



LOBBY

available 4 p.m. – 9 p.m.

shared —

CHEESE AND CHARCUTERIE

cured meats / local cheese / house pickles / whole grain mustard / toasted flatbread

— 23

HUMMUS

sundried tomato / fresh vegetables / house pickles / pita

— 14

MARGHERITA FLATBREAD

heirloom cherry tomato / fresh mozzarella / basil

— 14

PEPPERONI FLATBREAD

pepperoni / fresh mozzarella / garlic / herbs

— 16

OLIVES

rosemary / citrus / asiago flatbread

— 11

SEASONED PORK RINDS

smoky bbq

— 10

KETTLE CHIPS

sour cream and onion / giardiniera aioli

— 10

greens —

ARUGULA SALAD

*cucumber / tomato / pickled red onion / dried cranberry / parmesan / balsamic vinaigrette
add grilled chicken breast — 5*

— 13

CAESAR SALAD

*pumpkin seed crouton / parmesan / lemon caesar dressing
add grilled chicken breast — 5*

— 13

sandwiches —

POTTERS BURGER

bacon jam / aged white cheddar / secret sauce / fries

— 20

GRILLED CHICKEN

herb marinated / fresh mozzarella / arugula / roasted tomato aioli / fries

— 19



LIBATIONS

available 4 p.m. – 11 p.m.

draught beer —

	— REG	LG
DOMESTIC		
<i>bud light</i> light lager 4.2%	6.00	9.50
<i>blue moon</i> belgian white 5.4%	6.50	10.00
IMPORT		
<i>stella artois</i> euro pale lager 5.2%	7.75	12.00
<i>modelo especial</i> pilsner style lager 4.4%	7.25	11.00
CRAFT		
<i>palmer house pilsner</i> pilsner 5%	7.75	12.00
<i>goose island next coast</i> ipa 7%	8.00	12.50
<i>half acre daisy cutter</i> pale ale 5.2%	7.75	12.00
<i>moody tongue</i> lychee ipa 5.9%	8.00	12.50
<i>revolution anti-hero</i> ipa 6.7%	7.75	12.00
<i>sam adams</i> rotating seasonal	7.75	12.00

local beers —

<i>finch song bird</i> pilsner 5.3%	7.50
<i>lagunitas a little sumpin'</i> ipa 7.5%	8.50
<i>moody tongue chocolate churro</i> porter 7%	10.00
<i>off color apex predator</i> farmhouse ale 6.5%	9.00
<i>revolution seasonal</i> seasonal offering	8.00
<i>temperance birdsong</i> saison 6.3%	7.75
<i>three floyds yum yum</i> pale ale 5.5%	9.00
<i>two brothers domaine dupage</i> french amber 5.9%	8.00
<i>half acre bodem</i> india pale ale 4.7% 16oz	10.00
<i>sketchbook insufficient clearance</i> hazy ipa 5% 16oz	10.00
<i>spiteful working for the weekend</i> double ipa 7.9% 16oz	10.00
<i>tighthead chilly water</i> american wheat pale ale 4.8% 16oz	10.00
<i>burnt city two headed boy</i> pilsner 5% 16oz	10.00
<i>goose island next coast</i> ipa 7% 16oz	10.00

cider + local —

<i>angry orchard</i> rose cider 5.5%	8.00
<i>el chavo</i> mango & habanero 6.5%	8.00
<i>virtue cider michigan cherry</i> cherry apple 5%	8.00
<i>right bee cider</i> semi-dry 6%	8.00

mainstays —

<i>amstel light</i> light lager 3.5%	7.50
<i>beck's</i> non-alcoholic pilsner	6.00
<i>bud light</i> lager 4.2%	6.00
<i>budweiser</i> lager 5%	6.00
<i>coors light</i> light lager 4.2%	6.00
<i>corona extra</i> lager 4.6%	7.50
<i>guinness draught</i> dry stout 4.2%	7.50
<i>heineken</i> pale lager 5%	7.50
<i>michelob ultra</i> light lager 4.2%	6.00
<i>miller lite</i> light lager 4.2%	6.00
<i>modelo negra</i> dark lager 5.4%	7.50
<i>peroni</i> pale lager 5.1%	7.50

local breweries —

finch, chicago
goose island, chicago
half acre, chicago
lagunitas, chicago
moody tongue, chicago
off color, chicago
revolution, chicago
right bee cider, chicago
sketchbook, evanston
spiteful, chicago
temperance, evanston
three floyds, munster, in
tighthead, mundelein
two brothers, warrenville

seltzer —

<i>high noon seasonal</i> vodka soda 4.5%	9.00
<i>ketel one peach orange</i> vodka spritz 3.6%	14.00
<i>truly seasonal</i> hard seltzer 5%	7.00
<i>white claw seasonal</i> hard seltzer 5%	7.00
<i>house wine rose</i> rose bubbles 12.5%	22.00



by the glass —

SPARKLING	— GLS BTL
<i>riondo prosecco spumante, italy</i>	12 55
<i>cleto chiarli, brut de noir rose, italy</i>	12 55
<i>chandon, brut, ca</i>	15 69
<i>moet & chandon “imperial”, champagne, fr</i>	187ml, 30

WHITE	— GLS 1.5 GLS BTL
<i>château ste. michelle riesling</i>	11 15 42
<i>castello banfi san angelo, pinot grigio</i>	12 16 46
<i>matanzas creek, sauvignon blanc</i>	12 16 46
<i>kim crawford, sauvignon blanc</i>	13 17 50
<i>smoketree, chardonnay</i>	14 18 54
<i>decoy by duckhorn chardonnay</i>	12 16 46
<i>whispering angel, rose</i>	13 17 50

RED	— GLS 1.5 GLS BTL
<i>columbia crest h3, cabernet</i>	12 16 46
<i>bodega norton, malbec</i>	11 15 42
<i>ponzi vineyards “tavola”, pinot noir</i>	16 20 62
<i>daou, cabernet sauvignon</i>	16 20 62
<i>seven falls, merlot</i>	11 15 42
<i>orin swift abstract, grenache, petite sirah, syrah, ca</i>	19 25 72
<i>the prisoner, zinfandel, cabernet, petite sirah, syrah, charbono, ca</i>	21 27 79

local spirits —

blaum brothers | gin, barrel aged gin
ch distillery | vodka, london dry gin
few spirits | breakfast gin, rye whiskey
koval distillery | dry gin, white whiskey
north shore distillery | vodka, mighty gin, rum
stumpy's | peach vodka, lemon drop flavored whiskey,
old monroe single barrel bourbon
whiskey acres | bourbon, rye
rhine hall | apple brandy

our trademarks —

palmer house private select bourbon | woodford reserve | versailles, kentucky
palmer house private select single barrel bourbon | knob creek | clermont, kentucky
palmer house private select rye whiskey | few spirits | evanston, illinois
palmer house double barrel reposado tequila | herradura | amatitán, jalisco, mexico
palmer house anejo tequila | patron | atotonilco, jalisco, mexico

cocktails —

PINEAPPLE MARTINI

pineapple infused ciróc vodka

HARVEST MARTINI

belvedere vodka, simple syrup, POM, pear nectar, lemon, sage

LEMONGRASS CUCUMBER MULE

lemongrass infused tito's vodka, cucumber, lime sour, ginger beer

GINGER COLLINES

new amsterdam gin, ginger syrup, fresh lime, club soda

CHERRY MINT CREEK

knob creek, mint syrup, luxardo cherries, lime, ginger ale, mint

CONCRETE JUNGLE

captain morgan spiced rum or zacapa rum, campari, pineapple, lime, demerara syrup

OLD PASSIONED

few bourbon, passionfruit puree, orange bitters, fresh orange
**created by bartender roushaunda williams

PEACH SOUTHSIDE

stumpy's unbroken peach vodka, aviation gin, limoncello, lemon, peach syrup, mint

CUCUMBER CILANTRO MARGARITA

palmer house select tequila, Cointreau, lemon, simple syrup, cucumber, cilantro

KENTUCKY BELLE

bulleit rye, honey syrup, passionfruit puree, fresh lemon, chandon brut, mint

GOLD COAST

ketel one botanical peach and orange blossom, prosecco, lemon, mint syrup

palmer house brownie old fashioned —

palmer house few rye, nocello, crème de cacao, chocolate walnut bitters, brandied cherry and a mini brownie

temperance cocktails —

TUSCAN SUN

strawberry puree, basil, fresh lime, simple syrup, cranberry juice

LEMON & GINGER COOLER

cranberry juice, orange juice, ginger puree, lemon, ginger beer, mint

BASIL LEMONADE

fresh lemon juice, simple syrup, basil, club soda