

# HISTORY OF MILLER'S

In 1950, three brothers of Greek descent, Pete, Nick and Jimmy Gallios, pooled all of their resources and purchased the flailing Miller's Pub from the Miller brothers, who had established the bar in 1935. After the purchase, the Gallios brothers did not have the \$500 it would have cost to change the sign on the pub, so the name Miller's remained. In 1953, after finishing his military service, younger brother Vannie worked his way into a stake in the pub.

The Gallios Brothers started out with one humble goal- support their growing families. So they rolled up their sleeves, went to work and never looked back. Little did they know that one day their little pub would become a beloved piece of Chicago history.

Over the years they imprinted not only their work ethic but their personalities on the pub. It became one of the most famous late-night spots Chicago had to offer, where on any night of the week an average couple out on-the-town might find Marilyn Monroe or Mayor Daley in the booth next to them. Chicago baseball legends Bill Veeck and Harry Caray were regular customers and became lifelong friends of the family. Jimmy Durante never came to town



without stopping by for some figs & cream- he didn't drink. Bob Fosse's dancers spent many post-show evenings- that lasted into mornings- at the back of the bar.

Celebrities, however, were only a small part of Miller's. The brothers worked hard to create an atmosphere that was not only friendly and bustling, but one where anyone who had been there more than once found out there was a good chance they would be recognized not only at the front-door but by their server as well. The servers at Miller's became a loyal group- as much a part of the family as the brothers themselves.

Miller's Pub continued to flourish and by 1972 the brothers owned three restaurants on the Adams/Wabash block with Miller's as the focal point of the family business. In 1989, when the building they were renting was renovated to seat cars rather than people, Miller's Pub moved into one of their other restaurants, Vannie's, at 134 S. Wabash and continued their business without batting an eye.

At 134 S. Wabash, where it remains today, the Gallios' continue to make their B.B.Q. Canadian Baby Back Ribs succulent and tasty, and their customers happy. Every day thousands of customers come to the multi-level restaurant and bar to enjoy the extensive menu, honest prices, and friendly service amidst cozy dark wood and stained glass. You can still find veteran servers, bartenders and cooks catering to the customer's every need, cheerfully and efficiently.

A minor remodel in 2018 expanded the dining room and reconfigured the entry way and bar area but the hundreds of signed celebrity photos from icons such as Frank Sinatra and Dick the Bruiser and the antique oil paintings that Jimmy acquired throughout the years still adorn almost every free inch of wall space. Some of the faces have changed and sadly only one of the brothers, Vannie, is still alive. But cousins Aris and Andy Gallios have taken the torch and work as tirelessly as their fathers to maintain the family legacy and carry on the Miller's tradition.

As a Wall Street Journal writer said in an article from December 5, 2003, "At the bar the atmosphere is a bit like an episode from *Cheer's*. Everybody but me knew the bartender's name and that he was about to go on vacation.... Miller's is my idea of unself-conscious perfection."

Thanks for coming and enjoy!

*The Gallios Family*

# MILLER'S PUB CHICAGO



*Hosted by the Gallios Family since 1950.*

# ON DRAUGHT

## **2 TOWNS PACIFIC PINEAPPLE CIDER** *12oz. Tulip* \$7.5

Juicy and tropical, Pacific Pineapple rolls ripe Costa Rican golden pineapples into fresh-pressed Northwest apples. This refreshingly juicy and easy drinking session cider will relax your state of mind, no matter your locale!  
*Corvallis, OR, USA, Cider, 5.0% ABV*

## **5 RABBIT XICAGO** *Pub Glass* \$7

Xicago is a first generation Chicagoan. Born in the Windy City but inspired by the adventure-filled and constantly moving streets of Mexico City. This is the lager that cuts through the unknown and makes you feel familiar. A bright, crisp lager with restrained bitterness. Pilsner malt and a touch of corn keep the body light while the czech saaz hops give way to a mild, refreshing bite. Fermented with a Mexican lager yeast for a super balanced, crushable beer.  
*5 Rabbit Cerveceria, Chicago, IL, USA, Mexican-American Lager, 4.8% ABV*

## **ALLAGASH WHITE** *Pub Glass* \$7.5

An interpretation of a traditional Belgian wheat beer, Allagash White is unique and truly refreshing. Brewed with a generous portion of wheat and a special blend of spices, this beer is light and slightly cloudy in appearance with a spicy aroma.  
*Portland, ME, USA, Witbier, 5.2% ABV*

## **BELL'S TWO HEARTED ALE** *Pub Glass* \$7.5

Brewed with 100% Centennial hops from the Pacific Northwest and named after the Two Hearted River in Michigan's Upper Peninsula, this IPA is bursting with hop aromas ranging from pine to grapefruit from massive hop additions in both the kettle and the fermenter. Perfectly balanced with a malt backbone and combined with the signature fruity aromas of Bell's house yeast, this beer is remarkably drinkable and well suited for adventures everywhere.  
*Kalamazoo, MI, USA, IPA, 7.0% ABV*

## **CHIMAY PREMIÈRE** *8.5oz Chalice* \$11

This Trappist beer possesses a beautiful coppery color that makes it particularly attractive. Topped with a creamy head, it gives off a slight fruity apricot smell from the fermentation. Brewed by the Trappist fathers at Notre-Dame de Scourment Abbey since 1862.  
*Baileux, Belgium, Dubbel, 7% ABV*

## **DOGFISH HEAD AMERICAN BEAUTY** *12oz Tulip* \$7

American Beauty, a pale ale inspired by the Grateful Dead, captures the spirit of the band's 30 years of touring and recording. Dogfish Head and the Dead both built their followings by connecting directly with beer lovers and music lovers, so they asked those loyal fans to help drive the recipe. After receiving more than 1,500 ingredient suggestions, granola was tops. It was the main course in millions of parking lot meals and is a sweet and toasty complement to the barley, succulent wildflower honey and all-American hops. A truly psychedelic pale ale!  
*Milton Head, De, USA, Pale Ale, 6.5%ABV*

# ROSÉ WINE

**CENTINE ROSÉ** *ITALY* **BT/GL**  
\$42/\$11  
Intense pink in color. Dry with rich berry flavors; well-structured with a long, crisp, clean finish.

# RED WINE

**CHATEAU SOUVERAIN MERLOT** *WASHINGTON* **BT/GL**  
\$50/\$13  
Enticing aromas of cherry and plum with a hint of violet float from the glass and continue to the palate.

**FINCA MALBEC** *ARGENTINA* \$38/\$10  
Ripe red fruit aroma- such as plum- with a strong floral presence, combined with chocolate and vanilla hints granted by its soak aging.

**RODNEY STRONG CABERNET** *CALIFORNIA* \$50/\$13  
Aromas of blackberry, cocoa and currant lead to a rich, layered mouthfeel replete with black cherry, cedar and cassis.

**LOUIS M. MARTINI CABERNET** *CALIFORNIA* \$46/\$12  
Concentrated flavors of black cherry and blackberry are framed nicely by cedar and toast notes on the finish.

**BANFI CHIANTI SUPERIORE** *ITALY* \$42/\$11  
Intense ruby color, round and well-balanced with black cherries and a hint of spice.

**MEIOMI PINOT NOIR** *CALIFORNIA* \$50/13  
Bright, garnet red in color, fruit aromas of fresh red berries and dried herbs, hints of toasty oak and vanilla.

**FEDERALIST BARREL AGED ZINFINDEL** *CALIFORNIA* \$50/\$13  
Smoky and vanilla notes from the Bourbon barrels comes through along with spice, dark cherry, and cola notes.

**PENFOLDS KOONUNGA HILL SHIRAZ** *AUSTRALIA* \$50/\$13  
A multi-regional blend of Shiraz from across South Australia's premium wine growing regions. Plush red-berried fruits, generosity of flavour and supple ripe tannins.

**LEGRANDE NOIR BLACK SHEEP GSM** *FRANCE* \$38/\$10  
A well-balanced blend of Grenache, Shiraz and Mourvedre. Features pronounced strawberry flavors including hints of pepper and dark berry fruits.

# SPARKLING WINE

- KORBEL BRUT** CALIFORNIA, USA **BT/SPLIT** \$45/\$14  
Crisp and refreshing with a light citrus and pear-like note in the finish.
- RUFFINO PROSECCO** ITALY /\$12  
The bouquet is fragrant and bursting with fruit notes. It shows clean aromas of apples, pears, and citrus, accompanied by hints of wisteria. Taste is crisp, clean, with intense flavors of apples and peaches leading to a pleasant finish.
- MASCHIO SPARKLING ROSÉ** ITALY /\$13  
Fine and persistent perlage. Fresh and full with strawberry and raspberry notes.
- VEUVE CLIQUOT BRUT** FRANCE \$100/  
Yellow-gold in color, clean, crisp and dry with fine persistent bubbles. It is made in the classic style, blending two-thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with one-third Chardonnay for elegance. Its complex nose of apple, citrus and caramel is followed by rich flavors of citrus, hazelnut and baked bread. This Champagne is long, crisp, and spicy on the finish.

# WHITE WINE

- SCHMITT SOHNE RELAX RIESLING** GERMANY **BT/GL** \$38/\$10  
This fine Riesling wine originates from the Mosel valley and is fruit forward with floral aromas of apples and peaches with a hint of citrus.
- CAPOSALDO PINOT GRIGIO** ITALY \$38/\$10  
Features a dry, crisp, vibrant texture and delicate aromas of white fruit, flowers and almonds.
- WILLIAM HILL CHARDONNAY** CALIFORNIA. \$42/\$11  
This well-balanced wine has a crisp acidity and subtle notes of vanilla and toast, complimented by a creamy mouth feel.
- TOM GORE CHARDONNAY** CALIFORNIA \$46/\$12  
Intense aromas of ripe apple and tropical fruit with notes of toffee and toasty oak. It's creamy undertones are balanced with just the right amount of acidity on the palate.
- TERRA D'ORRO CHENIN BLANC** CALIFORNIA \$38/\$10  
This wine enchants the nose with a bouquet of tropical and stone fruit blossoms and hints of spice. Filled with bright and juicy fruits, the palate flaunts flavors of papaya, ripe mango, candied pineapple and subtle apricot. The wine is refreshing and well balanced with crisp acidity.
- WHITEHAVEN SAUVIGNON BLANC** NEW ZEALAND \$54/\$14  
A full-flavored, medium-bodied wine with an abundance of archetypal currant and gooseberry flavors, that linger on the dry, clean finish.

# ON DRAUGHT

- FOUNDERS DIRTY BASTARD** 12oz. Tulip \$7  
So good it's almost wrong. Dark ruby in color and brewed with seven varieties of imported malts. Complex in finish, with hints of smoke and peat, paired with a malty richness and a right hook of hop power to give it the bad attitude that a beer named Dirty Bastard has to live up to. Ain't for the wee lads.  
*Grand Rapids, MI, USA, Scotch Ale, 8.5% ABV*
- GOOSE ISLAND NEXT COAST IPA** Pub Glass \$7  
It's not quite like any other IPA you've had. Big, bracing, piney hop flavors meet a tropical bouquet of Nugget, Citra, and Mosaic hops. There's a balanced bitterness that blends seamlessly into the light to medium body. Sip it or rip it. We're not your mom.  
*Chicago, IL, USA, IPA, 7.0% ABV*
- GREAT LAKES ELLIOT NESS** Pub Glass \$7  
Admittedly, it's a bit of a paradox for Great Lakes to name their Amber Lager for history's most famous agent of prohibition. But it's a smooth, malty (and dare we say, arresting?) paradox. Elliot Ness is untouchably smooth--armed with lightly toasted malts and noble hops.  
*Cleveland, OH, USA, Vienna Lager, 6.1% ABV*
- HALF ACRE VOLO** Pub Glass \$7  
Volo is a lagered wheat beer that's ultimately smooth and round with subdued citrus and floral undertones. A portion of the barley used to brew this beer was grown especially for Half Acre at a family members farm, in Marion, County, IL. The name was taken from Lake County--home to the only quaking bog in our state.  
*Chicago, IL, USA, Wheat Lager, 5.3% ABV*
- LAGUNITAS SUMPIN' EASY** Pub Glass \$7  
Dip beneath the flotsam of categories. Past nouns. Beyond exclamations! Down to the autological: words possessing the very property they express. Short is short. Sesquipedalian is long. Sumpin' has that thing on the tip of the tongue, and Easy just rolls off as easy as Sunday morning. Sumpin' Easy is everything Lagunitas has learned about making hop-forward beer expressed in a moderate voice. Pale, cold, slightly alcoholic, and bitter. A healthy dose of 2-row malted barley, a bit of wheaty-esque-ish-ness and loads of Ekuanot hops to create a super smooth and velvety ale with a fruit and resin-y- finish like biting into a freshly picked peach. Easy!  
*Petaluma, CA, USA, American Pale Ale, 5.7% ABV*
- METROPOLITAN KRANKSHAFT** Pub Glass \$7  
Brewed in homage to the beer of Cologne, Krankshaft is a pale straw hued smile in a glass. They throw in a little wheat malt to round out an easy Santiam hop bitterness. Lemony flavors compliments of the ale yeast meld artfully into the dry, clean finish thanks to lagering.  
*Chicago, IL, USA, Kolsch, 5.0% ABV*

# ON DRAUGHT

## **OFF COLOR VERY, VERY FAR** *Pub Glass* \$7.5

Very, Very Far is inspired by the classic Belgian style ales which drew Off Color into brewing in the first place. They add a twist on the spirit of Belgian mixed fermentation by utilizing a non-traditional wine yeast, *Torulaspora delbrueckii*. *Torulaspora* enhances fruitiness while a classic Belgian ale yeast imparts a Belgian spice character. A golden multifaceted Belgian style ale with subtle fruity notes of apricot, lychee, currant, and honey layered with noble hop spice and peppercorns.

*Chicago, IL, USA, Belgian Style Golden Ale, 6.0% ABV*

## **O'HARAS IRISH STOUT** *Pub Glass* \$7.5

The flagship of the O'Hara's brand, this uniquely Irish stout brings one back to how Irish stouts used to taste. First brewed in 1999, it has since been awarded prestigious honors for its quality and authenticity.

*County Carlow, Ireland, Irish Dry Stout, 4.3% ABV* ▶ **NITRO TAP**

## **RAVINIA FLIGHT OF THE ROOSTER** *12oz. Tulip* \$8

Ravinia Brewing Co. is a welcome addition to the Chicago craft beer scene. Ravinia is based in Highland Park, IL, a northern suburb of Chicago. This Rooster is a naughty boy. He delivers a dry, complex mouthfeel à la sauvignon blanc. The generous helping of Nelson Sauvignon hops will make just about anyone... Cock a doodle doo!

*Chicago, IL, USA, Saison, 7.5% ABV*

## **SURLY TODD THE AXEMAN** *12oz. Tulip* \$8

Surly's version of the West Coast Style IPA first brewed in collaboration with Amager Brewery in Denmark. Brewed with one malt, Golden Promise from the UK, with Citra and Mosaic hops. If you think Todd is a good brewer, you should hear him play his axe (guitar)! Named by Amager's marketing director Henrik Papsø.

*Brooklyn Center, MN, USA, American IPA, 7.2% ABV*

## **THREE FLOYDS ZOMBIE DUST** *Pub Glass* \$8

This intensely hopped and gushing undead Pale Ale will be one's only respite after the zombie apocalypse.

*Munster, IN, USA, American Pale Ale, 6.2% ABV*

## **TOPPLING GOLIATH PSEUDO SUE** *Tulip* \$8

This single hop pale ale showcases the Citra hop for a well balanced beer that is delicate in body with a mild bitterness in the finish. She roars with ferocious aromas of grapefruit, citrus, mango and evergreen. pseudoSue's unique and addictive taste is clean and bright with just enough bite!

*Decorah, IA, USA, American Pale Ale, 6.8% ABV*

# LIQUEUR

AMARO CINPATRAZZO	\$9
ANCHO REYES CHILI LIQUEUR	\$9
BAILEY'S IRISH CREAM	\$9
BENEDICTINE	\$10
BRUTO AMERICANO	\$9
CHAMBORD	\$9
CHARTREUSE GREEN	\$13
CHARTREUSE YELLOW	\$13
COCHI AMERICANO	\$9
COINTREAU	\$9
DRAMBUIE	\$9
FIREBALL	\$8
FRANGELICO	\$9
GALLIANO	\$9
GOLDSCHLÄGER	\$8
GRAND MARNIER	\$10
JÄGERMEISTER	\$8
KAHLUA	\$9
LAZZAROTTI AMARETTO	\$9
LILLET BLANC	\$9
MALÖRT	\$9
METAXA 7 STAR	\$10
METAXA OUZO	\$9
PIMM'S CUP NO. 1	\$9
ROMANA SAMBUCA	\$9
RUMPLE MINZE	\$8
RUMCHATA	\$9
ST. GEORGE ABSINTHE VERTE	\$13
TUACA	\$9
UNDERBERG	\$4
ZWACK UNICUM	\$8

\* Rocks and neat pours incur a \$2.50 up-charge.

# COGNAC & ARMAGNAC

CEREBOIS ARMAGNAC VSOP	\$14
COURVOISIER VS	\$10
HENNESSY VS	\$10
MARTELL CORDON BLEU	\$28
PIERRE FERRAND 1840	\$12
REMY MARTIN VSOP	\$13

# BRANDY

HARTLEY VSOP	\$8
KORBEL VSOP	\$9

# PORT & SHERRY

DON GONZALO OOLOROSO VOS	\$10
TAYLOR FLADGATE 20 YEAR OLD TAWNY	\$11

# AMARO

APEROL	\$9
AVERNA	\$9
BRAULIO	\$9
CAMPARI	\$9
CYNAR	\$9
FERNET BRANCA	\$9
MONTENEGRO	\$9
NONINO AMARO	\$9

# ON DRAUGHT

## **TWO BROTHERS IN THE FLESH** *100z. Snifter* \$9

Two Brothers' American Sour series, In The Flesh, returns with a sour ale re-fermented with real fruits. Brewed with house ale yeast, the In The Flesh series strives to provide drinkable fruit sours that offer the perfect balance between sweet and tart. Sometimes its' good to be sour.

*Warrenville, IL, USA, American Wild Ale, 4.1% ABV*

## **WAR PIGS FOGGY GEEZER** *Pub Glass* \$7.5

As the ranks of New England Style IPA devotees continues to grow, a new ilk of IPAs keep getting hazier and less bitter. Foggy Geezer strikes a good balance between new and old. It's hazy in appearance and loaded with juicy tropical hop fruitiness, yet it still packs enough hop bitterness to keep things balanced. It delivers guava, pine and passionfruit on both the nose and palate, with a touch of peppery spice on the finish.

*Chicago, IL, USA, American IPA, 8.0% ABV*

## **WHINER HELL KITTY KITTY** *12oz. Tulip* \$7

This is a "dry hopped Belgo-American pale ale" in which dry-hopping lends itself more to hop aromas than hop bitterness. HKK's hops hit you right on the nose upon raising the glass, then get front-loaded upon tasting. Soon, though, that hoppiness gives way to mostly notes of pear and apple. Whiner Beer Co. focuses on barrel-aged beer, a tradition common in Belgium and France that is gaining foothold in the US. Housed in The Plant, a net-zero energy business incubator located in Chicago's Back of the Yards neighborhood, Whiner aims to promote environmentally responsible brewing. The brewery will play a major role in the operations of The Plant's anaerobic digester. Once up and running, Whiner's spent grain will help fuel the digester, producing energy for the entire building.

*Chicago, IL, USA, Belgian-American Pale Ale, 7.0% ABV*

## **WILD ONION RADIO FREE PILS** *Pub Glass* \$7

A classic Czech-style Pilsner that is crisp, yet malty. Brewed with imported European lager malt and the world- renowned "Noble" hops- Saaz and Tettnang.

*Lake Barrington, IL, USA, Czech Pilsener, 5.2% ABV*

\* Please inquire with your Bartender or Server about Rotating, Seasonal, and Special Draught options.



Certified-Clean- highest level of draft quality regularly maintained by Leaders Beverage.

\* Rocks and neat pours incur a \$2.50 up-charge to reflect a heavier pour.

# BOTTLES & CANS

## LAGER STYLES

The word lager comes from the German word lagern which means, "to store". A perfect description as lagers are brewed with bottom fermenting yeast that work slowly at around 34 degrees F, and are often further stored at cool temperature to mature. Lager yeast produce fewer by-product characters than ale yeast which allows for other flavors to pull through, such as hops.

## AMERICAN LAGERS

<b>ANCHOR CALIFORNIA LAGER</b>	\$6
<i>San Francisco, CA, USA, American Pale Lager, 4.9% ABV</i>	
<b>ANCHOR STEAM</b>	\$6
<i>San Francisco, CA, USA, California Common, 4.9%ABV</i>	
<b>BUDWEISER</b>	\$5
<i>St. Louis, MO, USA, American Lager, 5.0% ABV</i>	
<b>BUD LIGHT</b>	\$5
<i>St. Louis, MO, USA, Light Lager, 4.2% ABV</i>	
<b>COORS LIGHT</b>	\$5
<i>Golden, CO, USA, Light Lager, 4.2% ABV</i>	
<b>CORONA</b>	\$6
<i>Mexico, American Lager, 4.6% ABV</i>	
<b>MICHELOB ULTRA</b>	\$5
<i>St. Louis, IL, USA, Light Lager, 4.2% ABV</i>	
<b>MILLER HIGH LIFE</b>	\$5
<i>Milwaukee, WI, USA, American Lager, 5.0% ABV</i>	
<b>MILLER LITE</b>	\$5
<i>Milwaukee, WI, USA, Light Lager, 4.2% ABV</i>	
<b>MODELO ESPECIAL</b>	\$6
<i>Mexico, American Lager, 4.4% ABV</i>	
<b>OLD STYLE</b> 12oz. can	\$4
<i>Los Angeles, CA, USA, American Lager, 4.6% ABV</i>	

## EUROPEAN LAGERS

<b>HEINEKEN</b>	\$6
<i>Netherlands, Euro Pale Lager, 5.0% ABV</i>	
<b>HEINEKEN 0.0</b> (Non-Alcohol)	\$6
<i>Netherlands, Euro Pale Lager, 0.0% ABV</i>	
<b>HOFBRÄU ORIGINAL</b>	\$6
<i>Germany, Munich Helles Lager, 5.1% ABV</i>	

## GERMAN LAGERS

<b>KROMBACHER DARK</b>	\$6
<i>Germany, Schwarzbier, 4.3% ABV</i>	
<b>ROGUE DEAD GUY ALE</b>	\$7.5
<i>Newport, OR, USA, Mai Bock, 6.5% ABV</i>	
<b>SAMUEL ADAMS BOSTON LAGER</b>	\$6
<i>Boston, MA, USA, Vienna Lager, 4.9% ABV</i>	

# VODKA/AQUAVIT

GREY GOOSE	\$10
KETEL ONE	\$9
KETEL ONE ORANJE	\$9
OOLA CITRUS	\$9
OOLA CHILI PEPPER	\$9
VAN GOGH BLUEBERRY	\$10
VAN GOGH RASPBERRY	\$10
VAN GOGH VANILLA	\$10
TITO'S	\$9
TATTERSALL AQUAVIT	\$10

## GIN

BEEFEATER	\$9
BOLS GENEVER	\$10
BOMBAY SAPPHIRE	\$10
DEATH'S DOOR	\$10
FEW BARREL AGED	\$11
HAYMAN'S OLD TOM	\$10
HENDRICKS	\$10
NOLET'S	\$12
NORTH SHORE #11	\$10
PLYMOUTH	\$11
RANSOM OLD TOM	\$11
TANQUERAY	\$9

# TEQUILA Y MÉZCAL

CASA NOBLE TEQUILA AÑEJO	\$14
CAZADORES REPOSADO	\$10
CLASE AZUL REPOSADO	\$23
DON JULIO AÑEJO	\$14
DON JULIO REPOSADO	\$13
FORTALEZA BLANCO	\$14
HERRADURA SILVER	\$10
ILEGAL MÉZCAL	\$11
MEZCALES DE LEYENDA GUERRERO	\$19
SIETE LEGUAS	\$12

\* Rocks and neat pours incur a \$2.50 up-charge to reflect a heavier pour.

# RYE WHISKEY

ANGELS ENVY RUM FINISHED RYE	\$22
FEW RYE	\$11
HIGH WEST DOUBLE RYE	\$10
OLD OVERHOLT	\$9
RITTENHOUSE RYE	\$9
SAZERAC RYE	\$10
TEMPLETON	\$10
WHISTLE PIG	\$22

# JAPANESE WHISKY

HIBIKI JAPANESE HARMONY	\$16
NIKKA COFFEY GRAIN WHISKY	\$15
YAMAZAKI 12	\$18

# IRISH WHISKEY

BUSHMILLS	\$9
GLENDALOUGH 13 YEAR OLD SINGLE MALT	\$18
JAMESON	\$9
MIDLETON VERY RARE	\$30
POWERS GOLD LABEL	\$9
REDBREAST 12	\$14
TULLAMORE DEW	\$9

# CANADIAN WHISKY

CANADIAN CLUB	\$9
CROWN ROYAL	\$9

# RUM

EL DORADO 15 YEAR RESERVE	\$13
FLOR DE CAÑA	\$9
GOSLINGS BLACK SEAL	\$9
PARCE 8-YEAR	\$12
PLANTATION PINEAPPLE	\$10
SAILOR JERRY SPICED RUM	\$9

# BOTTLES & CANS

## ALE STYLES

This category of beer uses yeast that ferments at the "top" of the fermentation vessel, and typically at higher temperatures than lager yeast (60°-75°F), which, as a result, makes for a quicker fermentation period (7-8 days, or even less). Ale yeast are known to produce by-products called esters, which are "flowery" and "fruity" aromas ranging, but not limited to apple, pear, pineapple, grass, hay, plum, and prune.

## AMERICAN ALES

<b>ALLAGASH CURIEUX</b>		\$12
<i>Portland, ME, USA, Tripel, 11.0% ABV</i>		
<b>BELL'S AMBER ALE</b>		\$7
<i>Kalamazoo, MI, USA, American Amber, 5.8%</i>		
<b>DOGFISH HEAD 60 MINUTE</b>		\$7
<i>Milton, DE, USA, American IPA, 6.0% ABV</i>		
<b>GREAT LAKES EDMUND FITZGERALD</b>		\$6.5
<i>Cleveland, OH, USA, American Porter, 5.8% ABV</i>		
<b>HAYMARKET MATHIAS</b>	12oz. can	\$7
<i>Chicago, IL, USA, American Double IPA, 9.0%</i>		
<b>LAGUNITAS 12th OF NEVER</b>		\$6.5
<i>Petaluma, CA, USA, American Pale Ale, 5.5% ABV</i>		
<b>LEFT HAND NITRO MILK STOUT</b>	16oz. can	\$9
<i>Longmont, CO, USA, Milk Stout, 6.0% ABV</i>		
<b>NEW BELGIUM FAT TIRE</b>		\$6
<i>Fort Collins, CO, USA, American Amber, 5.2% ABV</i>		
<b>NORTH COAST OLD RASPUTIN</b>		\$8
<i>Fort Bragg, CA USA,, Russian Imperial Stout, 9.0% ABV</i>		
<b>NEW HOLLAND DRAGON'S MILK</b>		\$11
<i>Holland, MI, USA, American Strong Ale, 10.0% ABV</i>		
<b>OSKAR BLUES DALE'S PALE ALE</b>	12oz. can	\$6.5
<i>Longmont, CO, USA, American Pale Ale, 6.5% ABV</i>		
<b>REVOLUTION ANTI-HERO</b>	16oz. can	\$7
<i>Chicago, IL, USA, American IPA, 6.5% ABV</i>		
<b>SIERRA NEVADA PALE ALE</b>		\$6
<i>Chico, CA, USA, American Pale Ale, 5.6% ABV</i>		
<b>THREE FLOYDS GUMBALLHEAD</b>		\$7.5
<i>Munster, IN, USA, American Pale Wheat Ale, 4.8% ABV</i>		
<b>TWO BROTHERS DOMAINE DuPAGE</b>		\$6.5
<i>Warrenville, IL, USA, Biere de Garde, 5.9% ABV</i>		

\* Rocks and neat pours incur a \$2.50 up-charge to reflect a heavier pour.

# BOTTLES & CANS

## ENGLISH ALES

### **FULLER'S LONDON PRIDE**

*United Kingdom, English Pale Ale, 4.7%*

### **SAMUEL SMITH'S OATMEAL STOUT**

*United Kingdom, Oatmeal Stout, 5.0% ABV*

## GERMAN ALES

### **AYINGER CELEBRATOR DOPPELBOCK**

*Germany, Doppelbock, 6.7% ABV*

### **WEIHENSTEPHANER HEFEWEISSBIER**

*Germany, Hefeweizen, 5.4% ABV*

## IRISH ALES

### **GUINNESS DRAUGHT** 14.9oz. can

*Ireland, Irish Dry Stout, 4.2% ABV*

## HYBRID STYLES

## FRUIT BEER

### **ANDERSON VALLEY FRAMBOISE ROSÉ GOSE** 12oz. can

*Boonville, CA, USA, Gose, 4.2% ABV*

### **OMMEGANG ROSETTA**

*Oudenaarde, Belgium, Flanders Oud Bruin, 5.6% ABV*

### **STIEGL GRAPEFRUIT RADLER** 16oz. can

*Salzburg, Austria, Radler, 2% ABV*

## GLUTEN-FREE

### **GLUTENBERG AMERICAN PALE ALE** 16oz. can

*Canada, American Pale Ale, 5.5% ABV*

## CIDER

### **ACE PERRY CIDER**

*Sebastopol, CA, USA, Pear Hard Cider, 5.0% ABV*

### **ORIGINAL SIN BLACK WIDOW** 12oz. can

*New York, NY, USA, Blackberry-Apple Hard Cider, 6.0% ABV*

### **SEATTLE CIDER BASIL MINT** 16oz. can

*Seattle, WA, USA, Hard Cider, 6.9% ABV*

### **VANDER MILL HARD APPLE** 12oz. can

*Spring Lake, MI, USA, Hard Cider, 6.8% ABV*

## HARD SELTZER

### **SEEKOUT CUCUMBER + JUNIPER**

*Corvallis, OR, USA, Hard Seltzer, 5.0% ABV*

\$8

\$8

\$10

\$7

\$7.5

\$6.5

\$8

\$8

\$10

\$7

\$8

\$8

\$7

\$7

# SCOTCH

## BLENDED

Blended Scotch whiskies contain both malt whisky and grain whisky. They were initially created as an alternative to single malt whiskies which were considered by some to be too harsh.

### DEWARS WHITE LABEL

\$9

### JOHNNIE WALKER BLACK

\$10

### JOHNNIE WALKER PLATINUM

\$30

### JOHNNIE WALKER BLUE

\$60

### MONKEY SHOULDER

\$9

# BOURBON

### ANGEL'S ENVY

\$11

### BAKER'S

\$12

### BASIL HAYDEN

\$11

### BLANTON'S

\$19

### BUFFALO TRACE

\$9

### EAGLE RARE 10

\$10

### ELIJAH CRAIG 12

\$10

### FEW BOURBON

\$11

### FOUR ROSES

\$9

### HUDSON BABY BOURBON

\$20

### JIM BEAM

\$9

### JOHNNY DRUM

\$10

### KNOB CREEK

\$10

### MAKER'S MARK

\$10

### NOAH'S MILL

\$11

### VERY OLD BARTON

\$9

### WIDOW JANE

\$15

### WILD TURKEY

\$9

### WOODFORD RESERVE

\$12

### WILLET POT STILL

\$10

# AMERICAN WHISKEY

### GEORGE DICKEL NO.12

\$9

### JACK DANIEL'S OLD NO.7

\$9

### SEAGRAM'S 7

\$9

### SOUTHERN COMFORT

\$9

\* Rocks and neat pours incur a \$2.50 up-charge to reflect a heavier pour.



# SCOTCH

## SINGLE

### HIGHLAND REGION

The Highland Region is the largest geographical region of Scotland. From the complex and delicate Glenmorangie of the Northern Highlands, to the light and fragrant Dalwhinnie of the Central Highlands, to the sweet, pepperiness of Oban and Talisker in the Western Highlands, this region represents the greatest variety of Scotch malts.

DALWHINNIE 15	\$17
GLENMORANGIE 10	\$17
OBAN 14	\$22
TALISKER 10	\$19

### SPEYSIDE REGION

Speyside Single Malts are distilled in Strathspey. The Speyside malts are the sweetest whiskies. Although they do not have as much body as some Highland malts, the flavors are richer and more complex with fruity, leafy and honeyed notes and a subtle delicacy of aroma. Strathspey has the most distilleries of any of the whisky producing areas of Scotland.

BALVENIE 12	\$18
BALVENIE 14 CARIBBEAN CASK	\$21
GLENFIDDICH 14	\$14
GLENFIDDICH 15	\$16
GLENLIVET 12	\$13
GLENLIVET 18	\$24
MACALLAN 12	\$18
MACALLAN 18	\$60
MACALLAN RARE CASK	\$65

### LOWLAND REGION

Lowland whiskies tend to be drier and mellow than most Scotch whiskies. Although quite spirited, they are very light in peat, salt and smoke with fewer individual differences than malts of other regions. Lowland whiskies are thought to be excellent options for beginners.

GLENKINCHIE 12	\$18
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### ISLAY REGION

Islay malts are the weightiest, most pungent and most heavily peated and are therefore generally the easiest to identify. These malts take their characteristics both from the peat used to dry the barley and their closeness to the sea. These factors give them what is often described as a seaweedy, medicinal taste and a distinct peaty flavor.

BOWMORE 12	\$18
LAPHROAIG 10	\$18
LAGAVULIN 16	\$28

\* Single-malt Scotches are priced to accurately reflect a 2oz. pour.

# BELGIAN STYLE BEERS

It's important to establish that a few aspects of Belgian-style beer are common to most--but not all--beer styles. First are phenol aromas, which are produced by the yeast and are desirable primarily in Belgian styles and weizens. Phenols produce aromas that are usually described as clove-like, spicy, herbal, and, to some, bubblegum. In sour beer, the phenols express themselves more like farmyard or medicinal-type aromas, which, again, are desired qualities. Next are the fruity esters, also originating from the yeast, which create an aroma of banana or fresh citrus. Finally, many Belgian beers are bottle-conditioned, or re-fermented in the bottle, to such an extent that when you pour the beer, there may be an almost champagne-like effervescence. Despite these general commonalities, you can easily come across a Belgian-style beer with none of these qualities. That's what makes exploring Belgian beer so great.

**DELIRIUM TREMENS** 16.9oz. can \$12  
*Brouwerij Huyghe, Belgium, Belgian Strong Pale Ale, 8.5% ABV*

**DUVEL** 11.2oz. \$9  
*Brouwerij Duvel Moortgat, Belgium, Belgian Strong Pale Ale, 8.5% ABV*

**GULDEN DRAAK** 11.2oz. \$11  
*Brouwerij Van Steenberge N.V., Belgium, Belgian Strong Dark Ale, 10.5% ABV*

**LA CHOUFFE** \$9  
*Achouffe, Belgium, Belgian Strong Pale Ale, 8.0% ABV*

**KWAK** \$12  
*Brouwerij Bosteels, Belgium, Belgian Strong Pale Ale, 8.4% ABV*

**LA FIN DU MONDE** \$8  
*Unibroue, Quebec, Canada, Belgian Style Tripel, 9% ABV*

**LINDEMANS-FRAMBOISE** 8.5oz. \$9  
*Brouwerij Lindemans, Netherlands, Raspberry Lambic, 2.5% ABV*

**ORVAL TRAPPISTE ALE** 11.2oz. \$12  
*Brasserie d'Orval S.A., Belgium, Belgian Pale Ale 6.9% ABV*

**PIRAAT ALE** 11.2oz. \$9  
*Brouwerij Van Steenberge, Belgium, Belgian IPA 10.5% ABV*

**RODENBACH GRAND CRU** 11.2oz. \$12  
*Brouwerij Rodenbach N.V., Flanders Red Ale, 6.0 ABV*

**SAISON DUPONT** 12.7oz. \$12  
*Brasserie Dupont, Belgium, Farmhouse Ale, 6.5% ABV*

**ST. BERNARDUS ABT 12** 11.2oz. \$12  
*Brouwerij St. Bernard, Belgium, Quadrupel, 10.0% ABV*

**TRAPPISTES ROCHEFORT 10** 11.2oz. \$15  
*Brasserie de Rochefort, Belgium, Quadrupel, 11.3% ABV*

**TRIPLE KARMELIET** 11.2oz. \$12  
*Brouwerij Bosteels, Belgium, Tripel, 8.4% ABV*

**WESTMALLE TRAPPIST TRIPLE** 11.2oz. \$12  
*Trappist Abbey of Westmalle, Belgium, Tripel, 9.5% ABV*

\* All beers subject to availability.

# HOUSE COCKTAILS

**WABASH OLD FASHIONED** *Old Fashioned Glass* \$12

Few Bourbon, Club Soda, Angostura bitters, Muddled Orange and House-made Brandied Cherry, Demerara sugar

**PLANTATION OLD FASHIONED** *Old Fashioned Glass* \$12

Plantation Pineapple Rum, Sugar Cane Syrup, Bittercube Cherry Bark Vanilla Bitters, Orange Swath, House-made Brandied Cherry

**THE MILLER'S MARTINI** *Coupe Glass* \$12

North Shore Gin No.11, Dolin Dry Vermouth, Spanish Olives

**CLASSIC MANHATTAN** *Coupe Glass* \$12

Rittenhouse Rye, Carpano Antica, Angostura bitters, House-made Brandied Cherry

**NEGRONI** *Old Fashioned Glass* \$12

Few Barrel Aged Gin, Campari, Carpano Antica, Orange Swath

**FRENCH MARTINI** *Coupe Glass* \$12

Grey Goose Vodka, Chambord, Pineapple juice, Lemon Peel

**LAST WORD** *Coupe Glass* \$12

Plymouth Gin, Green Chartreuse, Luxardo Cherry Liqueur, Fresh Lime Juice

# HOUSE COCKTAILS

**BEER AND A SMOKE** *Pub Glass* \$12

Illegal Mezcal, 5 Rabbit Xicago Lager, Fresh Lime Juice, Fee Bros. Celery Bitters, Cholula

**BEE DANISH** *Coupe Glass* \$12

Tattersall Aquavit, Honey Syrup, Fresh Lemon Juice

**BOBBY BURNS** *Coupe Glass* \$12

Monkey Shoulder Scotch, Dolin Rouge, Bénédictine, Lemon twist

**JUNGLE BIRD** *Old Fashioned Glass* \$12

Goslings Black Seal Rum and Goslings 151 Rum, Campari, Pineapple Juice, Fresh Lime Juice, Sugar Cane Syrup, Pineapple Wedge

**CORPSE REVIVER** *Coupe Glass* \$12

Hendricks Gin, Pierre Ferrand Dry Curacao Orange, Lillet, St. George Absinthe Verte, Fresh Lemon Juice

**TOMMY'S MARGARITA** *Old Fashioned Glass* \$12

Herradura Silver Tequila, Agave Syrup, Fresh Lime Juice, Spiced Salt Rim, Lime

**THE DAIQUIRI** *Coupe Glass* \$12

Parce 8 Columbian Rum, Sugar Cane Syrup, Fresh Lime Juice

\* Bleu Cheese Olives, Anchovy Olives,  
Jalapeño Olives and Cocktail Onions available.

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Jalapeño Olives and Cocktail Onions available.