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 Absinthe, Guava, Fresh Lime, Black Lava Salt

APPETIZERS

Crunchy 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, Cotija 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 Caesar Salad
Parmesan, Garlic Croutons

Chopped Cob 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 Cranberries, Shaved Red Onion, Crispy Pancetta, Herb Goat Cheese, Smoked Honey Vinaigrette

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

Soup of the Day

BETWEEN THE BUN

Signature Ketel Bacon-Cheese Burger*
100% Beef Patty, Aged Cheddar, Nueske’s Smoked Bacon, Lettuce, Tomato, Served on Our “Double Rise” Brioche Bun

Fried Chicken Sandwich*
Sweet Apple Slaw, Togarashi Kewpie, Black Sesame Seed Bun

Filet Mignon Sliders*
Black Pepper Crusted, Caramelized Onion, Horseradish Cream, Brioche 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

Pan Seared Salmon*
White Bean Puree, Roasted Fennel, Charred Tomato, Pesto Vinaigrette

Lobster Mac and Cheese*
Five Cheese Sauce, Cavatappi Pasta, Seared Lobster With Herb Garlic Crumbs

New York Strip*
Duck Fat Fingerling Potatoes, Forest Mushrooms, Black Pepper Jus

Bucatini Pasta*
Pomodoro Sauce, Pancetta, Fresh Basil, Pecorino

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
- LA MARCA PROSECCO Veneto, Italy

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<th>Glass</th>
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### WHITES
- CASTELLO BANFI SAN ANGELO, Pinot Grigio, Toscana, Italy
- SANTA MARGHERITA PINOT GRIGIO Alto Adige, Italy
- WHITE HAVEN SAUVIGNON BLANC Marlborough, New Zealand
- DUCKHORN SAUVIGNON BLANC Sonoma County, California
- FRANCISCAN CHARDONNAY Napa Valley, California
- SONOMA-CUTRER CHARDONNAY Sonoma Valley, California
- MIRRASSOU MOSCATO Modesto, California
- CAKEBREAD, SAUVIGNON BLANC Napa Valley, California
- MIGRATION CHARDONNAY, Sonoma Coast, California

### REDS AND ROSÉ
- AIX ROSÉ Coteaux d’Aix-en-Provence, France
- J VINEYARDS "BLACK" PINOT NOIR Monterey, California
- GASCON MALBEC DON MIGUEL Mendoza, Argentina
- LOUIS M. MARTINI CABERNET Sonoma County, California
- OBERON CABERNET SAUVIGNON Lake County, California
- DECOY MERLOT Sonoma County, California
- VAN DUZER PINOT NOIR, Willamette, Oregon
- CAKEBREAD CELLARS CABERNET SAUVIGNON Napa Valley, California
- ORIN SWIFT PALERMO CABERNET SAUVIGNON Napa Valley, California
- ORIN SWIFT 8 YEARS IN THE DESERT CABERNET SAUVIGNON Napa Valley, California

## 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