



## BEER

### DRAFT 10.50

Guinness, Stout, Dublin  
Stella Artois, Pilsner, Belgium  
Goose Island 312 Urban Wheat, Chicago  
Goose Island IPA, Pale Ale, Chicago  
Goose Island Next Coast IPA, Chicago, IL  
Golden Road Wolf Pale Ale, LA

### CRAFT SELECTIONS 9.75 IPA

Ballast Point Grapefruit Sculpin, San Diego, CA  
Dogfish 60 IPA, Milton, DE  
Spiteful IPA, Chicago, IL  
Deschutes Fresh Squeezed, Bend, OR  
18tyh Street Candi Crushable IPA, Hammond, IN

### PALE ALE

Goose Island Green Line Pale Ale, Chicago, IL  
Toppling Goliath Pseudo Sue Pale Ale, Decorah, IA  
Goose Island "Sofie" Saison / Farmhouse Ale,  
Chicago, IL

### WHEAT-PILSNER

Haymarket Speakers Wagon Pilsner, Chicago, IL  
Odell Easy Street Wheat, Fort Collins, CO  
Spaten Lager, Munich, Germany

### PREMIUM 9.25

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

### DOMESTIC 9.50

Bud Light • Budweiser • Michelob Ultra • O'Doul's

beer

## CLASSIC COCKTAILS 14.50

### MULE OF THE WEEK GRAPEFRUIT & ROSE MULE

Ketel One Botanical Vodka, Lime juice, ginger beer

#### REGAL TIKI

Tanqueray Gin, Pimento Liquor, Sweet Syrup, Amaretto

#### BAKED OLD FASHIONED

Bulleit, Pimento Liquor, Sweet Syrup

#### DUTCH MULE

Ketel One, Lime Juice, Barrett's Ginger Beer

#### POMEGRANATE SPRITZ

Chambord, Prosecco, Pomegranate seed

#### BLUE ISLAND

Tanqueray Gin, Smirnoff Vodka, Captain Morgan,  
Blue Curacao

#### KETEL ONE GRAPEFRUIT ROSE BOTANICAL

Ketel One, Ketel Botanical, Fresh Lemon, Simple Syrup

specialty cocktails

#### CLASSIC CAESAR

Parmesan cheese, Garlic croutons

#### BABY WEDGE SALAD

Iceberg, bacon, croutons, Thousand Islands Dressing

#### ASIAN CHICKEN SALAD

Romaine, Napa cabbage, orange segments, red cabbage,  
Wonton strips, Sesame ginger dressing

#### CRANBERRY SPINACH SALAD

Spinach, cranberries, peppers, almonds red onion, carrots,  
Goat cheese, Poppy seed dressing

#### SOUTHWEST PURPLE POTATO SALAD

Jalapenos, red onions, roasted corn, red peppers, cilantro,  
Queso fresco, Chipotle ranch dressing

#### MORACCAN LENTIL SALAD

Chickpeas, tomatoes, onion, green chili, cilantro,  
Red and yellow peppers, preserved lemon vinaigrette

salads

sea

#### STRIPED SEA BASS CAPONATA \*

Eggplant caponata, red pepper sauce, capers

land

#### PEPPERCORN CRUSTED STRIPLOIN \*

Red wine demi, horseradish cream

#### CHICKEN ALFREDO \*

Alfredo sauce, broccoli spears, roasted red peppers

#### SMOKED BBQ RIBS \*

BBQ glaze, onions, jalapenos

#### BROWN SUGAR GLAZED SPIRAL HAM \*

Rum Blood orange glaze

appetizers

#### SEASONAL GRILLED VEGETABLES

GRILLED GREEN ASPARAGUS  
Pesto aioli

MARINATED ARTICHOKE HEARTS  
Pepper flakes, garlic

ROASRED BRUSSELS SPROUTS  
Pepper flakes, garlic

MARINATED MUSHROOMS  
Goat cheese, herbs

CURRIED CAULIFLOWER  
Scallions, chillies

desserts

#### NEW YORK STYLE CHEESECAKE

NY STYLE CHEESECAKE

PUMPKIN PIE TARTS

ASSORTED GOURMET COOKIES

FLOURLESS CHOCOLATE CAKE

SALTED CARAMEL CUPCAKE

BANANA FOSTERS BREAD PUDDING

# 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.