



signatures

Mediterranean abundance meets Japanese precision. Always balanced. Never boring.



SAKURA BLOOM

Grey Goose Vodka, saffron, strawberry, limoncello and citrus bring warm, floral notes and a refined sensibility. 19



KAIGAN

Jefferson's Bourbon, calvados, kombu, and nori create a contemplative tribute to the sea. 18



NO. 3

Grey Goose Vodka or Bombay Sapphire Gin are layered with olive oil, fino sherry, and a hint of coastal salinity for an elegant, structured take on the martini. 19



KOKA

Maestro Dobel Tequila and serrano are countered with yuzu and makrut lime for an energetic play of spicy citrus contrast. 18



MITSU

Hendrick's Gin, black sesame, honey, cardamom, and citrus meld into a refined, silken expression 17



ORACLE

Berry tea-infused 400 Conejos Mezcal is paired with bay leaf and aperitivo bitters to inspire and ignite. 18



NAMI

Suntory Toki Whisky, madori melon, falernum and citrus evoke tropical memories. 18



JADE

Florence Fields Gin, Italicus, ouzo, celery, green apple, and yuzu celebrate crisp vitality. 18



POMONA

Sazerac Rye, calvados, citrus, and warming spice rounded with orchard fruit for a deep, timeless effect. 19



MARTINI SERVICE

"Limit two per guest"

GREY GOOSE VODKA OR BOMBAY SAPPHIRE GIN

Blue Cheese Olive, Dill Feta & Yogurt,
Labneh Harrisa Honey
22

ESPRESSO MARTINI

GREY GOOSE VODKA OR
PATRON REPOSADO TEQUILA

Cafe Borghetti Liqueur, Sparrow Espresso
18

spritz

Effervescent, creative, and uniquely ours.



HELIOS

Aperitivo, limoncello, prosecco, and citrus conjure an intriguing take on classic aperitivo culture. 17



LULU

Ouzo, dill, and shiso are elevated with effervescent coastal botanicals inspired by the Mediterranean coast. 18



GRANATA

Shochu, ruby port, tonic, and pomegranate create a restrained play of bitters and dark fruit. 18

spirit-free

Thoughtfully composed, intentionally nuanced.



AURA

Orange and Earl Grey tea are crafted into a citrus-forward homage to the iconic aperitif. 14



IRIS

Celery, green apple, yuzu, and lemon shaken into the essence of clarity and renewal. 14



SPARKLING

Avisi <i>Prosecco · Veneto</i>	15/60
Piper Sonoma <i>Brut Rose, Sonoma, CA</i>	14/56
Perrier-Jouët, Grand Brut <i>Épernay, Champagne</i>	35/140

WHITE

Domenica <i>Pinot Grigio · Trentino</i>	14/56
Foucher-Lebrun, Sancerre, Le Mont <i>Sauvignon Blanc · Loire</i>	22/88
Ersol <i>Sauvignon Blanc · Sonoma</i>	15/60
Minuty, Prestige <i>Rolle/Vermentino · Provence</i>	16/64
Tornatore, Etna Bianco <i>Carricante · Sicily</i>	17/68
Joseph Drouhin, Chablis <i>Chardonnay · Burgundy</i>	23/92
Domaine Douloufakis <i>Vidiano, Dafni · Crete</i>	14/56
Davis Bynum <i>Chardonnay, Russian River Valley</i>	15/60
Chimney Rock, Élevage Blanc <i>White Bordeaux Blend · Stags Leap</i>	24/96

ROSÉ

Peyrassol, La Croix <i>Provence</i>	15/60
Château Musar, Jeune <i>Lebanon</i>	16/64

RED

André Brunel <i>Grenache, Vin de Pays de Méditerranée</i>	14/56
Stemari <i>Pinot Nero · Sicily</i>	15/60
Alta Mora <i>Nerello Mascalese · Sicily</i>	18/72
Small Vines <i>Pinot Noir · Sonoma Coast</i>	24/96
Alpha Estate, Hedgehog Vineyard <i>Xinomavro · Greece</i>	16/64
Jordan <i>Cabernet Sauvignon · Alexander Valley</i>	27/108
Harvey & Harriet <i>Bordeaux Blend · Paso Robles</i>	17/68
Bootleg <i>Cabernet Sauvignon · Paso Robles</i>	15/60
Robert Mondavi <i>Cabernet Sauvignon · Napa Valley</i>	22/88

beer

Goose Island" 312" <i>Easy drinking wheat beer - it's a Chicago thing</i>	7
Goose Island "Sofie" <i>Belgian style farmhouse ale</i>	8
Miller Lite	6
Eris - "Pedestrian" <i>Hard Cider</i>	7
Hopewell - "Ride or Die" <i>Pale Ale</i>	7
Mich Ultra	7
Stella <i>Pale Lager</i>	9
Stella Zero <i>N/A</i>	9
Good Boy <i>John Daly</i>	8
Nutrl <i>Orange or Black Cherry</i>	8

Nosotros Blanco <i>small-batch, independent, tequila brand that marries the pura vida lifestyle of Costa Rica with the rebel spirit of Mexico</i>
Sneaky Fox <i>Chicago's vodka. A smooth non-traditional vodka</i>

