



STARTERS

CALIFORNIA-STYLE DEVEILED EGGS avocado, smoked bacon, radish 13 GF

GRILLED WINGS habanero rubbed, danish blue cheese, celery & carrot sticks 13 GF

DIP & DIP & DIP pimento cheese spread, hass guacamole, san marzano salsa, tortilla chips 12 VG

SOUTHERN CORNBREAD MUFFINS jalapeño, sweet corn, whipped butter 8 VG

FAMOUS POT ROAST NACHOS cheddar-jack, jalapeño, sour cream, tomato, scallion SMALL 16 LARGE 20

SOUPS & SALADS

SOUP OF THE DAY CUP 4 BOWL 7

ALL-NATURAL TURKEY CHILI cheddar-jack, sour cream CUP 4 BOWL 7

89 CAESAR SALAD romaine, parmigiano reggiano, cornbread croutons 7

HOUSE SALAD romaine, iceberg, carrot, tomato, onion, cucumber, cornbread croutons, choice of dressing 7 VG

BRUNCH

11am to 2pm

HAAS AVOCADO TOAST eggs any style, guacamole, avocado, corn salsa, mixed greens, multi-grain 15 VG

CHICKEN & WAFFLE crispy chicken tenders, belgian waffle, maple syrup, whipped cream 16

HUEVOS RANCHEROS eggs any style, black bean, pico de gallo, sour cream, cheddar-jack, avocado 15 GF VG

POT ROAST HASH eggs any style, cheddar-jack, bell pepper, mushroom, caramelized onion, breakfast potatoes, toast 16

MEXICAN OMELET cheddar-jack, jalapeño, bell pepper, onion, tomato, salsa, guacamole, breakfast potatoes, toast 13 VG

COWBOY OMELET cheddar-jack, bacon, breakfast sausage, breakfast potatoes, toast 13

*** egg whites available upon request ***

MARKET GREENS & WHOLE GRAINS

SONOMA CHICKEN SALAD wood grilled chicken breast, mixed greens, avocado, corn, almond, date, bacon, tomato, cornbread crouton, danish blue cheese, green goddess dressing 18

WOOD GRILLED SALMON SALAD organic kale, romaine, butternut squash, cranberry, red quinoa, almond, granny smith apple, goat cheese, citrus vinaigrette 24 GF

JUMBO SHRIMP COBB SALAD iceberg, romaine, bacon, avocado, tomato, hard-boiled egg, danish blue cheese, lemon-basil dressing 23 GF

SANTA FE BLACKENED CHICKEN PROTEIN BOWL organic rice, organic kale, romaine, pico de gallo corn & black bean salsa, cheddar-jack, avocado, tomato, chipotle mayo 17 GF

BANG BANG SHRIMP PROTEIN BOWL organic rice, organic kale, romaine, cheddar-jack, pineapple, poblano pepper, red quinoa-edamame-corn-black bean salsa, tomatillo salsa, ranchero sauce, avocado greek yogurt 18 GF

FAVORITES

choice: kennebec fries, jalapeño slaw, mixed greens

SPICY BUTTERMILK FRIED CHICKEN SANDWICH pickle, lettuce, mayo, split-top bun, choice of side 16

89 BURGER cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun, choice of side 16

THE PATTY MELT american, caramelized onion, seeded rye 16

SMOKED ANGUS BEEF BRISKET MELT aged white cheddar, caramelized onion, bbq, horseradish cream, brioche bun, choice of side 18

FRESH FISH TACOS chipotle mayo, sour cream, jalapeño slaw, white corn tortilla, organic rice & black beans 17 GF

RIGATONI & VODKA SAUCE mascarpone, grated parmigiano-reggiano 15 (ADD CHICKEN 3 OR SHRIMP 6) VG

RIGATONI BOLOGNESE pancetta, italian sausage, angus beef, grated parmigiano-reggiano 15

ROASTED CHICKEN ENCHILADAS cheddar-jack, pico de gallo, sour cream, ranchero sauce, black beans & organic rice 19 GF

FAROE ISLAND SALMON grilled, organic rice, broccoli, pinot noir vinaigrette 25 GF

HOUSE RULES: (\$3) SPLIT PLATE CHARGE (GF) GLUTEN FREE (VG) VEGETARIAN

LOCAL PARTNERS: MEATS BY LINZ Calumet City, IL - TURANO BAKERY Berwyn, IL - MIGHTY VINE FARM Rochelle, IL

*Consuming raw or under-cooked meats, poultry, eggs or seafood poses a health risk of foodborne illness. NOT all ingredients are listed.

BRUNCH COCKTAILS

GRILL 89 BLOODY

LEMON-CILANTRO INFUSED TITO'S, DITKA'S BLOODY MARY MIX, SIGNATURE SKEWERS, PICKLE, CELERY, LIME, MILLER LITE CHASER 13

WILD BERRY SMASH

NEW AMSTERDAM RED BERRY VODKA, CHAMBORD RASPBERRY LIQUEUR, FRESH ORANGE & LIME 12

FRENCH 75

NOLET'S DRY GIN, LEMON JUICE, FRENCH BUBBLES 12

THE IRISH MULE

PADDY'S, SQUEEZED LIME, BARRITT GINGER BEER 12

SMOKESHOW

SMOKED APPLE INFUSED MAKERS MARK BOURBON, WALNUT DEMERARA, BLACK WALNUT & CHERRY BARK BITTERS 14

\$ 7 FEATURES

MIMOSA

FRENCH BUBBLES, FRESH SQUEEZED OJ AND YOUR CHOICE OF: STRAWBERRY, HABANERO-PINEAPPLE OR TRADITIONAL

STANDARD BLOODY

LEMON-CILANTRO INFUSED TITO'S, DITKA'S BLOODY MARY MIX, LIME

LA CASA MARGARITA

CASA NOBLE BLANCO TEQUILA, ORANGE, LIME, AGAVE CHOICE OF: STRAWBERRY, HABANERO-PINEAPPLE OR TRADITIONAL 12

RED SANGRIA

BRANDY, BLACKBERRY, ORANGE, APPLE, CLOVE, POMEGRANITE, TEMPRANILLO 10

THE AMERICAN MULE

MONKEY IN PARADISE, SQUEEZED LIME, BARRITT GINGER BEER 11

LA MULA

CASA NOBLE, SQUEEZED LIME, HABANERO, ORGANIC BLUE AGAVE, TOPO CHICO 11

BARREL AGED IN-HOUSE

WE HAVE COLLABORATED WITH JOURNEYMAN DISTILLERY IN THREE OAKS, MICHIGAN TO CREATE AN IN-HOUSE BARREL AGING PROGRAM

OLD FASHIONED

JOURNEYMAN "LAST FEATHER" RYE, LUXARDO MARASCHINO, SCRAPPY'S AROMATIC & ORANGE BITTERS 14

MANHATTAN

JOURNEYMAN "FEATHERBONE" BOURBON, CARPANO ANTICA SWEET VERMOUTH, SCRAPPY'S AROMATIC BITTERS 14

89 WINE LIST

WHITE

BY THE GLASS

PROSECCO BARIANO, VENETO, ITALY 10 / 35

BRUT ROSE CHANDON, CALIFORNIA 13 / 45

ROSE MONT GRAVET, FRANCE 10 / 35

ROSE CHATEAU MIRAVAL, PROVANCE, FRANCE 13 / 45

CHARDONNAY MATCHBOOK, DUTTON HILLS 9 / 32 (DRAFT)

CHARDONNAY LANDMARK, SONOMA, CALIFORNIA 12 / 42

CHARDONNAY SONOMA CUTRER, SONOMA, CALIFORNIA 14 / 49

SAUVIGNON BLANC MATUA, MARLBOROUGH, NZ 9 / 32 (DRAFT)

SAUVIGNON BLANC MINER, NAPA VALLEY 12 / 42

PINOT GRIGIO BARONE MONTALTO, ITALY 9 / 30

BY THE BOTTLE

SAUVIGNON BLANC CAKEBREAD, NAPA VALLEY 45

PINOT GRIGIO SANTA MARGHERITA, ITALY 45

CHAMPAGNE VUEVE CLIQUOT, REIMS, FR 63

CHARDONNAY FAR NIENTE, NAPA VALLEY 55

CHARDONNAY KISTLER, NAPA VALLEY 90

RED

BY THE GLASS

PINOT NOIR SEA SUN, CALIFORNIA, 10 / 35

PINOT NOIR MEIOMI, CALIFORNIA 13 / 45

CABERNET SAUVIGNON IMAGERY, CALIFORNIA 10 / 35

CABERNET SAUVIGNON JUSTIN, PASO ROBLES 15 / 53

CABERNET SAUVIGNON FAR NIENTE "POST & BEAM," NAPA 17 / 60

ZINFANDEL BLEND THE PRISONER, NAPA VALLEY 16 / 56

RED BLEND DECOY, CALIFORNIA 12 / 42

MALBEC LA POSTA "DOMINGO FAZZIO", MENDOZA, ARGENTINA 10 / 35

BY THE BOTTLE

PINOT NOIR EN ROUTE (*BY FAR NIENTE*), RUSSIAN RIVER 75

CABERNET SAUVIGNON SPRING MOUNTAIN, NAPA VALLEY 75

CABERNET SAUVIGNON FRANK FAMILY, NAPA VALLEY 64

MERLOT ROMBAUER, NAPA VALLEY 75

ZINFANDEL CHATEAU MONTELENA, NAPA VALLEY, CALIFORNIA 70

CABERNET BLEND ALEXANDER VALLEY "HOMESTEAD" CALIFORNIA 45

ZINFANDEL BLEND ORIN SWIFT "8 YEARS IN THE DESERT," NAPA 80

COLD BEER

DRAFT

AMERICAN PALE ALE REVOLUTION "FIST CITY" 5.5% CHICAGO, IL 7.00

IRISH STOUT GUINNESS 4.2% DUBLIN, IR 7.00

HAZY IPA BELLS "THE OFFICIAL" 6.4% KALAMAZOO, MI 7.00

IPA ALTER "ALTERIOR MOTIVE" 7% DOWNER'S GROVE, IL 7.00

NEIPA NOON WHISTLE "GUMMY SERIES" LOMBARD, IL 7.00

BELGIAN WIT ALLAGASH "WHITE" 5.2% PORTLAND, ME 7.00

EUROPEAN LAGER STELLA ARTOIS 5.2% BELGIUM 7.00

AMBER ALE NEW BELGIUM, FAT TIRE 5.2% COLORADO 7.00

AMERICAN LIGHT LAGER MILLER LITE 4.2% MILWAUKEE, WI 5.50

MEXICAN LAGER MODELO ESPECIAL 4.5% MEXICO 7.00

NON-ALCOHOLIC

EUROPEAN LAGER HEINEKEN "0.0," AMSTERDAM, HOLLAND 5.50

BOTTLES & CANS

IPA LAGUNITAS 6.2% CHICAGO, IL 6.00

GOLDEN ALE TWO BROS "PRAIRIE PATH" 5.1% WARRENVILLE, IL 6.00

PALE ALE HALF ACRE "DAISY CUTTER" 5.2% CHICAGO, IL 6.00

EUROPEAN LAGER PERONI 5.1% ITALY 6.00

EUROPEAN LAGER HEINEKEN 5% AMSTERDAM, HOLLAND 6.00

MEXICAN LAGER CORONA 4.6% MEXICO 6.00

AMERICAN LIGHT LAGER BUD LIGHT 4.2% ST LOUIS, MO 5.00

AMERICAN LIGHT LAGER MILLER LITE 4.2% MILWAUKEE, WI 5.00

AMERICAN LIGHT LAGER COORS LIGHT 4.2% GOLDEN, CO 5.00

AMERICAN LIGHT LAGER MICHELOB "ULTRA" 4.2% ST LOUIS, MO 5.00

CIDER VANDER MILL "TOTALLY ROASTED" 6.5% GRAND RAPIDS, MI 6.00

ROTATING YOU MIGHT WANT TO HEAR ABOUT THIS 5.50