



▪ FAMILY MADE ▪

COCKTAILS

15.00

SUMMER IN ITALY

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

PEACH BARREL

Dickel No. 8 Bourbon, Fresh Lemon Juice, Peach, Barritt's Ginger Beer

ESPRESSO MARTINI

Ketel One 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

STEAMED MUSSELS

Harissa Butter, Pickled Red Onion, Fresh Cilantro, Grilled Sourdough
26.00

SMOKED BRISKET NACHOS

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

BUFFALO WINGS*

Bleu Cheese, Celery, Carrot Sticks
18.00

JAMÓN CROQUETS

Spanish Ham, Aged Manchego, House Made Romesco
17.00

SOUPS AND SALADS

GRILLED CHICKEN CAESER SALAD

Parmesan, Garlic Croutons
18.00

CHOPPED KALE SALAD

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

BRUSSELS SPROUT SALAD

Shredded Brussels Sprouts, Roasted Chicken breast, Diced Granny Smith Apple, Dried Cranberry, Almonds, Shaved Red Onion, Crispy Pancetta, Herb Goat Cheese, Smoked Honey Vinaigrette
22.00

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
21.00

LOBSTER ROLL

New England Roll, Maine Lobster, Kewpie, Old Bay. Served with Baby Greens, Herbs, Shaved Radish, Champagne Vinaigrette
24.00

TURKEY MUSHROOM BURGER

Grilled Mushrooms and Onions, Swiss Cheese on a Toasted Wheat Grain Bun
22.00

FILET MIGNON SLIDERS

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

GUINNESS BRAISED CORNED BEEF REUBEN

Chou croute, Swiss, House Made Russian Dressing, Marble Rye
18.00

ENTREES

STEAK FRITES

Grilled Skirt Steak, French Fries, Caramelized Cipollini Onions, Bone Marrow Butter 48.00

ROASTED SALMON

Apple- Fennel, Hazelnut Brown Butter, Sage Spaghetti Squash
39.00

22 oz. BONE IN RIBEYE

Caramelized Shallot, Chimichurri, Pickled Peppers, Grilled Asparagus
62.00

LOBSTER-CHEESE RAVIOLI

Cheese Ravioli, Poached Maine Lobster, Herb Brown Butter
39.00

HERB ROASTED CHICKEN

Airline Chicken Breast on a Bed of Wild Mushrooms and Farro
29.00

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

CHOCOLATE HAZELNUT CAKE

A Decadent Chocolate Cake with Hazelnut Cream, Fresh Berries, Whip Cream
12.00

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
SAINT CLAIRE SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	15	59
CLOS DUBOIS CHARDONNAY <i>Sonoma County, California</i>	12	45
SONOMA-CUTRER CHARDONNAY <i>Sonoma Valley, California</i>	17	57
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>	14	67
J VINEYARDS "BLACK" PINOT NOIR <i>Monterey, California</i>	13	55
GASCON MALBEC DON MIGUEL <i>Mendoza, Argentina</i>	11	48
LOUIS M. MARTINI CABERNET <i>Sonoma County, California</i>	16	57
QUILT CABERNET SAUVIGNON <i>Napa Valley, California</i>	18	80
MICHAEL LAVELLE ZINFANDEL <i>Lodi, California</i>	16	62
DECOY MERLOT <i>Sonoma County, California</i>		52
BELLE GLOS CLARK AND TELEPHONE PINOT NOIR <i>Santa Barbara County, California</i>		80
ORIN SWIFT 8 YEARS IN THE DESERT ZINFANDEL BLEND <i>Napa Valley, California</i>		90

BEER SELECTIONS

ON TAP 11.25

- 3 Floyd's Alpha King, Pale Ale- *Munster*
- Goose Island Hazy Beer Hug, Hazy IPA - *Chicago*
- Goose Island 312, Urban Wheat - *Chicago*
- Goose Island Honker's Ale - *Chicago*
- Golden Road Mango Cart, Wheat – *Los Angeles*
- Stella Artois, Pilsner - *Belgium*
- Funkytown Hip-Hops and R & Brew, Pale Ale – *Chicago*
- Modelo Especial, Pale Lager- *Mexico*

CLASSIC 10.00

- Bud Light
- Budweiser
- Miller Lite
- Michelob Ultra

PACKAGED BEER

- Guinness, Irish Stout- *Dublin, IRL 10.75*
- Blue Moon Belgian White, Wheat - *Golden, CO 10.75*
- Budweiser Zero (Non-Alcoholic)- *St. Louis, MO 10.00*
- Corona Extra, Pale Lager - *Mexico 10.75*
- Labatt Blue, Pale Lager – *Toronto, Ontario, CA 10.75*
- Elysian Space Dust, IPA - *Seattle, WA 10.75*
- 3 Floyd's Zombie Dust, Pale Ale - *Munster, IN 10.75*
- Spiteful, IPA- *Chicago, IL 10.75*

HARD SELTZER 10.00

- Bud Light Cherry Limeade
- Bud Light Black Cherry