



COCKTAILS

Alpini	\$15	Sour, in Green	\$15	Martinification	\$15
apple scrap vodka hibiscus cordial chartreuse elixir vegetal		mezcal soka green strawberries tarragon		gray whale gin tomato cordial dry vermouth	
Cherry, Cola, Punch!	\$15	Late Summer Peppers	\$15	La Madrina	\$18
cognac cherry coriander whey co2		planteray rum red peppers meletti		house scotch blend whole peaches saffron	
Logan Sour	\$15	Mushroom Margarita 2.0	\$15	Beet Manhattan	\$15
brandy blend peaches sherry		mijenta tequila fermented mushroom local amaro		buffalo trace bourbon beets dill	

LOW & NO

Low ABV

Spirit Free

Meadow Collins	\$14	Pet N/Ah	\$12	Seasonal Shrub	\$6
strawberry aperitif hay herb soda		blueberry verjus herbs & barks apple skins		rotating offering	
Torino Torino	\$14	Mushroom Sour	\$10	Daisies Pop	\$6
red bitter sweet vermouth coffee		fermented mushrooms lemon egg white+		choice of: herb soda, black raspberry soda or birch beer	
		House Kombucha	\$6	Gerolsteiner	\$9
		rotating offering		sparkling water	

BEER

		Marz “Chug Life”	\$9 \$10
		Sparkling Lager 16oz / 20oz draft	
Middle Brow "White Light"	\$7	Moody Tongue “Apertif Pils”	\$9 \$10
Witbier with Apricots 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

Pizza Wine \$15

Sparkling Cold-Hardy Red Blend:
Michigan, 2024

Sparkling

Tenuta Cocci Grifoni “Tara” Brut \$15/56

Passerina: Marche, 2024

ISC “Ombre” Rosé \$14/50

Chambourcin: Illinois, 2023

White Wines

La Marea \$18/63

Albariño: California, 2025

Bianco di Morgante \$14/50

Nero d’Avola: Sicily, 2025

Masseria Li Veli Askos \$16/58

Verdeca: Puglia, 2025

Aperture Sauvignon Blanc \$21/74

Sauvignon Blanc, Semillon:
California, 2023 *coravin

Stolpman Vineyards “Uni” \$16/58

Chardonnay, Roussanne:
California, 2024

Orange/Rosé

Specogna Ramato \$17/60

Pinot Grigio: Friuli, 2025

Paysan Rosé \$14/50

Mouvèdre, Cinsault,

Grenache: California, 2025

Red Wines

Ferraris Clasic Ruché di \$15/56

Castagnole Monferrato

Ruché: Piedmont, 2024

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2023

Modales "El Suelo" \$17/60

Dornfelder, Blaüfrankisch:
Michigan, 2024

Cataldo Calabretta Cirò \$15/56

Rosso

Gaglioppo: Calabria, 2023

Rocca di Castagnoli \$30/105

“Buriano”

Cabernet Sauvignon: Tuscany,
2019 *coravin

