



# COCKTAILS

|                           |      |                         |      |                         |      |
|---------------------------|------|-------------------------|------|-------------------------|------|
| Alpini                    | \$15 | Sour, in Green          | \$15 | Cherry, Cola, Punch!    | \$15 |
| apple scrap vodka         |      | mezcal   soka   green   |      | cognac   cherry         |      |
| hibiscus cordial          |      | strawberries   tarragon |      | coriander   whey   co2  |      |
| chartreuse elixir vegetal |      |                         |      |                         |      |
| Summertime Alaska         | \$15 | Mushroom Margarita 2.0  | \$15 | La Madrina              | \$22 |
| botanist rested gin       |      | tequila   fermented     |      | glenfiddich 16 year     |      |
| lamb tallow   blueberry   |      | mushrooms   local amaro |      | whole peaches   saffron |      |
| strega                    |      |                         |      |                         |      |
| Quince Club               | \$15 |                         |      | Beet Manhattan          | \$15 |
| ransom gin   quince       |      |                         |      | buffalo trace bourbon   |      |
| verjus                    |      |                         |      | beets   dill            |      |

# LOW & NO

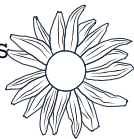
| <u>Low ABV</u>                        |      | <u>Spirit Free</u>                             |      |                                                          |     |
|---------------------------------------|------|------------------------------------------------|------|----------------------------------------------------------|-----|
| Meadow Collins                        | \$14 | Pet N/Ah                                       | \$12 | Seasonal Shrub                                           | \$6 |
| strawberry aperitif   hay   herb soda |      | blueberry verjus   herbs & barks   apple skins |      | rotating offering                                        |     |
| Logan Sour                            | \$14 | Mushroom Sour                                  | \$10 | Daisies Pop                                              | \$6 |
| brandy blend   peaches   sherry       |      | fermented mushrooms   lemon   egg white+       |      | choice of: herb soda, black raspberry soda or birch beer |     |
| Torino Torino                         | \$14 | House Kombucha                                 | \$6  | Gerolsteiner                                             | \$9 |
| red bitter   dry vermouth   coffee    |      | rotating offering                              |      | sparkling water                                          |     |

# BEER

|                                  |     |                                     |            |
|----------------------------------|-----|-------------------------------------|------------|
|                                  |     | Marz “Chug Life”                    | \$9   \$10 |
|                                  |     | Sparkling Lager   16oz / 20oz draft |            |
| Middle Brow "White Light"        | \$7 | Moody Tongue “Apertif Pils”         | \$9   \$10 |
| Witbier with Apricots   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

Pizza Wine \$15

Sparkling Cold-Hardy Red Blend:  
Michigan, 2024

Orange/Rosé

Specogna Ramato \$17/60

Pinot Grigio: Friuli, 2025

Paysan Rosé \$14/50

Mouvèdre, Cinsault,  
Grenache: California, 2025

Sparkling

Tenuta Cocci Grifoni “Tara” Brut \$15/56

Passerina: Marche, 2024

ISC “Ombre” Rosé \$14/50

Chambourcin: Illinois, 2023

Red Wines

Ferraris Clasic Ruché di \$15/56

Castagnole Monferrato

Ruché: Piedmont, 2024

White Wines

La Marea \$18/63

Albariño: California, 2025

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2023

Bianco di Morgante \$14/50

Nero d’Avola: Sicily, 2024

Modales "El Suelo" \$17/60

Dornfelder, Bläüfrankisch:  
Michigan, 2024

Masseria Li Veli Askos \$16/58

Verdeca: Puglia, 2024

Cataldo Calabretta Cirò \$15/56

Rosso

Gaglioppo: Calabria, 2023

Aperture Sauvignon Blanc \$21/74

Sauvignon Blanc, Semillon:  
California, 2023 \*coravin

G. D. Vajra “Albe” Barolo \$30/100

Nebbiolo: Piedmont, 2022

\*coravin

Stolpman Vineyards “Uni” \$16/58

Chardonnay, Roussanne:  
California, 2022

