

A photograph of a restaurant interior. The space is filled with warm, ambient lighting from numerous strings of small, round bulbs. In the center, a large, golden sculpture of a person in a dynamic, falling or dancing pose hangs from the ceiling. Below it, a bar is visible with several patrons seated at the counter. The walls are dark and textured, and the overall atmosphere is cozy and industrial. The text "GREEN STREET SMOKED MEATS" is overlaid in a white box at the top center, and "PRIVATE DINING PACKAGES" is overlaid at the bottom center.

**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

The semi-private space comfortably accommodates group of 15 - 65. 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.

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

\$35 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

POTATO SALAD

BAKED BEANS

SPICY PICKLES

SWEET PICKLES

ELOTE STYLE CORN

BROCCOLI SALAD

MACARONI SALAD

\$45 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

CHOCOLATE BROWNIES

CHOCOLATE CHIP COOKIES

\$5 per Guest

DOUGHNUT VAULT OLD FASHIONED

Assorted flavors \$2.75 per Guest

BEVERAGE PACKAGES

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

