



VENUE MENU

NONNY FRIES | \$6

CROQUETAS BLT | \$15

CHICKEN | DUMPLINGS | BACON | BABY LETTUCE | AVOCADO AOLI

DIVER SCALLOPS (3 PCS) | \$15

SPAGHETTI SQUASH | TARRAGON | BUTTER SAUCE | (GF)

BONE MARROW | \$16

MARROW TOAST | HORSERADISH CREAM | PICKLED VEGGIES |

CHARCUTERIE BOARD | \$22

LOCAL MEAT & CHEESE | SEASONAL GOODIES | NUTS

12 MILLAS EMPANADAS | \$14

VEGETARIAN CHORIZO | CITRUS REMOULADE | (VG)

BRUSSELS SPROUT BRUSCHETTA | \$14

TOASTED BREAD | STRACCIATELLA | POMEGRANATE AGRODOLCE | (VG)

SPINACH & BLUE CHEESE SALAD | \$12

PINK LADY APPLES | TOASTED PECANS | HONEY APPLE CIDER VINAIGRETTE | (GF/VG)(DF AVAIL.)

GREEK WEDGE SALAD | \$14

FETA CHEESE | KALAMATA OLIVES | TOMATOES | CUCUMBER | RED ONIONS | RED WINE VINAIGRETTE | (GF/VG)(DF AVAIL.)



ONLY SERVED AT CABARET SEATS



VENUE AFTER DINNER MENU



- \$12 DESSERTS -

CLASSIC VANILLA BEAN CRÈME BRÛLÉE (GLUTEN FREE)

WHIPPED CREAM | BERRY GARNISH

BREAD PUDDING

BRIOCHE | WHITE AND DARK CHOCOLATE | DULCE DE LECHE SAUCE | VANILLA ICE CREAM | CANDIED WALNUTS

CHOCOLATE CAKE

WHIPPED CREAM | BERRY GARNISH



- NIGHTCAPS -

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

NOVAL 10 YEAR PORT

\$8



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 34
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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BEER

DRAFT BEER

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 SNAGGLETOOTH 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

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

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

— W.C. Fields

