



BEER

DRAFT 10.75

Guinness, Stout, Dublin
Stella Artois, Pilsner, Belgium
Goose Island 312 Urban Wheat, Chicago
Goose Paper Umbrella, Tropical IPA, Chicago, IL
Goose Island Next Coast IPA, Chicago, IL
Golden Road, Mango Cart, Mango Wheat Ale, LA

CRAFT SELECTIONS 10.25

IPA
Dogfish 60 IPA, Milton, DE
Spiteful IPA, Chicago, IL
Deschutes Fresh Squeezed, Bend, OR
Goose Island So-Lo Cal IPA, Chicago, IL

PALE ALE

Spiteful Alley Time Pale Ale, Chicago, IL
Goose Island Green Line Pale Ale, Chicago, IL
Toppling Goliath Pseudo Sue Pale Ale, Decorah, IA

WHEAT-PILSNER

4 Hands Ripple White Ale, St Louis, MO
Spaten Lager, Munich, Germany

PREMIUM 9.50

Amstel Light • Heineken • Labatt Blue • Corona
Redbridge (gluten free)

DOMESTIC 9.75

Bud Light • Budweiser • Michelob Ultra • O'Doul's
Michelob Ultra-Pure Gold, Organic Lager(12oz can)

OTHER 9.75

Spiteful Radler-Lager with Tangerine Soda
Ketel One Orange Blossom Botanical and Spiteful
Radler with Tangerine Soda

SEASONAL GRILLED VEGETABLES GRILLED GREEN ASPARAGUS

Pesto aioli

MARINATED ARTICHOKE HEARTS

Pepper flakes, garlic

ASSORTED HUMMUS

Roasted red pepper, garlic, traditional pita chips

MARINATED MUSHROOMS

Goat cheese, herbs

MEDITERRIAN CHICKPEAS

Micro greens

GRILLED OLIVES

Red pepper vinaigrette

CLASSIC COCKTAILS 14.50

FEATURED COCKTAIL

GRAPEFRUIT & ROSE MULE

Ketel One Botanical Vodka, Lime juice, ginger beer

WINTER CLASSIC

Ketel One Oranje, Giffard Vanille, Q Soda Water

BAKED OLD FASHIONED

Bulleit Bourbon, Pimento Liqueur, Sweet Syrup

ALL RYE'D UP

Bulleit Rye, Peychaud's Aperitivo, Orange Juice, Lemon

LAMP LIGHTER MARGARITA

Don Julio Blanco, Real Blackberry Syrup, Lime Juice

DUTCH MULE

Ketel One Family Vodka, Fresh Lime Juice, Barritt's
Ginger Beer

KETEL ONE GRAPEFRUIT ROSE "PALOMA"

Ketel One Grapefruit Rose, Fresh Lime Juice, Simple Syrup,
Q Grapefruit Soda

specialty cocktails

salads

sea

land

desserts

CLASSIC CAESAR

Parmesan cheese, Garlic croutons

BUFFALO CHICKEN SALAD

Romaine, crispy buffalo chicken, red onion, tomatoes, celery,
Blue cheese crumbles, Ranch dressing

ANTIPASTO CHICKPEA SALAD

Chickpeas, artichoke hearts, spinach, tomatoes, basil, salami,
Pepperoncini, red onion, olives, mozzarella, Italian dressing

STRAWBERRY POPPY SEED SALAD

Quinoa, strawberries, blueberries, kiwi, candied pecans,
Orange segments, poppy seed dressing

FIG AND ARUGULA SALAD

Arugula, figs, roasted pistachios, fresh mozzarella,
Caramelized cippolini onions, balsamic glaze

TUNA POKE BOWLS

Ahi tuna, cucumbers, toasted sesame seeds, sriracha mayo,
Seaweed salad, ginger, avocado, scallions

TEMPURA BATTERED LOBSTER*

Sweet chili aioli, Asian slaw, lotus root, cilantro

MONTRÉAL BRISKEE*

Sweet and sour slaw, assorted mustards, onion rolls

CHIPOTLE BBQ CHICKEN*

Chipotle BBQ sauce, roasted corn black bean salsa

SHRIMP FAJITAS*

Sauteed shrimp, peppers and onions, pico de gallo,

PINEAPPLE BAKED SALMON*

Sweet chili ginger glaze, mango jicama slaw

NEW YORK STYLE CHEESECAKE

TURTLE CUPCAKES WITH PECAN PIECES

OATMEAL CREAM PIES

FLOURLESS CHOCOLATE CAKE

ASSORTED GOURMET COOKIES

STRAWBERRY SHORTCAKE TARTS

BUTTER CAKE WITH FRESH BERRIES

beer

appetizers

Enjoy the flavors of the season!

-Chef Reto Furrer

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