



## COCKTAILS

|                                                      |      |                                               |      |                                             |      |
|------------------------------------------------------|------|-----------------------------------------------|------|---------------------------------------------|------|
| Plum 75                                              | \$15 | La Madrina                                    | \$20 | Martinification                             | \$15 |
| vodka   quince   plum “champagne”                    |      | glenfiddich 12 year   whole peaches   saffron |      | gin   heirloom tomato   anchovy olive       |      |
| Zia Mia                                              | \$15 | Briar Boulevardier                            | \$15 | Mushroom Margarita 2.0                      | \$15 |
| illegal mezcal   cantaloupe   fermented whey         |      | rye   black raspberry   espresso              |      | tequila   fermented mushrooms   local amaro |      |
| Raspberry Pretzel Punch                              | \$15 | Summertime Alaska                             | \$15 | Beet Manhattan                              | \$15 |
| cognac   raspberry   “pretzel” kvas   milk clarified |      | botanist rested gin   blueberry   lamb tallow |      | 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           |      |
| Logan Sour                                          | \$14 |
| apricot   montenegro   pale cream sherry            |      |

### Spirit Free

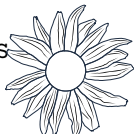
|                                          |      |                                                                        |     |
|------------------------------------------|------|------------------------------------------------------------------------|-----|
| Pet N/Ah                                 | \$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, peaches ‘n cream 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    |            |
|                                            |     | Hopewell “Lightbeam”                | \$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, Sparkling Red \$15

Cold-Hardy Red Blend: Michigan, 2024

Sparkling

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

Passerina: Marche, 2023
- ISC “Ombre” Rosé \$14/50

Chambourcin: Illinois, 2023

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, 2023
- Santa Barbara Castelli di Jesi \$23/80

Classico Superiore

Verdicchio: Marche, 2022
- Stolpman Vineyards “Uni” \$17/60

Chardonnay, Roussanne:

California 2023

Orange/Rosé

- Monte Rio “The Bench” \$15/53

Vermentino: California, 2024
- Paysan Rosé \$14/52

Mourvedre, Cinsault,

Grenache: California, 2023

Red Wines

- Shed Wine “Leave the Door \$16/56

Open”

Cabernet Franc, Le Crescent:

Michigan, 2023
- Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2022
- Musella Valpolicella \$15/55

Superiore

Corvina, Corvinone,

Rondinella, Barbera: Veneto,

2020
- GD Vajra “Albe” Barolo \$30/100

Nebbiolo: Piedmont, 2021

\*coravin
- Elena Fucci “Verha Rosso” \$14/53

Aglianico: Basilicata, 2024

