



SMALL PLATES

CALI-STYLE DEVILED EGGS
avocado, smoked bacon, tomato, radish **GF 13**

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

RANCHERO CHICKEN QUESADILLA
cheddar-jack, caramelized onion, chipotle, avocado crema, guacamole, pico de gallo **16**

JUMBO SHRIMP COCKTAIL
our cocktail sauce, horseradish **GF 18**

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

DIP & DIP & DIP
pimento cheese, guacamole, san marzano salsa, tortilla chips **VG 13**

THE 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

TURKEY CHILI
sour cream, cheddar-jack
CUP 6 BOWL 9

89 CAESAR SALAD
romaine, parmigiano reggiano,
cornbread croutons **7**

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

SIDES

KENNEBEC FRIES 6

MASHED POTATOES 7

ASPARAGUS 7

HONEY-GINGER CARROTS 8

GRANDMAS MAC N CHEESE 9

JALAPENO SLAW 4

DESSERTS

COCONUT CREAM PIE 9

CARROT CAKE 11

**CHOCOLATE CHIP
COOKIE SKILLET 8**

Allergies

IN ORDER TO BETTER SERVE OUR GUESTS
PLEASE INFORM YOUR SERVER OF ANY
FOOD RELATED ALLERGIES.

HOUSE RULES:

(\$3) SPLIT PLATE CHARGE
(GF) GLUTEN FRIENDLY
(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

AVAILABLE 11AM TO 2PM

HAAS AVOCADO TOAST
eggs any style, guacamole, avocado, corn
salsa, mixed greens, multi-grain **VG 16**

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

HUEVOS RANCHEROS
eggs any style, black beans,
pico de gallo, sour cream, cheddar-jack,
avocado **GF VG 16**

FILET MIGNON & EGGS
4 oz. filet, eggs any style,
breakfast potatoes, toast **GF 21**

COWBOY OMELET
cheddar-jack, bacon, breakfast sausage,
breakfast potatoes, toast **14**

MEXICAN OMELET
cheddar-jack, jalapeno, bell pepper,
onion, tomato, salsa, guacamole,
breakfast potatoes, toast **VG 14**

MARKET GREENS & WHOLE GRAINS

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

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

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

GRILLED SALMON SALAD*
organic kale, romaine, butternut squash,
cranberry, red quinoa, almond,
honeycrisp apple, goat cheese,
citrus vinaigrette **GF 25**

FILET MIGNON CAESAR*
4oz petite filet mignon, romaine,
parmigiano reggiano, cornbread croutons **21**

**SANTA FE BLACKENED
CHICKEN PROTEIN BOWL**
organic rice, organic kale, romaine, avocado,
pico de gallo, corn & black bean salsa,
cheddar-jack, chipotle mayo **GF 18**

HANDHELDS

CHOICE: KENNEBEC FRIES, JALAPEÑO SLAW, MIXED GREENS

89 BURGER*
cheddar, mustard, mayo, onion, pickle,
lettuce, tomato, split-top bun **16**

DELI-STYLE CORNED BEEF
swiss, 1000 island on the side, seeded rye **21**
LIMITED AVAILABILITY

**SPICY BUTTERMILK
FRIED CHICKEN SANDWICH**
pickle, lettuce, mayo, split-top bun **16**

THE PATTY MELT*
american, caramelized onion,
seeded rye **16**

ANGUS BEEF BRISKET MELT
aged white cheddar, caramelized onion, bbq,
horseradish cream, hoagie roll **19**

BLACKENED CHICKEN WRAP
cheddar-jack, lettuce, tomato, bacon,
guacamole, mayo, sundried tomato tortilla **16**

MAINS

RIGATONI & VODKA SAUCE
mascarpone, grated parmigiano-reggiano **VG 19** **ADD CHICKEN 3** **ADD SHRIMP 6**

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

FAROE ISLAND SALMON*
pinot noir vinaigrette, organic rice, honey-ginger carrots **25**

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

BUTTERMILK FRIED CHICKEN TENDERS
kennebec fries, bbq sauce & honey dijon for dipping **22**

COLD BEER

DRAFT

AMBER ALE
BELLS
5.8% ABV - KALAMAZOO, MICHIGAN 7

IRISH STOUT
GUINNESS
4.2% ABV - DUBLIN, IRELAND 7

HAZY IPA
SOLEMN OATH
"SMALL WAVE CITY CLUB"
6.5% ABV - NAPERVILLE, IL 7

IPA
ALTER "ALTERIOR MOTIVE"
7.0% ABV - DOWNERS GROVE, ILLINOIS 7

NEW ENGLAND IPA
NOON WHISTLE "GUMMY SERIES"
LOMBARD, ILLINOIS 7

PALE ALE
3 FLOYDS "ZOMBIE DUST"
6.5% ABV - MUNSTER, INDIANA 7

EUROPEAN LAGER
STELLA ARTOIS
5.2% ABV - LEUVEN, BELGIUM 7

BELGIAN WIT
ALLAGASH "WHITE"
5.2% ABV - PORTLAND, MAINE 7

AMERICAN LIGHT LAGER
MILLER LITE
4.2% ABV - MILWAUKEE, WISCONSIN 5.5

MEXICAN LAGER
MODELO ESPECIAL
4.5% ABV - MEXICO CITY, MEXICO 7

BOTTLES & CANS

IPA
LAGUNITAS
6.2% ABV - CHICAGO, ILLINOIS 6

GOLDEN ALE
TWO BROTHERS "PRAIRIE PATH"
5.1% ABV - WARRENVILLE, ILLINOIS 6

PALE ALE
HALF ACRE "DAISY CUTTER"
5.2% ABV - CHICAGO, ILLINOIS 6

EUROPEAN LAGER
PERONI
5.0% ABV - ROME, ITALY 6

MEXICAN LAGER
CORONA
4.6% ABV - MEXICO CITY, MEXICO 6

AMERICAN LIGHT LAGER
BUD LIGHT
4.2% ABV - ST LOUIS, MISSOURI 5

AMERICAN LIGHT LAGER
MILLER LITE
4.2% ABV - MILWAUKEE, WISCONSIN 5

AMERICAN LIGHT LAGER
COORS LIGHT
4.2% ABV - GOLDEN, COLORADO 5

AMERICAN LIGHT LAGER
MICHELOB "ULTRA"
4.2% ABV - ST LOUIS, MISSOURI 5

HARD CIDER
VANDER MILL "TOTALLY ROASTED"
6.5% ABV - GRAND RAPIDS, MICHIGAN 6

AMERICAN PALE ALE
FIST CITY
5.5% ABV - CHICAGO, ILLINOIS 6

EUROPEAN LAGER NON-ALCOHOLIC
HEINEKEN "0.0"
AMSTERDAM, NETHERLANDS 5.5

HANDCRAFTED COCKTAILS

BRUNCH FAVORITES

DITKA'S BLOODY MARY
LEMON-CILANTRO INFUSED TITO'S VODKA, DITKA'S BLOODY MARY MIX,
SHRIMP SKEWER, MILLER LITE CHASER 13

MICHELADA OCHO-NUEVE
SEASONED MODELO ESPECIAL, DITKA'S BLOODY MARY MIX 9

BELLINI-TINI
TITO'S VODKA, PEACH-ORANGE JUICE, FRENCH BUBBLES 12

SITTIN' ON THE DOCK OF THE BAY
HA' PENNY RUBARB INFUSED GIN, ST GERMAIN ELDERFLOWER,
COLD-PRESSED LEMON JUICE 12

SPARKLING WHITE SANGRIA
SPANISH WHITE WINE, PROSECCO, PEACH, STRAWBERRY, ORANGE,
ST GERMAIN ELDERFLOWER 11

IT'S A BLUEBERRY MOJITO
PLANTATION 3YR RUM, MINT, BLUEBERRY, LEMON-LIME SPARKILING WATER 12

LA CASA MARGARITA
EL JIMADOR BLANCO TEQUILA, ORANGE LIQUOR, LIME, ORGANIC AGAVE
CHOICE OF : BLUEBERRY, HABANERO-PINEAPPLE OR TRADITIONAL 12

\$ 7 FEATURES

MIMOSA
FRENCH BUBBLES, YOUR CHOICE OF: BLUEBERRY, HABANERO-PINEAPPLE OR TRADITIONAL

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

NITRO COLD

THE ONE ESPRESSO MARTINI

KETEL ONE VODKA, MR BLACK COFFEE LIQUEUR, LA COLOMBE ESPRESSO,
HINT OF MADAGASCAR VANILLA 14

*GRILL 89 PARTNERED WITH THE KETEL ONE FAMILY TO BE ONE OF SIXTY-EIGHT RESTAURANTS IN USA
TO USE A CUSTOM, GERMAN ENGINEERED NITRO ESPRESSO MARTINI MACHINE.*

89 WINE LIST

BUBBLES

	GL	BTL
PROSECCO LA BELLA FRIULI (SPLIT)	9	33
BRUT ROSE FRANCOIS MONTAND FRANCE (SPLIT)	12	44
BRUT CHANDON CALIFONIA (SPLIT)	14	52

ROSE & WHITE

ROSE HAMPTON WATER FRANCE	11	41
RIESLING NOBLE HOUSE MOSEL	10	37
PINOT GRIGIO RIFF VENETO	9	33
PINOT GRIGIO SANTA MARGHERITA ALTO ADIGE	12	44
SAUVIGNON BLANC MARLBOROUGH "ESTATE RESERVE" NEW ZEALAND	9	33
SAUVIGNON BLANC MINER NAPA VALLEY	11	41
CHARDONNAY PACIFICANA CALIFORNIA	9	33
CHARDONNAY SONOMA CUTRER "RUSSIAN RIVER RANCH" SONOMA COAST	13	48
CHARDONNAY GROTH "HILLVIEW VINEYARD" NAPA VALLEY	15	56

RED

PINOT NOIR MATTHEW FRITZ SONOMA COAST	10	37
PINOT NOIR J. CHRISTOPHER "JJ" WILLAMETTE VALLEY	13	48
PINOT NOIR BELLE GLOS "BALADE" RUSSIAN RIVER VALLEY	15	56
PINOT NOIR CRISTOM WILLAMETTE VALLEY	17	64
CHIANTI CLASSICO FATTORIA RODANO TUSCANY	12	44
RED BLEND ANGELS & COWBOYS SONOMA COUNTY	11	41
RED BLEND THE PRISONER NAPA VALLEY	18	67
CABERNET SAUVIGNON CHOP SHOP CALIFORNIA	10	37
CABERNET SAUVIGNON TREANA BY AUSTIN HOPE PASO ROBLES	13	48
CABERNET SAUVIGNON POST & BEAM BY FAR NIENTE NAPA VALLEY	15	56
CABERNET SAUVIGNON FRANK FAMILY NAPA VALLEY	22	84