

*"This is such a creative menu to pair with wine!
I tried to find interesting varietals to add to the fun!"
Jill Gubesch-sommelier*

FEATURED WINE FOR TODAY'S MENU

WHITE

Gitton Pere & Fils, Chantalouette,
Pouilly-Sur-Loire, France 2012 20/71

Vietti, Roero Arneis,
Santo Stefano Roero, Piemonte, Italy 2015 16/61

Domaine Du Petit Métris, Les Fougeraies
Loire Valley, France 2011 20/71

Louis Michel & Fils, 1er Cru Montmains,
Chablis, France 2014 26/91

Amity Vineyards, White Pinot Noir
Willamette Valley, Oregon 2015 16/61

Matias, Chardonnay,
Santa Lucia Highlands, California 2014 22/81

BUBBLES

Mandois, "Cuvée Origine" Brut,
Côte Des Blancs, Champagne France NV 22/81

Jacquart, Brut Rosé,
Reims, Champagne, France NV 30/91

RED

Domaine André & Mireille Tissot, Arbois DD,
Jura, France 2015 20/71

Littorai, Pinot Noir,
Sonoma Coast, California 2014 32/101

Le Ragnaie, Brunello di Montalcino,
Tuscany, Italy 2011 40/126

Famille Perrin, Les Christins, Vacqueyras,
Rhône Valley, France 2012 30/91

Ridge, Geyserville, Zinfandel Blend,
Dry Creek Valley, Sonoma, California 2007 40/126

See full wine list for more selections

"SOFT" DRINKS

Limonada / fresh squeezed limeade, sparkling water 3.50

Agua de Jamaica / ice cold, tangy tea of crimson jamaica
"flowers" 3.50

Agua del Dia / Daily changing fresh fruit "water." 3.50

Scarlet Wave / fresh limeade floating with "jamaica flower"
tea 3.50

Water / Badoit or Topo Chico sparkling, Evian still. 6

COCKTAILS

MEZCAL & TEQUILA

Negroni De La Muerte / Peloton de la Muerte mezcal, Carpano
Antica sweet vermouth, Aperol, orange oil. 12.50

Old Smokey / Sombra mezcal, three-chile syrup, orange
bitters. 12.50

Mezcal Margarita / Wahaka joven espadín mezcal, Torres
brandy, Peychaud bitters, fresh lime. 12.50

Paloma Oaxaqueña / Wahaka mezcal (infused with güero chile
& coriander), fresh grapefruit, fresh-made limonada, honey,
homemade grapefruit bitters. 12.50

Oaxacan Gold / Wahaka joven espadín mezcal, wood-grilled
pineapple, Mexican vanilla, fresh lime. 12.50

Monte Romero / Black pepper-infused Montelobos mezcal,
Crème de Cassis, rosemary syrup, lime. 12.50

Rise and Shine / Cardamom-infused Casa Noble blanco tequila,
fresh orange, Mexican vanilla, egg white, yellow Chartreuse,
guajillo. 13

LOCAL SPIRITS

Lakeshore Drive / North Shore gin, cucumber pureé, basil,
lime. 13

Tocayo Punch / Tocayo beer, Casa Noble blanco tequila,
passionfruit, apricot, jamaica, Campari. 12.50

Manhattan / Templeton Rye, Carpano Antica sweet vermouth,
Fee Bros Old Fashioned bitters. 13

OUR CLASSICS

Splurge Margarita / Don Julio 1942, Grand Marnier 100, fresh
lime, agave syrup. 30

Topolo Margarita / Hornitos reposado, Torres orange liqueur,
housemade limonada, shaken tableside. 12

Want to use your favorite tequila? Shot price plus 3

Champagne Margarita / Hornitos reposado, Torres orange,
fresh lime, sparked with Moët & Chandon champagne. 14

Blue Agave Margarita / El Tesoro blanco tequila, Cointreau,
fresh lime juice, shaken tableside. 12

Want to use your favorite tequila? Shot price plus 3

Xoco Margarita / Milagro blanco tequila, Combier, fresh lime &
cucumber, homemade lime bitters. 11

Jamaica Sangria / '10 Castaño Monastrell 100% Vino Tinto
(Yecla, Spain), jamaica tea, Cointreau, Torres brandy, fresh lime,
cinnamon agave nectar, splash of soda. 12

BEER

DRAFT

Moody Tongue / (7.0 ABV) Choc. Churro Porter (IL) 7

Perennial / (6.0 ABV) Saison de Lis (IL) 7

Metropolitan / (5.6 ABV) Magnetron Black Lager (IL) 6.5

Tocayo / (5.5 ABV) Tocayo White Hominy Sessionable Wit (IL) 6.5

Negra Modelo / (5.4 ABV) Vienna-style lager 6.5

Two Brothers / (6.3 ABV) Wobble IPA (IL) 7

BOTTLE

Two Brothers / Sidekick (IL) 6

Two Brothers / Dog Days Dortmund (IL) 6

Ale Syndicate / Municipal IPA (IL) 6

Dark Horse / Boffo Brown (MI) 6.5

Great Lakes / Edmund Fitzgerald (OH) 6

Krombacher / Non-alcoholic 4.25

MEXICAN

Modelo Especial, Bohemia, Pacifico, Dos XX Lager,
Tecate, Victoria, Corona Light 6