CLASSIC COCKTAILS

- FEATURED -

Espresso Martini
Ketel One Vodka, Boghetti Espresso Liquor,
Mr. Black Coffee Liquor, Demerara Syrup, Espresso

Ketel One Garden Oasis
Ketel One Cucumber Mint Botanical Vodka,
Fresh Lime, Mint, Basil

Ward Eight
Bulleit Bourbon, Pomegranate Grenadine,
Fresh Lemon Juice

Guava Margarita
Don Julio Blanco Tequila, Peychaud’s
Aperitivo, Guava, Fresh Lime Juice,
Black Lava Sea Salt

Dutch Mule
Ketel One Vodka, Fresh Lime Juice,
Barritt’s Ginger Beer

The Madison
Ketel One Botanicals Grapefruit Rose Vodka, Aperol
Lemon Juice, Grapefruit Juice, Cintron Cranberry
BEER

DRAFT 10.75
• Guinness • Stella Artois • Modelo Especial
  • Alarmist Le Jus Hazy IPA
• Goose Island 312 Urban Wheat
• Goose Island Hazy Rotator Hazy IPA

WHEATS • PILS Nas 10.25
• Allagash White Wit • Bell’s Lager of the Lakes
  • Haymarket Speakers Wagon Pils

SELTZERS • SHANDYS 9.50
• Bud Light Seltzer Mango
• Bud Light Seltzer Cherry
• Goose Island Lemonade Shandy

PALE ALES 10.25
• Spiteful IPA • Deschutes Fresh Squeezed
• Elysian Space Dust • 3 Floyds Zombie Dust
  • Goose Island Green Line

PREMIUM 9.75
• Heineken • Labatt Blue • Corona
• Stone Delicious (Gluten Reduced)

CLASSIC 9.50
• Bud Light • Budweiser • Bud Zero
  • Michelob Ultra • Miller Lite
ROSÉ & RED WINE BY THE GLASS

Aix Rosé 11
*Coteaux d’Aix-en-Provence, France*

J Vineyards “Black” 12
*Pinot Noir*
*Sonoma County, California*

Decoy 11
*Merlot*
*Sonoma County, California*

Gascon Don Miguel 11
*Malbec*
*Mendoza, Argentina*

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

Oberon 17
*Cabernet Sauvignon*
*Lake County, California*
<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>La Marca Prosecco Vento, Italy</td>
<td>11</td>
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<tr>
<td>Castello Banfi San Angelo Pinot Grigio Toscana, Italy</td>
<td>13</td>
</tr>
<tr>
<td>Santa Margherita Pinot Grigio Alto Adige, Italy</td>
<td>17</td>
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<tr>
<td>Duckhorn Sauvignon Blanc Sonoma County, California</td>
<td>14</td>
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<tr>
<td>Whitehaven Sauvignon Blanc Marlborough, New Zealand</td>
<td>12</td>
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<tr>
<td>Sonoma-Cutrer Chardonnay Sonoma, California</td>
<td>15</td>
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<tr>
<td>Franciscan Chardonnay Napa Valley, California</td>
<td>12</td>
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<tr>
<td>Mirassou Moscato Modesto, California</td>
<td>9</td>
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</tbody>
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APPETIZERS

Brisket Nachos 16
Smoked Beef Brisket with Cheddar Cheese on Corn Tortillas with Sliced Jalapeños, Pico De Gallo and Sour Cream

Fried Calamari 18
Spicy Marinara Sauce, Grilled Lemon

Buffalo Chicken Wings
Fried Wings Tossed In Buffalo Sauce Served With Carrots, Celery Sticks And Ranch Sauce

Mini Lobster Rolls 28
Celery, Tarragon Aioli, Old Bay Seasoning and Truffle Fingerling Chips

House Specialty

Filet Sliders 28
Black Pepper Crusted, Caramelized Onion, Horseradish Cream, Brioche Buns

Shrimp Cocktail 32
Gulf Shrimp With Spicy Cocktail Sauce

SALADS

Beet Salad 17
Assorted Baby Greens, Roasted Baby Beets, Pomegranate, Maple Pecan, Blue Cheese Crumble, White Balsamic Citrus Vinaigrette

Chopped Cobb Salad 21
Little Gem Lettuce, Bacon, Red Onion, Egg Wedge, Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette

Chicken Caesar Salad 18
Chicken, Parmesan Cheese, Garlic Croutons
ENTRÉES

Chicago Stadium Club Burger 25
10 Oz. Burger Topped with Bacon,
Lettuce and Tomato on a Brioche Bun

Turkey Burger 18
10oz Turkey Burger Topped with Mushrooms,
Lettuce, Tomato and Roasted
Garlic Aioli on a Wheat Bun

DESSERT

*Chef’s Table 9
See Our Chef’s Table for an Assortment
of After Dinner Sweets and Treats

* Served only before the start of the event .

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