

HAND-CRAFTED COCKTAILS

WE LOVE MEZCAL

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

Truth or Consequences / Mezcal Pelotón de la Muerte, tamarind, Ancho Reyes liqueur, Fernet Branca, ginger, fresh lime, sal de gusano. 12.50

CLASSICS ARE ALWAYS GOOD

Splurge Margarita / Riazul añejo tequila (aged in Cognac barrels), Grand Marnier, Cognac-infused Pineau des Charantes, fresh lime, gold leaf. 35

Topolo Margarita / Herradura añejo tequila, Torres orange liqueur, housemade limonada, shaken at table. 12

Substitute your choice of tequila. Shot price plus 3

Champagne Margarita / Herradura añejo tequila, Torres orange liqueur, fresh lime, sparked with Piper-Heidsieck Brut champagne. 14

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

Substitute your choice of tequila. Shot price plus 3

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

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

SEASONAL: SUMMER IN THE CITY

Blackberry Basil Margarita / Corazón blanco tequila, blackberry, basil, Lustau Pedro Ximénez sherry, fresh lime, basil salt. 12.50

The Moon and the Stars / Nichols Farm watermelon, Pueblo Viejo blanco tequila, green Chartreuse, honey, fresh lime, cilantro salt. 12.50

The Shape of Things to Come / Ochocientos sotol blanco, yellow Chartreuse, Carpano Bianco vermouth, allspice, Fee Brother's Old Fashioned bitters. 12.50

Move Correct / Pacifico beer, Pueblo Viejo blanco tequila, chamomile, Velvet Falernum, fresh lime. 12.50

Tequila Old Fashioned / Casa San Matias Gran Reserva extra añejo tequila, piloncillo syrup, Bitter Truth mole bitters, orange oil. 12.50

LOCAL SPIRITS MAKE US PROUD

Homemade Gin & Tonic / North Shore gin #6 (IL), housemade tonic (cinchona bark, black tea, fresh thyme), fresh lime. 13

Rum & Ginger / Tailwinds "Taildragger" amber rum (IL), Koval ginger liqueur, fresh lime, ginger syrup. 13

Manhattan / Templeton Rye whiskey (IA), Punt E Mes sweet vermouth, Fee Bros Old Fashioned Bitters, orange peel. 13

BEER & SOFT DRINKS

DRAFT REFRESHES

Moody Tongue / Lemon Saison (IL) a classic saison brewed with Meyer lemon from Rare Tea Cellars. 6.5

Off Color / Troublesome (IL) coriander & salt add complexity to this local wheat beer. 6.50

Metropolitan / Dynamo (IL) this crisp, clean, subtly-malty, copper lager is refreshing and balanced. 6.50

Founders / All Day IPA (MI) sessionable IPA with light citrus notes, balanced hops and a clean finish. 6.50

Perennial-Cruz Blanca / La Guardia (MO) Created in collaboration with Perennial, La Guardia is a bière de garde style beer brewed with hominy, epazote, lime peel, and coriander. It will be the first beer made at Chef Rick's forthcoming Randolph St. brewery. 7

Negra Modelo / Vienna-style lager, medium amber body with sweet & delicate flavors. The aroma is sweet with hints of apple. 6.50

MEXICAN FAVORITES

- **Modelo Especial** / very light, thirst-quenching. 6
- **Bohemia** / crisp, slightly hoppy refreshing beer. 6
- **Pacifico** / medium-bodied, easy drinking lager. 6
- **Dos XX Amber** / nutty, toasty amber beer. 6
- **Dos XX Lager** / clean lager with mild hops. 6
- **Tecate** / light, tangy beer. 6
- **Victoria** / malty, refreshing amber lager. 6
- **Corona Light** / bright lager, on the lighter side. 6

LOCAL CRAFT EXPLOSION

Central Waters / Glacial Trail IPA (WI) / deeply piney, sturdy malt backbone. 6.50

Two Brothers / Sidekick (IL) / a hoppy and sessionable pale with notes of grapefruit. 6

Dark Horse / Boffo Brown (MI) / lighter bodied brown ale with nutty hints of cocoa. 6.50

Great Lakes / Edmund Fitzgerald (OH) / well balanced porter with chocolate, smoke and dark roasted malts. 6

Northwoods / Walter's Premium Pilsner (WI) / this throwback pils harkens back to the days of crisp, refreshing, easy drinking beers. 6

Clausthaler / Non Alcoholic (Germany) / 4.25

DON'T FORGET SOFT DRINKS

Limonada / Sparkling fresh-squeezed limeade. 3.50

Agua de Jamaica / Tangy Jamaica "flower" tea. 3.50

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

Scarlet Wave / Fresh limeade floating with "jamaica flower" tea. Peychaud bitters (on the rocks or shaken at the table). 3.50

Water / Badoit or Topo Chico sparkling, Evian still (750 ml). 6