



COCKTAILS

Traverse Spritz	\$15	Magnolia Penicillin	\$16	Martinification	\$15
vodka lilac cherry		bruichladdich classic		gin heirloom tomato	
		laddie magnolia		anchovy olive	
		ginger			
Sour, In Green	\$16	Briar Boulevardier	\$15	Mushroom Margarita 2.0	\$15
soka del maguey		rye black raspberry		tequila fermented	
mezcal tarragon		espresso		mushrooms local amaro	
green strawberries					
Raspberry Pretzel Punch	\$15	Summertime Alaska	\$15	Beet Manhattan	\$15
cognac raspberry		botanist rested gin		buffalo trace bourbon	
“pretzel” kvas whey		blueberry lamb tallow		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		rotating offering	
blush			
Mushroom Sour	\$10	Daisies Pop	\$6
fermented mushrooms		choice of: herb soda,	
lemon egg white+		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 “Neighborhood”	\$7	Moody Tongue “Apertif Pils”	\$9 \$10
Saison 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
- Calabretta “Giao Giao” \$16/54

Nerello Mascalese, Nerello

Cappuccio: Sicily, 2022
- GD Vajra “Albe” Barolo \$30/100

Nebbiolo: Piedmont, 2021

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

Aglianico: Basilicata, 2024

