



FAMILY MADE

COCKTAILS 14.50

COCKTAIL OF THE WEEK

Paloma
Ketel One Grapefruit Botanical, Simple Syrup,
Fresh Lime Juice

WINTER CLASSIC

Ketel One Oranje, Giffard Vanille, Q Soda Water

BAKED OLD FASHIONED

Bulleit Bourbon, Pimento Liquor

GRAPEFRUIT ROSE

Ketel One Grapefruit Botanical, Fresh Lemon,
Simple Syrup

ALL RYE'ID UP

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

LAMP LIGHTER MARGARITA

Don Julio Blanco, Real Blackberry Syrup, Gran
Gala, Fresh Lime

DUTCH MULE

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

PLATES AT GATES

THURSDAY

HAWKS VS SHARKS

WILD STRIPE BASS CASSOULET

Navy Bean, Carrots, Spanish Onion, Celery, Tomato
Concasse, Fine Herbs, Bacon Lardon 36.00

BONE-IN RIBEYE STEAK

22OZ Bone-In Ribeye Steak, Horseradish Whipped
Potatoes, Charred Corn Caviar 52.00

APPETIZERS

CRISPY CALAMARI

Spicy Marinara Sauce, Grilled Lemon 14.25

MARYLAND BLUE CRAB FRITTER

Sweet Corn Puree, Bitter Greens Salad,
Lemon-herb Vinaigrette 13.50

PROSCIUTTO AND BURRATA

Fresh Figs, Baby Arugula, Aged Balsamic Vinegar
18.00

SMOKED BRISKET NACHOS

Smoked Brisket, Cheddar Cheese, Sliced Jalapenos,
Pico de Gallo and Sour Cream 16.75

WINGS*

TERIYAKI OR BUFFALO

Cilantro, Toasted Sesame Seeds, Scallions,
Miso Honey Sauce 13.25

K1 SHRIMP COCKTAIL

Colossal Poached Gulf Shrimp,
Ketel One Infused Cocktail Sauce 26.00

SHISHITO PEPPERS AND CAULIFLOWER 8.00

SOUPS AND SALADS

SOUP OF THE DAY 9.00

K1 CHOPPED SALAD

Romaine Lettuce, Feta Cheese, Roasted Pepper Onion
Relish, Olive, Tomato, Red Wine Vinaigrette 17.00

BABY ICEBERG WEDGE SALAD

Baby Iceberg, Crispy Bacon, Heirloom Cherry Tomato,
Fried Onions, Shaved Red Onion, Dolce Gorgonzola
Cheese, Blue Cheese Dressing 16.00

MESCLUN GREEN SALAD

Teardrop Tomato, Shaved Red Onion, Balsamic
Vinaigrette 10.00

GRILLED CHICKEN CAESAR SALAD

Parmesan, Garlic Croutons 16.00

BETWEEN THE BUN

SIGNATURE KETEL BACON-CHEESE BURGER*

100z Beef Patty, Aged Cheddar, Nueske's Smoked Bacon,
Lettuce, Tomato,
Served on Our "Double Rise" Brioche Bun 18.50

FILET MIGNON SLIDERS*

Baby Arugula, Maître d' Butter, Baby Arugula Served on
Our Signature Brioche Sesame Bun 24.00

NASHVILLE HOT CHICKEN SANDWICH*

Dill Brined Chicken Breast, Nashville Hot Sauce,
Sliced Pickle, Brioche Bun 18.00

TURKEY MUSHROOM BURGER*

Grilled Mushrooms and Onions, Swiss Cheese on a Toasted
Wheat Grain Bun 16.50

ENTREES

STEAK FRITES*

Grilled Skirt Steak, Hand Cut French Fries, Maître d'
Hotel Butter, Black Pepper-Roasted Garlic Aioli 35.00

LOBSTER MAC AND CHEESE*

Hand Pulled Lobster Meat, Lobster Cream, Topped
with Panko Bread Crumbs and Green Onions 25.00

PASTA BOLOGNESE*

Pork Tomato Gravy, Pasta, Parmesan Cheese
22.00

PAN SEARED SALMON*

Chili Whipped Potatoes, Grilled Asparagus Spears,
Charred Lemon 37.00

BALSAMIC MARINATED FILET MIGNON*

Sautéed Green and Yellow Wax Beans, Roasted Red
Pepper, Sauce Diane 39.00

AMISH BRICK CHICKEN*

Garlic-Sunchoke Puree, Wild Mushrooms,
Thyme Natural Jus 28.00

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



▪ FAMILY MADE ▪

WINES BY THE GLASS

	GLASS	BOTTLE
SPARKLING		
LA MARCA PROSECCO <i>Veneto, Italy</i>	11	52
BOUVET-LADUBAY <i>France</i>	10	42
WHITES		
J VINEYARDS PINOT GRIS <i>California</i>	11	51
SANTA MARGHERITA PINOT GRIGIO <i>Alto Adige, Italy</i>	16	68
WHITE HAVEN SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	12	48
DAVIS BYNUM SAUVIGNON BLANC <i>Russian River Valley, California</i>	14	51
SHIRTAIL RANCHES CHARDONNAY <i>Monterey, California</i>	12	42
SONOMA-CUTRER CHARDONNAY <i>Sonoma Valley, California</i>	17	69
MIRRASSOU MOSCATO <i>Modesto, California</i>	9	40
REDS AND ROSÉ		
FLEUR DE MER ROSÉ <i>Provence, France</i>	10	48
LA CREMA PINOT NOIR <i>Sonoma County, California</i>	14	53
SIDURI PINOT NOIR <i>Oregon</i>	16	57
GASCON MALBEC DON MIGUEL <i>Mendoza, Argentina</i>	10	48
LOUIS M. MARTINI CABERNET <i>Sonoma County, California</i>	15	57
OBERON CABERNET SAUVIGNON <i>Lake County, California</i>	16	59
DECOY MERLOT <i>Sonoma County, California</i>	11	48

WINES BY THE BOTTLE

	BOTTLE
WHITES	
CAKEBREAD, SAUVIGNON BLANC <i>Napa Valley, California</i>	79
KENDALL-JACKSON CHARDONNAY <i>Healdsburg, California</i>	47
REDS AND ROSÉ	
ARGIANO ROSSO DI MONTALCINO, SANGIOVESE <i>Tuscany, Italy</i>	53
BERINGER VINYARDS QUANTUM <i>Napa Valley, California</i>	79
CAKEBREAD CELLARS CABERNET SAUVIGNON <i>Napa Valley, California</i>	140
ORIN SWIFT PALERMO CABERNET SAUVIGNON <i>Napa Valley, California</i>	89
ORIN SWIFT 8 YEARS IN THE DESERT CABERNET SAUVIGNON <i>Napa Valley, California</i>	83
CALERA CENTRAL COAST PINOT NOIR <i>California</i>	55

BEER SELECTIONS

ON TAP 10.75

Haymarket Hazy is Lazy IPA - *Chicago*
Goose Island Next Coast IPA - *Chicago*
Goose Island Born and Raised Chicago Ale - *Chicago*
Goose Island 312 Urban Wheat - *Chicago*
Goose Island Paper Umbrella Tropical IPA - *Chicago*
Shock Top Belgian White - *St. Louis*
Stella Artois, Pilsner - *Belgium*
Spiteful Lager - *Chicago*

ALUMINUM BOTTLES 9.75

Bud Light
Budweiser
Miller Lite
Michelob Ultra

BEER COCKTAIL 12.00

Spiteful Radler and Ketel One Orange Blossom

PACKAGED BEER

18th Street Candi Crushable IPA - *Hammond, IN* 10.25
Dogfish Head 60 Minute IPA - *Milton, DE* 10.25
Deschutes Fresh Squeezed IPA - *Bend, OR* 10.25
Goose Island SO-LO IPA - *Chicago, IL* 10.25
Pseudo Sue Ale - *Decorah, IA* 10.25
Goose Island Green Line Ale - *Chicago, IL* 10.25
Spiteful Alley Time Ale - *Chicago, IL* 10.25
4 Hands Ripple White Ale - *St. Louis, MO* 10.25
Spiteful Radler - *Chicago, IL* 9.50
Corona Extra Pale Lager - *Mexico* 9.50
Heineken Pale Lager - *Netherlands* 9.50
Blue Moon Belgian White - *Golden, CO* 10.25
Amstel Light Pale Lager - *Netherlands* 9.50
Labatt's Blue Pale Lager - *Canada* 9.50
Stella Cidre Cider - *Belguim* 9.50
Redbridge Gluten-Free - *St. Louis, MO* 9.00
Michelob Ultra Pure Gold (Organic) - *St. Louis, MO* 10.25
O'Doul's Amber (Non-Alcoholic) - 9.00