



COCKTAILS

Alpini	\$15	Late Summer Peppers	\$15	Martinification	\$15
apple scrap vodka hibiscus cordial chartreuse elixir vegetal		planteray rum red peppers meletti		gray whale gin heirloom tomato dry vermouth anchovy olive	
Roasted Concord & Basil	\$15	Mushroom Margarita 2.0	\$15	Torino Torino	\$14
concord grapes st germain gin co2		mijenta tequila fermented mushroom local amaro		red bitter sweet vermouth coffee	
Logan Sour	\$15			Beet Manhattan	\$15
brandy blend peaches sherry				buffalo trace bourbon beets dill	

SPIRIT - FREE

Pet N/Ah	\$12	Mushroom Sour	\$10	Seasonal Shrub	\$6
verjus rose petals green tea		fermented mushrooms lemon egg white+		rotating offering	
Best Day Brewing “Kolsch”	\$7	House Kombucha	\$6	Gerolsteiner	\$6
Non-Alcoholic 12oz can		rotating offering		sparkling water	\$9

Daisies Pop\$6

choice of: herb soda, blueberry soda or birch beer

BEER

Middle Brow "White Light"	\$7		
Witbier with Apricots 12oz can		Spiteful IPA	\$9 \$10
Marz “Chug Life”	\$9 \$10	American IPA 16oz / 20oz draft	
Sparkling Lager 16oz / 20oz draft		Pipeworks “Ninja vs The Haze”	\$9 \$10
Moody Tongue “Apertif Pils”	\$9 \$10	Hazy IPA 16oz / 20oz draft	
Pilsner 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

“Wendy” \$12
Pinot Noir, Marquette, Cabernet
Franc: 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

Cantina Marilina “Sikelè” \$16/58
Grecanico: Sicily, 2024

Felline “Polignano” Rosato \$14/50
Susumaniello, Negroamaro,
Primitivo: Puglia 2025

Red Wines

Willful Pinot Noir \$19/65
Pinot Noir: Oregon, 2023

Gianfranco Alessandria \$15/56
Langhe Nebbiolo
Nebbiolo: Piedmont, 2025

Modales "El Suelo" \$17/60
Dornfelder, Bläüfrankisch:
Michigan, 2024

Marietta Cellars "Arme" \$17/60
Estate Cab Sauv
Cab Sauv, Merlot, Malbec,
Petit Verdot: North Coast,
CA 2024

San Cassiano Amarone della \$32/109
Valpolicella
Corvina, Corvinone,
Rondinella: Veneto, 2020
*coravin

