

DRAFT 10.75

- Guinness Stout
- Goose Island O.M.G Pale Ale
- Stella Artois
- GOOSE ISLAND 312 Urban Wheat
- GREENLINE IPA
- GOOSE ISLAND SEASONAL

CRAFT 9.75

- Ale Asylum Unshadowed
- Ballast Point Grapefruit Sculpin IPA
- Ballast Point Grunion Pale Ale
- Blue Moon Belgian White
- Buckle Down Belt & Suspenders IPA
- Buckle Down Fritz Cuffs Pilsner
- Deschutes Fresh Squeezed IPA
- Deschutes Mirror Pond Ale
- Deschutes Black Butte Porter
- Elysian Space Dust
- 4 Hands Incarnation IPA
- 4 Hands Milk Stout
- Goose Island Matilda
- Goose Island Sofie
- Shorts Octorock Cider
- Shorts Soft Parade Fruit Ale

PREMIUM 9.00

- Amstel Light
- Heineken
- Labatt Blue
- Corona
- Redbridge 

DOMESTIC 9.25

- Bud Light
- Budweiser
- Michelob Ultra
- Miller Lite

NON-ALCOHOLIC 9.00

- O'Douls

Enjoy the flavors of the season!
- Chef Michael Arcomone

CLASSIC COCKTAILS 14.50

- CHICAGO OLD FASHIONED**
George Dickel Rye, sugar cube, bitters and citrus
- FRENCH 75**
Tanqueray Ten, La Marca Prosecco, lemon
- MADISON MOJITO**
Captain Morgan White, lime, simple syrup, soda
- HOLLAND MULE**
Ketel One, lime, Barrett's Ginger Beer
- PALOMA BLANCO**
Don Julio Blanco, St.-Germain Elderflower, Q-Grapefruit
- TOMMY "CUCUMBER" COLLINS**
Ketel One Citroen, lemon, cucumber, soda
- "MY KIND OF COCKTAIL"**
Ketel One, passion fruit syrup, lemon juice, Red Bull Yellow

Specialty Cocktails

salads

- ITALIAN CHOPPED SALAD 13.50**
Chicken, romaine, tomatoes, bacon, pasta, Blue cheese, honey-Dijon dressing
- CHICKEN CAESAR SALAD 15.50**
Chicken, Parmesan cheese, garlic croutons

Appetizers

- SHRIMP COCKTAIL 26.00**
Gulf shrimp with spicy cocktail sauce
- BRISKET NACHOS 16.00**
Smoked beef brisket with cheddar cheese, on corn tortillas with sliced jalapeños, Pico de Gallo and sour cream
- BUFFALO CHICKEN WINGS 13.00**
Fried wings tossed in buffalo sauce served with carrot and celery sticks and ranch
- PHILLY CHEESE SLIDERS 14.00**
Thinly sliced sirloin with sautéed onions topped with white American cheese

Specialties

- CHICAGO STADIUM CLUB BURGER 18.00**
10 oz. burger topped with thick cut bacon, lettuce, tomato, on a brioche bun
- TURKEY BURGER 15.00**
Grilled mushrooms and onions, Swiss cheese, on a toasted nine grain bun
- GRILLED CHEESE SANDWICH 13.50**
Swiss, provolone, and Cheddar cheese on Texas Toast.
- ITALIAN CHICKEN SANDWICH 18.00**
Basil Marinated with smoked mozzarella, lettuce, tomato served on Focaccia with sun-dried tomato aioli

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.