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## COCKTAILS

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Alpini	\$15	Fluffy Paw Paw	\$15	Sunroom Gimlet	\$15
vodka   apples   chartreuse vegetal		reposado tequila   aged rum   pawpaw   pear   bitter almond		hendrick's gin   carrots   lime shrub	
Northern Stone Sour	\$15	Concord Enzoni	\$15	Mushroom Margarita 2.0	\$15
mezcal   empirical stonefruit   sea buckthorn berries		gin   roasted grapes   bitter aperitivo		tequila   fermented mushrooms   local amaro	
Raspberry Pretzel Punch	\$15	La Madrina	\$22	Beet Manhattan	\$15
cognac   raspberry   "pretzel" kvas   milk clarified		glenfiddich 16 year   whole peaches   saffron		buffalo trace bourbon   beets   dill	

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## LOW & NO

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### Low ABV

Meadow Collins	\$14
strawberry aperitif   hay   herb soda	
Cosmopolitan, Tamed	\$14
cranberries   salers   italicus	
Medlano Torino	\$14
medlar fruit   red bitter   dry vermouth	

### 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	

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## BEER & CIDER

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Marz "Chug Life"	\$9   \$10		
Sparkling Lager   16oz / 20oz draft			
Spiteful "God Damn Pigeon"	\$9	Moody Tongue "Aperitif Pils"	\$9   \$10
Porter   16oz 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

Mara de Bois, Rose \$15

Gewurztramiener, Marquette:

Michigan, 2024

### Sparkling

Sorelle Bronca "Modi" Prosecco \$15/56

Glera: Veneto, NV

ISC "Ombre" Rosé \$14/50

Chambourcin: Illinois, 2023

Medici Ermete "Concerto e Arte" \$14/50

Lambrusco

Lambrusco Salamino:

Emilia-Romagna, 2024

### 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 \$16/58

Pinot Grigio: Friuli, 2020

Cataldo Calabretta "Cirò" \$14/50

Rosato

Gaglioppo: Calabria, 2024

### Red Wines

Willful Pinot Noir \$19/65

Pinot Noir: Oregon, 2023

Gianfranco Alessandria \$15/56

Langhe Nebbiolo

Nebbiolo: Piedmont, 2024

Elena Fucci "Verha Rosso" \$14/53

Aglianico: Basilicata, 2025

Marietta Cellars "Armé" \$17/60

Estate Cabernet Sauvignon

Cabernet Sauvignon, Merlot,

Malbec, Petit Verdot:

California, 2022

San Cassiano Amarone della \$32/109

Valpolicella

Corvina, Corvinone,

Rondinella: Veneto, 2020

\*coravin

