



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	ConcordENZoni	\$15	Mushroom Margarita 2.0	\$15
illegal mezcal fermented whey cantaloupe		gin roasted grapes bitter aperitivo		tequila fermented mushrooms local amaro	
Raspberry Pretzel Punch	\$15			Beet Manhattan	\$15
cognac raspberry “pretzel” kvas milk clarified				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

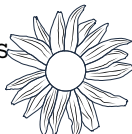
Pet N/Ah	\$12	Seasonal Shrub	\$6
house made sparkling blush		rotating offering	
Mushroom Sour	\$10	Daisies Pop	\$6
fermented mushrooms lemon egg white+		choice of: herb soda, grape soda, field cola, or birch beer	
House Kombucha	\$6	Gerolsteiner	\$9
rotating offering		sparkling water	

BEER & CIDER

Left Foot Charley “Fortis Maelum”	\$7	Marz “Chug Life”	\$9 \$10
Heritage Cider 5oz draft		Sparkling Lager 16oz / 20oz draft	
Middle Brow "White Light"	\$7	Moody Tongue “Apertif Pils”	\$9 \$10
Witbier with Apricot & Cardamom 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, 2024

Santa Barbara Castelli di Jesi \$23/80

Classico Superiore

Verdicchio: Marche, 2022

Stolpman Vineyards “Uni” \$17/60

Chardonnay, Roussanne:

California 2023

Orange/Rosé

Monte Rio “The Bench” \$15/53

Vermentino: California, 2024

Cataldo Calabretta “Cirò” \$14/50

Rosato

Gaglioppo: Calabria, 2024

Red Wines

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2022

Musella Valpolicella \$15/55

Superiore

Corvina, Corvinone,

Rondinella, Barbera: Veneto,

2021

GD Vajra “Albe” Barolo \$30/100

Nebbiolo: Piedmont, 2021

*coravin

Elena Fucci “Verha Rosso” \$14/53

Aglianico: Basilicata, 2024

Marietta Cellars “Armé” \$17/60

Estate Cabernet Sauvignon

Cabernet Sauvignon, Merlot,

Malbec, Petit Verdot:

California, 2021

