

sparkling

	glass	bottle
Prosecco Santome, Veneto, Italy	13	• 52
Sparkling Rosé of Cava Raventos i Blanc “De Nit’ Spain	17	• 68
Chardonnay/Pinot Noir Malat “Brut Nature” Austria	85	
Champagne Pierre Moncuit France	120	
Champagne Bereche “Brut Reserve VV” France ‘nv	165	
Champagne Rosé Vilmart “Cuvee Rubis” 1er cru France	215	

rosé

Rosé of Nebbiolo Sperino Piedmont, Italy	15	• 60
Rosé of Grenache/Mouvedre Domaine du Bagnol Cassis, France	80	

orange

Grenache Blanc/Vermentino Milan“Luna&Gaia” Provence, France ..	70	
Kisi Tchotiashville Kaketi, Georgia	60	

white

Xarello Autocton Cellar Penedes, Spain	13	• 52
Verdicchio Collestefano Metalica, Italy	14	• 56
Sauvignon Blanc Francois le Saint Sancerre, France	21	• 84
Chardonnay Charles Pere&Fils Cotes du Beaune, France	72	
Riesling Falkenstein “Euchariusberg” Mosel, Germany	75	
Albarino Laga de Pintos Rías Baixas, Spain	76	
Chardonnay Brocard “La Boissonneuse” Chablis, France	90	
Sauvignon Blanc/Garganega Quinterelli “Ca del Merlo” Veneto	135	

red

Gamay Noir Clos De La Roilette Fleurie, France	16	• 64
Nebbiolo GD Vajra Piedmont, Italy	16	• 64
Sangiovese Cosimo Marino Chianti Classico, italy	15	• 60
Grenache/Syrah Les Clef du Caladas Chateauneuf-du-Pape, France ..	80	
Tempranillo/Garnacha Pingus “psi” Ribera del Duero, Spain	89	
Nebbiolo Albino Rocca “Ronchi” Barbaresco, Italy	120	
Sangiovese Cerbaia Brunello di Montalcino, Italy	145	
Gabernet/Merlot Chateau Arnauld Bordeaux, France ‘15.....	120	

bar avec cocktails

livin la vinho verde

cucumber, mint, ch vodka, ameal vinho verde,
basil, lemon • **16**

gigantesco g&t

3 floyds oude boatface london dry gin, lime cordial,
apologue saffron, mediterranean tonic, orange bitters • **16**

daiquiri de piña asada fría

big shoulders coconut cold brew, plantation pineapple rum,
pineapple infused banhez, zucca, demerara, lime **16**

Shuggie’s Strawberry Letter no. 2

st. george chili vodka, giffard rhubarb liquor
wood oven roasted strawberries,thyme, balsamic, lime.... • **16**

ibisco d’amorita

hibiscus infused tequila, mallorca melón,
urfa pepper, lime..... • **16**

side to side

banhez mezcal, aperol, grapefruit jarritos,
habanero shrub, lime..... • **16**

lust for life

jin jiji darjeeling gin, grapefruit vanilla cordial, lime..... • **16**

i want to be sedated

old forester bourbon, house date dram,
walnut bitters, clove • **16**
**contains nuts*

golden oldie

sazerac rye avec single barrel select, golden spice tincture, house
bitters, satsuma demerera, clove • **20**

beer

Super Bock “Original”, pale lager • **8**
Leç do Balio, Portugal, 12oz bottle

Isastegi “Sagardo Naturala”, natural cider • **12**
Basque, España, 12oz bottle

Maset ‘Cerveza de Abadin’, blonde ale • **12**
Barcelona, España, 12oz bottle

Hopewell Brewing Co. “First” pils..... • **10**
Chicago, Illinois, 16oz can

Half Acre “Daisy Cutter” pale ale..... • **9**
Chicago, Illinois, 16oz can

Maplewood “Son of Juice” india pale ale..... • **10**
Chicago, Illinois, 16oz can

non-alcoholic

Phony Negroni • **10**

Hibiscus Fizz • **8**

Rosemary Limonata • **8**

Lust For Life Lite • **8**

please inform your server of any allergies or dietary restrictions you may have
as items on the menu contain ingredients that are not listed

bites

pita chips with labneh and tomato **8**

house marinated **olives** **9**

crispy **black eyed peas** with zaatar **6**

fried marcona **almonds** with lavender **6**

shareables

chorizo stuffed **medjool dates** with bacon and piquillo tomato sauce **20**

publican quality **bread board** with seasonal dips and spreads **18**

chickpea **hummus** with toasted pine nuts, urfa chili and tahini served with
seasonal crudite and seeded crackers **26**

baby **romaine hearts** with marinated cherry tomato, crispy black lentils,
aleppo chili and caesar dressing **20**

gem lettuce with roasted shallot vinaigrette, summer fruit and ubriacone
cheese **18**

*grilled **market fish** with roasted garlic aioli, preserved banana pepper
and coriander **22**

*yellowfin tuna **tostada** with almond harissa, avocado and cilantro **24**

smoked salmon **tartine** with avocado hummus, pine nuts and tahini **22**

shawarma **fried chicken** thighs with fermented chili sauce and garlic toum
32

*slagel farms **lamb burger** with berbere spice tomato jam, sesame yogurt
and cucumber **18**

falafel seasoned **french fries** with harissa aioli **8**

dessert

nutterbutters **2.50** each

chocolate pretzel tahini **ice cream sandwich** **4** each

macrons

(**3** each or all 3 for **7**)

hazelnut tangerine

bourbon peach

strawberry lime mallow

consumption of raw or undercooked foods such as seafood and shellfish may
increase your risk of food borne illness* * *

*these items are served undercooked, cooked to order, or contain raw or
undercooked ingredients