

# eat

## sides

### wings

traditional buffalo, celery,  
buttermilk ranch, carrots \$15

### flatbread

spicy margherita \$15

### onion rings

secret sauce \$10

### cajun fries

spicy remoulade \$10

### french fries

sea salt, black pepper \$10

### potato chips

truffle aioli \$10

## filbert's soda

### old fashioned soda

black cherry, grape, orange cream,  
root beer, strawberry \$5

## burgers & sandwiches

### CLASSIC AMERICAN

lettuce, tomato, onion, pickle, american cheese \$16

### STATE AND LAKE

olive giardiniera aioli, provolone, arugula \$17

### POTTER PALMER BURGER

bourbon bacon onion jam, aged white cheddar, special sauce \$17

### CHICAGO STEAKHOUSE

wild mushrooms, swiss cheese, steak sauce \$16

### THE STOCKYARDS

slow roasted pulled pork, habanero bbq, garlic pickles \$16

### RIVER NORTH

crispy chicken breast, purple cabbage slaw, goat horn peppers \$17

add bacon to any burger \$3

All burgers can be made with chicken breast for \$1 additional

Gluten free buns available upon request

## salads

### caesar

romaine, white anchovy, sourdough,  
parmesan, lemon \$15

### chopped greens

spring greens / pickled tomato / mozzarella  
pickled artichoke / cucumber / salami  
red pepper / herb vinaigrette \$16

add to any salad:

chicken \$6 salmon \$8

## sweets

### carrot cake

golden raisin, pistachio,  
carrot caramel \$12

### brownie cheesecake

apricot, candied walnuts, brownie  
crumble, whipped cream \$12

Split plate charge \$8 — Parties of 6 or more an 18% service charge will be added to final bill

please notify the server of any dietary restrictions before placing your order. Consumer advisory: consuming raw or undercooked meats may increase your risk of food-borne illness

# drink

## drafts

- 3 floyd's gumballhead**, wheat ale \$10
- half acre daisy cutter**, pale ale \$11
- seasonal beer** (rotating) \$10
- 312, goose island** \$11
- metropolitan krankshaft**, kolsch \$10
- revolution anti-hero**, IPA \$12
- sketchbook pinky sweater**, pilsner \$11
- war pigs foggy geezer**, hazy pale \$12

## beers & ciders

- |                           |                                 |
|---------------------------|---------------------------------|
| <b>michelob ultra</b> \$8 | <b>lagunitas</b> , ipa \$8      |
| <b>blue moon</b> \$8      | <b>lagunitas</b> , ipa \$8      |
| <b>coors lite</b> \$8     | a little sumpin' sumpin'        |
| <b>corona</b> \$8         | <b>miller lite</b> \$7          |
| <b>guinness</b> \$8       | <b>modelo</b> \$8               |
| <b>heineken</b> \$8       | <b>rightbee-cider</b> \$8       |
| <b>bud light</b> \$8      | <b>beck's</b> , non-alcohol \$7 |
| <b>Stella</b> \$8         |                                 |

## cocktails

- bertha honore** \$15  
captain morgan spiced rum, myer's dark rum,  
triple sec, orgeat syrup, lime juice
- frank sinatra** \$15  
jack daniels, lemon, simple syrup, mint
- empire room** \$15  
tito's, cointreau, mint, basil, pomegranate, lemon
- mark twain** \$16  
woodford reserve, sweet vermouth,  
simple syrup, brown sugar
- peacock** \$15  
hendrick's gin, st. germaine, simple syrup,  
cucumber, lemon juice
- potter palmer** \$15  
mi campo blanco tequila, blueberry syrup,  
lime juice, lavender, lemonade

## seltzers

- high noon** \$10    **white claw** \$10

## whites

glass    bottle

- chateau ste. michelle**, riesling \$13 \$52
- terlato family**, pinot grigio \$15 \$65
- wairau river**, sauvignon blanc \$14 \$62
- sonoma-cutrer**, chardonnay \$14 \$60

## reds

- nielson**, pinot noir \$14 \$60
- fortnight**, cabernet sauvignon \$14 \$55
- skyfall**, merlot \$14 \$60
- piattelli**, reserve malbec \$15 \$65
- villa puccini**, toscana, blend of sangiovese-merlot \$16 \$75

## sparkling

- riondo**, prosecco \$14 \$56
- chandon**, brut \$22 \$80
- moet & chandon**, imperial brut \$175
- veuve clicquot**, brut \$175

If you do not see your favorite libation, please ask your server