16oz	
<b>HALF ACRE WAYBIRD HAZY IPA</b>	<b>\$11.00</b>
16oz	

<b>MICHELOB ULTRA</b>	<b>\$6.00</b>
<b>MILLER LITE</b>	<b>\$6.00</b>
<b>MODELO ESPECIAL</b>	<b>\$8.00</b>
<b>HALF ACRE DAISY CUTTER PALE ALE</b>	<b>\$10.00</b>
16oz	
<b>GOOSE ISLAND NEON BEER HUG</b>	<b>\$8.00</b>
<b>ACE PINEAPPLE CIDER</b>	<b>\$7.00</b>
<b>DRAFT BEER</b> 5	
<b>DOVETAIL HEFEWEIZEN</b>	<b>\$8.00</b>
<b>BUD LIGHT</b>	<b>\$6.00</b>
<b>LAGUNITAS IPA</b>	<b>\$8.00</b>
<b>SOLEMN OATH "LU" KOLSCH</b>	<b>\$8.00</b>
<b>SPITEFUL BREWING "SKIPJACK" GOLDEN ALE</b>	<b>\$8.00</b>
brewed exclusively for Swift and Sons Tavern	
<b>\$10 KIDS MEAL</b> 5	
<b>CHICKEN TENDERS</b>	
<b>ROASTED CHICKEN</b>	
<b>GRILLED CHEESE</b>	
<b>BUTTERED NOODLES</b>	
<b>RED SAUCE NOODLES</b>	
<b>COGNAC AND BRANDY</b> 2	
<b>LAIRD'S APPLEJACK</b>	<b>\$11.00</b>
<b>HENNESSY COGNAC VS</b>	<b>\$14.00</b>
<b>AMARO, DIGESTIF AND VERMOUTH</b> 3	
<b>CYNAR AMARO</b>	<b>\$10.00</b>
<b>HENRIQUES MADEIRA</b>	<b>\$10.00</b>
<b>AMARO MONTENEGRO</b>	<b>\$15.00</b>
<b>LIQUEURS AND CORDIALS</b> 9	

<b>BAILEY'S IRISH CREAM</b>	<b>\$10.00</b>
<b>D.O.M. B&amp;B</b>	<b>\$12.00</b>
<b>DRAMBUIE LIQUEUR</b>	<b>\$10.00</b>
<b>FRANGELICO LIQUEUR</b>	<b>\$10.00</b>
<b>GRAND MARNIER LIQUEUR ORANGE</b>	<b>\$12.00</b>
<b>KAHLUA COFFEE LIQUEUR</b>	<b>\$10.00</b>
<b>LUXARDO AMARETTO</b>	<b>\$10.00</b>
<b>LUXARDO SAMBUCA</b>	<b>\$10.00</b>
<b>VIEUX PORTALIER ABSINTHE</b>	<b>\$14.00</b>

## FIRST COURSE 4

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### PROSCIUTTO TARTINE

honey ricotta, sesame, crispy shallots

### WISCONSIN CHEESE CURDS

chipotle ranch

### PETITE SHRIMP COCKTAIL

cocktail sauce

### FRENCH ONION DIP

kettle chips, caramelized onion

## MID COURSE 3

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### SHAVED BRUSSELS SPROUTS SALAD

pomegranate, green goddess dressing, midnight moon

### BUTTERNUT SQUASH BISQUE

coconut, lime, madras curry

### "COLD STORAGE" CHOWDER

smoked whitefish, bacon

## ENTREE COURSE 5

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### RIGATONI

bolognese, parmesan

### 5OZ HANGAR FRITES

au poivre

## **FRIED MAITAKE**

poached hen egg, mushroom gravy, endive

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## **SHEPHERD'S PIE**

braised lamb, mashed potatoes

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## **ROASTED SALMON**

cauliflower velouté, caper-raisin agrodolce

## **DESSERT COURSE** 3

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### **LEMON CAKE**

white chocolate mousse, feuilletine

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### **AMARETTO FLAN**

espresso caramel, brown butter tuille

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### **WHITE CHOCOLATE CRÉMEUX**

dark chocolate shell, caramelized white chocolate