



# COCKTAILS

DAISIES CLASSICS			
Hideaway	\$15	Star Treatment	\$16
Vodka, Bay Leaf, Olive Oil, Lemon, Egg White+		Rye, Cognac, Pomegranate Molasses, Lemon, Absinthe	
Sunroom Gimlet	\$16	Daylight Savings	\$15
Hendrick’s, Carrots, Lime Vinegar, Poppy Seeds, Prosecco		Mezcal, Vermouth, Raspberry, Touch of Coffee	
Golden Thread	\$16	Late Summer Preserves (Clarified)	\$16
Buffalo Trace, Montenegro, Marsala, Saffron		Peaches, Brandy, Maple, Lemon, Amaro, Milk, Fizz	
		Physician's Friend	\$14
		Gin, Cascadia, Herb Soda	
		Beet Manhattan	\$15
		Rye, Dill Aquavit, Beet, Pasubio	
		Mushroom Margarita 2.0	\$15
		Tequila, Fermented Mushroom, Local Amaro, Lime	

# BEER

DAISIES X PIPEWORKS “2375”	\$9
Rye Ale brewed with vermouth steeped raspberries and beet pulp from Daisies’ Bar and Kitchen   16oz can	

Moody Tongue “Apertif Pils”	\$9   \$10
Pilsner   16oz / 20oz draft	
Dovetail “Kolsch”	\$9   \$10
Kolsch Style Beer   16oz / 20oz draft	
Half Acre “Daisy Cutter”	\$9   \$10
Pale Ale   16oz / 20oz draft	
Hopewell "Lightbeam"	\$9   \$10
Hazy IPA   16oz / 20oz draft	
Pipeworks “Mini Unicorn”	\$9   \$10
American IPA   16oz / 20oz draft	

Marz “Chicagoland Lager”	\$10
Polish Lager   16oz can	
Pipeworks "Try a Little Happiness"	\$9
Kolsch Style Beer   16oz can	
Pipeworks "Lizard King"	\$9
Pale Ale   16oz can	
Maplewood "Son of Juice"	\$10
Hazy IPA   16oz can	
Right Bee Cider “Clementine”	\$8
Cider   12oz can	
Althetic Brewing “Upside Dawn”	\$7
Golden Ale (n/a)   12oz can	

# NA DRINKS

St. Agrestis Amaro Falso	\$10	Pet N/Ah	\$12	Iced Tea	\$5
Mushroom Sour	\$6	Root Beer	\$6	Arnold Palmer	\$5
Seasonal Kombucha	\$6	Herb Soda	\$7	Seasonal Shrub	\$6
Lagunitas “Hoppy Refresher”	\$7	Gerolsteiner (Sparkling Water)	\$9		

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

Sparkling

Borgoluce Prosecco Brut Lampo  
Veneto, N.V.  
\$14/50

ISC “Ombre” Rosé  
Illinois, 2019  
\$14/50

La Collina Lambrusco Dell’Emilia  
“Quaresimo”  
Emilia-Romagna, NV  
\$13/45

White Wines

Tenuta Cocci Grifoni “Tara” Falerio DOC  
Pecorino: Marche, 2021  
\$12/42

Massican “Emilia Bianca”  
Malvasia/Tocai Friulano: California,  
2022  
\$18/62

Lungarotti “Torre di Giano”  
Vermentino/Grechetto/Trebbiano:  
Umbria, 2021  
\$13/46

Brea Chard  
Chardonnay: California, 2021  
\$15/54

Cantine Barbera "Tivitti Menfi"  
Inzolia: Sicily, 2022  
\$13/46

Middle Brow Rotating Wine on Tap

“Big Seeds”  
Seyval Blanc: Michigan 2021  
\$14

Orange/Rosé

Mari Vineyards Bestiary Romato  
Pinot Grigio: Michigan, 2021  
\$16/55

Nicosia Etna Rosato DOC  
Nerello Mascelese: Sicily, 2021  
\$15/52

Red Wines

Martha Stoumen “Post Flirtation”  
Zinfandel Blend: California,  
2022  
\$19/72

David Hill, Estate Pinot Noir  
Pinot Noir: Willamette Valley,  
2022  
\$15/50

Felsina Berardenga Chianti  
Classsico Riserva  
Sangiovese: Tuscany, 2020  
\*coravin  
\$27/89

Macarini Barbera D’Alba  
Barbera: Piedmont, 2020  
\$15/\$52

Stolpman "La Cuadrilla"  
Syrah/Grenache/Sangiovese:  
California, 2022  
\$17/60

Barter and Trade  
Cabernet Sauvignon: Columbia  
Valley WA, 2022  
\$15/50

