



VENUE MENU

NONNY FRIES | \$6

CROQUETAS | \$15

SPANISH DUMPLINGS | CHICKEN | BACON | TOMATOES | MICRO GREENS | AVOCADO AIOLI

DIVER SCALLOPS (3 PCS) | \$18

CAULIFLOWER POLENTA | HEIRLOOM TOMATO RADISH | MICRO GREENS (GF)

LOBSCARGOT | \$20

SIX BITE SIZED PIECES OF LOBSTER TAIL | HERB BUTTER | GRUYÈRE | TOAST POINTS

CHARCUTERIE BOARD | \$22

SEASONAL MEAT & CHEESE | PICKLED VEGGIES | NUTS | HERB FOCACCIA

12 MILLAS EMPANADAS | \$14

THREE EMPANADAS | VEGETARIAN CHORIZO | CITRUS REMOULADE | (VG)

BRUSSELS SPROUT BRUSCHETTA | \$14

BRUSSELS SPROUTS | TOASTED BREAD | STRACCIATELLA | POMEGRANATE AGRODOLCE | (VG)

SPINACH & BLUE CHEESE SALAD | \$14

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

GREEK WEDGE SALAD | \$14

FETA | 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

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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





WINE

WHITE



MOSCATO D'ASTI , ICOLLIROSSI ITALY peach, apricot, white flower	12 40
RIESLING , DR.THANISCH GERMANY apple, pear, citrus	13 42
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 ZEALAND 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	85





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 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 33
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" 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





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

