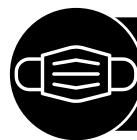




Celebrating  
★ CHICAGO'S  
NEIGHBORHOODS

# Drinks Menu ★



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

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

## CHICAGO BEERS

**Chi-toberfest**

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.

### 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.

### Dovetail Hefeweizen \$9.50

GERMAN HEFEWEIZEN • 4.8% **Northcenter**

A rich, yolky-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.

### Spiteful Oktoberfest \$9.50

MARZEN • 5.5% **Bowmanville**

Semi-opaque golden appearance with brown sugar, cream and mild caramel notes

### Metropolitan Heliostat \$9

ZWICKEL LAGER • 5.5% **Avondale**

This beer is meant to be enjoyed raw, cloudy, and as fresh as humanly possible. Now you can know for yourself what it's like to drink beer straight from the mother-ship!

### Metropolitan Flywheel \$9.50

PILSNER • 5.2% **Avondale**

A German style pilsener beer. Mild, malt sweetness.

## 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

### Lagunitas IPNA \$8

NON-ALCOHOLIC IPA • < .5% • 12oz

### 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 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**

### 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

### Spiked Hot Chocolate \$13

Vanilla vodka, Irish cream, hot chocolate, topped with whipped cream

### Jameson Apple Cider \$13

Jameson Irish whiskey, spiced apple cider, lemon juice – served hot or cold

### Irish Coffee \$13

Jameson Irish whiskey, sugar, coffee, topped with whipped cream

### Champagne Mimosa \$12

Champagne, orange juice

### Frosé \$14

Frozen rosé wine, vodka, strawberry and peach

### Local Gin & Tonic \$13

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

### Boozy River Lemonade \$14

Jefferson VSB bourbon OR Three Olives citrus vodka, sour mix, Meyer lemonade. CHOOSE FROM: **Classic**, **Blueberry**, **Peach** or **Pumpkin Spice**

### 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**, **Raspberry** or **Pumpkin Spice**

### Iced Tea \$4

### 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

### Hot Chocolate \$4.50

Topped with whipped cream

### Hot Spiced Apple Cider \$4.50

Topped with whipped cream

### Soft Drinks \$3.75

12oz cans: Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

### Root Beer \$5

# Chi-toberfest MENU

## 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

## 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. \*\*

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## 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