



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 (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.*

# 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

**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*

## ROSÉ

**SYRAH BLEND** — 11  
Château Sainte-Eulalie “Printemps d’Eulalie” *Minervois - France 2019*

## WHITES

**RIESLING** — 12  
Saviah Cellars “The Jack” *Columbia Valley - Oregon 2014*

**ALBARIÑO** — 11  
Castelo do Mar, *Rías Baixas - Spain 2019*

**CHARDONNAY** — 14  
Freelander “District One” *California 2019*

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

## REDS

**PINOT NOIR** — 13  
Stringtown, *Willamette Valley - Oregon 2018*

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

**SYRAH** — 14  
Yves Cuilleron “Les Vignes d’à Côté” *Rhône Valley - France 2018*

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

**MALBEC** — 13  
Eral Bravo “Urano” *Mendoza - Argentina 2015*

**SANGIOVESE BLEND** — 14  
Vignaioli del Morellino di Scansano, *Tuscany - Italy 2018*

**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