



FAMILY MADE

COCKTAILS

COCKTAIL OF THE WEEK

Madhouse Mixer

Ketel One Family Vodka, Fresh Lime Juice, Cranberry Juice, Club Soda

KETEL ONE GARDEN OASIS

Ketel One Vodka, Fresh Lime, Mint, Basil

BAKED OLD FASHIONED

Bulleit Bourbon, Pimento Liquor

ESPRESSO MARTINI

Ketel One Vodka, Boghetti Espresso, Mr. Black Coffee, Demerara, Espresso

DUTCH MULE

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

GUAVA MARGARITA

Don Julio Blanco, Peychaud's Apertivo, Guava, Fresh Lime, Black Lava Sea Salt

APPETIZERS

CRISPY CALAMARI

Spicy Marinara Sauce, Grilled Lemon

THREE MINI LOBSTER ROLLS

Celery, Tarragon Aioli, Old Bay, Truffle Fingerling Chips

BUILD YOUR OWN TACO

Chili Rubbed Bone-In Short Rib, Salsa Verde, Shredded Cabbage, Pickled Onion, Cojita Cheese, Watermelon Radish, Fresh Corn Tortillas

SMOKED BRISKET NACHOS

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

BUFFALO WINGS*

Bleu Cheese, Celery, Carrot Sticks

SHRIMP COCKTAIL*

Pale Ale Poached Shrimp, Cocktail Sauce

MEZE PLATTER

Hummus, Eggplant Mouse, Feta, Marinated Olives, Tzatziki, Grilled Flat Bread

SOUPS AND SALADS

GRILLED CHICKEN CAESER SALAD

Parmesan, Garlic Croutons

CHOPPED COBB SALAD

Little Gem, Bacon, Red Onion, Egg Wedge, Tomato, Avocado, Blue Cheese, Balsamic Vinaigrette

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

BEET SALAD

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

SOUP OF THE DAY

BETWEEN THE BUN

SIGNATURE KETEL BACON-CHEESE BURGER*

10oz Beef Patty, Aged Cheddar, Nueske's Smoked Bacon, Lettuce, Tomato, Served on Our "Double Rise" Brioche Bun

FILET MIGNON SLIDERS*

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

FRIED CHICKEN SANDWICH*

Sweet Apple Slaw, Togarashi Kewpie, Black Sesame Seed Bun

TURKEY MUSHROOM BURGER*

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

ENTREES

STEAK FRITES*

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

LOBSTER MAC AND CHEESE*

Five Cheese Sauce, Cavatappi Pasta, Sautéed Lobster With Herb Garlic Crumbs

BUCATINI PASTA *

Pomodoro Sauce, Pancetta, Fresh Basil, Pecorino

PAN SEARED SALMON*

White Bean Puree, Roasted Fennel, Charred Tomato, Pesto Vinaigrette

NEW YORK STRIP*

Duck Fat Fingerling Potatoes, Forest Mushrooms, Black Pepper Jus

LEMON GARLIC AND HERB ROASTED CHICKEN*

Carrot Puree, Charred Brussels, Pork Lardon, Pan Jus

DESSERTS

CHOCOLATE CHIP COOKIE SUNDAE*

A Giant Chocolate Chip Cookie Served With Vanilla Ice Cream, Chocolate And Caramel Sauce

TRIPLE CHOCOLATE BROWNIE*

Dark Chocolate Brownie With Milk And White Chocolate Chips, Candied Pecans

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>	11	52
WHITES		
CASTELLO BANFI SAN ANGELO, Pinot Grigio, <i>Toscana, Italy</i>	13	56
SANTA MARGHERITA PINOT GRIGIO <i>Alto Adige, Italy</i>	17	62
WHITE HAVEN SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	12	52
DUCKHORN SAUVIGNON BLANC <i>Sonoma County, California</i>	14	55
FRANCISCAN CHARDONNAY <i>Napa Valley, California</i>	12	52
SONOMA-CUTRER CHARDONNAY <i>Sonoma Valley, California</i>	15	57
MIRRASSOU MOSCATO <i>Modesto, California</i>	9	40
CAKEBREAD, SAUVIGNON BLANC <i>Napa Valley, California</i>		79
MIGRATION CHARDONNAY, <i>Sonoma Coast, California</i>		61
REDS AND ROSÉ		
AIX ROSÉ <i>Coteaux d'Aix-en-Provence, France</i>	11	48
J VINEYARDS "BLACK" PINOT NOIR <i>Monterey, California</i>	12	50
GASCON MALBEC DON MIGUEL <i>Mendoza, Argentina</i>	11	48
LOUIS M. MARTINI CABERNET <i>Sonoma County, California</i>	16	57
OBERON CABERNET SAUVIGNON <i>Lake County, California</i>	17	60
DECOY MERLOT <i>Sonoma County, California</i>	11	48
VAN DUZER PINOT NOIR, <i>Willamette, Oregon</i>		57
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

BEER SELECTIONS

ON TAP 10.75

- 3 Floyds Zombie Dust - *Munster*
- Goose Island 312 Urban Wheat - *Chicago*
- Goose Island Hazy Rotator Series IPA - *Chicago*
- Golden Road Mango Cart Wheat - *Los Angeles*
- Haymarket Hazy is Lazy IPA - *Chicago*
- Stella Artois, Pilsner - *Belgium*
- Spiteful Lager - *Chicago*

ALUMINUM BOTTLES 9.75

- Bud Light
- Budweiser
- Miller Lite
- Michelob Ultra

HARD SELTZER 9.50

- Bud Light Black Cherry
- Bud Light Mango

PACKAGED BEER

- 18th Street Candi Crushable IPA - *Hammond, IN 10.25*
- Allagash White - *Portland, ME 10.25*
- Blue Moon Belgian White - *Golden, CO 10.25*
- Budweiser Zero (Non-Alcoholic) - *St. Louis, MO 9.00*
- Corona Extra Pale Lager - *Mexico 9.50*
- Deschutes Fresh Squeezed IPA - *Bend, OR 10.25*
- Elysian Space Dust IPA - *Seattle, WA 10.25*
- Goose Island 312 Lemonade Shandy - *Chicago, IL 9.50*
- Goose Island Green Line Ale - *Chicago, IL 10.25*
- Haymarket Speaker Wagon Pilsner - *Chicago, IL 10.25*
- Heineken Pale Lager - *Netherlands 9.50*
- Labatt's Blue Pale Lager - *Canada 9.50*
- Stone Delicious Gluten-Reduced - *Escondido, CA 9.00*