



CAROLING DINNER MENU



CROQUETAS

CHICKEN | DUMPLINGS | ROASTED GARLIC AIOLI | **\$15**

CRISPY BRUSSEL SPROUTS

RICOTTA | POMEGRANATE AGRODOLCE | RED FINGER CHILLIES | **\$14** (VG/GF)(V AVAIL.)

ARGENTINIAN EMPANADAS

SPICED SQUASH | WALNUTS | MASCARPONE | RED CHIMICHURI SAUCE | **\$14** (VG)

ROASTED BUTTERNUT SQUASH SOUP

ALMOND | HERBS

CUP **\$8** | BOWL **\$12** | (GF/V/VG/DF)

BEET SALAD

RED & GOLDEN BEETS | WHIPPED HUMBOLDT FOG GOAT CHEESE |
PISTACHIOS | 20 YEAR OLD SHERRY | **\$12** (VG/GF)

CHOPPED SALAD

ARUGULA | ROMAINE | KALE | GARBANZO BEANS | SQUASH |
CRUMBLED BLUE CHEESE | TOMATO VINAIGRETTE | **\$12** (VG)(DF AVAIL.)

SALMON

FAROE ISLANDS SALMON | ASIAN NOODLES | SCALLIONS |
SHIITAKE MUSHROOMS | BOK CHOY | MISO BROTH | **\$29** (DF)(GF AVAIL.)

BRICK CHICKEN

HALF BONELESS AMISH CHICKEN | FINGERLING POTATOES |
PEARL ONIONS | CHICKEN AU JUS | **\$25** (DF/GF)

NONNY BURGER

2 SLAGEL FARM BEEF PATTIES | AGED CHEDDAR | DIJONNAISE | BACON JAM |
CARAMELIZED RED ONIONS | BRIOCHE BUN | FRIES | **\$17**

* Please inform your server of any allergies you may have.

* Menu prices and menu items are subject to change without prior notice.

*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



AVIATION

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.

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

The Savoy Cocktail Book

BULLEIT BOURBON | SIMPLE SYRUP |
ANGOSTURA BITTERS | +\$3 FOR SMOKED

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

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.

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."

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.

— Dorothy Parker



SIGNATURE COCKTAILS

\$15

HardC ORE

NONNY VODKA | LIME JUICE | APPLE CIDER |
SAVORY AND JAMES CREAM SHERRY | ST. GEORGE SPICED PEAR | DEMERARA SYRUP

ESPRESSO AROUND THE CAMPFIRE

EL BUHO MEZCAL | MR. BLACKS COFFEE LIQUEUR |
SMIRNOFF WHIPPED VODKA | COLD BREW | SPICED CHOCOLATE BITTERS

EL DIABLO THYME

CAZADORES BLANCO TEQUILA | LIME JUICE |
GIFFARD CREME DE CASSIS | BIGALLET THYME | GINGER BEER

COFFEE AMARO OLD FASHIONED

OLD FORESTER 100 PROOF BOURBON | MR. BLACKS COFFEE LIQUEUR |
 DEMERARA SYRUP | ORANGE BITTERS

SKYWAY CRUISER

BULLEIT BOURBON | AMARO NONINO QUINTESSENTIA |
APEROL | LEMON JUICE

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*





WINE

WHITE



MOSCATO D'ASTI, ICOLLIROSSI ITALY peach, apricot, white flower	12 40
RIESLING, DR.THANISCH GERMANY apple, pear, citrus	13 42
ALBARINO, ETHEREO SPAIN tropical fruits, citrus, bright	11 34
PINOT GRIGIO, CASA SMITH WASHINGTON pear, citrus, honey	10 32
PINOT GRIGIO, ALOIS LAGEDER ITALY floral, flint, light smokiness	12 36
SAUVIGNON BLANC, FOUCHER LEBRUN PETIT LE MONT FRANCE grapefruit, green apple, strawberry	12 38
SAUVIGNON BLANC, WILDSONG NEW ZELAND passion fruit, tropical fruit, lime	12 38
CHARDONNAY, DOMAINE MONTROSE UNOAKED FRANCE green apple, peach, tropical fruit	11 36
CHARDONNAY, FERRARI-CARANO CALIFORNIA fiji apple, cinnamon, meyer lemon, creamy	12 42

SPARKLING & ROSÉ



PROSECCO BRUT, ADRIANO ADAMI GARBEL ITALY crisp, complex fruits, full flavored	11 35
BRUT CAVA, CAVES NAVERAN SPAIN crisp, honey citrus, tangerine	13 46
ROSÉ, FIGUIERE MEDITERRANEE FRANCE bright acidity, peach, white flowers	11 36
SPARKLING ROSÉ, VARICHON ET CLERC FRANCE strawberry, raspberry, bright	12 36
BRUT GRAND CORDON, GH MUMM CHAMPAGNE FRANCE intense complex flavors of fresh fruit and caramel	65

“I only drink Champagne on two occasions, when I am in love and when I am not”
– *Coco Chanel*





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	80

PORT

TAWNY, NOVAL 10YR PORTUGAL green fig, hazelnut, dried cherry	8
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"Wine is sunlight, held together by water." —Galileo





NEW BELGIUM FAT TIRE, AMBER ALE COLORADO ABV 5.2%	6
HALF ACRE PONY PILSNER CHICAGO ABV 5.5%	6
STELLA ARTOIS BELGIUM ABV 5%	7
SOLEMN OATH SNAGGLETEOTH BANDANA IPA NAPERVILLE ABV 6.5%	6
LAGUNITAS LIL SUMPIN SUMPIN PALE WHEAT ALE CALIFORNIA ABV 7.5%	7
GREAT LAKES EDMUND FITZGERALD PORTER OHIO ABV 5.8%	7

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
NEW HOLLAND THE POET OATMEAL STOUT MICHIGAN ABV 5.8%	8
WHITE CLAW - BLACK CHERRY OR MANGO ABV 5%	6

