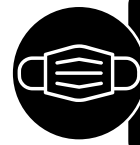




Celebrating
★ CHICAGO'S
NEIGHBORHOODS

Drinks Menu ★



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CHICAGO BEERS

DRAFT 16oz Pours

Alarmist Le Jus \$9

HAZY IPA • 6% **North Park**
England-style juice bomb. Mosaic and citra hops and a bit of lactose.

Spiteful Bleacher Bum \$8.50

BLONDE ALE • 5% **Bowmanville**
Infused with peach flavor, easy-drinking. Rounded and smooth, no dominating malt or hop characteristics.

Cruz Blanca Mexico Calling \$8.50

LAGER ESPECIAL • 4.7% **Logan Square**
Mexican lager brewed with heaps of Vienna malt, subtle hops, and absolutely zero adjuncts. Result is a refreshing sunny lager with balanced sweetness and light bitterness.

Dovetail Helles \$8.50

HELLES BOCK • 4.4% **Northcenter**
Brewed especially for baseball season, this Helles Bock lager is the ultimate easy-to-drink beer.

Forbidden Root Strawberry Basil Hefeweizen \$8.50

WHEAT BEER • 5% **West Town**
A German Hefeweizen brewed with Wild Strawberry and Urban Till Basil. Light, refreshing and slightly tart.

Goose Island Lost Palate \$8.50

HAZY IPA • 6.9% **Fulton Market**
This brew is dedicated to Goose Island employee Jonny who he & Brewer Quinn, came up with this recipe after Jonny's recent victorious battle with cancer. He almost completely lost his palate and mangos and cinnamon were two of the few things he was still able to taste!

Half Acre Daisy Cutter \$8.50

AMERICAN PALE ALE • 5.2% **Bowmanville**
West Coast Strong Pale Ale, focusing on the aromatic qualities of the hops.

Lagunitas A Little Sumpin' Sumpin' \$8.50

IPA • 7.5% **Douglas Park**
Way smooth and silky with a nice wheaty-esque-ish-ness.

Metropolitan Flywheel \$8.50

PILSNER • 5.2% **Avondale**
A German Style Pilsener Bier. Mild, breadly malt sweetness.

Moody Tongue Steeped Emperor's Lemon Saison \$8.50

SAISON • 6.3% **Pilsen**
Medium-bodied Saison carries the flavors of a lemon meringue pie alongside the aromatics of Meyer lemons.

Off Color Apex Predator \$8.50

FARMHOUSE ALE • 6.5% **Hermosa**
Brewed only with grain and sugar unencumbered by the heat of the kiln, creates a hazy, golden body.

Revolution Anti-Hero IPA \$9

IPA • 6.5% **Logan Square / Avondale**
An American hop assault for all the ambivalent warriors who get the girl in the end.

CANS

Finch Taco Cat \$7.50

KETTLE SOUR ALE • 4.4% • 12oz **Near West Side**

Goose Island 312 Urban Wheat Ale \$7.50

WHEAT ALE • 4.2% • 12oz **Near West Side**

Half Acre Bodem \$9

AMERICAN IPA • 6.7% • 16oz **Bomanville**

Miller Lite \$7.50

PALE LAGER • 4.2% • 16oz **HQ in Chicago**

Modelo Especial \$7.50

PALE LAGER • 4.4% • 12oz **HQ in Chicago**

Spiteful Working for the Weekend \$11

DOUBLE IPA • 7.9% • 16oz **Bowmanville**

Virtue Cider Rosé \$8

CIDER • 6.7% • 12oz **From founders of Goose Island Brewery**

White Claw Hard Seltzer-Black Cherry \$8

HARD SELTZER. • 5% • 12oz **HQ in Chicago**

COCKTAILS

Champagne Mimosa \$11

Champagne, orange juice

Frosé \$13

Frozen rosé wine, vodka, strawberry and peach

Local Gin & Tonic \$13

Finn's Chicago Gin, tonic, cucumber, fresh lime, juniper berries

Jameson Green Tea \$13

Jameson Irish Whiskey, peach schnapps, sour mix, Sierra Mist lemon lime soda

Margarita \$13

Altos silver tequila, orange liqueur, sour mix, orange juice. With or without salt!
Flavors: Classic, Raspberry, Passion Fruit or Spicy Watermelon

Strawbasil Vodka Lemonade \$13

Homemade strawberry basil lemonade, Three Olives citrus vodka, lemon wedge

Vintage Chicago Bloody Mary \$12

Three Olives vodka, local Vintage Vine Bloody Mary mix. Garnished with Polish sausage, sport pepper, cherry tomato, cucumber

WINE

SPARKLING

Zardetto Prosecco \$12 SPLIT

ITALY

WHITE WINE

Beyond Sauvignon Blanc \$12/\$38

WESTERN CAPE, SOUTH AFRICA

Zenato Pinot Grigio \$12/\$38

VENETO, ITALY

ROSÉ WINE

Rosé All Day \$12/\$38

FRANCE

RED WINE

Excelsior Cabernet

Sauvignon \$12/\$38

ASHTON, SOUTH AFRICA

Hahn Pinot Noir \$12/\$38

SOLEDAD, CA

NON-ALCOHOLIC

Bottled Water \$1.75

Meyer Lemonade \$4.50

MADE WITH MEYERS CALIFORNIA LEMONS

Iced Tea \$3.50

Topo Chico \$4.50

SPARKLING WATER, 16.9oz BOTTLE

Coffee \$2.95

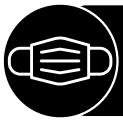
Iced Coffee \$3.50

REGULAR, VANILLA OR HAZELNUT

Soft Drinks \$3.75

12oz CANS: PEPSI, DIET PEPSI, SIERRA MIST, GINGER ALE

Windy City Root Beer \$5



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CHICAGO STREET FOOD - SHARE PLATES

Pilsen Street Tacos 3 for \$13 | 5 for \$18 | 10 for \$33

Served with salsa on brand El Milagro corn tortillas

CHOOSE FROM: Al pastor pork, pineapple, onion OR carne arrachera steak, onion, cilantro

Pilsen is home to the National Museum of Mexican Art, street murals and Mexican dining and shopping along 18th Street.

Chinatown Crab Wontons \$13

Corn, scallions, aioli, ginger, cilantro, cream cheese, chili sauce, wonton wrap

Chicago's Chinatown on the south side is home to 8,000 ethnic Chinese; 90 percent of the population.

Chicago Pizza Flatbread \$12

Mozzarella, tomato sauce, Italian sausage, basil, flatbread

Chicago is known for its deep dish and thin crust pizza and unlike the rest of the country, our number 1 topping is sausage.

Lincoln Square Jumbo Pretzel \$15

Butter, salt, beer cheese, grain mustard

Lincoln Square on the northside of Chicago is the unofficial home of German culture and has great dining, shopping and a few breweries including Half Acre and Begyle.

Maxwell Street Split Foot Long Chicago Style Hot Dog & Polish Sausage \$12

HOT DOG: Chopped onion, relish, mustard, tomato, pickle, relish, celery salt, long bun. Served with potato chips.

POLISH: Grilled onions, mustard, sport peppers, long bun.

POLISH AND HOT DOG SHARE ONE LONG BUN!

A Chicago hot dog never includes ketchup! Vienna Beef first sold hot dogs at the 1893 World's Columbian Exposition.

Greek Town Gyro Sliders (3) \$13

Tzatziki sauce, tomatoes, lettuce, onion, cucumber, pita bread

Greektown is just west of downtown Chicago. Flaming Saganaki was invented at the Parthenon Restaurant. In Greece, Gyro is usually pork or chicken but in the US it is lamb.

Little Village Elote Placero (3) \$11

Corn ear, mayo cream lime sauce, chili powder

Street food sold by street vendors not just in Mexico but in the neighborhoods of Chicago.

Taylor Street Mini Italian Beef Sandwiches (3) \$13

Italian roll, sweet or hot peppers, au jus, potato chips

Italian Beef Sandwiches did not originate in Italy but in Chicago.

18th Street Chips and Guacamole \$11

El Milagro tortilla chips, house salsa

El Milagro is a Little Village tortilla maker.

SANDWICHES

SERVED WITH POTATO CHIPS.

Argyle Ave Beef Bánh Mì \$15

Beef, cilantro, vegetables, cucumber, jalapeño, Sriracha mayo, potato chips. Cut in 2 pieces.

Known as Asia on Argyle located in the Uptown neighborhood and home to many Vietnamese and other Asian restaurants.

Back of the Yards Meat Lover Sandwich \$14

Roast beef, candied beer bacon, smoked provolone, horseradish sauce, onion roll

Chicago was home to the Union Stockyards until the 1960's and earned the nickname "hog butcher for the world".

Kedzie Falafel Chicken or Steak Shawarma \$14

Falafel, tahini, tomato, onion, cucumber, pita bread

Kedzie Avenue is located in the Albany Park neighborhood and is one of the most diverse neighborhoods in the country.

Southwest Quinoa Wrap \$14

Black beans, roasted corn, tomatoes, queso fresco, avocado, cilantro lime dressing

Turkey, Bacon Avocado Wrap \$14

Lemon aioli, lettuce, tomato

BOWLS/SALADS \$16

Falafel & Hummus Bowl

Field greens, heirloom tomatoes, cucumber, red cabbage, roasted pine nuts, lemon tahini dressing

Southwest Quinoa

Grilled lime chicken, black beans, roasted corn, tomatoes, avocado, cilantro lime dressing

Chicken Caesar

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Greek Town Mediterranean Salad

Roasted turkey, romaine, iceberg, tomato, cucumber, Kalamata olives, red onion, bell peppers, artichokes, feta, pita, lime white balsamic

LOCAL DESSERTS

Churros \$3.50ea

CHOOSE ONE Plain or Bavarian cream filled

CHOOSE ONE DIPPING SAUCE Raspberry or chocolate

Ice Cream Scoop Cup: Single \$4 / **Double** \$7

Vanilla or Salted Caramel, plain or add chocolate sauce

Eli's Turtle Cheesecake \$8

Locally-made with caramel, chocolate, pecans