

DINNER



MENU

## START OR SHARE

**SOUP OF THE DAY** CUP 4 BOWL 7

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

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

**CALIFORNIA-STYLE DEVEILED EGGS** avocado, smoked bacon, radish 12 GF

**GRILLED WINGS** habanero rubbed, danish blue cheese, veggie crudité 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 15 LARGE 19

## MARKET GREENS & WHOLE GRAINS

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

**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

## HANDHELDS

choice: kennebec fries, jalapeño slaw, mixed greens, or black beans & organic rice

**FRESH FISH TACOS** chipotle mayo, sour cream, jalapeño slaw, white corn tortilla 17 GF

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

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

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

**DELI-STYLE CORNED BEEF** swiss, 1000 island on the side, seeded rye 21 *\*limited availability\**

## MAINS

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

**FRESH FISH OF THE DAY** pan seared, asparagus-edamame-corn succotash, organic rice, lemon butter 23 GF

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

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

**RIGATONI & VODKA SAUCE** mascarpone, parmigiano reggiano 18 (ADD CHICKEN 3 OR SHRIMP 6) VG

**BBQ BABY BACK RIBS** jalapeño slaw, cornbread muffin, kennebec fries HALF 22 FULL 28

**TWIN 4oz FILET MIGNON** green peppercorn & cabernet sauce, asparagus, roasted rosemary potatoes 29 GF

## SIDES

KENNEBEC FRIES 6

ROASTED ROSEMARY POTATOES 7

ASPARAGUS 7 • JALAPENO SLAW 4

GRANDMA'S MAC n CHEESE 9

## DESSERT

FAMOUS COCONUT CREAM PIE 8

SEASONAL CHEESECAKE 8

THE WARM COOKIE SKILLET 8

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.

# HANDCRAFTED COCKTAILS

## VODKA

**THE ONE THAT GOT AWAY** ORANGE & PINEAPPLE INFUSED KETEL ONE VODKA, PASSIONFRUIT, BLACKBERRY, LEMON, SPARKLING ROSÉ 12

**THIS RIGHT HERE** LEMON & CHERRY INFUSED TITO'S VODKA, COLD PRESSED PINEAPPLE JUICE, GINGER BEER 11

**PARTS UNKNOWN** LEMONGRASS INFUSED SNEAKY FOX VODKA, NOLET'S DRY GIN, LILLET BLANC, BLUE CURACAO, BLACK LEMON BITTERS 11

## WHISKEY

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

**MINT CONDITION** OLD FORESTER BOURBON, FRESH MINT, BLUEBERRY, SAN PELLEGRINO LIMONATA 12

## RUM

**BEACH, PLEASE** EL DORADO 5 YR DARK RUM, COCONUT, COLD PRESSED PINEAPPLE JUICE, BLUEBERRY, LIME 11

## GIN

**PATRIOT** NOLET'S DRY GIN, APRICOT, SAN PELLEGRINO POMPELMO 12

## TEQUILA

**BESOS PICANTES** GRAN CENTENARIO REPOSADO TEQUILA, LICOR 43, ANCHO REYES, LUXARDO MARASCA, HABANERO, LIME 12

**LA CASA MARGARITA** CASA NOBLE BLANCO TEQUILA, ORANGE, LIME, AGAVE WITH YOUR CHOICE OF: BLACKBERRY, BLUEBERRY, HABANERO-PINEAPPLE OR TRADITIONAL 12

## SANGRIA

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

## 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** SMOKE TREE, SONOMA, 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

**OKTOBERFEST MARZEN** HACKER-PSCHORR 5.8% GERMANY 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

**KOLSCH** SOLEMN OATH "LU" 4.7% NAPERVILLE, IL 7.00

**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** PACIFICO 4.5% MEXICO 6.00

**MEXICAN LAGER** CORONA 4.6% MEXICO 6.00

**IRISH STOUT** GUINNESS 4.2% DUBLIN, IR 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