

Signature Cocktails

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| Cable Car Martini | 11.00 |
| Tito's Vodka, Noilly Prat Dry Vermouth, Angostura Bitters | |
| House Manhattan | 12.00 |
| Knob Creek Rye Whiskey, Carpano Antica Sweet Vermouth, Angostura Bitters, Luxardo Cherry | |
| Boulevardier | 11.00 |
| Knob Creek Bourbon, Campari, Carpano Antica Sweet Vermouth | |
| Margarita | 12.00 |
| 1800 Tequila Reposado, Cointreau, Fresh Lime, Lemon Juice, Simple Syrup | |

The Macallan®

Highland Single Malt Scotch Whiskey

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| Macallan Rare Cask | 32.00 |
| Macallan 18 Year | 28.00 |
| Macallan 15 Year | 24.00 |
| Served with Macallan's exclusive Ice Ball | |

Beer

Craft Beer

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| Bell's Smitten Golden Rye Ale – Galesburg, Michigan | 6.00 |
| Two Brothers Monarch White – Warrenville, Illinois | 6.00 |
| Lagunitas IPA – Petaluma, California | 6.50 |
| Sam Adams Cold Snap – Boston, Massachusetts | 6.00 |
| Revolution Brewing Anti Hero IPA – Chicago, Illinois | 6.50 |

Other Domestic & International

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| Goose Island Urban Wheat Ale – Chicago, Illinois | 5.50 |
| Guinness – Dublin, Ireland | 5.50 |
| Blue Moon Belgian Style Ale – Denver, Colorado | 5.50 |

Bottled Beer

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| Sam Adams Boston Lager | 5.00 | Miller Lite | 4.00 |
| Lagunitas A Little Sumpin' Sumpin' Ale | 5.50 | Corona | 5.00 |
| Angry Orchard Hard Cider (Gluten Free) | 5.25 | | |

Wines

By the Glass

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| Chardonnay – Casa Lapostolle, Cunaco, Chile | 8.00 |
| Merlot – Lock & Key, Meritage, Sonoma Valley, California | 8.00 |
| Cabernet Sauvignon – Joel Gott 815, Sonoma County, California | 9.00 |
| Pinot Grigio – Terra d' Oro, Amador County, California | 8.00 |
| Pinot Noir – Sea Glass, Monterey County, California | 8.00 |



Appetizers & Small Plates

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| French Onion Soup | 6.00 |
| guyère, provolone and parmesan cheese | |
| Soup Du Jour | 4.50 |
| Maryland Crab Cakes | 12.00 |
| with spicy mustard remoulade sauce | |
| Beer Battered Calamari | 10.00 |
| made with Two Brothers craft beer, sriracha citrus, cilantro pesto and cocktail sauces | |
| Citrus Marinated Olives | 4.50 |
| Fresh Cut Garlic Fries | 4.50 |
| Trio of Hummus – Lemon Pepper, Black Bean and Roasted Red Pepper | 8.50 |
| served with fresh vegetable crudités, corn and pita chips | |
| Vietnamese Beef Banh Mi | 10.00 |
| marinated and grilled flank steak, pickled carrot, cilantro, jalapeño, cucumber and sweet chili aioli served with garlic crostini | |

Salads

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| Chopped Salad | 12.00 |
| chopped romaine and iceberg lettuce, grilled chicken, tomato, avocado, scallions, bacon, ditalini pasta, bleu cheese and house made dressing | |
| Asian Sesame Chicken Salad | 12.00 |
| grilled chicken, romaine, red bell pepper, mandarin oranges, cilantro, sliced almonds, sesame seeds, wonton strips and asian ginger vinaigrette dressing | |
| Caesar Salad with Anchovy-Parmesan Potato Croutons | 10.00 |
| Add Chicken | 3.00 |
| Add Salmon | 4.50 |
| Add Shrimp | 4.00 |
| Appetizer Size | 6.00 |



Brick Oven Thin Crust Pizza

| | 6" | 12" |
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| Wild Mushroom, Pepperoni & Sausage roasted shiitake mushrooms, spicy pepperoni, italian sausage, basil, red onion, mozzarella and oregano | 6.50 | 12.50 |
| Market Vegetable broccoli, shiitake mushrooms, sun-dried tomatoes, bell peppers, red onions and mozzarella | 6.00 | 11.00 |
| Margherita the classic - fresh tomatoes with mozzarella, fresh basil and parmesan cheese | 6.25 | 12.00 |
| Pepperoni a combination of spicy pepperoni with mozzarella and oregano | 6.50 | 12.50 |
| Pancetta & Arugula italian cured bacon, marinated tomato, garlic, oregano, fresh lemon and baby arugula | 6.50 | 12.50 |
| Three-Cheese Pizza mozzarella, basil, parmesan cheese and asiago | 6.00 | 10.00 |

Burgers & Sandwiches

served with choice of garlic fries or vegetable slaw

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| The Classic Burger ½ lb. freshly ground prime chuck beef with sliced tomato, lettuce and sweet onion served on a toasted brioche bun. choice of aged cheddar or swiss cheese | 12.50 |
| Portobello Burger balsamic onions, spinach, olives, sweet pepper, basil aioli and smoked mozzarella served on a toasted brioche bun | 10.50 |
| Grilled Turkey Burger grilled mushrooms and onions, lettuce and tomato on a whole wheat bun | 10.00 |
| Braised Short Rib Sandwich red wine-braised short ribs, pickled caramelized onions, arugula and provolone cheese on a garlic toasted brioche bun | 12.50 |
| New York Reuben corned beef, sauerkraut, swiss cheese and 1000 island dressing on marble rye bread | 12.00 |



Paninis & Flatbread

served with choice of fresh cut garlic fries or vegetable slaw

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| Italian Combo Ciabatta | 11.00 |
| smoked turkey breast, baked ham, salami, provolone cheese, pepperoni, lettuce, vine ripened tomatoes, red onions, basil aioli and freshly baked ciabatta bread | |
| Herb-Roasted Turkey Panini | 12.00 |
| house roasted turkey, bleu cheese spread, cranberry orange relish served on artisan tuscan bread | |
| Grilled Steak Flatbread | 11.00 |
| sliced beef tenderloin, caramelized onion, bleu cheese, mozzarella and cherry peppers on olive oil brushed flatbread | |
| Cajun-Spiced Pork Brioche | 10.00 |
| white cheddar cheese, chutney, arugula and mustard-aioli spread on brioche bun | |

Desserts

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| Eli's® Famous Chicago Style Cheesecake | 6.00 |
| Chocolate or Vanilla Gelato | 5.00 |
| Fresh Seasonal Berries & Sweet Cream | 6.50 |

Beverages

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| Starbucks® Coffee (regular or decaffeinated) | 2.25 |
| Freshly Brewed Tazo® Hot or Iced Tea | 2.65 |
| Pepsi® Soft Drinks | 2.50 |
| Pepsi | Sobe Life Water |
| Diet Pepsi | Lemonade |
| Sierra Mist | Lipton Raspberry Iced Tea |
| Diet Sierra Mist | |
| Mountain Dew | |

