



COCKTAILS

Alpini	\$15	Sour, in Green	\$15	Martinification	\$15
apple scrap vodka		mezcal soka green		gray whale gin	
hibiscus cordial		strawberries tarragon		tomato cordial	
chartreuse elixir vegetal				dry vermouth	
Cherry, Cola, Punch!	\$15	Mushroom Margarita 2.0	\$15	La Madrina	\$22
cognac cherry		mijenta tequila		glenfiddich 16 year	
coriander		fermented mushroom		whole peaches	
whey co2		local amaro		saffron	
Logan Sour	\$15			Beet Manhattan	\$15
brandy blend peaches				buffalo trace bourbon	
sherry				beets dill	

LOW & NO

Low ABV

Spirit Free

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

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, Bläüfrankisch:
Michigan, 2024

Cataldo Calabretta Cirò \$15/56
Rosso
Gaglioppo: Calabria, 2023

Rocca di Castagnoli \$30/105
“Buriano”
Cabernet Sauvignon: Tuscany,
2019 *coravin

