



COCKTAILS

Plum 75	\$15	La Madrina	\$22	Martinification	\$15
vodka quince plum “champagne”		glenfiddich 16 year whole peaches saffron		gin heirloom tomato anchovy olive	
Last Orchard Tree	\$15	ConcordENZoni	\$15	Mushroom Margarita 2.0	\$15
mezcal pear uncharted rhapsody		gin roasted grapes bitter aperitivo		tequila fermented mushrooms local amaro	
Raspberry Pretzel Punch	\$15			Beet Manhattan	\$15
cognac raspberry “pretzel” kvas milk clarified				buffalo trace bourbon beets dill	

LOW & NO

Low ABV

Field & Fizz	\$14
cucumber limoncello heritage cider egg white+	
Greenhouse Effect	\$14
cocchi americano arugula cynar soda	
Logan Sour	\$14
apricot montenegro pale cream sherry	

Spirit Free

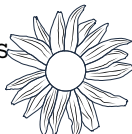
Pet N/Ah	\$12	Seasonal Shrub	\$6
house made sparkling blush		rotating offering	
Mushroom Sour	\$10	Daisies Pop	\$6
fermented mushrooms lemon egg white+		choice of: herb soda, grape soda, field cola, or birch beer	
House Kombucha	\$6	Gerolsteiner	\$9
rotating offering		sparkling water	

BEER & CIDER

Left Foot Charley “Fortis Maelum”	\$7	Marz “Chug Life”	\$9 \$10
Heritage Cider 5oz draft		Sparkling Lager 16oz / 20oz draft	
Middle Brow "White Light"	\$7	Moody Tongue “Apertif Pils”	\$9 \$10
Witbier with Apricot & Cardamom 12oz can		Pilsner 16oz / 20oz draft	
Best Day Brewing “Kolsch”	\$7	Spiteful IPA	\$9 \$10
Non-Alcoholic 12oz can		American IPA 16oz / 20oz draft	
		Pipeworks “Ninja vs The Haze”	\$9 \$10
		Hazy IPA 16oz / 20oz draft	

A 25% SERVICE CHARGE IS APPLIED ON ALL DINE-IN CHECKS. THE SERVICE CHARGE IS INCLUSIVE OF ALL GRATUITY AND FEES. ANY ADDITIONAL TIP IS NOT EXPECTED.

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS +





WINE

Middle Brow Rotating Wine on Tap

Mara de Bois, Rose \$15

Gewurztramiener, Marquette:

Michigan, 2024

Sparkling

Tenuta Cocci Grifoni “Tara” Brut \$15/52

Passerina: Marche, 2023

ISC “Ombre” Rosé \$14/50

Chambourcin: Illinois, 2023

Medici Ermete “Concerto e Arte” \$14/50

Lambrusco

Lambrusco Salamino:

Emilia-Romagna, 2024

White Wines

La Marea Albariño \$18/65

Albariño: California, 2024

Bianco di Morgante \$14/50

Nero d’Avola: Sicily, 2022

Masseria Li Veli Askos \$16/58

Verdeca: Puglia, 2024

Matthiasson Linda Vista Vineyard \$23/84

Chardonnay: California, 2023

*coravin

Orange/Rosé

Cantine Marilina “Sikele” \$15/56

Grecanico: Sicily, 2024

Cataldo Calabretta “Cirò” \$14/50

Rosato

Gaglioppo: Calabria, 2024

Red Wines

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2022

Gianfranco Alessandria \$15/53

Langhe Nebbiolo

Nebbiolo: Piedmont, 2023

Elena Fucci “Verha Rosso” \$14/53

Aglianico: Basilicata, 2024

Marietta Cellars “Armé” \$17/60

Estate Cabernet Sauvignon

Cabernet Sauvignon, Merlot,
Malbec, Petit Verdot:

California, 2022

San Cassiano Amarone della \$32/109

Valpolicella

Corvina, Corvinone,
Rondinella: Veneto, 2020

*coravin

