



## 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

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## 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

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## 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

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## 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

### WHISKEY SOUR 15

Jameson, Lemon, Rich Simple, Bitters

## BEER

### 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

### 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

## BUBBLES BY THE GLASS

### MOET + CHANDON 16

Brut Split, Champagne, France, NV

### MOET + CHANDON 25 | 175

Rosé Split, Champagne, France, NV

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## BUBBLES BY THE BOTTLE

ADAMI ' BOSCO DI GICA' 72  
Prosecco, Veneto, Italy  
G.H. MUMM BRUT 85  
Brut, Reims, France, NV  
G.H. MUMM ROSE 100  
Rosé, Reims, France, NV  
VEUVE CLICQUOT 175  
Yellow Label, Reims, France, NV

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## WINE

Raeburn 14 | 52  
Chardonnay, Sonoma County, California  
A to Z 13 | 48  
Riesling, Oregon  
MILBRANDT 12 | 44  
Pinot Gris, Columbia Valley, Washington  
MOHUA 15 | 56  
Sauvignon Blanc, Marlborough, New Zealand  
MIRAVAL 15 | 56  
Rose, Provence, France  
ELEMENTAL 15 | 56  
Cabernet Sauvignon, Columbia Valley, Washington  
ZUCCARDI 'SERIE A' 13 | 48  
Malbec, Uco Valley, Argentina  
MOSSBACK 15 | 56  
Pinot Noir, Russian River Valley Sonoma, California

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## WINE BY THE BOTTLE

MIRAVAL 1.5L 100  
Rose, Provence, France  
ZD WINES 76  
Chardonnay, Napa Valley, California  
TWOMEY BY SILVER OAK 90  
Sauvignon Blanc, Napa/Sonoma, California  
STEVEN KISTLER 'LES NOISSETIERS' 185  
Chardonnay, Sonoma Coast, California  
WALT "LA BRISA" 84  
Pinot Noir, Sonoma County, California  
CHATEAU SAINT ANDRE CORBIN 92  
Bordeaux, France  
SCATTERED PEAKS 92  
Cabernet Sauvignon, Napa Valley, California  
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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