



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, rhubarb purée & bitters, lime, honey — *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



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*

