Drafts

16oz 20oz

MILLER LITE
Milwaukee, WI | 4.2% ABV | 10 IBU

MODELO ESPECIAL
Mexico | 4.4% ABV | 18 IBU

BLUE MOON BELGIAN WHITE ALE
Golden, CO | 5.4% ABV | 9 IBU

GOOSE ISLAND GREEN LINE PALE ALE
Chicago, IL | 5.4% ABV | 30 IBU

BELL'S TWO HEARTED IPA
Kalamazoo, MI | 7% ABV | 60 IBU

SIERRA NEVADA HAZY LITTLE THING IPA
Chico, CA | 6.7% ABV | 40 IBU

STONE IPA
Escondido, CA | 6.9% ABV | 71 IBU

SAMUEL ADAMS SEASONAL
Boston, MA | Varies

Bottles & Cans

MICHELOB ULTRA 12oz
St. Louis, MO | 4.1% ABV | 10 IBU

COORS LIGHT 16oz
Golden, CO | 4.2% ABV | 10 IBU

BUD LIGHT 16oz
St. Louis, MO | 4.2% ABV | 6 IBU

BUDWEISER 16oz
St. Louis, MO | 5% ABV | 12 IBU

STELLA ARTOIS 11.2oz
Belgium | 5% ABV | 25 IBU

CORONA EXTRA 12oz
Mexico | 4.6% ABV | 19 IBU

HEINEKEN 16oz
Netherlands | 5% ABV | 23 IBU

HALF ACRE DAISY CUTTER PALE ALE 16oz
Chicago, IL | 5.2% ABV | 60 IBU

LEINENKUGEL'S SEASONAL SHANDY 12oz
Chippewa Falls, WI | Varies

REVOLUTION ANTI HERO IPA 12oz
Chicago, IL | 6.7% ABV | 65 IBU

VOODOO RANGER IMPERIAL IPA 12oz
Asheville, NC | 9% ABV | 70 IBU

TRULY WILD BERRY HARD SELTZER 12oz
Boston, MA | 5% ABV

ANGRY ORCHARD CRISP APPLE HARD CIDER 12oz
Walden, NY | 5% ABV

SUN CRUISER ICED TEA 12oz
Boston, MA | 4.5% ABV

SIERRA NEVADA TRAIL PASS HAZY NON-ALCOHOLIC IPA 12oz
Chico, CA | <0.5% ABV | 35 IBU

Wines

Sparkling & Whites

MIONETTO
Prosecco | Italy
Dry, fresh and light in body with an intense fruity bouquet with a hint of golden apples

CANYON ROAD
Pinot Grigio | California
Hints of green apple, citrus, white peach and floral blossom

GIESEN
Sauvignon Blanc | Marlborough, New Zealand
Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

MICHELE CHIARLO NIVOLE
Moscato d'Asti DOCG | Italy
Creamy, fragrant, with a pleasant fine bubble and a finish which is particularly fresh

FRANCISCAN
Chardonnay | California
Melon, mandarin orange, peach and tropical fruit, with notes of slight spicy quality

KENDALL-JACKSON VINTNER'S RESERVE
Chardonnay | Santa Maria Valley, CA
Tropical flavors of pineapple, mango and papaya, with aromas of vanilla and honey

Rosé & Reds

BIELER PÈRE & FILS AIX-EN-PROVENCE
Rosé | Provence, France
Delicate balance between floral, herbal, wild red fruit, stone fruit and acid with enticing aromatics of peach, white cherry and wild raspberry

CLINE SEVEN RANCHLANDS
Pinot Noir | Sonoma County, California
Wonderful body and deep color with the varietal signature notes of crushed raspberry, cranberry and lilacs, with subtle hints of vanilla and toasted oak

HAHN
Cabernet Sauvignon | California
Inviting aromas of dark cherry and blackberry are complemented by hints of vanilla, leather and toasted oak

THE LOOP
Cabernet Sauvignon | California
Aromas of vanilla, dark fruits, baking spices and a hint of tobacco leaf with flavors of plum, dark cherry and blueberry

SYCAMORE LANE
Merlot | California
Soft and ripe with blackberry, vanilla and baking spices

ALAMOS Malbec | Argentina
Plum, dark cherry and blackberry with hints of brown spice and vanilla

BISTRO

Breakfast

Served until 10:30am

CLASSIC AMERICAN BREAKFAST*
Choice of bacon or sausage, two eggs and sourdough toast, served with breakfast potatoes

SPINACH & FETA OMELET*
Eggs, feta, sautéed spinach, tomatoes and onions, served with breakfast potatoes

BREAKFAST BRIOCHE*
Choice of bacon or sausage, egg and cheese on toasted brioche, served with breakfast potatoes

HOUSE OMELET*
Ham, bacon, eggs and cheese, served with breakfast potatoes

LOADED WAFFLE
Belgian waffle topped with candied bacon, strawberries, blueberries, bananas and whipped cream, served with warm maple syrup

GREEK YOGURT PARFAIT
Greek yogurt, strawberries, blueberries, almonds, granola and honey

Appetizers

SWEET POTATO FRIES
Seasoned waffle fries served with chipotle ranch and cilantro

PARMESAN TRUFFLE FRIES
Parmesan and truffle salt on seasoned fries, served with rosemary aioli

BUFFALO WINGS
Crispy chicken wings, tossed in Buffalo sauce or naked, served with carrots, celery and ranch or blue cheese

ROASTED TOMATO BRUSCHETTA
Crostini topped with ricotta, roasted tomatoes, olive oil, balsamic glaze and fresh basil

Salads

GREEN GODDESS COBB
Smoked turkey, bacon, hard-boiled egg, blue cheese crumbles, avocado and tomatoes with green goddess dressing

STRAWBERRY SALAD
Feta, strawberries, walnut and pickled red onions on baby spinach & arugula with balsamic vinaigrette

CHICKEN CAESAR
Grilled chicken, Parmesan, romaine, croutons and Caesar dressing with fresh lemon

Entrées

ADD GRILLED CHICKEN

CHICKEN PARMESAN
Pan-fried breaded chicken cutlet, fresh mozzarella & Romano, tomato sauce and penne pasta

PENNE ARRABBIATA
Parmesan, marinara, crushed red pepper and fresh basil over penne pasta, served with crostini

Handhelds

Served with Chips
UPGRADE TO FRIES
PARMESAN TRUFFLE FRIES, SWEET POTATO FRIES OR SIDE SALAD

BACON CHEESEBURGER*
Premium beef patty, bacon, cheese, lettuce, tomato, and pickles on toasted brioche

BACON BLUE BURGER*
Premium beef patty, bacon, blue cheese crumbles, lettuce, tomato, red onion and A-1 steak sauce on toasted brioche

BREKKI BURGER*
Premium beef patty, bacon, fried egg, American, lettuce and sriracha ketchup on toasted brioche

BUFFALO CHICKEN SANDWICH
Crispy chicken breast tossed in buffalo sauce, crumbled blue cheese, lettuce, tomato, pickles and ranch dressing on toasted brioche

CRISPY CHICKEN WRAP
Chicken tenders, cheddar-jack, lettuce, tomato and ranch dressing wrapped in a warm flour tortilla

CHICKEN PARM SANDWICH
Breaded chicken, melted mozzarella, Romano and marinara on toasted brioche

TURKEY CLUB
Smoked turkey, bacon, cheddar, lettuce, tomato and chive mayo on toasted sourdough

PULLED PORK SANDWICH
Slow-cooked pulled pork, chopped slaw and chipotle BBQ sauce on toasted brioche

Dessert

CHOCOLATE CAKE

An 18% service charge will be added for parties of 6 or more
*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybean, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

Chicago's Favorites

Cocktails

HOUSE BLOODY MARY
Wheatley vodka, Demitri's® Classic Bloody Mary mix, salted rim, celery, olive and lime

UPGRADE YOUR MARY
MAKE IT AMORE
With infused basil and garnished with pepperoni, mozzarella and olive skewer, red pepper flake rim

BOURBON OLD FASHIONED BLOODY MARY
Elijah Craig bourbon, Demitri's® Classic Mary mix, Angostura bitters and hickory smoked black lava sea salt rim

PINEAPPLE MINT MIMOSA
Sparkling wine and pineapple juice, garnished with mint

CRANBERRY MULE
Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

LA PALOMA
Tres Agaves Organic 100% de Agave Blanco tequila, grapefruit juice and ginger syrup, topped with soda water

PRICKLY PEAR MARGARITA
Epsolón Blanco tequila, orange liqueur, prickly pear syrup and lime & cranberry juices

PORTS & PIRATES
Appleton Estate 8yr rum, Captain Morgan Original Spiced rum, triple sec, orgeat syrup and lime juice

HOT HONEY OLD FASHIONED
Traveller whiskey, hot honey syrup and barrel-aged bitters

PATRÓN ESPRESSO MARTINI
Patrón XO Cafe, Licor 43, Amaro Montenegro liqueur and coffee

Zero Proof

EARLY FLIGHT BLUES
Kiwi purée, sour mix and Red Bull Blue Edition

ORANGE BLOSSOM
Orange juice and passion fruit & mango purées, topped with Starry

PASSIONATE PUNCH
Seedlip Grove 42 passion fruit purée and cranberry & apple juices