

share -

CHEESE AND CHARCUTERIE	26
<i>assorted local meats & cheeses / fig jam / shishito toasted onion naan</i>	
HUMMUS	15
<i>roasted vegetables / olives / naan</i>	
MARGHERITA FLATBREAD	15
<i>heirloom tomato / buffalo mozzarella / basil washed garlic</i>	
BBQ CHICKEN FLATBREAD	16
<i>roasted chicken / pickled onion / arugula habanero bbq drizzle</i>	
OLIVES	12
<i>mixed olives / rosemary / orange peel / naan</i>	
PORK RIBS	16
<i>dry rub / potato salad / brined tomato togarashi pickles</i>	
BIRRIA WINGS	15
<i>house spice / consommé / cilantro / lime</i>	
KETTLE CHIPS	12
<i>french onion dip</i>	
FRIES	12
<i>parmesan / garlic / truffle aioli</i>	

greens -

CAESAR	14
<i>romaine / sour dough crouton / parmesan / lemon caesar</i>	
MIXED GREENS	15
<i>quinoa / feta / pickled tomato / onion olive / radish / green goddess dressing</i>	
<i>add to any salad: roasted chicken breast 6 or salmon 8</i>	

*We are proud supporters of local family farmers, markets,
and sustainable suppliers.*

*Consumer advisory: consuming raw or undercooked meats
may increase your risk of food-borne illness*

main -

RIGATONI	19
<i>brussels sprouts / corn / oven-dried tomato / white cheddar / herb oil add roasted chicken 6</i>	
BOLOGNESE	24
<i>beef & lamb ragout / whipped ricotta / herbs</i>	
ROASTED SALMON	29
<i>farro tabbouleh salad / celery root puree crispy onions / citrus vinaigrette</i>	
SHRIMP & LOBSTER ROLL	24
<i>griddled new england roll / old bay mayo / lemon / fries</i>	
ROASTED CHICKEN BREAST	22
<i>shallot / shimeji mushroom / rapini natural jus</i>	
STEAK SANDWICH	21
<i>roasted onion / blistered peppers / garlic fries</i>	
LOCKWOOD BURGER	21
<i>bacon jam / aged white cheddar / secret sauce / fries</i>	
CHICKEN BREAST SANDWICH	19
<i>herb marinated / fresh mozzarella / arugula / roasted tomato aioli / fries</i>	

dessert -

BERTHA BROWNIE	12
<i>chocolate pearls / strawberry coulis / fresh berries</i>	
LEMON CHEESECAKE	12
<i>caramel brittle / pistachio mousse</i>	
DESSERT SAMPLER	15
<i>chef's selection / 8 pieces</i>	

Available 4–10 p.m. nightly

Split plate charge \$8

*Please notify your server of any dietary restrictions
before placing your order*

our specialties —

palmer house bloody mary 16

*horseradish, worcestershire, A-1, tabasco,
black pepper, lemon, guinness floater,
custom garnish, hot pepper infused vodka*

palmer house 1871 whisky Sazerac 16

*bulleit rye, montenegro amaro, absinthe,
demerara syrup, lemon peel*

palmer house brownie old fashioned 16

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

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, old monroe
single barrel bourbon*

whiskey acres | *bourbon, rye*

rhine hall | *apple brandy*

cocktails — 16

harvest martini

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

lemongrass cucumber mule

*lemongrass infused wheatly vodka, cucumber,
lime sour, ginger beer*

“The Duchess”

*aviation gin, sweet vermouth, pimmis, cinnamon
syrup, orange bitters. Oh So Bridgerton!*

cherry mint creek

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

“The Armstrong”

*captain morgan, cinnamon demerara syrup,
tiki bitters, orange bitters*

old passionate

*few bourbon, passionfruit puree, orange bitters,
fresh orange*

created by bartender — roushaunda williams

“The Kitt”

ketel one oranje, mr. black liqueur, all spice liqueur

cucumber cilantro margarita

*palmer house anejo patron tequila, cointreau,
lemon, simple syrup, cucumber, cilantro*

kentucky belle

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

“The Garland”

*palmer house anejo patron tequila, amaro nonino,
lime juice, cinnamon syrup, Q grapefruit soda*

temperance cocktails — 9

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

by the glass —

sparkling	glass	bottle
moët & chandon <i>imperial</i> <i>champagne</i> <i>france</i>		30
riondo prosecco <i>prosecco</i> <i>italy</i>	14	56
chandon <i>brut</i> <i>california</i>	18	72
veuve cliquite <i>champagne</i> <i>yellow label</i> <i>france</i>	32	175
veuve cliquite champagne <i>nv rose</i> <i>france</i>		250

white	1 ½		
	glass	glass	bottle
château ste. michelle <i>riesling</i> <i>washington</i>	12	16	42
terlato family <i>pinot grigio</i> <i>italy</i>	15	20	60
matanzas creek <i>sauvignon blanc</i> <i>california</i>	12	16	42
wairau river <i>sauvignon blanc</i> <i>newzealand</i>	14	18	52
decoy by duckhorn <i>chardonnay</i> <i>california</i>	12	16	46
sonoma-cutrer <i>chardonnay</i> <i>california</i>	14	18	48
whispering angel <i>rose</i> <i>france</i>	18	25	75

red	1 ½		
	glass	glass	bottle
columbia crest H3 <i>cabernet</i> <i>washington</i>	14	18	52
bodega norton <i>malbec</i> <i>argentina</i>	12	16	42
ponzi vineyards <i>tavola</i> <i>pinot noir</i> <i>italy</i>	16	22	64
daou <i>cabernet sauvignon</i> <i>california</i>	18	25	75
seven falls <i>merlot</i> <i>washington</i>	12	16	46
orin swift abstract <i>california</i> <i>grenache, petite, sirah, syrah</i>	18	25	75
the prisoner <i>california</i> <i>zinfandel, cabernet, petite sirah, syrah, charbono</i>	25	30	120

local breweries —

around the bend, chicago
burnt city, chicago
finch, chicago
goose island, chicago
half acre, chicago
moody tongue, chicago
off color, chicago
revolution, chicago
right bee cider, chicago

draughts-

domestic

bud light | *light lager* | 4.2% 10
blue moon | *belgian white* | 5.4% 11

import

modelo especial 12
pilsner style lager | 4.4%
stella artois | *euro pale lager* | 5.2% 12

craft

goose island | *ipa* | 7.5% 12
half acre *daisy cutter* 13
pale ale | 5.2%
moody tongue 12
chocolate churro | *porter* | 7.0%
palmer house pilsner | *pilsner* | 5% 13
revolution *anti-hero* | *ipa* | 6.7% 12
sierra nevada *hazy little thing* 13
ipa | 6.7%

local beers —

burnt city <i>two headed boy</i> <i>pilsner</i> 5% 16oz	12
goose island <i>slice house haze</i> <i>hazy ipa</i> 6.7% 16oz	10
half acre <i>bodem</i> <i>india pale ale</i> 6.7% 16 oz	12
moody tongue <i>lemon saison</i> <i>saison</i> 6.3%	12
party pillow <i>wheat beer</i> 5.3% 16oz	11
revolution <i>seasonal</i> <i>seasonal offering</i> 12oz	9
sketchbook <i>insufficient clearance</i> <i>hazy ipa</i> 5% 16oz	10
spiteful <i>working for the weekend</i> <i>double ipa</i> 7.9% 16oz	12
two brothers <i>domaine dupage</i> <i>french amber</i> 5.9%	9

mainstays —

amstel light <i>light lager</i> 3.5%	8
beck's <i>non-alcoholic pilsner</i>	7
bud light <i>lager</i> 4.2%	6
budweiser <i>lager</i> 5%	6
coors light <i>light lager</i> 4.2%	6
corona extra <i>lager</i> 4.6%	8
guinness draught <i>dry stout</i> 4.2%	8
heineken <i>pale lager</i> 5%	8
michelob ultra <i>light lager</i> 4.2%	8
miller lite <i>light lager</i> 4.2%	6
modelo negra <i>dark lager</i> 5.4%	8
peroni <i>pale lager</i> 5.1%	8

cider + local —

angry orchard <i>rose cider</i> 5.5%	8
el chavo <i>mango & habanero</i> 6.5%	10
virtue cider <i>michigan cherry</i> <i>cherry apple</i> 5%	8
right bee cider <i>semi-dry</i> 6%	8

seltzer —

high noon <i>seasonal</i> <i>vodka soda</i> 4.5%	9
ketel one peach orange <i>vodka spritz</i> 3.6%	8
truly <i>seasonal</i> <i>hard seltzer</i> 5%	9
white claw <i>seasonal</i> <i>hard seltzer</i> 5%	7

happy hour —

Monday - Friday

4 p. m. - 6 p.m.

palmer's punch 8
gin, peach puree, lemon juice
topped with sparkling prosecco

specialty cocktail 9

house white wine 8

house red wine 8

12 oz. draft beer 5

bud light, blue moon & modello

sangria sunday —

summer sangrias *red & white* 12

palmer house bloody mary -

11 a.m. until 4 p.m. 14

*"Beer, if drunk in moderation,
softens the temper, cheers the spirit,
and promotes health."*

Thomas Jefferson