



## COCKTAILS

|                                                      |      |                                               |      |                                             |      |
|------------------------------------------------------|------|-----------------------------------------------|------|---------------------------------------------|------|
| Plum 75                                              | \$15 | Forager's Daisy                               | \$15 | Sunroom Gimlet                              | \$15 |
| vodka   quince   plum "champagne"                    |      | elijah craig rye   chamomile   persimmons     |      | hendrick's gin   carrots   lime shrub       |      |
| Last Orchard Tree                                    | \$15 | ConcordENZoni                                 | \$15 | Mushroom Margarita 2.0                      | \$15 |
| mezcal   pear   uncharted rhapsody                   |      | gin   roasted grapes   bitter aperitivo       |      | tequila   fermented mushrooms   local amaro |      |
| Raspberry Pretzel Punch                              | \$15 | La Madrina                                    | \$22 | Beet Manhattan                              | \$15 |
| cognac   raspberry   "pretzel" kvas   milk clarified |      | glenfiddich 16 year   whole peaches   saffron |      | buffalo trace bourbon   beets   dill        |      |

## LOW & NO

### Low ABV

|                                                     |      |
|-----------------------------------------------------|------|
| Field & Fizz                                        | \$14 |
| cucumber   limoncello   heritage cider   egg white+ |      |
| Greenhouse Effect                                   | \$14 |
| cocchi americano   arugula   cynar   soda           |      |
| Cosmopolitan, Tamed                                 | \$14 |
| cranberries   salers   italicus                     |      |

### Spirit Free

|                                          |      |                                                             |     |
|------------------------------------------|------|-------------------------------------------------------------|-----|
| Pet N/Ah                                 | \$12 | Seasonal Shrub                                              | \$6 |
| house made   sparkling   blush           |      | rotating offering                                           |     |
| Mushroom Sour                            | \$10 | Daisies Pop                                                 | \$6 |
| fermented mushrooms   lemon   egg white+ |      | choice of: herb soda, grape soda, field cola, or birch beer |     |
| House Kombucha                           | \$6  | Gerolsteiner                                                | \$9 |
| rotating offering                        |      | sparkling water                                             |     |

## BEER & CIDER

|                                            |     |                                     |            |
|--------------------------------------------|-----|-------------------------------------|------------|
| Left Foot Charley "Fortis Maelum"          | \$7 | Marz "Chug Life"                    | \$9   \$10 |
| Heritage Cider   5oz draft                 |     | Sparkling Lager   16oz / 20oz draft |            |
| Middle Brow "White Light"                  | \$7 | Moody Tongue "Apertif Pils"         | \$9   \$10 |
| Witbier with Apricot & Cardamom   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

Mara de Bois, Rose \$15

Gewurztramiener, Marquette:

Michigan, 2024

Sparkling

Tenuta Cocci Grifoni “Tara” Brut \$15/52

Passerina: Marche, 2023

ISC “Ombre” Rosé \$14/50

Chambourcin: Illinois, 2023

Medici Ermete “Concerto e Arte” \$14/50

Lambrusco

Lambrusco Salamino:

Emilia-Romagna, 2024

White Wines

La Marea Albariño \$18/65

Albariño: California, 2024

Bianco di Morgante \$14/50

Nero d’Avola: Sicily, 2022

Masseria Li Veli Askos \$16/58

Verdeca: Puglia, 2024

Matthiasson Linda Vista Vineyard \$23/84

Chardonnay: California, 2023

\*coravin

Orange/Rosé

Cantine 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 \$15/53

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

