

FOR THE TABLE

FRENCH FRIES 8
served with dipping trio

CHICKEN MEATBALLS 13
creamy mustard remoulade

SPINACH ARTICHOKE DIP 21
fresh salsa & sour cream

DEVILED EGGS 9
three per order

MOZZARELLA BITES 16
served with marinara

JALAPEÑO QUESO DIP 14
served chilled with chips

F A M O U S

CHICKEN TENDERS

honey mustard & barbecue
21

SALADS

CAESAR 12/16
add crispy or grilled chicken +7

GIBSON SALAD 12/16
shaved brussels, almond, lemon parm vinaigrette

THE CHOPPED MCCARTHY 22
chicken, bacon, beets, cheddar & egg, ranch dressing

CHINESE CHICKEN SALAD 23
cilantro, carrots, tortilla strips, sweet peanut dressing

PASTAS

SPICY RIGATONI 21
red chili ZaZa sauce, stracciatella cheese

FUSILLI BOLOGNESE 22
36 hour ragu, parmesan crumble, white truffle oil

TORTELLACCI FONDUTA 18
marinara, creamy pesto, or alfredo | italian sausage +5

BRAISED SHORT RIB RAVIOLI 23
white wine marsala & mushrooms

BURGERS add fries +3

CHEESEBURGER 19
fully loaded with mustard & mayo

HICKORY BURGER 19
cheddar, Canadian bacon, jalapeño, onion, hickory sauce

THE TRUFFLE BURGER 21
gruyere, bacon, gorgonzola, onion, arugula, truffle aioli

GRILLED CHICKEN BURGER 18
fully loaded with mustard & truffle aioli

HOUSE SPECIALTIES

GRILLED SALMON 27
parmesan broccolini & mashed potatoes

PAN-ROASTED REDFISH 29
parmesan broccolini & mashed potatoes

GREEK CHICKEN & PEPPERS 27
fresh tzatziki, grilled pita bread & mashed potatoes

CHICKEN PARMESAN 28
smoked mozzarella, pesto, small spicy rigatoni

WINE BY THE GLASS

ATTEMPS 13
pinot grigio, italy

VILLEBOIS 15
sancerre, france

WHITEHAVEN 15
sauvignon blanc, new zealand

MER SOLEIL 13
chardonnay, santa lucia highlands

MIRAVAL STUDIO 14
rosé, provence, france

FOUR GRACES 13
pinot noir, willamette valley

QUILT 17
cabernet, napa valley

POST & BEAM 20
cabernet, napa valley

ORIN SWIFT ABSTRACT 14
red blend, napa valley

MARTINIS

CLASSIC 16
Tito's or Bombay

ESPRESSO 16
vodka, espresso, Kahlua & Bailey's

LEMON DROP 16
lemon vodka, fresh lemon, limoncello foam

BLEU & GOLD 16
olive juice, bleu cheese salt, bleu cheese olives

THE GIMLET 14
gin & fresh lime

MANHATTAN 14
Rittenhouse Rye Whiskey, vermouth, angostura bitters

COCKTAILS

THE MULE 14
Tito's, fresh lime, ginger beer

MARGARITA 15
tequila, fresh lime, Grand Marnier

SPICY MEXICAN 15
tequila, jalapeño, cucumber, fresh lime

LEMON FIZZ 15
gin, fresh lemon juice, elderflower, prosecco

MAKER'S OLD FASHIONED 16
bourbon, vanilla tincture, house bitters & orange

SOUTHSIDE 15
gin, fresh lime, muddled mint

COLD BEER 8

PERONI
lager, italy

HALF LIFE
hazy india pale ale, dallas

MODELO NEGRA
dark lager, mexico

CRAFT SODA 6

TOMMY'S
old school vanilla Coke

ORANGE WHIP
orange juice, vanilla, Sprite

CHERRY CLUB
sour cherry, lemon, club soda

CHICAGO TAVERN PIES

MACK'S SPECIAL

pepperoni, jalapeño, onion, hot honey
26

CHICKEN & PESTO

red sauce, sundried tomatoes, basil pesto swirl
26

SPICY VODKA

ZaZa sauce, basil, Chicago peppers
27

BARBECUE CHICKEN

roasted corn, cilantro, bacon
26

RETURN OF THE MACK

sausage, giardiniera, sweet onions
27

HONEY TRUFFLE CHICKEN

white sauce, chili flakes, arugula
28

BUILD YOUR OWN

16

(\$2 ea): white onion, sweet onion, jalapeño, green pepper, mushroom, basil, garlic, black olive, giardiniera
(\$4 ea): pepperoni, salami, hamburger, grilled chicken, pancetta, italian sausage

Sauce swirls: ranch, spicy ranch, Mike's hot honey, barbecue, basil pesto

FROZEN



PALOMA 13
reposado tequila, fresh grapefruit, lime, agave

PEACH BELLINI 13
strong amounts of vodka, signature Grand Marnier floater



H A P P Y H O U R

\$10 Martinis & wine by the glass / 4-6 pm Daily - Bar Only

We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu.