



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*



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## 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



# 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.*

# BEERS

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**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

**DAISY CUTTER** — 10  
pale ale, Chicago

**DELIRIUM TREMENS** — 15  
Belgium strong blond, Belgium

**ESTRELLA DAMM** — 7  
lager, Spain

**GOOSE ISLAND 312** — 7  
urban wheat ale, Chicago

**GUINNESS** — 8  
stout, Ireland

**LAGUNITAS** — 8  
ipa, California

**STELLA ARTOIS** — 7  
pilsner, Belgium

## SPARKLING

**PROSECCO SUPERIORE** — 12  
Adami “Bosco di Gica” *Valdobbiadene - Italy NV*

**CHAMPAGNE** — 18 (*split*)  
Laurent-Perrier “La Cuvée” *Champagne - France, Brut NV*

**MOSCATO D’ASTI** — 11  
Guido Berto, *Piedmont - Italy 2020*

**GRENACHE ROSÉ** — 11  
Les Alliés, *Vin de France NV*

## ROSÉ

**GRENACHE BLEND** — 14  
Château de Trinquedev, *Tavel - France 2019*

## WHITES

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

**PINOT GRIGIO** — 12  
Terra Viva, *Veneto - Italy 2019*

**SAUVIGNON BLANC BLEND** — 13  
Mary Taylor, *Bordeaux - France 2019*

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

## REDS

**BARBERA** — 12  
Cantine Povero, *Asti - Italy 2020*

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

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

**CABERNET SAUVIGNON** — 15  
Funckenhausen “La Espera” *Mendoza - Argentina 2018*

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

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

### FEATURED:

## UNVARNISHED™ CABERNET SAUVIGNON

*Paso Robles - California 2019* — 18

As our very own label, every grape in Unvarnished is sourced from sustainably farmed vineyards, from vines specially selected by Chef Matt O’Neill, to bring you a wine as pure as possible.

*(hint: it’s a wine that’s meant to be enjoyed with food, so have it with your meal and it’ll enhance your every bite)*



# 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