

STARTERS

KALE CAESAR SALAD 12

Shredded Kale, Arugula, Parmesan, Croutons, House Dressing

CHOPPED WEDGE SALAD 15

Iceberg, Marinated Apples, Walnuts, Bacon, Gorgonzola Dressing

BROCCOLI SALAD 14

Arugula, Roasted Broccoli, Pickled Carrots, Fried Chickpeas, Feta, Dried Cranberries, Lemon Tahini Dressing

ARTICHOKES MARBELLA 16

Roasted Artichoke Hearts, Castelvetrano Olives, Dried Plums, Preserved Lemons, Oregano, Sourdough

TOMATO BASIL SOUP 8

Herb Crouton, Basil Oil

PIZZA

MARGHERITA 16

House Tomato Sauce, Imported Buffalo Mozzarella, Basil Leaves, Olive Oil Drizzle

MUSHROOM 16

Cream Sauce, Roasted Mushrooms, Caramelized Onions, Pesto, Shredded Mozzarella

SPICY GARLIC CHICKEN 17

Cream Sauce, Shredded Mozzarella, Grilled Chicken, Banana Peppers, Red Onion, Black Garlic Drizzle, Pickled Mustard Seeds

SPINACH AND ARTICHOKE 17

Cream Sauce, Artichoke, Spinach, Sundried Tomato, Shredded Mozzarella

ÑDUJA AND SWEET PEPPER 19

House Tomato Sauce, House Ñduja, Marinated Sweet Peppers, Shredded Mozzarella

SAUSAGE 18

House Tomato Sauce, Italian Sausage, Shredded Mozzarella, Herbs, Olive Oil Drizzle

PEPPERONI 17

House Tomato Sauce, Pepperoni, Shredded Mozzarella, Herbs, Olive Oil Drizzle

DESSERT

COOKIE PIE 8

Chocolate Walnut Cookie Baked to Order and Topped with a Scoop of Vanilla Ice Cream

BROWNIE PIE 8

House Made Brownie Baked to Order and Topped with a Scoop of Vanilla Ice Cream

ICE CREAM COOKIE SANDWICH 4

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server if you have any food allergies or dietary restrictions. A 4% surcharge has been added to all guest checks to help offset restrictions on our business resulting from COVID-19. All groups of 6 or more are subject to a 20% service fee.



HOUSE COCKTAILS

OLD FASHIONED 15

Whistle Pig 6 Year Rye, Cherry + Vanilla Demerera, Cola Bitters

BLOOD ORANGE SIDECAR 15

D'usse VSOP, Blood Orange Syrup, Lemon, Orange Bitters

POMEGRANATE MULE 15

Grey Goose, Pomegranate Syrup, Ginger Beer, Lime, House Bitters

S'MORES MARTINI 15

Absolut Vanilla, Godiva Chocolate Liqueur, Baily's Irish Cream, Graham Cracker Rim, Toasted Marshmallows

COSMOPOLITAN 15

Absolut Elyx Vodka, Patrón Citrónage, Cranberry, Lime Sour

AVIATION 15

Monkey 47 Gin, Crème de Violette, Luxardo Maraschino, Fresh

Lemon

BEE'S KNEES 15

Hendrick's Gin, Honey Syrup, Lemon

FRENCH 75 15

Beefeater Gin, Lemon, Rich Syrup, Sparkling Wine

BLUEBERRY CINNAMON MARGARITA 15

Avion Silver, Blueberry Cinnamon Syrup, Lime

HOT TODDY 15

Makers Mark, Honey Syrup, Lemon, Star Anise

SPICED HOT CHOCOLATE 15

Absolut Vanilla, House Cocoa Mix, Whipped Cream

SPICED PEARS AND HONEY 15

Jameson, Spiced Pear Syrup, Lemon, Cinnamon

BEER

GUMBALLHEAD America Pale Ale, 5.6% 9

Three Floyds, Munster, Indiana

LAGUNITAS IPA, 6.2% 9

Lagunitas, Chicago, Illinois

ZWICKEL Bavarian Lager, 5.1% 9

Urban Chestnut, St. Louis, Missouri

SCHNICKLEFRITZ Weissbier, 5% 9

Urban Chestnut, St. Louis, Missouri

SLICED NECTARINE IPA, 5.9% 9

Moody Tongue, Chicago, Illinois

BUD LIGHT American Lager, 5% 9

Anheuser-Busch, St. Louis, Missouri

PBR American Lager, 4.8% 9

Anheuser-Busch, St. Louis, Missouri

STELLA ARTOIS Belgian Pilsner, 5% 9

Anheuser-Busch, St. Louis, Missouri

CORONA Pale Lager, 4.6% 9

Cerveceria Modelo, Mexico City, Mexico

FIST CITY Chicago Pale Ale, 4.8% 9

Revolution Brewing, Chicago, Illinois

ANTI-HERO IPA, 6.7% 9

Revolution Brewing, Chicago, Illinois

BUBBLES

ADAMI ' BOSCO DI GICA' 72

Prosecco, Veneto, Italy G.H. MUMM 18 | 85

Brut, Reims, France, NV

G.H. MUMM ROSE 22 | 100

Rosé, Reims, France, NV

MOET + CHANDON 25 | 175

Rosé Split, Champagne, France, NV

VEUVE CLICQUOT 175

Yellow Label, Reims, France, NV

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WINE

R COLLECTION LOT NO 3 14 | 52

Chardonnay, California

BEX 14 | 52

Riesling, Nahe, Germany

MILBRANDT 12 | 44

Pinot Gris, Columbia Valley, Washington

MOHUA 15 | 56

Sauvignon Blanc, Marlborough, New Zealand

MIRAVAL 15 | 56

Rose, Provence, France

ZUCCARDI 'SERIE A' 13 | 48

Malbec, Uco Valley, Argentina

MOSSBACK 15 | 56

Pinot Noir, Russian River Valley Sonoma, California

WALT "LA BRISA" 22 | 84

Pinot Noir, Sonoma County, California

RAYMOND "SOMMELIER SELECT" 16 | 60

Cabernet Sauvignon, Napa Valley, California

SCATTERED PEAKS 24 | 92

Cabernet Sauvignon, Napa Valley, California

WINE BY THE BOTTLE

MIRAVAL 1.5L 100

Rose, Provence, France

TWOMEY BY SILVER OAK 90

Sauvignon Blanc, Napa/Sonoma, California

STEVEN KISTLER 'LES NOISETIERS' 185

Chardonnay, Sonoma Coast, California

CHATEAU SAINT ANDRE CORBIN 92

Bordeaux, France

CRANE ASSEMBLY 130

Zinfandel, Napa Valley, California

OCCIDENTAL BY STEVEN KISTLER 205

Pinot Noir, Napa Valley, California

SILVER OAK 230

Cabernet Sauvignon, Alexander Valley,

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