



CLASSIC COCKTAILS 14.50

SMOKEY MARGARITA

Don Julio Tequila Real agave nectar, Mescal, fresh lime juice

BUZZER BEATER

Crown Royal Whiskey, Giffard Banane du Bresil liqueur, Fonseca dry white port, honey syrup, Scrappy’s bitters

DUTCH MULE

Ketel One, fresh lime juice, Barritt’s Ginger beer

OLD BARN

Tanqueray gin, elderflower liqueur, fresh lemon juice, honey syrup, Barritt’s ginger beer

UNDER HOOF

Johnny Walker Black, triple sec, Real pineapple infused puree, fresh lemon juice, Scrappy’s chocolate bitters

DRAFT BEER 10.75

Guinness, Stout- *Dublin*

Stella Artois, Pilsner- *Belgium*

312 Urban Wheat - *Chicago*

Goose Island Four Star, Pilsner- *Chicago*

Golden Road Wolf Pup, IPA, *LA*

CRAFT BOTTLE AND CAN BEER 9.75

IPA

Goose Island Juicy Double- *Chicago, IL*

Ballast Point Grapefruit Sculpin- *San Diego, CA*

Buckle Down Belt & Suspenders- *Lyons, IL*

Spiteful- *Chicago, IL*

Deschutes Fresh Squeezed- *Bend, OR*

ALE

Goose Island “Sofie” Saison- *Chicago, IL*

Odell Drumroll *Fort Collins, CO*

WHEAT-PILSNER-PORTER-OTHER

Ale Asylum Hefeweizen- *Madison, WI*

Shocktop Belgian white- *St Louis, MO*

Deschutes American wheat- *Bend, OR*

Epic Los Locos- *Salt Lake City, UT*

Haymarket Speakerswagon– *Chicago, IL*

STARTERS

CRISPY CALAMARI

Spicy cocktail and classic tartar sauce 14.25

BAVARIAN PRETZELS AND BEER

House-made soft pretzel sticks, beer cheese & Pale Ale mustard sauce 13.00

SQUEEKY CHEESE

Classic Midwestern fried cheese curds with marinara sauce 14.00

SMOKED BEEF BRISKET NACHOS

12 hour slow smoked brisket, cheddar cheese, sliced jalapeños, pico de gallo and sour cream 16.25

BUFFALO CHICKEN WINGS

Buffalo glazed served with bleu cheese dressing, celery and carrot sticks 13.25

KETEL ONE SHRIMP COCKTAIL

Colossal poached gulf shrimp, Ketel One infused cocktail sauce 26.00

SOUP AND SALADS

CHEF MARKS SOUP FOR TODAY

Please ask your server about today’s selection 9.00

MIXED GREEN SIDE SALAD

Cucumber, tomato, onions -Choice of dressing
Ranch-Blue Cheese –Honey Mustard – Classic Caesar 8.00

INSALATA BURRATA

Double Cream Mozzarella, vine ripened tomatoes, fresh micro basil, toasted herb focaccia, balsamic, basil oil, sea salt 14.50

LOBSTER LOADED WEDGE SALAD

Lobster, baby iceberg, Nueske’s applewood smoked bacon, bleu cheese crumble, grape tomato, finely shaved red onion, buttermilk-blue cheese dressing 22.00

CHICKEN CAESAR SALAD

Grilled chicken, parmesan, lemon, garlic croutons 15.50

UC GARBAGE SALAD

Salami, avocado, hard-boiled egg, grape tomato, corn, red onion, red pepper, honey mustard dressing 17.00

BETWEEN THE BUN
SERVED WITH HAND CUT FRIES

NASHVILLE HOT CHICKEN SANDWICH

Dill brined chicken breast, Nashville hot sauce, sliced pickle, brioche bun 18.00

TURKEY BURGER

10oz freshly chopped turkey burger, roasted garlic aioli, lettuce, tomato, wheat bun 16.50

FILET MIGNON SLIDERS

Plancha charred center cut filet mignon, baby arugula, Maître d’ butter, served on our signature Brioche sesame bun 24.00

KETEL ONE BACON-CHEESE BURGER

10 oz beef patty, aged cheddar, Nueske’s applewood smoked bacon, lettuce, tomato, served on our signature “double rise” brioche bun 18.50

ENTRÉE

NEW YORK STRIP

12oz Black Angus New York Strip, asparagus, truffle mashed potatoes, maître d’ butter, demi glaze, crispy onions 42.00

STEAK FRITES

Grilled skirt steak, crispy French fries, red wine vinaigrette 34.00

CHAR ROASTED AMISH CHICKEN

Half roasted chicken, blistered grape tomatoes, smashed Yukon Gold potatoes, natural jus 28.00

LOBSTER MAC AND CHEESE

-BACK BY POPULAR DEMAND-

Hand pulled claw and knuckle meat, lobster cream, topped with panko bread crumbs and green onions 25.00

PENNE PASTA

Italian sausage, rapini, Ketel One Vodka sauce, Parmesan cheese, basil 22.00

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