



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

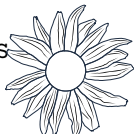
Pet N/Ah	\$12	Seasonal Shrub	\$6
house made sparkling blush		rotating offering	
Mushroom Sour	\$10	Daisies Pop	\$6
fermented mushrooms lemon egg white+		choice of: herb soda, peaches ‘n cream soda, field cola, or birch beer	
House Kombucha	\$6	Gerolsteiner	\$9
rotating offering		sparkling water	

BEER & CIDER

Left Foot Charley “Fortis Maelum”	\$7	Marz “Chug Life”	\$9 \$10
Heritage Cider 5oz draft		Sparkling Lager 16oz / 20oz draft	
Middle Brow “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 Classico Superiore

\$23/80
- 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 Open”

\$16/56
- Cabernet Franc, Le Crescent:
- Michigan, 2023
- Willful Pinot Noir

\$19/65
- Pinot Noir: Oregon, 2022
- Musella Valpolicella Superiore

\$15/55
- 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

