

BEERS

BOURBON COUNTY STOUT*18
Goose Island 2017 Original {16.9oz} - 14.1%

3FLOYDS.....7
Rotating {Munster, IN}

GOOSEISLAND*
312 Urban Wheat {16oz} - 4.2%..... 7
Old Man Grumpy Pale Ale - 5%6
{Chicago, IL}

HALFACRE *
Daisy Cutter Pale Ale {16 oz.} - 5.2%.....7
Gone Away IPA {16 oz} - 7%.....7
{Chicago, IL}

MAPLEWOOD*.....8
Son of Juice IPA - 6.3%
{Chicago, IL}

REVOLUTION*
Anti-Hero IPA - 6.7%.....7
A Little Crazy Belgian Ale - 6.8%.....7
{Chicago, IL}

LAGUNITAS*7
Little Sumpin' Sumpin' Ale - 7.5%
{Chicago, IL}

ODELL.....6
Rupture Fresh Grind Ale - 6.0%
{Fort Collins, CO}

TWO BROTHERS*6
Pinball Pale Ale - 5.4%
{Warrenville, IL}

SOLEMN OATH*.....6
Lu Kolsch-Style Ale - 4.7%
{Naperville, IL}

5RABBIT*.....7
Gringolandia Super Pils - 7.2%
{Chicago, IL}

BROOKLYN.....6
Lager - 5.2%
{Brooklyn, NY}

ROGUE.....7
Dead Guy Ale - 6.8%
{Newport, OR}

EMPIRICAL *6
Singularity Oatmeal Stout - 5%
{Chicago, IL}

WISEACRE.....6
Gotta Get Up To Get Down
Coffee Milk Stout - 5%
{Memphis, TN}

OFF COLOR*.....7
Bare Bear Finnish Style Sahti - 7%
{Chicago, IL}

OMMEGANG.....7
Hennepin Farmhouse Saison - 7.7%
{Cooperstown, NY}

21ST AMENDMENT.....7
Blood Orange IPA - 7%
{San Francisco, CA}

CORONADO.....6
Orange Avenue Wit - 5.2%
{Coronado, CA}

VIRTUE.....8
Mitten Bourbon Barrel Cider- 6.8%
{Fennville, MI}

VANDER MILL.....8
Hard Apple Cider {16 oz} - 7%
{Spring Mill, MI}

ANGRY ORCHARD.....6
Hard Apple Cider - 5%
{Walden, NY}

CONY ISLAND.....6
Hard Root Beer- 5.8%
{Brooklyn, NY}

OWL'S BREW.....6
That's My Jam Ale Tea Radler- 3.8%
{New York, NY}

AYINGER.....8
Brau Weisse {11.2oz} - 5.1%
{Aying, Bavaria}

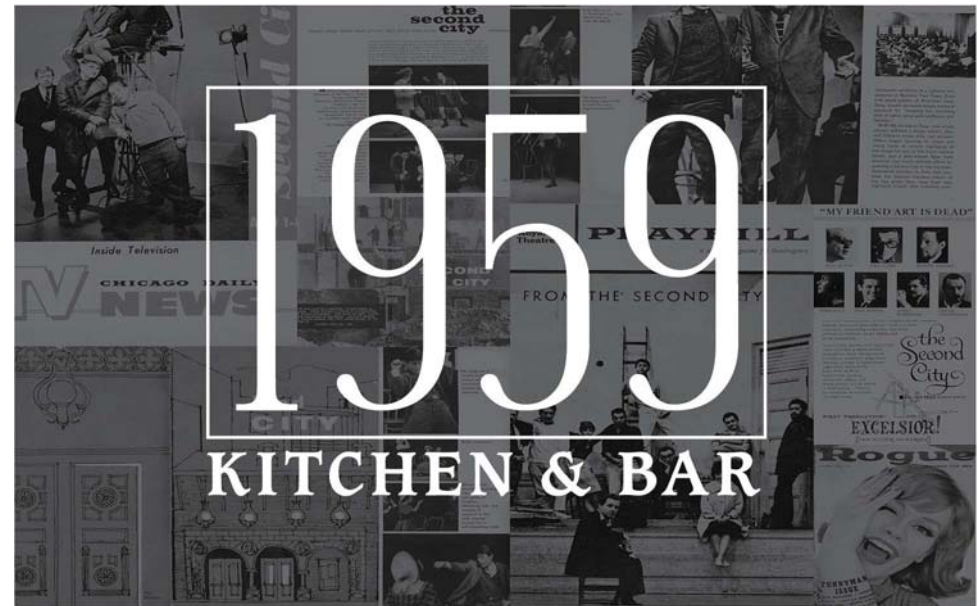
GLUTENBERG7
Gluten Free Blonde Ale- 4.5%
{Montreal, Canada}

SMITHWICK'S.....6
Irish Ale - 4.5%
{Dublin, Ireland}

STELLA ARTOIS.....7
Lager - 5% {Leuven, Belgium}

HAMM'S- 4.7% 3
PBR {16 oz can} - 4.74% 4
MILLERHIGH LIFE- 4.6% 4
BUD LIGHT- 4.2% 6
CORONA EXTRA- 4.6% 7

* = LOCAL BEERS



COCKTAILS

OLD FASHIONEDS.....12
CLASSIC- Buffalo Trace, Demerara, Luxardo cherry, Citrus Oils

FIRESIDE- Koval Rye, Demerara, Black Walnut Bitters, Luxardo Cherry, Orange Oil

TODDY TAPPER- Mesh & Bone Arakku, Falernum, Cardamom Bitters, Angostura Bitters, Lime Oil

SMOKEYWORD.....13
Mezcal, Green Chartreuse, Luxardo Maraschino, Aquafaba, Lime

SAKE2ME.....10
Sake, Hendrick's, Lemon Wedge, Bitter Lemon Tonic, Cucumber Slices

WHISKEYSMASH.....11
Maker's Mark, Lemon, Simple Syrup and Mint

HOT BUTTERED RUM.....12
Kraken Rum, Butter, Spices, Whipped Cream, Orange Oil, Cinnamon

WINE

WHITE & SPARKLING

SASSOREGALE.....10/37
Vermentino {Italy}

ESTANCIA.....11/42
Pinot Grigio {California}

HESS SELECT.....12/46
Chardonnay {California}

DOGPOINT.....14/49
Sauvignon Blanc {New Zealand}

WHISPERING ANGEL.....14/50
Rose {Cotes de Provence, France}

RED

ONEHOPE.....9/32
Zinfandel {California}
Every Bottle Provides 1 Child a
Session of Humor Therapy with
Humor for Hope

ACACIA.....10/37
Pinot Noir {California}

DISENO.....10/37
Malbec {Argentina}

COPPOLA CLARET.....12/46
Cabernet Sauvignon
{Napa Valley California}

FERRARI CARANO..... 14/50
SIENA
Sangiovese, Malbec, Cab Sauv,
Petite Syrah
{Sonoma County California}

CHÂTEAU DE SANCERRE.....70
Sauvignon Blanc {Loire Valley, France}

MIONETTO SPLITS.....12
Prosecco
Rosé

MUMM.....50
Brut {Napa Valley, California}

MOET & CHANDON.....120
{Champagne, France}

NITTARDI.....17/60
AD ASTRA
Sangiovese, Merlot, Cab Sauv, Cab Franc
{Maremma region, Italy}

SHATTER.....15/55
Grenache {Maury, France}

IL FAUNO DI ARCANUM69
Super Tuscan {Tuscany, Italy}

SIMI VALLEY.....69
Cabernet Sauvignon
{Alexander Valley, California}

1959

We carry ethically-sourced meats from the Slagel Farms family and seasonal produce from Nichols Farms. To the best of our ability, we serve food grown and raised in sustainable conditions by local farmers.

EXECUTIVE CHEF • MARK MATIJEVICH

SNACKS

HAND CUT FRIES.....6
Sea salt, parmesan, aioli

PORK & SHRIMP WONTONS.....10
Ravioli style dumplings, spicy chili oil

SOFT PRETZEL.....9
House beer cheese, spicy mustard

WINGS.....10
Your choice of Bulgogi (grilled),
Huli Huli (grilled)
Sweet & Spicy Thai, Cherry Cola BBQ

SHAREABLES

PIEROGIS.....10
Handmade Polish dumpling,
gold potato and caramelized
cabbage filling, chive sour cream

FLATBREAD.....12
Fig marmalade, prosciutto,
gorgonzola, arugula,
balsamic drizzle

**BUTTERNUT SQUASH
MAC & CHEESE.....12**
Tillamook Cheddar, house-made
bacon, sage breadcrumbs

BRUSSEL SPROUTS.....9
Fried brussels, 18 year aged
balsamic, honey, parmesan

ENTREES

FRIED CHICKEN.....12
Nashville hot or regular
House-made pickles,
cucumber radish salad

SHORT RIB TACOS.....12
Texas chili style, pickled
jalapeno, avocado, radish

SHRIMP & GRITS.....14
Anson Mills grit cakes, andouille,
creole shrimp, scallion

THE BURGER.....13
Double patty, American cheese,
aioli, pickle, onion, hand cut fries
{add house-made bacon \$2}

COBB SALAD.....10
Tomato confit, housemade bacon,
cucumber, egg, bleu cheese,
buttermilk ranch

**ROASTED PORK BELLY
W/ SCALLION PANCAKE.....12**
Char sui style pork, sesame scallion
pancake with dipping sauce

**WEEKEND SOUP SPECIAL
EVER-CHANGING
WITH THE SEASON**

DESSERTS

**CHURROS WITH
HOT CHOCOLATE6**
Fresh churros, cinnamon, hot
chocolate with hint of chili
{Add Horchata Vodka \$3}

**MAPLE APPLE BREAD
PUDDING8**
Apple cider caramel sauce
vanilla bean ice cream

Food is served as it is prepared