



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*



BRUNCH COCKTAILS

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



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



BEERS

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 Trinquedvel, *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*

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