

COCKTAILS 12

ICONS...WITH A COUPLE OF TWISTS

OLD FASHIONED

LOUISVILLE, KENTUCKY 1881, PENDENNIS CLUB

INFUSED: toasted pecan infused basil hayden's, smoked sorghum/demerara syrup, angostura, regan's orange

FOUR CORNERS: basil hayden's, demerara syrup, angostura

TEQUILA: avión añejo, agave syrup, angostura

MANHATTAN

LEGEND HAS IT... NEW YORK CITY, NY 1874, MANHATTAN CLUB

rittenhouse rye, domaine de canton ginger liqueur, angostura

VIEUX CARRÉ

NEW ORLEANS, LOUISIANA 1938, MONTELEONE HOTEL

woodford reserve rye, pierre ferrand 1840 cognac, lustau vermouh, benedictine, angostura, peychaud's

UPDATED CROWD PLEASERS

CINNA MULE

apple cinnamon infused jameson, apple cider, ginger beer

ARNOLD PALMER

absolut, lemonade, peach rooibos peach tea, cardamom

BRAMBLE

el jimador tequila, creme de almond, lime, creme de cassis

SIDEBAR ORIGINALS

PEAR ELDERFLOWER COLLINS

grey goose la poire, st. germain, lemon, simple syrup, domaine de canton ginger liqueur, sparkling water

SICILIAN COLA

knob creek rye, averna amaro, pomegranate grenadine, lemon, scrappy's bitters, sparkling water

FIFTH GEAR

jameson caskmates, avión espresso, bourbon cream, la colombe coffee, simple syrup

DAILY HAPPY HOUR FEATURES

MONDAY • MUSSELS & FRITES.....10

TUESDAY • STEAK FRITES10

WEDNESDAY • SAKI POACHED CLAMS.....10

THURSDAY • JAPANESE FRIED CHICKEN.....10

FRIDAY • CHARBROILED OYSTERS.....1/ea

FOOD

STEAK SLIDERS (3)15
hanger steak, arugula, horseradish aioli, pretzel bun

FRENCH DRUMETTES (6).....12
buffalo or habanero bbq. ranch or blue cheese

BLUE CHEESE BACON WRAPPED DATES (8).....9
blood orange & chili balsamic glaze

BBQ CHICKEN QUESADILLA.....11
habanero bbq, chihuahua cheese, black beans, corn

SPINACH & ARTICHOKE TOAST.....9
havarti, shaved garlic, water chestnut

TRUFFLE-HONEY & RICOTTA TOAST.....9
macerated golden raisins, toasted almonds, fine herbs, pomegranate seeds, crostini

HUMMUS BOARD.....11
fennel, red onion, tomato, parsley, lemon, sumac, carrots, celery, house pita

PROSCIUTTO BOARD.....16
candied pecans, parmesan, macerated apricots, fine herbs, crostini

SMOKED SALMON BOARD.....14
capers, cucumbers, pickled red onions, chive, fine herbs, lemon, whipped cream cheese, texas toast

TRUFFLE MAC & CAJUN GULF SHRIMP.....14
white truffle oil, black truffle, aged cheddar, parmesan

FRIED CALAMARI.....12
traditionally breaded, lemon-caper aioli, marinara

SEARED TUNA.....11
togarashi spiced, spicy ale mustard, cilantro, red radish, pickled carrot-daikon slaw

4C SMASH BURGER.....12
american cheese, lettuce, onion, dijonnaise, pickle, brioche bun

FARMER'S SALAD.....12
mixed greens, crispy spiced garbanzos, feta, radish, mighty vine cherry tomato, crispy bacon, hard boiled egg, baby rainbow carrots, grilled chicken, sherry vinaigrette

SIDEBAR

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