

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

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