



DINNER MENU



STARTERS

CRISPY FLAT BREAD

WHIPPED RICOTTA | PICKLED CANTALOUPE |
SALUMI | THYME | **\$16** (VG AVAIL.)

ARANCINI

ACQUERELLO RISOTTO | PEAS |
TALEGIO CHEESE | PARMESAN CHEESE
ROMESCO SAUCE | **\$14** (VG)

SUMMER VEGGIE HUMMUS

TAHINI | CHARRED VEGGIES |
KALAMATA OLIVES | PEPPERONCINIS |
EXTRA VIRGIN OLIVE OIL | TOAST POINTS | **\$15** (VG)

VEGGIE EMPANADAS

SPINACH | LEEK | PECAN | SMOKED GOUDA |
CHIMICHURRI SAUCE | **\$14**

SPANISH OCTOPUS

CHARRED OCTOPUS | PERUVIAN CORN | CRISPY POTATOES |
YELLOW TOMATO | AJI AMARILLO SAUCE | **\$17** (GF)

SOUPS & SALADS

LOCAL CHAR CORN CHOWDER

ROASTED PEPPERS | POTATOES |
CRISPY BACON (GF)(VG AVAIL.)
CUP **\$7** | BOWL **\$10**

THE WEDGE

BIBB LETTUCE | TOMATOES |
NUESKE'S BACON | CUCUMBER | EGG |
GORGONZOLA VINAIGRETTE | **\$14** (GF)(DF/VG AVAIL.)

CAESAR SALAD

ROMAINE HEARTS | CHEESE | MIGAS | **\$14** (GF AVAIL.)

HEIRLOOM TOMATO SALAD

HALLOUMI CHEESE | FRESH OREGANO |
EXTRA VIRGIN OLIVE OIL |
MALDON SALT | **\$15** (GF & VG)(DF & V AVAIL.)

+\$5 CHICKEN | +\$7 SHRIMP | +\$10 SALMON

ENTRÉES

DIVER SCALLOPS

CHAR BROCCOLINI | TOMATO CRUDA |
GARBANZO BEAN & MARCONA ALMOND PUREE | **\$29** (GF)

MISO GLAZED SALMON

WILD SALMON | BROWN RICE | CRANBERRY | PISTACHIOS |
CUCUMBER-DAIKON | **\$26** (GF)

CHICKEN FUNGI

AIRLINE CHICKEN | PORCINI MUSHROOM MIX |
CREAMY FARRO | **\$21** (DF AVAIL.)

ORECCHIETTE PASTA

ASPARAGUS | PARMESAN CHEESE |
BUTTER | TEAR DROP TOMATOES | **\$23** (VG)
ADD SHRIMP **+\$7** | ADD CHICKEN **+\$5**

SHRIMP TACOS

JUMBO SHRIMP | BAJA STYLE SLAW |
CHIPOTLE CREMA | AVOCADO | CORN TORTILLA |
CREAMED CORN | **\$21** (GF)

HANDHELDS

PRIME FILET SLIDERS

THREE 2-OZ SLIDERS | TOMATO JAM | BRIE |
BRIOCHE BUN | FRIES | **\$20**

CHICKEN KATSU

PANKO BREADED CHICKEN BREAST | NAPA CABBAGE |
PICKLED DAIKON | SCALLIONS | YUZU AOLI |
CIABATTA BREAD | FRIES | **\$17** (GF AVAIL.)

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR |
DIJONNAISE | LETTUCE | TOMATO |
CARAMELIZED RED ONIONS | BRIOCHE BUN | FRIES | **\$17** (GF AVAIL.)

VEGGIE PANINI

HEIRLOOM TOMATOES | BURRATA CHEESE |
VEGGIE PESTO | FRIES | **\$17** (GF AVAIL.)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS.

(GF) = GLUTEN FREE | (DF) = DAIRY FREE | (VG) = VEGETARIAN | (V) = VEGAN



AFTER DINNER MENU



- \$10 DESSERTS -

CLASSIC VANILLA BEAN CRÈME BRÛLÉE

MINI DUO

CHOCOLATE TART | ORANGE CHEESECAKE

BERRY BOWL

MIXED BERRIES | WHIPPED CREAM (GLUTEN FREE)

- NIGHTCAPS -

CHOCOLATE MARTINI

ABSOLUT VANILLA VODKA | FRANGELICO | CRÈME DE CACAO | CREAM | \$15

MUDSLIDE

ABSOLUT VANILLA VODKA | KAHLUA | BAILEY'S IRISH CREAM | HALF & HALF | \$13

STINGER

HENNESSY COGNAC | WHITE CREME DE MENTHE | \$12

BAILEY'S IRISH CREAM

SERVED NEAT OR ON THE ROCKS | \$13

SAMBUCA

SERVED NEAT | \$13

IRISH COFFEE

JAMESON IRISH WHISKEY | DARK MATTER COFFEE | WHIPPED CREAM | \$13

WARRE'S OTIMA 10 YEAR PORT

\$8



AVIATION

AVIATION GIN | LUXARDO MARASCHINO LIQUER | GIFFARD CREME DE VIOLETTE | LEMON JUICE

Aviation dates from the early age of aeronautics when air travel was a glamorous luxury that only the rich could afford.

BOULAVARDIER

TEMPLETON 4 YEAR RYE WHISKEY | CAMPARI | CARPANO ANTICA SWEET VERMOUTH |

ROASTED ROSEMARY

It was the signature drink of Erskine Gwynne, expatriate writer, socialite and nephew of railroad tycoon Alfred Vanderbilt

CORPSE REVIVER NO. 2.

FINN'S GIN | LILLET BLANC | COINTREAU | LEMON JUICE | HERBSAINT

“FOUR OF THESE TAKEN IN SWIFT SUCCESSION WILL
UNREVIVE THE CORPSE AGAIN”

The Savoy Cocktail Book

BLOOD & SAND

MONKEY SHOULDER SCOTCH | CHERRY HEERING

ANTICA SWEET VERMOUTH | ORANGE JUICE

Named for Rudolph Valentino's 1922 bullfighter movie *Blood & Sand*.

OLD FASHIONED

BULLEIT BOURBON | SUGAR

ANGOSTURA BITTERS | +\$3 FOR SMOKED

First mentioned in the *Chicago Daily Tribune* in February, 1882.

PURPLE FRENCH 75

EMPRESS GIN | LEMON JUICE | SIMPLE SYRUP

CAVES NAVERAN BRUT CAVA

Originated at Harry's New York Bar in Paris in the 1920's. "75" because it hits like a 75mm French cannon.

HURRICANE

FLOR DE CAÑA 4 YEAR RUM | FLOR DE CAÑA 7 YEAR RUM | LIME JUICE | ORANGE JUICE

PASSION FRUIT SYRUP | GRENADINE

Created at Pat O'Brien's in New Orleans in 1948 to deal with a rum glut.

APEROL SPRITZ

APEROL | ADRIANO ADAMI PROSECCO | CLUB SODA

Luigi and Silvio Barbieri created Aperol in 1919 with bitter and sweet oranges. A "spritz" is German for a "splash."

SAZERAC

WHISTLE PIG 10 YEAR RYE | HERBSAINT |

PEYCHAUD'S BITTERS | ANGOSTURA BITTERS

The oldest cocktail, created in 1838 by apothecary Antoine Peychaud on Royal St. in New Orleans.

MARGARITA

CAZADORES REPOSADO TEQUILA | COINTREAU

BLUE AGAVE NECTAR | LIME JUICE | SEA SALT

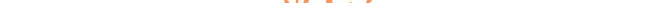
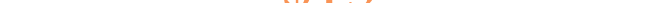
Invented in 1938 by Carlos "Danny" Herrera near Tijuana for former Ziegfeld dancer Marjorie King.

“I like to have a martini. Two at the very most.
After three I’m under the table. After four I’m under my host.”

— Dorothy Parker



SIGNATURE COCKTAILS

\$15

SKYWAY CRUISER

BULLEIT BOURBON | AMARO NONINO QUINTESSENTIA |
APEROL | LEMON JUICE |

HIGHFLYER

AVIATON GIN | ST. ELDER BLOOD ORANGE |
CARPANO ANTICA SWEET VERMOUTH |
ANGOSTURA BITTERS | CAVES NAVERAN BRUT CAVA

SUNSET IN PARADISE

ABSOLUT CITRON | TRIPLE SEC |
PEACH SCHNAPPS | PINEAPPLE JUICE | GRENADINE

ISLANDS IN THE STREAM

FLOR DE CAÑA RUM 7 YEAR RUM | FRESH LIME JUICE |
SIMPLE SYRUP | ANGOSTURA BITTERS |
FRESH MINT SPRIGS | CAVES NAVERAN BRUT CAVA

SPRING SERENADE

HENDRICK'S GIN | LEMON JUICE |
SIMPLE SYRUP | CUCUMBER | BASIL

HARMONY PARK

NONNY VODKA | MIXED BERRIES |
GINGER BEER | SCRAPPY'S FIREWATER BITTERS |
GRENADINE | LIME JUICE | ROSEMARY

BROKEN HALO

BASIL HAYDEN BOURBON | LEMON JUICE |
ORANGE JUICE | SCRAPPYS ORANGE BITTERS |
EGG WHITE | ROSEMARY SPRIG

NONNY'S REVENGE

ELBUHO MEZCAL | POMEGRANATE JUICE |
AGAVE NECTAR | LIME JUICE |
CHOCOLATE BITTERS | TOBACCO | BLACK SALT | SMOKED
(NAME COURTESY OF ROBERT ESCHENBRENNER)

“I drink to make other people more interesting.” —*Ernest Hemingway*





12 | 40

13 | 42

11 | 34

10 | 32

12 | 36

12 | 38

12 | 38

11 | 36

12 | 42

11 | 35

13 | 46

11 | 36

12 | 36

65





WINE

RED



PINOT NOIR, LE CHARMEL FRANCE black berries, floral, vanilla	11 33
PINOT NOIR, JUGGERNAUT RUSSIAN RIVER, CALIFORNIA strawberry, ripe raspberry, velvety tannins	13 44
PINOT NOIR, SOLENA 2015 WILLAMETTE VALLEY, OREGON plum, blackberry compote, leather	62
CABERNET SAUVIGNON, TREANA PASO ROBLES, CALIFORNIA blackberry, vanilla, toasted oak	15 52
CABERNET SAUVIGNON, BLACK’S STATION CALIFORNIA leather, black currant, chocolate	11 28
CAB SAUV CAB FRANC BLEND, SANSONINA EVALUNA ITALY feminine, lightly peppered, vanilla smoked	13 40
MERLOT, DELOACH CALIFORNIA blackberry, black cherry, chocolate	12 36
TEMPRANILLO, VIÑA BUJANDA SPAIN red berry, blue fruit, spice	11 35
MALBEC, ZORZAL TERROIR ARGENTINA black cherry, chocolate, spice	12 35
ZINFANDEL, FOUR VINES “THE BIKER” CALIFORNIA toasted oak, black pepper, ripe plum	12 36
MERITAGE, “THE PRISONER” 2018 NAPA VALLEY, CALIFORNIA ripe raspberry, boysenberry, pomegranate, vanilla	66

PORT

TAWNY, WARRE’S OTIMA 1OYR PORTUGAL green fig, hazelnut, dried cherry	8
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"Wine is sunlight, held together by water." —Galileo





METROPOLITAN KRANKSHAFT KÖLSCH CHICAGO ABV 5%	6
HALF ACRE PONY PILSNER CHICAGO ABV 5.5%	6
STELLA ARTOIS BELGIUM ABV 5%	7
SOLEMN OATH SNAGGLETOOTH BANDANA IPA NAPERVILLE ABV 6.5%	6
LAGUNITAS LIL SUMPIN SUMPIN PALE WHEAT ALE CALIFORNIA ABV 7.5%	7
REVOLUTION FREEDOM LEMONADE SESSION SOUR CHICAGO ABV 4.5%	6

BOTTLE & CAN

LAGUNITAS DAYTIME IPA CHICAGO ABV 4%	6
HIGH NOON SELTZER - PINEAPPLE OR WATERMELON (GF) CALIFORNIA ABV 4.5%	6
RIGHT BEE DRY CIDER (GF) CHICAGO ABV 6%	6
MILLER LITE LAGER WISCONSIN ABV 4.2%	4
HEINEKEN PALE LAGER NETHERLANDS ABV 5%	5
PABST BLUE RIBBON WISCONSIN ABV 4.8%	4
MODELO MEXICO ABV 4.4%	6
TWO BROTHERS PRAIRIE PATH ILLINOIS (GF) ABV 5.1%	6
REVOLUTION ANTI-HERO IPA ILLINOIS ABV 6.7%	6
HALF ACRE DAISYCUTTER PALE ALE ILLINOIS ABV 5.2%	8
CIDER BOYS FIRST PRESS WISCONSIN ABV 5%	6
THREE FLOYDS GUMBALLHEAD INDIANA ABV 5.6%	7
ALLAGASH WHITE BELGIAN WITBIER MAINE ABV 5.2%	6
LAGUNITAS IPNA CHICAGO (NON ALCOHOLIC)	5
HACKER - PSCHORR WEISSE GERMANY ABV 5.5%	8
GUINNESS DRAUGHT STOUT IRELAND ABV 4.2%	8
LAGUNITAS HAZY WONDER HAZY IPA CHICAGO ABV 6%	7
GREAT LAKES EDMUND FITZGERALD PORTER OHIO ABV 5.8%	7
NEW HOLLAND THE POET OATMEAL STOUT MICHIGAN ABV 5.8%	8
WHITE CLAW - BLACK CHERRY OR MANGO ABV 5%	6
NEW BELGIUM FAT TIRE, AMBER ALE COLORADO ABV 5.2%	6

“Everybody's got to believe in something. I believe I'll have another beer.”

— W.C. Fields

