



## COCKTAILS

Alpini vodka   apples   chartreuse vegetal	\$15	Forager's Daisy elijah craig rye   chamomile   persimmons	\$15	Sunroom Gimlet hendrick's gin   carrots   lime shrub	\$15
Last Orchard Tree mezcal   pear   uncharted rhapsody	\$15	Concord Enzoni gin   roasted grapes   bitter aperitivo	\$15	Mushroom Margarita 2.0 tequila   fermented mushrooms   local amaro	\$15
Raspberry Pretzel Punch cognac   raspberry   "pretzel" kvas   milk clarified	\$15	La Madrina glenfiddich 16 year   whole peaches   saffron	\$22	Beet Manhattan buffalo trace bourbon   beets   dill	\$15

## LOW & NO

### Low ABV

Medlano Torino medlar fruit   red bitter   dry vermouth	\$14
Greenhouse Effect cocchi americano   arugula   cynar   soda	\$14
Cosmopolitan, Tamed cranberries   salers   italicus	\$14

### Spirit Free

Seasonal Shrub rotating offering	\$12	\$6
Daisies Pop choice of: herb soda, grape soda, field cola, or birch beer	\$10	\$6
Gerolsteiner sparkling water	\$6	\$9

## BEER & CIDER

Marz "Chug Life" Sparkling Lager   16oz / 20oz draft		\$9   \$10
Spiteful "God Damn Pigeon" Porter   16oz can	\$9	
Best Day Brewing "Kolsch" Non-Alcoholic   12oz can	\$7	
Moody Tongue "Apertif Pils" Pilsner   16oz / 20oz draft		\$9   \$10
Spiteful IPA American IPA   16oz / 20oz draft		\$9   \$10
Pipeworks "Ninja vs The Haze" Hazy IPA   16oz / 20oz draft		\$9   \$10

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 +





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## WINE

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### Middle Brow Rotating Wine on Tap

Mara de Bois, Rose \$15

Gewurztramiener, Marquette:

Michigan, 2024

### Sparkling

Sorelle Bronca "Modi" Prosecco \$15/56

Glera: Veneto, NV

ISC "Ombre" Rosé \$14/50

Chambourcin: Illinois, 2023

Medici Ermete "Concerto e Arte" \$14/50

Lambrusco

Lambrusco Salamino:

Emilia-Romagna, 2024

### White Wines

Land of Saints \$16/58

Sauvignon Blanc: California,  
2024

Bianco di Morgante \$14/50

Nero d'Avola: Sicily, 2024

Masseria Li Veli Askos \$16/58

Verdeca: Puglia, 2024

Matthiasson Linda Vista Vineyard \$23/84

Chardonnay: California, 2023

\*coravin

### Orange/Rosé

Cantina 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 \$15/56

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

