

# The Second City®

## TABLE SNACKS

### HOUSEMADE HUMMUS **VG** . . . . . 12

Served with Sun-Dried Tomato Pesto, Vegetable Medley and Crispy Pita Wedges.

### SMOKED SALMON DEVILED EGGS WITH HORSERADISH GREMOLATA **GF** . . . . . 14

Six Traditional Deviled Eggs, Cold Smoked Salmon, Horseradish, Parsley and Lemon Zest.

### ELOTE CUP **V/GF** . . . . . 13

Roasted Corn, Mayonnaise, Garlic Butter and Lime Juice. Topped with Cotija Cheese, Funyuns, Tajin, Valentina Aioli and Served with Housemade Tortilla Chips.

### CHARCUTERIE BOARD . . . . . 26

Sliced Prosciutto and Pepperoni, Manchego and Brie Cheese, Tomato Jam, Pickled Red Onion, Whole Grain Mustard, Crostini and Dried Fruit.

### BUTTER SAUCE POPCORN SHRIMP . . . . . 16

Bite-Sized Shrimp, Deep Fried and Tossed in Indian Style Butter Sauce. Served with Homemade Ranch Dressing.

### FRIED PICKLES **V** . . . . . 12

Kosher Pickle Chips Fried with Asiago Cheese Panko Breading. Served with Housemade Ranch Dressing.

### BEEF FAT FRIED FRENCH FRIES . . . . . 7

Served with Ketchup.

## HANDHELDS

### KFC (KOREAN FRIED CHICKEN) . . . . . 18

Crispy Boneless Chicken Thigh, Korean Red Pepper Sauce, Ranch, Shredded Lettuce, Potato Bun and French Fries.

### SMASH BURGER\* . . . . . 16

4oz Patty, Cooper American Cheese, Caramelized Onions, Garlic Aioli, Potato Bun and French Fries.

### BLACK BEAN BURGER . . . . . 16

Black Bean Burger, Tomato Jam, Sliced Onion, Shredded Romaine, Potato Bun, and French Fries.

**V** - vegetarian | **VG** - vegan | **GF** - gluten free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 6 or more and any bills with a subtotal of \$150 or more, an 18% gratuity will be added to the bill.

## CHICAGO CLASSICS

### CHICAGO STYLE DOG . . . . . 12

Nathan's Beef Hot Dog with Mustard, Relish, Celery Salt, Diced Onions, Sliced Tomatoes, Pickle Spear, Sport Peppers, Poppy Seed Bun, Served with Fries.

### ITALIAN BEEF . . . . . 16

Chicago Style Italian Beef. Served on Freshly Baked French Bread, Dipped in Au Jus. Topped with home cooked Sweet Peppers + Hot Giardiniera Peppers and with French Fries and extra Au Jus on the side.

## SWEETS

### STUFFED CROISSANT . . . . . 10

Vanilla Ice Cream with Rum Caramel, Nutella, and Caramelized Bananas

### CHOCOLATE PARFAIT . . . . . 10

Chocolate Pound Cake, Macerated Raspberries, and Whipped Cream

## THIRSTY

**LOOKING FOR SOMETHING TO DRINK?  
JUST FLIP THIS OVER...**

**LOVE A GOOD BURGER?  
COME VISIT US IN  
THE BENTWOOD!**

*Indulge in a diverse array of mouthwatering options from fresh salads and shareable starters to creative sandwiches and craveable burgers!*



# COCKTAILS

## THE COMPASS\* TROPICAL BLUEBERRY

Grey Goose Vodka, Sour Blueberry Soda, Coconut, Lime Juice, Orange Blossom (can be made spirit free) . 18

## STAGE LEFT\* CLOVER CLUB

Barr Hill Gin, Dry Vermouth, Raspberry, Lemon Juice, Whipped Cream Cheese . . . . . 16

## THE BACK LINE HERBAL SOUR

Tequila Reposado, Mastic Tears, Agave, Lemon Juice, Transatlantic Bitters . . . . . 17

## THE CLOSER MOJITO ROYALE

White Rum, Dolin Blanc, Simple Syrup, Malic Acid, Cava, Mint . . . . . 17

## A BLACKOUT REVERSE MANHATTAN

Woodford Rye, Cocchi di Torino Sweet Vermouth, Bonal Amaro, Angostura Bitters . . . . . 21

## OLD FASHIONED IT'S AN OLD FASHIONED

Bourbon, Grand Marnier, Demerara, Angostura & Cardamom Bitters . . . . . 17

## A RAVE REVUE PAPER PLANE

Mezcal, Cappelletti Aperitivo, Heirloom Pineapple Amaro, Lemon Juice, Agave . . . . . 17

## LAUGH-A-LATTE ESPRESSO MARTINI

Grey Goose Vodka, Caffé Lucano, Kahlua, Abbotsford Coffee Syrup, Cold Brew, Angostura Cocoa Bitters . . . . . 18

## SPIRIT FREE ADD A SHOT +6

### TEMPERANCE\*\*

Watermelon Pineapple, Lemon Juice, Vanilla, Fever Tree Indian Tonic . . . . . 12

### DEAR PRUDENCE\*\*

Pear Elderflower Soda, Lime Juice, Agave . . . . 12

# WINE

Glass | Bottle

## SPARKLING

House Sparkling . . . . . 10 | 40  
Mestres 1312 Cava . . . . . 15 | 60  
Piper-Heidsieck Champagne Brut Cuvée . . . 100

## WHITE

House White . . . . . 10 | 40  
Via Alpina Colli Orientali Friuli Pinot Grigio . 14 | 56  
St. Pauls Alto Adige Sauvignon Blanc . . . 13 | 52  
House of Brown Chardonnay . . . . . 15 | 60  
Hermann J. Wiemer Dry Riesling . . . . . 14 | 56

## ROSÉ

House Rosé . . . . . 10 | 40  
Land of Saints Rosé . . . . . 15 | 60  
Chateau de Trinquedel Tavel Rosé . . . . 15 | 60  
Meinklang Osterreich Dry Sparkling Rosé 14 | 56

## RED

House Red . . . . . 10 | 40  
Domaine Anna Asmaquer Beaujolais . . . 14 | 56  
Hahn Appellation Series Pinot Noir . . . . 15 | 60  
Domaine de l'Ecu Love & Grapes Syrah . . 13 | 52  
Vasse Felix Cabernet Sauvignon . . . . . 16 | 64

# The Second City®

## DRAFTS

Pint | Pitcher

MODELO Mexican Lager . . . . . 7 | 30  
KILLS BORO KILLSNER German Pilsner . . 10 | 34  
GRIMM ALES Hefeweissbier . . . . . 10 | 34  
OTHER HALF FOREVER EVER Pale Ale . . 10 | 34  
BROOKLYN Seasonal . . . . . 10 | 34  
TALEA SUN UP Hazy IPA . . . . . 10 | 34



## BOTTLES & CANS

MILLER HIGH LIFE American Lager . . . . . 7  
3 FLOYDS GUMBALLHEAD Wheat Ale . . . . 8  
BROOKLYN STONEWALL IPA . . . . . 9  
INTERBORO LIFTED IPA . . . . . 9  
INDUSTRIAL ARTS  
IMPACT WRENCH Tripel IPA . . . . . 10  
SINGLECUT ERIC MORE COWBELL!  
Chocolate Milk Stout . . . . . 10  
EVIL TWIN Rotating Sour . . . . . 12  
HUDSON NORTH Standard Cider . . . . . 8  
HIGH NOON GRAPEFRUIT Seltzer . . . . . 9  
HIGH NOON PASSIONFRUIT Seltzer . . . . . 9

## SPIRIT FREE

ATHLETIC UPSIDE DAWN Golden Ale 0.4% ABV 7  
BROOKLYN SPECIAL EFFECTS IPA 0.5% ABV . 7  
JENG MOSCOW MULE 3MG THC + 6MG CBD . . . 12  
JENG PALOMA 3MG THC + 6MG CBD . . . . . 12  
LYRE'S AMALFI SPRITZ . . . . . 12  
LYRE'S G&T . . . . . 12  
FEVER TREE INDIAN TONIC . . . . . 7  
FEVER TREE GINGER BEER . . . . . 7  
VIRGIL'S ROOT BEER . . . . . 7  
ACQUA PANNA WATER . . . . . 8  
SAN PELLEGRINO . . . . . 8  
COCA COLA PRODUCTS . . . . . 5  
Coke | Diet Coke | Sprite | Ginger Ale  
OTHER BEVERAGES . . . . . 5  
Hot Coffee | Cold Brew | Hot Tea |  
Unsweetened Iced Tea

ASK TO SEE OUR  
SPIRITS MENU OR  
SCAN HERE



all cocktails are vegan, gluten-free, nut free, & kosher unless otherwise noted.  
\*contains animal-based ingredient(s) New York // 4.23.24