



COCKTAILS

Sour, in Green	\$15	Supper Club	\$15	Summertime Alaska	\$15
mezcal soka green strawberries tarragon		high west double rye pisco spruce tips		botanist rested gin lamb tallow blueberry strega	
Vernal Century	\$15	Pink Julep	\$15	Mushroom Margarita 2.0	\$15
ransom gin raw rhubarb angelica vanilla		vodka lillet rosé green peaches magnolia		tequila fermented mushrooms local amaro	
Cherry, Cola, Punch!	\$15	La Madrina	\$22	Beet Manhattan	\$15
cognac cherry coriander whey co2		glenfiddich 16 year whole peaches saffron		buffalo trace bourbon beets dill	

LOW & NO

Low ABV		Spirit Free	
Meadow Collins	\$14	Pet N/Ah	\$12
strawberry aperitif hay herb soda		blueberry verjus herbs & barks apple skins	
Cosmopolitan, Tamed	\$14	Mushroom Sour	\$10
cranberries salers italicus		fermented mushrooms lemon egg white+	
Medlano Torino	\$14	House Kombucha	\$6
medlar fruit red bitter dry vermouth		rotating offering	
		Seasonal Shrub	\$6
		rotating offering	
		Daisies Pop	\$6
		choice of: herb soda, field cola, or birch beer	
		Gerolsteiner	\$9
		sparkling water	

BEER & CIDER

		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, 2024

Masseria Li Veli Askos

\$16/58

Verdeca: Puglia, 2024

Aperture Sauvignon Blanc

\$21/74

Sauvignon Blanc, Semillon:

California, 2023 *coravin

Stolpman Vineyards “Uni”

\$16/58

Chardonnay, Roussanne:

California, 2022

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, Bläuf Frankisch:

Michigan, 2024

Cataldo Calabretta Cirò Rosso

\$15/56

Gaglioppo: Calabria, 2023

Tenuta di Trinoro “Le Cupole Rosso”

\$25/95

Cabernet Sauv, Merlot,

Cabernet Franc, Petit Verdot:

Tuscany, 2022

*coravin

