You can’t buy happiness but you can buy our cocktails and that’s kind of the same thing.
— us
BRUNCH COCKTAILS

LUXE BLOODY MARY — 16
Grey Goose jalapeno vodka, chipotle-smoked rim, chicken chicharrón, bleu cheese olive brine — savory, smokey, and spicy, this isn’t your standard bloody

SPLIT PERSONALITY — 11
Martini & Rossi fiero l’aperitivo, Fever Tree premium Indian tonic, orange peel — a bright, citrus finish with a cool & refreshing herbal tonic. This is one Martini that won’t bite ;)

FORBIDDEN FOREST — 13
Teeling single grain whiskey, hazelnut liqueur, amaro, spiced demerara, espresso — silky-smooth & nutty flavors with herbaceous & earthy notes, all topped

WHY SO PEACHY? — 13
Grey Goose Essence peach & rosemary, tajin syrup, ginger beer, peach nectar, chamoy — sip on this juicy cocktail, rich with peach & rosemary aromatics off by grated coconut espresso beans

PINK ESSENCE — 13
Grey Goose Essence watermelon & basil, Fever Tree pink grapefruit, watermelon agua fresca, habanero shrub — fruity, tart & sweet with a little surprise at the end #dontjudgeabookbyitscover

GIVE IT A GLOW UP
PINK ESSENCE CARAFE — 50
serves 4-6 of you and your crew - because this gem of a cocktail deserves to be shared (even if your crew may not always deserve it #wink)

BOTTOMLESS BRUNCH

BOTTOMLESS CLASSIC MIMOSAS OR BLOODY MARYS — 25
enjoy your choice of our classic mimosas or bloody marys, unlimited - ok, there is actually a limit, and it’s two hours. Indulge Responsibly.
<table>
<thead>
<tr>
<th>BEERS</th>
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<tr>
<td><strong>AMSTEL LIGHT AMBER</strong> — 7</td>
<td>amber lager, Amsterdam</td>
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<tr>
<td><strong>BELLS OBERON AMERICAN WHEAT</strong> — 9</td>
<td>American wheat ale, Michigan</td>
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<td><strong>BLUE MOON</strong> — 7</td>
<td>wheat ale, Colorado</td>
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<tr>
<td><strong>CASAHUMILDE NOPALI PRICKLY PEAR</strong> — 9</td>
<td>farmhouse ale, Chicago</td>
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<td><strong>CASAHUMILDE MAIZAL SALT &amp; LIME</strong> — 9</td>
<td>Mexican style lager, Chicago</td>
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<tr>
<td><strong>DAISY CUTTER</strong> — 9</td>
<td>pale ale, Chicago</td>
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<tr>
<td><strong>DELIRIUM TREMENS</strong> — 15</td>
<td>Belgium strong blond, Belgium</td>
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<tr>
<td><strong>ESTRELLA DAMM DAURA</strong> — 7</td>
<td>gluten-free, Spain</td>
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<tr>
<td><strong>GOOSE ISLAND 312</strong> — 7</td>
<td>urban wheat ale, Chicago</td>
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<td><strong>GUINNESS</strong> — 8</td>
<td>stout, Ireland</td>
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<td><strong>LAGUNITAS</strong> — 8</td>
<td>ipa, California</td>
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<td><strong>STELLA ARTOIS</strong> — 7</td>
<td>pilsner, Missouri</td>
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</tbody>
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BY THE GLASS

**SPARKLING**

**PROSECCO SUPERIORE** — 11  
Adami “Bosco di Gica” Valdobbiadene - Italy NV

**GRENACHE ROSÉ** — 10  
Les Alliés, Vin de France NV

**ROSE**

**ST. LAURENT BLEND** — 11  
Höpler “Pannonica” Burgenland - Austria 2020

**WHITES**

**RIESLING** — 12  
Red Newt Cellars “Circle” Finger Lakes - New York 2018

**ALBARIÑO** — 11  
Castelo do Mar, Rías Baixas - Spain 2020

**CHARDONNAY** — 14  
Freelander “District One” California 2020

**ROUSSANNE** — 13  
Truchard, Los Carneros - California 2018

**REDS**

**BARBERA** — 12  
Cantine Povero, Asti - Italy 2019

**CABERNET SAUVIGNON** — 10  
Casa Julia, Maule Valley - Chile 2020

**PINOT NOIR** — 17  
Saffron Fields, Willamette Valley - Oregon 2017

**CABERNET FRANC BLEND** — 14  
Château Peybonhomme “L’Atypic” Vin de France 2017

**MALBEC** — 13  
Eral Bravo “Urano” Mendoza - Argentina 2017

**MERLOT** — 15  
Hoopla, Napa Valley - California 2018

**ZINFANDEL** — 16  
Neyers “Vista Notre” Napa Valley - California 2018
COFFEE

Proudly Serving Sparrow Coffee

DRIP COFFEE: WOODWIND BLEND — 5
   regular and decaf

ESPRESSO — 5

CAPPUCCINO — 6

LATTE — 6

ICED COFFEE — 4
   WoodWind blend

TEA

WHITE — 5
   White Petal

BLACK — 5
   Lord Bergamot
   Masala Chai
   British Brunch

HERBAL — 5
   Chamomile

GREEN — 5
   Rose City Genmaicha
   Jasmine Silver Tip

ICED BLACK TEA — 3