

nightshop

Late Night- 10pm-close

Appetizers

Our BBQ, salsa, ranch, remoulade, tzatziki, mayo, wasabi mayo, aioli, vegan queso, and mustard dips are all GF/Vegan & made in house fresh daily

Tortilla Chips or Fries (GF/V)	\$2 / \$4
Fried Brussels Sprouts Leaves (GF/V)	\$4
Shoestring Pickle Fries with choice of House Dip (Vegetarian)	\$5
Pretzel Sticks (Vegetarian)	\$6
<i>Your choice of mustard dip or house vegan cashew queso dip</i>	
Vegan Cashew Queso Dip and Tortilla Chips (GF/V)	\$7
Garden Salsa and Tortilla Chips (GF/V)	\$6
Scorpion Cheese Potato Churros with choice of House Dip (Vegetarian)	\$6
Panko Breaded Green Beans with choice of House Dip (Vegetarian)	\$6
Corona Battered Cheese Curds with choice of House Dip (Vegetarian)	\$6
Pork Belly Ends	\$7
<i>Choose Cajun, Black Pepper, or Regular Smoked</i>	
Aleppo Pepper Battered Cauliflower Nuggets (Vegetarian)	\$7
Calamari with choice of House Dip	
Jackfruit Nachos (GF/V)	\$12
Brisket Nachos (GF)	\$12

Salad

Elotes Taco-Salad Style (V)	\$7.50
------------------------------------	--------

Hand-Held

all Hand-Held items except tacos served with choice of Fries, Rotating Cold Side, Red Cabbage Slaw, or Fried Brussels Sprouts Leaves. GF flatbread and bun available for \$1

Deep Fried PB&J (Vegetarian)	\$7
<i>Indulge your childhood cravings with battered paesano bread, grape jelly, and smooth peanut butter</i>	
Smoked Cheddar Grilled Cheese (Vegetarian w/ vegan bacon)	\$8
<i>With house pickled sweet red onions and pork or vegan bacon on rosemary sourdough</i>	
Spinach & Feta Hand Pies (Vegetarian)	\$10
<i>Fresh spinach sautéed with garlic and olive oil, feta cheese, fresh herbs, and local eggs in a pastry shell dusted with black sesame seeds</i>	
Nightshop Bacon Burger	\$12
<i>Jersey beef, bacon, and house BBQ. Served with lettuce, red onion, and tomato on a toasted brioche bun. Add smoked cheddar, swiss, or fresh mozzarella for \$1</i>	
Gyro-Spiced Lamb Burger	\$14
<i>100% ground lamb with feta, red onion, baby spinach, and tzatziki on a toasted brioche bun</i>	
Big Boi Burger	\$14
<i>2 1/4 pound Jersey beef burgers stacked high with smoked cheddar and French dressing. Served with lettuce, red onion, and tomato on a toasted brioche bun.</i>	
Street Taco with Cilantro, Onion, Tomato, Avocado, and Queso Fresco	\$3/each
<i>Choose jackfruit carnitas (GF/vegan w/o queso), beer-braised brisket, or chimichurri shrimp (GF)</i>	

18% gratuity will be included on parties of 6 or more

On the Side

Bacon (Vegan or Pork)	\$3	Add Cheese	\$1
Avocado	\$1	Egg	\$1.50
Side of Sauce or Dressing	\$.50	Red Cabbage Slaw	\$2.50
3 Sides of Sauce or Dressing	\$1	Rotating Cold Side (ask server)	\$2.50

Beverages

single use plastic straws available on request

Almond Milk Chai	\$3.50	Iced Tea made fresh daily	\$2.50
Coffee Hound Coffee	\$2.50	Soda	\$2.00
Hot Tea	Cup \$2.50 Pot \$6.00	Bloomington's Finest Water	Free!

Ingredient Sources

We are excited to expand our artisan and farmer connections as we become more established and the seasons progress. Locally sourced food is more nutritious, produces less transportation-related waste, and supports our vibrant and talented community of farmers.

Bread- Central Illinois Bakehouse

Eggs- Pastured, humanely raised, and Non-GMO from Grani's Acres, Fairbury, IL

Pork and Dairy- Non-GMO, grass fed, humanely raised Berkshire Pork and Jersey Milk from Kilgus Farmstead, Fairbury, IL. Kilgus Farmstead Dairy is minimally processed and non-homogenized.

Microgreens, Edible Flowers- Finding Eminence, Lexington, IL (killer instagram!)

Getting takeout? *Our takeout containers, cutlery, and bags are all recycled, compostable, and contain no artificial dyes. Orders under \$10 are subject to a \$.50 materials charge and orders between \$10 and \$20 are subject to a \$1 materials charge. Orders over \$20 are free!*

18% gratuity will be included on parties of 6 or more