



**CHICAGO
RESTAURANT
WEEK 2019**

JANUARY 25 - FEBRUARY 12

LUNCH 24

WEEKDAYS • 11:30 - 3PM

Excludes Tax & Gratuity

1ST COURSE

choice of

DAILY SOUP

SOUTHWESTERN SALAD

grilled chicken, crisp romaine, napa cabbage, avocado, corn, black beans, monterey jack, aged cheddar, chihuahua, pico de gallo, tortilla strips, chipotle lime dressing

MULTIPLE CHOICE MAC N' CHEESE

choice of ingredients • pick 2

a) house smoked bacon

b) smoked pulled chicken

c) chorizo

d) pulled pork

e) burnt end brisket

f) caramelized onion

g) chicken sausage

h) wild mushroom

i) roasted jalapeño

j) truffle oil

k) buffalo

2ND COURSE

choice of

GRILLED CHEESE

sharp american, brioche

FRIED CHICKEN SANDWICH

american cheese, tomato, shredded lettuce, house sauce, brioche bun

THE BURGER

american cheese, lettuce, tomato, onion, pickle, garlic mayo, hawaiian sesame bun

BAJA FISH TACOS

crispy mahi-mahi, citrus slaw, pineapple, habanero crema, guacamole

3RD COURSE

COOKIES & CREAM

warm salted pretzel chocolate chip cookie, vanilla ice cream

HOME OF THE CAKE SHAKE

15

CHOCOLATE PORTER

boulder shake porter, chocolate ice cream, chocolate cake

VANILLA STOUT

jp casper white stout, vanilla ice cream, confetti buttercream cake

SEASONAL

ask your server today!



CHICAGO RESTAURANT WEEK 2019

JANUARY 25 - FEBRUARY 12

DINNER 36

Excludes Tax & Gratuity

1ST COURSE

choice of

DUCK CONFIT POUTINE

hand cut fries, gruyere, white cheddar, housemade duck gravy

PULLED CHICKEN

mixed greens, apple, walnuts, dates, avocado,
fennel, cornbread croutons, goat cheese,
honey-cilantro vinaigrette

MULTIPLE CHOICE MAC N' CHEESE

choice of ingredients • pick 2

a) house smoked bacon

b) smoked pulled chicken

c) chorizo

d) pulled pork

e) burnt end brisket

f) caramelized onion

g) chicken sausage

h) wild mushroom

i) roasted jalapeño

j) truffle oil

k) buffalo

2ND COURSE

choice of

FRIED CHICKEN SANDWICH

american cheese, tomato, shredded lettuce,
house sauce, brioche bun

WAGYU BRISKET DIP

swiss cheese, grilled onion, stout jus', butter roll

CRISPY MISO GLAZED SALMON

sauteed spinach, sticky rice, potato crisp, ginger-soy

BURRATA FLATBREAD

roasted tomato-garlic, lemon, basil, arugula

3RD COURSE

COOKIES & CREAM

warm salted pretzel chocolate chip cookie, vanilla ice cream

HOME OF THE CAKE SHAKE

15

CHOCOLATE PORTER

boulder shake porter, chocolate ice cream, chocolate cake

VANILLA STOUT

jp casper white stout, vanilla ice cream, confetti buttercream cake

SEASONAL

ask your server today!



**CHICAGO
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WEEK 2019**

JANUARY 25 - FEBRUARY 12

BRUNCH 24

Excludes Tax & Gratuity

SATURDAY & SUNDAY

10AM - 3PM

1ST COURSE

choice of

AVOCADO TOAST

poached eggs, pico de gallo, cilantro,
queso fresco, lime, multigrain toast

3 LAYER PANCAKES

confetti or chocolate hazelnut

FRENCH TOAST STICKS

crème anglaise, nutella, strawberry sauce

2ND COURSE

choice of

CRAB CAKE BENEDICT

jumbo lump crab cakes, garlic spinach,
poached eggs, hollandaise

CHILAQUILES

tortilla chips, scrambled eggs,
queso fresco, sour cream, salsa rustica

HOUSE OMELETTE OR SKILLET

two eggs, breakfast potatoes, choice of toast
choice of 3

turkey sausage • pork sausage • maple bacon • cheddar cheese
feta cheese • goat cheese • sweet peppers • caramelized onions
tomato • wild mushrooms • roasted jalapeños • spinach

BRUNCH COCKTAILS

BLOODY MARY 11

add loaded up skewer • 4

fresh mozzarella, smoked chicken wing, thick cut traditional bacon,
bourbon glazed shrimp, pepper jack cheese, pickle, asparagus

add coronita • 4

BLOOD ORANGE MIMOSA 9

BELLINI 9

HANGOVER HELPER

iced coffee, rumchata, absolut vanilla, chai

10

all brunch selections include a coffee or soft drink