

The image shows the interior of a restaurant with a rustic, industrial aesthetic. The ceiling is made of exposed wooden beams and is covered with numerous strings of warm white string lights. A large pig is suspended from the ceiling in the center of the room. In the background, a bar is visible with several people seated at the counter. A menu board is mounted on the wall behind the bar, featuring the text 'GREEN STREET SMOKED MEATS' and 'PRIVATE DINING PACKAGES'. The overall atmosphere is warm and inviting.

**GREEN STREET  
SMOKED MEATS**

**PRIVATE DINING PACKAGES**



# **GREEN STREET SMOKED MEATS**

## **ABOUT:**

Located down a brick paved alley in Chicago's West Loop neighborhood, the nationally acclaimed Green Street Smoked Meats beckons guests with rock music and house-smoked Texas-inspired BBQ in a warehouse-style restaurant. The curated menu focuses on staples of backyard BBQ, including brisket, beef ribs and chicken legs, along with rich pork belly, smoked salmon and an array of classic vegetable-centric side dishes.

Private events are hosted in a semi-private space located in back of the restaurant.

## **CAPACITY & MINIMUMS:**

The semi-private space seats 20 comfortably and up to 40 standing. Our event space is available for use starting at 6:30PM daily. The menus are served buffet style, allowing guests the opportunity to mix and mingle.

Please inquire about parties over 40 guests.

A \$2,000 minimum [+ Tax & 20% Service Fee] is required to book an event at Green Street Smoked Meats.

\*Other Service Fees May Apply

## **LOCATION:**

112 North Green Street

Chicago, IL 60607

[312] 754-0431

## **PICNIC TABLE SANDWICHES**

### **SANDWICHES**

**CHOPPED BRISKET**

**PULLED PORK**

### **SIDES**

**COLESLAW**

**POTATO SALAD**

**BAKED BEANS**

**SPICY PICKLES**

**SWEET PICKLES**

\$30 per Guest

Dessert offerings are available a la carte

Menu is subject to seasonal changes

## **GREEN STREET BBQ FEAST**

### **MEAT**

**CHOPPED BRISKET**

**PORK RIBS**

**CHICKEN LEGS**

**HOT LINK**

### **SIDES**

**COLESLAW**

**SWEET PICKLES**

**POTATO SALAD**

**ELOTE STYLE CORN**

**BAKED BEANS**

**BROCCOLI SALAD**

**SPICY PICKLES**

**MACARONI SALAD**

\$40 per Guest

Dessert offerings are available a la carte

Menu is subject to seasonal changes

## **EXTRAS**

### **OYLER SANDWICH**

**chopped brisket with half a hotlink**

[S3 per guest]

### **SMOKED SALMON**

[S10 per person]

### **THUNDERBIRD SANDWICH**

**pork rib with spicy pickles**

[S3 per guest]

## **DESSERT**

The following offerings are available a la carte

### **CHOCOLATE BROWNIES**

### **CHOCOLATE CHIP COOKIES**

\$5 per Guest

### **DOUGHNUT VAULT OLD FASHIONED**

Assorted flavors \$2.75 per Guest

## **BEVERAGE PACKAGES**

The following offerings are available a la carte

### **BEER & WINE**

\$15 per Guest per Hour

### **BEER, WINE & COCKTAILS**

\$30 per Guest per Hour

### **CUSTOM OPEN BAR**

Starting at \$50 per Guest per Hour



