

nightshop

Appetizers

Our BBQ, salsa, ranch, remoulade, tzatziki, mayo, wasabi mayo, aioli, chipotle lime crema, vegan queso dip, and mustard are all GF/Vegan & made in house. GF flatbread and bun available

- Tortilla Chips or Fries (GF/V)** \$2 / \$4
Hand-cut, fried, and salted to perfection
- Fried Brussels Sprouts Leaves (GF/V)** \$4
A crispy, crackling chip that has brought around brussels-doubters aplenty
- Garden Salsa and Tortilla Chips (GF/V)** \$6
Mild and fresh pico de gallo style salsa hand cut in house daily
- Scorpion Cheese Potato Churros with choice of House Dip (Vegetarian)** \$6
Crispy, tangy mini-churros with all the charm of a cheesy stuffed potato
- Corona Battered Cheese Curds with choice of House Dip (Vegetarian)** \$6
Wisconsin's second best export (after beer!) with a shattering Corona batter
- Pretzel Sticks (Vegetarian)** \$6
2 traditional lye-bathed pretzel sticks with your choice of mustard dip or house vegan cashew queso
- Vegan Queso Dip (GF/V)** \$7
House made cashew based nacho cheese dip served with tortilla chips
- Black Bean Dip (GF/V)** \$7
Chunky-smooth black bean dip with a swirl of vegan queso. Served with tortilla chips
- Pork Belly Ends (GF)** \$7
Smoked here in Bloomington from Bloomington Meats. Choose cajun, black pepper, or regular smoked
- Aleppo Pepper Battered Cauliflower Nuggets (Vegetarian)** \$7
Pair these with remoulade for a staff favorite break snack
- Calamari with choice of House Dip** \$10
Life could be a beach with some calamari and your new favorite sparkling wine
- Jackfruit Nachos** \$12
Hand cut & fresh fried corn tortilla chips with house-made vegan queso, jackfruit carnitas, red onion, tomato, cilantro, avocado, cilantro, avocado, chipotle lime crema, and vegan shredded cheddar. Served w/ side of house salsa. Serves 3-4.
- Brisket Nachos** \$12
Hand cut & fresh fried corn tortilla chips with house-made vegan queso, smoked brisket, red onion, tomato, cilantro, avocado, cilantro, avocado, sour cream, and queso fresco. Served w/ side of house salsa. Serves 3-4.

Salads

GF flatbread available for \$1. Add a Protein: Vegan **OR** Bourbon-Cured Bacon \$3 Falafel \$4 Chimichurri Shrimp \$4 Grilled Chicken Breast \$5 Ahi Tuna \$7

- Jerusalem-Style Hummus with Harissa, Crudites, & Grilled Flatbread (V)** \$8
Toasted sumac, olive oil, and roasted pepper crown a front-of-house favorite.
- Elotes Taco-Salad Style (V)** \$7.50
We're bringing Mexican street corn inside in a crisp, warm tortilla bowl with quinoa, chipotle lime crema, red bell pepper, cilantro and lime
- Green Salad (GF/V)** Half \$3.50 Whole \$6
Finding Eminence mixed greens topped with seasonal produce. Choose your dressing: Balsamic, Ranch, French, Blue Cheese (not vegan), Green Goddess, or Italian.
- Kale (GF/V)** Half \$3.75 Whole \$7.50
Locally grown mixed kale with toasted coconut, cranberries, and agave orange dressing topped with pumpkin, sunflower, black sesame, white sesame, golden flax, and brown flax seeds
- Cashew Caesar (V)** Half \$3.50 Whole \$6
Romaine lettuce and croutons tossed with our house-made vegan cashew caesar salad dressing. Opt out of croutons for a GF experience

Soups

- Black Bean & Beluga Lentil Chili (GF/V)** Cup \$3.75 Bowl \$4.50
All the protein you could ever need with roasted corn and cilantro
- Soup of the Day** Cup \$3.75 Bowl \$4.50
Ask your server for details. Sometimes eccentric, always delicious

Hand-Held

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

Spinach & Feta Hand Pies (Vegetarian)	\$12
<i>Fresh spinach sauteed with garlic and olive oil, feta cheese, fresh herbs, and local eggs in a pastry shell dusted with black sesame seeds</i>	
Smashed Chickpea Salad (V)	\$8
<i>With hummus, aioli, roasted red peppers, fresh basil, and Finding Eminence pea shoots and salad greens on flatbread</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>	
Nightshop Bacon Burger	\$12
<i>1/4 pound Jersey beef, bourbon-cured 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>	
Beer-Braised Brisket & Kimchee	\$12
<i>A sweet, funky, smoky profile on toasted brioche bun with house BBQ, szechuan peppercorn pickled carrot, and spicy microgreens. We braise our smoked brisket with chef's choice of lager</i>	
Red Lentil Falafel (V)	\$10
<i>House-made falafel with red onion, lettuce, tomato, pea shoots, local greens, and tzatziki on flatbread</i>	
Pastrami and Swiss on Rye	\$14
<i>With whole grain mustard and sauerkraut, served hot</i>	
BLT on 7-grain Wheat with Bourbon-Cured Bacon or Vegan Bacon	\$8
<i>We don't like to mess with a solid classic, but our house made vegan bacon is too fun to resist</i>	
Smoked Cheddar Grilled Cheese	\$8
<i>With house pickled sweet red onions and bourbon-cured or vegan bacon on rosemary sourdough</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>	
Sesame Tuna	\$15
<i>Seared Ahi tuna with red cabbage slaw, pickled Prairieth Farm black spanish radishes, and chipotle lime crema on toasted brioche bun</i>	

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

Sausage 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!*