



COCKTAILS

Sour, in Green \$15 mezcal soka green strawberries tarragon	Bloom Rush \$15 michter's rye peach & plum blossom mead blueberry verjus	Sunroom Gimlet \$15 hendrick's gin carrots lime shrub
Vernal Century \$15 ransom gin raw rhubarb angelica vanilla	Alpini \$15 vodka apples chartreuse vegetal	Mushroom Margarita 2.0 \$15 tequila fermented mushrooms local amaro
Raspberry Pretzel Punch \$15 cognac raspberry "pretzel" kvas milk clarified	La Madrina \$22 glenfiddich 16 year whole peaches saffron	Beet Manhattan \$15 buffalo trace bourbon beets dill

LOW & NO

Low ABV

Meadow Collins \$14 strawberry aperitif hay herb soda	Cosmopolitan, Tamed \$14 cranberries salers italicus	Medlano Torino \$14 medlar fruit red bitter dry vermouth
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Spirit Free

Pet N/Ah \$12 blueberry verjus herbs & barks apple skins	Seasonal Shrub \$6 rotating offering
Mushroom Sour \$10 fermented mushrooms lemon egg white+	Daisies Pop \$6 choice of: herb soda, grape soda, field cola, or birch beer
House Kombucha \$6 rotating offering	Gerolsteiner \$9 sparkling water

BEER & CIDER

Middle Brow "White Light" \$7 Witbier with Apricots 12oz can	Best Day Brewing "Kolsch" \$7 Non-Alcoholic 12oz can	Marz "Chug Life" \$9 \$10 Sparkling Lager 16oz / 20oz draft	Moody Tongue "Apertif Pils" \$9 \$10 Pilsner 16oz / 20oz draft
		Spiteful IPA \$9 \$10 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

Sorelle Bronca "Modi" Prosecco \$15/56

Glera: Veneto, NV

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 \$16/58

Pinot Grigio: Friuli, 2020

Paysan Rosé \$14/50

Mouvèdre, Cinsault, Grenache:
California, 2025

Red Wines

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2023

Gianfranco Alessandria \$15/56

Langhe Nebbiolo

Nebbiolo: Piedmont, 2024

Elena Fucci "Verha Rosso" \$14/53

Aglianico: Basilicata, 2025

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

