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## COCKTAILS

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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

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## LOW & NO

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### 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, field cola, or birch beer	\$6
House Kombucha rotating offering	\$6	Gerolsteiner sparkling water	\$9

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## BEER & CIDER

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





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## WINE

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### 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

