Good timber does not grow with ease; the stronger the wind, the stronger the trees.

— J. WILLARD MARRIOTT
WOODWIND  OLD FASHIONED  —  15
George Dickel rye infused with thyme, clove & orange peel, spiced pear liqueur, spiced dem, cardamom bitters — inspired by rich forests, our old-fashioned is infused in our drip tower with spiced & fresh thyme aromatics

DIES IRAE  —  16
Don Julio reposado, ancho reyes, elderflower, activated charcoal — a deceptively delicate blend, finished with an ominous floral note

BIG BOSS  —  14
Tanqueray, blueberry compote, bitters, lime — an ode to the Southside, a Chicago classic that happens to be Al Capone’s favorite cocktail

STRAWBERRY FIELDS  MILK PUNCH  —  15
George Dickel rye whiskey, strawberry milk, cinnamon, cashew brandy, Thai basil — bringing dreams of eating freshly-picked strawberries in the summer sun, with these rich, fruity, spirit-forward flavors. (hint: ask your server what exactly a #milkpunchcocktail is!)

COSMOTIQUE  —  14
butterfly pea tea-infused ketel one, elderflower liqueur, lime, dessert rose — sweetness complimented by a crisp of citrus, with hints of elderflower and dried rose petals

BEEHIVE  —  15
Sombra mezcal, coconut water, lemon, honey — an herbacious smokey body with notes of silky fresh coconut, finished with a delicate dusting of saffron, bee pollen & crystallized honey

GIVE IT A GLOW UP
For you and your crew, because these are two cocktails that deserve to be shared (even if your “crew” may not always deserve it #wink)

PITCHER OF COSMOTIQUE  —  55
serves 4-6 people

BEEHIVE HONEY POT  —  140
serves 8-10 people - served in a large beverage dispenser complete with (you guessed it) a honey pot
AMSTEL LIGHT AMBER — 7
amber lager, Amsterdam

BELLS OBERON
AMERICAN WHEAT — 9
American wheat ale, Michigan

BLUE MOON — 7
wheat ale, Colorado

CASAHUMILDE NOPALI
PRICKLY PEAR — 9
farmhouse ale, Chicago

CASAHUMILDE MAIZAL
SALT & LIME — 9
Mexican style lager, Chicago

DAISY CUTTER — 9
pale ale, Chicago

DELIRIUM TREMENS — 15
Belgium strong blond, Belgium

ESTRELLA DAMM DAURA — 7
gluten-free, Spain

GOOSE ISLAND 312 — 7
urban wheat ale, Chicago

GUINNESS — 8
stout, Ireland

LAGUNITAS — 8
ipa, California

STELLA ARTOIS — 7
pilsner, Missouri
SPARKLING

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

GRENACHE ROSÉ — 10
Les Alliés, Vin de France NV

ROSES

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