

ESTABLISHED
1994



EXECUTIVE CHEF
SCOTT PEREZ

CLASSIC COCKTAILS 17

▪ FEATURED ▪

Espresso Martini

**Ketel One Vodka, Boggetti Espresso
Liquor, Mr.Black Coffee Liquor,
Demerara Syrup, Espresso**

Peach Barrel

**Dickel #8 Whisky, Fresh Lemon
Juice, Peach Syrup, Ginger Beer**

Muleberry

**Ketel One Vodka, Fresh Lime Juice,
Simple Syrup, Ginger Beer,
Cintron Cranberry**

Smokey Margarita

**Don Julio Blanco Tequila, Mezcal,
Cointreau Orange Liqueur, Agave Syrup,
Fresh Lime, Fresh Lemon Juice**

Summer in Italy

**Ketel One Grapefruit Rose Vodka,
Peychaud's Aperitivo, Prickly Pear
Liquor, Fresh Lemon Juice,
Strawberry Syrup**

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BEER

DRAFT 11.75

- Stella Artois, Pilsner
- Modelo Especial, Lager
- Negra Modelo, Amber Lager
- Goose Island 312, Urban Wheat
- Goose Island Beer Hug, Hazy IPA
- Funkytown Hip-Hops and R & B Brew, APA

PACKAGED BEER 11.25

- Spiteful, IPA
- Elysian Space Dust, IPA
- 3 Floyds Zombie Dust, Pale Ale
- Blue Moon, Wheat Ale
- Corona Extra, Lager
- Labatt Blue, Lager
- Guinness, Stout

CLASSIC 10.50

- Bud Light
- Budweiser
- Michelob Ultra
- Miller Lite
- Bud Zero

HARD SELTZERS 10.50

- Bud Light Seltzer Cherry Limeade
- Bud Light Seltzer Cherry

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ROSÉ & RED BY THE GLASS

Chateau d'Esclans
Whispering Angel Rosé **15**
Côtes de Provence, France

J Vineyards "Black" **14**
Pinot Noir
Sonoma County, California

Quilt **18**
Cabernet
Sonoma County, California

Gascon Don Miguel **12**
Malbec
Mendoza, Argentina

Louis M. Martini **16**
Cabernet Sauvignon
Sonoma County, California

Michael Lavelle **16**
Zinfandel
Central Valley, California

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SPARKLING & WHITE BY THE GLASS

La Marca **13**

Prosecco

Vento, Italy

Castello Banfi San Angelo **14**

Pinot Grigio

Toscana, Italy

Clos du Bois **12**

Chardonnay

Sonoma County, California

Hess Shirttail Ranches **15**

Chardonnay

Monterey County, California

Whitehaven **16**

Sauvignon Blanc

Marlborough, New Zealand

Sonoma-Cutrer **17**

Chardonnay

Sonoma, California

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APPETIZERS

Brisket Nachos 19
Smoked Beef Brisket
with Queso Sauce on
Corn Tortillas with Sliced
Jalapeños, Pico De Gallo
and Sour Cream

Fried Calamari 24
Shishito Peppers,
Togarashi-Lime Aioli

Shrimp Cocktail 32
Gulf Shrimp with
Spicy Cocktail Sauce

Buffalo Chicken Wings 20
Fried Wings tossed In
Buffalo Sauce served with
Carrots, Celery Sticks
and Ranch Sauce

SALADS

Beet Salad 21
Assorted Baby Greens, Roasted Baby Beets,
Pomegranate, Maple Pecan, Blue Cheese Crumble,
White Balsamic Citrus Vinaigrette

Chopped Kale Salad 19
Sweet Chili Bacon, Avocado, Tomatoes,
Red Onions, Gorgonzola Picante,
Roasted Red Pepper Ranch Dressing

Chicken Caesar Salad 20
Chicken, Parmesan Cheese, Garlic Croutons

Italian Chopped Salad 22
Grilled Chicken Breast, Bacon, Ditalini Pasta,
Mixed Greens, Red Onions, Blue Cheese
Crumbles, Diced Tomatoes, Honey Dijon Dressing

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ENTRÉES

▪ CHEF'S FAVORITE ▪

Philly Cheese Sliders 22

Thinly Sliced Sirloin With Sautéed Onions
Topped with White American Cheese

Turkey Burger 26

10oz Turkey Burger Topped with Mushrooms,
Sautéed Onions, Lettuce, Tomato, Swiss Cheese
and Roasted Garlic Aioli on a Toasted Wheat Bun

Chicago Stadium Club Burger 26

10 Oz. Burger Topped with Thick-Cut Bacon,
Lettuce and Tomato on a Brioche Bun

Crispy Chicken Sandwich 23

Crispy Chicken Breast,
Topped with Apple Slaw,
Togarashi Aioli on a Brioche Bun

DESSERT

Vanilla Crème Brule 12

Served with Mixed Berries

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne-illness,
especially if you have certain medical conditions.*