



COCKTAILS

17.00

SUMMER IN ITALY

Ketel One Grapefruit Rose Family Vodka, Peyschaud’s
Aperitivo, Prickly Pear Liqueur, Lemon, Strawberry

PEACH BARREL

Bulleit Bourbon, Fresh Lemon Juice, Peach,
Barritt’s Ginger Beer

ESPRESSO MARTINI

Ketel One Family Vodka, Boggetti Espresso, Mr. Black
Coffee, Demerara, Espresso

MULEBERRY

Ketel One Family Vodka, Fresh Lime Juice, Sugar,
Cintron Cranberry, Barritt’s Ginger Beer

SPICED MARGARITA

21 Seed Cucumber Jalapeño Tequila, Del
Maguey Vida Mezcal, Agave, Pineapple, Fresh
Lime Juice

APPETIZERS

CRISPY CALAMARI

Shishito Peppers, Togarashi-Lime Aioli
24.00

CHORIZO CHEESE DIP

Chihuahua Cheese, Green Chilis, Spanish
Onions, Garlic, Aleppo, Mexican Pork Chorizo,
and Topped with Pico De Gallo
19.00

SMOKED BRISKET NACHOS

Smoked Brisket, Cheese Sauce, Sliced Jalapenos,
Pico de Gallo and Sour Cream
19.00

BUFFALO WINGS

Bleu Cheese, Celery, Carrot Sticks
20.00

SESAME-CRUSTED TUNA

Pickled Ginger, Scallions,Cucumber, Red Onion,
Radish, Spicy Mayo, Cilantro, Poke Sauce
23.00

SOUPS AND SALADS

GRILLED CHICKEN CAESER SALAD

Parmesan, Garlic Croutons
20.00

CHOPPED KALE SALAD

Sweet Chili Bacon, Tomato, Avocado, Red Onion,
Gorgonzola Picante, Spicy Red Pepper Ranch
19.00

BRUSSELS SPROUT SALAD

Roasted Chicken breast, Shredded Brussels Sprouts,
Diced Granny Smith Apple, Dried Cranberry, Almonds,
Shaved Red Onion, Crispy Pancetta, Herb Goat Cheese,
Smoked Honey Vinaigrette
23.00

BEET SALAD

Assorted Baby Greens, Roasted Baby Beets,
Pomegranate, Maple Pecan, Blue Cheese Crumble,
White Balsamic Citrus Vinaigrette
21.00

SOUP OF THE DAY 9.00

BETWEEN THE BUN

SIGNATURE KETEL ONE BURGER

10oz Beef Patty, Aged Cheddar,
Nueske’s Smoked Bacon, Lettuce, Tomato,
Served on Our “Double Rise” Brioche Bun
26.00

CRISPY CHICKEN SANDWICH

Togarashi Aioli, Apple Slaw, Brioche Bun
23.00

LOBSTER ROLL

New England Roll, Maine Lobster, Kewpie, Old
Bay. Served with Baby Greens, Herbs, Shaved
Radish, Champagne Vinaigrette
32.00

TURKEY MUSHROOM BURGER

Grilled Mushrooms and Onions, Swiss Cheese on a
Toasted Wheat Grain Bun
26.00

STEAK SLIDERS

Black Pepper Crusted, Caramelized Onion,
Horseradish Cream, Brioche Bun
31.00

GUINNESS BRAISED CORNED BEEF REUBEN

Choucroute, Swiss, House-Made Russian Dressing,
Marble Rye
23.00

ENTREES

STEAK FRITES

Grilled Skirt Steak, French Fries, Caramelized Cipollini
Onions, Bone Marrow Butter
52.00

ROASTED SALMON

Apple- Fennel, Hazelnut Brown Butter,
Sage Spaghetti Squash
42.00

12 oz NEW YORK STRIP

Scallion Butter, Twice-Baked Potato, Three Cheese,
Crispy Bacon, Chives
59.00

PASTA BOLOGNESE

Ground Beef and Pork, Rigatoni Pasta,
Grated Pamesan, Oregano
35.00

HERB ROASTED CHICKEN

Airline Chicken Breast on a Bed of Wild
Mushrooms and Farro
34.00

DESSERTS

CHOCOLATE CHIP COOKIE SUNDAE

A Chocolate Chip Cookie Served with Vanilla Ice Cream,
Chocolate and Caramel Sauce
12.00

HOUSE MADE CRÈME BRULE

Fresh Vanilla Beans, Mixed Berries
12.00

CARROT CAKE

A United Center Classic. 6-Layer Cake.
Served with Vanilla Ice Cream
12.00



USE YOUR AMERICAN EXPRESS® CARD TODAY & RECEIVE
ONE COMPLIMENTARY APPETIZER FOR THE TABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS



WINES

SPARKLING	GLASS	BOTTLE
LA MARCA PROSECCO <i>Veneto, Italy</i>	13	52
MOET & CHANDON BRUT IMPERIAL <i>Epernay, France</i>		125
WHITES		
CASTELLO BANFI SAN ANGELO PINOT GRIGIO <i>Toscana, Italy</i>	14	56
WHITEHAVEN SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	16	64
CLOS DUBOIS CHARDONNAY <i>Sonoma County, California</i>	12	48
SONOMA-CUTRER CHARDONNAY <i>Sonoma Valley, California</i>	17	68
CAKEBREAD, SAUVIGNON BLANC <i>Napa Valley, California</i>		72
NEWTON UNFILTERED CHARDONNAY <i>Napa Valley, California</i>		90
REDS AND ROSÉ		
WHISPERING ANGEL ROSÉ <i>Côtes de Provence, France</i>	15	60
J VINEYARDS "BLACK" PINOT NOIR <i>Monterey, California</i>	14	56
GASCON MALBEC DON MIGUEL <i>Mendoza, Argentina</i>	12	48
LOUIS M. MARTINI CABERNET <i>Sonoma County, California</i>	16	64
QUILT CABERNET SAUVIGNON <i>Napa Valley, California</i>	18	72
MICHAEL LAVELLE ZINFANDEL <i>Lodi, California</i>	16	64
DECOY MERLOT <i>Sonoma County, California</i>		52
BELLE GLOS CLARK AND TELEPHONE PINOT NOIR <i>Santa Barbara County, California</i>		85
ORIN SWIFT 8 YEARS IN THE DESERT ZINFANDEL BLEND <i>Napa Valley, California</i>		82

BEER SELECTIONS

ON TAP 11.75	PACKAGED BEER 11.25
3 Floyd's Alpha King, Pale Ale- <i>Munster</i>	Guinness, Irish Stout- Dublin, IRL
Goose Island Hazy Beer Hug, Hazy IPA - <i>Chicago</i>	Blue Moon Belgian White, Wheat - <i>Golden, CO</i>
Goose Island 312, Urban Wheat - <i>Chicago</i>	Corona Extra, Pale Lager - <i>Mexico</i>
Golden Road Mango Cart, Wheat – <i>Los Angeles</i>	Labatt Blue, Pale Lager – <i>Toronto, Ontario, CA</i>
Stella Artois, Pilsner - <i>Belgium</i>	Elysian Space Dust, IPA - <i>Seattle, WA</i>
Funkytown Hip-Hops and R & Brew, Pale Ale – <i>Chicago</i>	3 Floyd's Zombie Dust, Pale Ale - <i>Munster, IN</i>
Modelo Especial, Pale Lager- <i>Mexico</i>	Spiteful, IPA- <i>Chicago, IL</i>
	Goose Island Blackhawks Ale- <i>Chicago, IL</i>
CLASSIC 10.50	HARD SELTZER 10.50
Miller Lite	Bud Light Cherry Limeade
Michelob Ultra	Bud Light Black Cherry
Bud Light	
Budweiser	
Budweiser Zero (Non-Alcoholic)	