CLASSIC COCKTAILS

- FEATURED -

**Espresso Martini**
Ketel One Vodka, Boghetti 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 Liqueur, Fresh Lemon Juice, Strawberry Syrup
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
ROSÉ & RED BY THE GLASS

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

J Vineyards “Black”
Pinot Noir 14
Sonoma County, California

Quilt
Cabernet 18
Sonoma County, California

Gascon Don Miguel
Malbec 12
Mendoza, Argentina

Louis M. Martini
Cabernet Sauvignon 16
Sonoma County, California

Michael Lavelle
Zinfandel 16
Central Valley, California
La Marca 13
Prosecco
Vento, Italy

Castello Banfi San Angelo 14
Pinot Grigio
Toscana, Italy

Clos du Bois 12
Chardonnay
Sonoma County, California

Hess Shiraz Ranches 15
Chardonnay
Monterey County, California

Whitehaven 16
Sauvignon Blanc
Marlborough, New Zealand

Sonoma-Cutrer 17
Chardonnay
Sonoma, California
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
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.