



DRINKS

Cocktails

\$7 each

Vermouth & Sherry

Spirit Free

\$5 each

Meadow Collins

strawberry aperitif | hay | herb soda

Logan Sour

brandy blend | peaches | sherry

Torino Torino

red bitter | sweet vermouth | coffee

house bianco blend

matthiasson "flora" no.7

baldoria amber

house rosso blend

esule exile

oscar 697 rosso

rockwell native amber

isabella cream sherry

\$5

House Made Kombucha

\$12 rotating flavor

\$12

Herb Soda

\$5

daisies signature

\$6

Best Day Brewing "Kolsch"

\$6

non alcoholic beer

\$5

\$5

ASSORTI

assortment of nibbles, two petite fortified pours and two 5oz glasses of wine per selection.
designed to serve two guests. ask your bartender about other party size options.

Mezzogiorno

el capricho anchovies, foccacia, esule exile vermouth, and paysan rosé

\$30

Costa

cdc scallops in galician sauce tin, gnocco fritto, baldoria umami, and cocci grifoni passerina brut

\$40

Spagna

cdc octopus tin, simple green salad, rockwell native amber vermouth, and stolpman "uni"

\$50

Elegante

onion dip+, golden kaluga caviar+, el capricho sturgeon in olive oil tin, house bianco vermouth blend, and schramsberg blanc de blanc 375ml bottle

\$115

WINE

Sparkling

Tenuta Cocci Grifoni "Tara" Brut

Passerina: Marche, 2024

\$8

ISC "Ombre" Rosé

Chambourcin: Illinois, 2023

\$7

Orange/Rosé

Specogna Ramato

Pinot Grigio: Friuli, 2025

\$8

Paysan Rosé

Mouvèdre, Cinsault, Grenache:

California, 2025

\$7

White Wines

Bianco di Morgante

Nero d'Avola: Sicily, 2024

\$7

Masseria Li Veli

Verdeca: Puglia, 2024

\$8

Red Wines

Willful Pinot Noir

Pinot Noir: Oregon, 2023

\$10

Cataldo Calabretta Ciró Rosso

Gaglioppo: Calabria, 2023

\$8

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 +



HAPPY HOUR

OFFERED FROM 3PM TO 5PM TUESDAY-SATURDAY

Caviar Supplement for

Onion Dip

smoked trout roe+	\$12
golden kaluga+	\$48
osetra reserve+	\$65
beluga hybrid+	\$95

SNACKS

Gnocco Fritto

\$5

cool ranch

Simple Green Salad

\$11

leafy greens | pecorino |

"wishbone" vinaigrette

Fritto Misto

\$12

cheese curds | seasonal veg |

tarragon aioli+

Onion Dip

\$7

house made ruffles+

CHEESE

loz | served with crackers and daisies honey

\$15 for all three

Pecorino Gregoriano

\$5

soft | bloomy | tangy

Pecorino Primo Sale

\$5

semi-firm | salty | floral

Pecorino Brigantaccio

\$6

earthy | nutty | bran

TINNED SEAFOOD

Real Conservas

scallops in brine (150g)

\$32

El Capricho

cantabrian cold pressed anchovies (8pcs)

\$12

sturgeon in olive oil (110g)

\$24

white tuna slices in sunflower oil (110g)

\$18

ABC+

john dory in mint sauce (120g)

\$26

octopus in caldeirada sauce (120g)

\$30

small squids in curry sauce (120g)

\$28

small sardines in brava sauce (120g)

\$20

Conservas de Cambados

baby eels in olive oil (120g)

\$38

octopus in galician sauce (111g)

\$20

small scallops in galician sauce (111g)

\$16

squids in ink (111g)

\$16

small sardines in olive oil (115g)

\$14