



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

SIGNATURE COCKTAILS

\$15

TURNED UP TO 11

HENNESSEY COGNAC | NORTH SHORE NO. 11 GIN |
GALLO SWEET VERMOUTH | SCRAPPY'S ORANGE BITTERS

GREEN COBRA

MIDORI MELON LIQUOR | ANCHO REYES CHILI LIQUOR |
LEMON JUICE | SIMPLE SYRUP | TONIC WATER | THYME SPRIG

NONNY PUNCH

NONNY VODKA | TRIPLE SEC | SIMPLE SYRUP | LEMON JUICE |
CRANBERRY JUICE | BLACKBERRIES

QUICK FLING

NORTH SHORE NO.11 GIN | GREEN CHARTREUSE | SIMPLE SYRUP |
BLUE CURACAO | SPRITE

SUMMER CRUSH

NONNY VODKA | APEROL | TRIPLE SEC | ORANGE JUICE |
CLUB SODA | THYME SPRIG

MODULATOR

PIMM'S NO. 1 | ABSOLUT JUICE STRAWBERRY |
LEMON JUICE | GINGER ALE

CLASSIC COCKTAILS

\$15

BOULAVARDIER

TEMPLETON 4 YEAR RYE WHISKEY | LUXARDO MARASCHINO LIQUER |
GIFFARD CREME DE VIOLETTE | LEMON JUICE

OLD FASHIONED

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

EMPRESS MARTINI

EMPRESS GIN | LILLET BLANC

APEROL SPRITZ

APEROL | ADRIANO ADAMI PROSECCO | CLUB SODA

SAZERAC

WHISTLE PIG 10 YEAR RYE | HERBSAINT ABSINTHE LIQUOR |
ANGOSTURA BITTERS | PEYCHAUD'S BITTERS

MOJITO

BACARDI SILVER | LIME JUICE | SIMPLE SYRUP | CLUB SODA | MINT

MANHATTAN

BULLEIT BOURBON | GALLO SWEET VERMOUTH | ANGOSTURA BITTERS

DARK N STORMY

MYERS DARK RUM | LIME JUICE | GOSLING'S GINGER BEER





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

PROSECCO BRUT, ADRIANO ADAMI GARBEL ITALY	11 35
crisp, complex fruits, full flavored	
BRUT CAVA, CAVES NAVERAN SPAIN	13 46
crisp, honey citrus, tangerine	
ROSÉ, FIGUIERE MEDITERRANEE FRANCE	11 36
bright acidity, peach, white flowers	
SPARKLING ROSÉ, VARICHON ET CLERC FRANCE	12 36
strawberry, raspberry, bright	
BRUT GRAND CORDON, GH MUMM	85
CHAMPAGNE FRANCE	
intense complex flavors of fresh fruit and caramel	





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 1OYR PORTUGAL green fig, hazelnut, dried cherry	8
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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

