



COCKTAILS

Sour, in Green mezcal soka green strawberries tarragon	\$15	Supper Club high west double rye pisco spruce tips	\$15	Summertime Alaska botanist rested gin lamb tallow blueberry strega	\$15
Vernal Century ransom gin raw rhubarb angelica vanilla	\$15	Root to Stem vodka rhubarb root lilet rosé oxidized magnolia soda	\$15	Mushroom Margarita 2.0 tequila fermented mushrooms local amaro	\$15
Cherry, Cola, Punch! cognac cherry coriander whey co2	\$15	La Madrina glenfiddich 16 year whole peaches saffron	\$22	Beet Manhattan buffalo trace bourbon beets dill	\$15

LOW & NO

Low ABV

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

Spirit Free

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

BEER & CIDER

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

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, 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 \$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

Left Foot Charley \$15/56

Blaüfrankisch: Michigan, 2023

Cataldo Calabretta Cirò Rosso \$15/56

Gaglioppo: Calabria, 2023

Tenuta di Trinoro "Le Cupole
Rosso" \$25/95

Cabernet Sauv, Merlot,

Cabernet Franc, Petit Verdot:

Tuscany, 2022

*coravin

