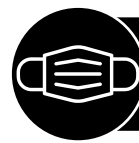




Celebrating
★ CHICAGO'S
NEIGHBORHOODS

Drinks Menu ★



**MASK REQUIRED
INDOORS WHEN NOT
EATING & DRINKING**

RETAIL SHIRTS, HATS & MORE FOR SALE (ASK YOUR SERVER)

CHICAGO BEERS

Chitoberfest

GERMAN STYLE DRAFTS 16OZ POURS



Revolution Oktoberfest \$9.50

MARZEN • 5.7% **Logan Square**

100% German malts create a supple and flavorful base for this traditional Oktoberfest lager.

Dovetail Hefeweizen \$9.50

GERMAN HEFEWEIZEN • 4.8% **Northcenter**

A rich, yolk-orange wheat beer, featuring the aroma of clove and fruit in perfect balance; refreshing on a warm day, with a hint of mandarin-orange-like acidity.

Dovetail Helles \$9

HELLES • 4.4% **Northcenter**

Brewed especially for baseball season, this Helles lager is the ultimate easy-to-drink beer.

Forbidden Root Strawberry Basil Hefeweizen \$9.50

WHEAT BEER • 5% **West Town**

A German Hefeweizen brewed with wild strawberry and urban till basil. Light, refreshing and slightly tart.

Goose Island Oktoberfest \$9.50

MARZEN • 5.7% **Fulton Market**

Toasty malt aromas and a dry, elegant lager finish. Malty sweetness pairs perfectly with freshly harvested food native to the Midwest!

Metropolitan Afterburner Oktoberfest \$9.50

MARZEN • 6.1% **Avondale**

Vienna lager with balanced flavors aromas, and even the coppery-red tones of this beer go great with everything.

Metropolitan Flywheel \$9.50

PILSNER • 5.2% **Avondale**

A German style pilsener beer. Mild, malt sweetness.

Old Irving Della Kolsch \$9

GERMAN-STYLE ALE • 5.2% **Old Irving Park**

A classic German beer with pilsner malt flavor and a crisp, clean hop finish.

Spiteful Lager \$9

PALE LAGER • 4.7% **Bowmanville**

Light and crisp German pilsner that is the perfect thirst quenching and easy drinking beer.

DRAFT 16oz Pours

Alarmist Le Jus \$9.50

HAZY IPA • 6% **North Park**

England-style juice bomb. Mosaic and citra hops and a bit of lactose.

Chicago Riverwalk Golden Ale \$9.50

GOLDEN ALE • 4.8% **Logan Square / Avondale**

Brewed for Chicago Brewhouse by Revolution

Half Acre Daisy Cutter \$9.50

AMERICAN PALE ALE • 5.2% **Bowmanville**

West Coast Strong Pale Ale, focusing on the aromatic qualities of the hops.

CANS

Goose Island 312 Urban Wheat Ale \$8.50

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

Half Acre Tome \$9

HAZY PALE ALE • 5.5% • 16oz **Bomanville**

Lagunitas IPNA \$8

NON-ALCOHOLIC IPA • < .5% • 12oz

Maplewood Son of Juice \$10

IPA • 6.3% • 16oz **Logan Square**

Miller Lite \$7.50

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

Modelo Especial \$8

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

Revolution Session Sours \$8.50

4.5% **Logan Square / Avondale**

VARIATIONS: **Freedom of Speech** (Peach), **Freedom of Expression** (Strawberry & Rhubarb), **Freedom of Press** (Black Currant) or **Freedom of Assembly** (Blueberries & Ginger)

CIDER, SELTZERS & SPIRITS (CANS)

Right Bee Rosé Local Cider \$9

CIDER • 6% • 12oz **Hermosa**

Sesh Mojito \$9

HARD SELTZER, LOW SUGAR • 6% • 12oz

White Claw Hard Seltzer-Black Cherry \$9

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

Mule 2.0 \$12

VODKA, GINGER BEER AND LIME JUICE • 8% • 12oz

COCKTAILS

Champagne Mimosa \$12

Champagne, orange juice

Frosé \$14

Frozen rosé wine, vodka, strawberry and peach

Strawbasil Vodka Lemonade \$14

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

Local Gin & Tonic \$13

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

Whiskey River Lemonade \$14

Jefferson VSB Bourbon, sour mix, Meyer lemonade choose from: **Classic**, **Blueberry** or **Peach**

Jameson Green Tea \$14

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**

Vintage Chicago Bloody Mary \$13

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

WINE

SPARKLING/CHAMPAGNE

Graham Beck Brut Rose \$48 BOTTLE

SOUTH AFRICA

Zardetto Prosecco \$13 SPLIT

ITALY

WHITE WINE

Beyond Sauvignon Blanc \$12/\$39

WESTERN CAPE, SOUTH AFRICA

Zenato Pinot Grigio \$12/\$38

VENETO, ITALY

ROSÉ WINE

Rosé All Day \$12/\$39

FRANCE

RED WINE

Oxford Landing Cabernet

Sauvignon \$12/\$38

SOUTH AUSTRALIA

Hahn Pinot Noir \$12/\$38

SOLEDAD, CA

NON-ALCOHOLIC

Bottled Water \$2

Meyer Lemonade \$4.50

Made with Meyers California lemons. **Regular**, **Blueberry** or **Raspberry**

Iced Tea \$4

Arizona Arnold Palmer \$4.50

Lemonade and iced tea blend

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

Root Beer \$5

Quatreau CBD-Infused

Sparkling Water \$10

Cucumber + Mint, 12oz can



Lincoln Square Jumbo Pretzel \$15

Butter, salt, beer cheese, grain mustard, German 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.★★

Pretzel Bread Sticks (3) \$12

Served with stone ground mustard and beer cheese

Paulina Market Beer Brat \$12

Traditional German beer brat, grilled onions, German mustard, sauerkraut, brat bun, kettle chips, German potato salad

Pork Schnitzel Sandwich \$14

On an onion roll topped with sauerkraut and grilled onions. Served with kettle chips and German potato salad

Pork Schnitzel Platter \$16

German potato salad, sauerkraut, pretzel stick, German mustard

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 \$15

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".★★

Taylor Street Cold Cut Sub \$15

MEATS FROM PAULINA MEAT MARKET Hot capicola, Genoa salami, hard salami, pistachio mortadella, provolone, sliced tomato, lettuce, red wine vinegar, olive oil and oregano on French bread. Choose from: giardiniera or sweet peppers

★★ Taylor Street is Chicago's "Little Italy".★★

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

Falafel & Hummus Bowl \$16

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

Southwest Quinoa \$16

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

Chicken Caesar \$16

Romaine lettuce, parmesan cheese, croutons, Caesar dressing

Greek Town Mediterranean Salad \$16

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

LOCAL DESSERTS

Churros (2) \$6

CHOOSE FROM Plain or Bavarian cream
CHOOSE ONE DIPPING SAUCE Raspberry or chocolate

Ice Cream \$5

Vanilla or salted caramel, plain or add chocolate sauce

Eli's Turtle Cheesecake \$8

Locally-made with caramel, chocolate, pecans

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.★★

18th Street Chips and Guacamole \$13

El Milagro tortilla chips, house salsa

★★ El Milagro is a Little Village tortilla maker.★★

Lakeview Charcuterie Board \$25

FROM PAULINA MEAT MARKET Andouille sausage, hot capicola, Genoa salami, hard salami, pistachio mortadella. Served with spicy olive salad, onion jam, grain mustard, sport peppers, grape tomatoes

★★ Paulina meats has been a Lakeview institution since 1949.★★

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.★★

Maxwell Street Split Foot Long Chicago Style Hot Dog & Polish Sausage \$14

HOT DOG: Chopped onion, relish, mustard, tomato, pickle, 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.★★

Chicago Italian Beef \$14

Italian roll, sweet or hot peppers, au jus, potato chips. Cut into 3 pieces

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