

NOW ON TAP		drafts are listed <i>LIGHTEST</i> to <i>DARKEST</i> on the way down			5oz	10oz	16oz
	BLAKES BLACK PHILIP	cranberry blood orange hard cider (GF) . 6.5%			3.5	5	7.5
	ERIS CIDER SMASH PLAY	Hard cider with blackberries, honey, aged briefly in oak barrels for round vanilla notes, collab with Haymarket Brewing			4	6	8
	ST AMBROSE SHOTGUN WEDDING	Session mead (<i>honey wine</i>) with strawberry rhubarb and crisp apple (GF) 6.5%.			4.5	7.5	10
	ST AMBROSE RHYTHM & BLUES	Session mead (<i>honey wine</i>) with blackcurrant and blueberries (GF) 6.5%.			4.5	7.5	10
	MIKERPHONE BLUE RASPBERRY SNOWCONE	Hard seltzer with blue raspberry from our buddy Mike in Elk Grove Village (<i>yes — it's a blue razz bomb pop</i>). (GF) 5%			4	6	8
	FAIR STATE FOAMERS LIME	Pale light lager with real lime puree, bright, zesty, summery, maximally crisp, and drinkable. 4.4%			3.5	4.5	6
	PBR	The original blue ribbon winning beer is BACK on tap! 4.7%			2.5	3.5	4.5
	BUD LIGHT	American light lager 4.2%			3	4	5
	3FLOYDS DELUXE LAGER	Pale light lager from the metal heads in Munster IN, 4.7%			3.5	4.5	6
	KROMBACHER PILSNER	the return of our favorite pilsner, the only kegged pils from Germany we can get that's shipped fresh / unpasteurized. 5%			4	6	8
	TRIPEL KARMELIET	A true Belgian Tripel (strong blonde ale) from a 7th generation brewery that's older than Belgium itself, high ABV & fruity esters make it the ideal pairing for shellfish & seafood. 8.5%			6	12 (20cl)	
	GOOSE ISLAND SOFIE	saison aged in wine barrels with orange peel, 6.5%			4	6	8
	FIRESTONE WALKER CALI SQUEEZE	Our staff's favorite summertime thirst quencher — hefeweizen (wheat beer) with blood orange juice. 5.6%			3.5	5	7.5
	ALLAGASH WHITE	Belgian style witbier / wheat beer, multiple gold medal winner, our best suggested beer pairing for most seafood 5.4%			3.5	5	7.5
	HALF ACRE DAISY CUTTER CROWN	Collab with Allagash Brewing — variation of Half Acre's Daisy Cutter brewed with Allagash's Maine-grown wheat — hops include Simcoe, Amarillo, Krush, and Tangier. 6.7%			4	6	8
	REVOLUTION SUNCRUSHER	Summer pale ale / hoppy wheated summer slammer, 5.2%			3.5	5	7.5
	NEURONOVA STARGAZER	Triple hazy IPA from the newest brewery in Pilsen, Chicago — brewed with 50% oats for creamy mouthfeel, plus new school hops like Superdelic and Galaxy, plus Skyfarm's honeydew melon terpenes for bright fruit aroma. 10%			4.5	7.5	10
	BIG GROVE EASY EDDY	Super fresh and easy drinking hazy ipa from Iowa's BG, 6.5%			4	6	8
	BELLS AMBER	The best selling Amber ale in IL is back on tap — red, malty, balanced, super food friendly — 5.2%			3.5	5	7.5
	OLD SPECKLED HEN	English style pale ale — lightly bitter reddish amber pub beer, served on nitro pour for ultra smooth texture. 5.2%			4	6.5	8.5
	GUINNESS IRISH STOUT	dry Irish stout in the traditional 20oz pint glass 4.3%			4.5	6.5	8.5 (20oz)
	REVOLUTION RUM BARREL VSOJ	" <i>Very Special Old Jacket</i> " barleywine aged in <i>rum barrels</i> . These barrels were used <i>once</i> for rum, and for only <i>one year</i> , so there's about 3x as much oak available to the beer compared to even the youngest bourbon barrels. A super rare Chicago only keg — <i>thanks always to Marty @ Rev</i> 13.5%			8	15	

ON DECK		kegs waiting in our cellar to be tapped — once we check it off, it's ready to go!					
☐	HILL FARMSTEAD FLORENCE	A Belgian inspired wheated saison from one of the world's top rated breweries — unfiltered and naturally carbonated. Soft, cloudy, complex and fresh. <i>Superb with shellfish..</i> 5%			6	11	
☐	OLYMPIC KOLSCH	Our very own house kolsch! Brewed by our friends at <i>Fair State</i> in Minnesota, this German style golden ale is a crusher, great with food, low bitterness, a summer classic. 4.8%.			3.5	4.5	6
☐	HALF ACRE EVERGREEN	A juiced up double version of Daisy Cutter pale ale, pushed to 8% with Simcoe, Centennial and Mosaic hops. 8%			4	6.5	8.5
☐	GOOSE ISLAND HONKERS	Inspired by traditional English country pub bitters, Honkers Ale balances a medium malt body with crisp earthy hops, light amber, fantastic with most food. 4.3%			3.5	5	7.5
☐	FIRESTONE WALKER PRIMAL ELEMENTS	Barrel aged wild/sour ale from FW — this ones tart, and juiced up with pineapple, mango and dragonfruit, 6%			6	11	

COCKTAILS

all cocktails are built with fresh juice, homemade cane syrup & mixers.

7.30.26

SUPPER CLUB OLD FASHIONED

Wisconsin style OF with brandy, simple syrup, muddled orange, bitters and cherry, rocks, splash of soda. \$9.

ALL JUICE MARGARITA

Campo Bravo silver tequila, fresh lime juice, triple sec, cane syrup • \$9. add a fruit puree \$50: mango / strawberry / peach

PINEAPPLE DAIQUIRI

traditional (not frozen!), made with Planterey Stiggin's Fancy Pineapple Rum, lime juice, simple syrup. \$13.

PEACH BELLINI

Maschio dry prosecco, peach nectar, peach schnapps, on the rocks. \$11.

THE BARB CITY

Whiskey Acres bourbon from Dekalb, Fee's Plum Bitters, Angostura bitters, bourbon barrel aged honey syrup, orange, Luxardo cherry, big ice. \$13.

EMPRESS GIN SOUR

Empress Gin, house all juice sour mix, Fee foam, cranberry bitters, served up. \$13.
(can also be made nonalcoholic with Empress' new 0/0 N/A!)

OLD FORESTER MANHATTAN

Old Forester rye whiskey, sweet vermouth, Angostura bitters, served on big ice with a luxardo cherry. \$13.

BAY BREEZER

Rumhaven coconut rum blue curaçao, pineapple juice, sprite, on the rocks. \$10

ESPRESSO MARTINI

Stoli Vanil Vodka, Borghetti espresso liqueur, simple syrup, shaken up with coffee bean garnish . \$13.

STRAWBERRY ROSÉ SANGRIA

Perrin dry rosé, strawberry nectar, ginger ale, Stoli Raspberry & vanilla vodkas, on ice, with fruit \$8.5

G4 PALOMA

Additive free G4 Silver tequila, ruby red grapefruit juice, and. Top Note Grapefruit Soda, lime garnish. \$12.
sub El Buho Mezcal \$13.

ON DECK: RED SANGRIA

traditional red sangria w/ brandy, sweet Lambrusco and dry merlot, cranberry, orange juice, and Top Note ginger beer. \$8.5

WINE

by the glass, bottle or carafe for sharing

	6oz.	1L / 750ml
MOSCATO D'ASTI • VIETTI • ITALY • sweet & effervescent, bright honey bubbles	12	38./750ml
RIESLING • KUNG FU GIRL • CA • white peach, mandarin, apricot, great with spicy foods	8	28./750ml
PINOT GRIGIO • TIAMO • CA • neutral white, low acidity, a easy drinking crowd pleaser	8.	29./1L
CHARDONNAY • MERF • WA , clean & full bodied light toasted oak but not overly "buttery".	9.	36. / 1L
SAUVIGNON BLANC • OAK FARM • CA • tropical fruit on the nose, bright green apple, dry,	9	36./1L
PROSECCO • MASCHIO • ITALY • pale lemon lime color, dry bubbles, fantastic apertif	11.	38./750ml
PINOT NOIR • CARMEL ROAD • CA • bright cherry, strawberry, light spice	10.	33./750ml
MERLOT • MONDAVI • CA • medium bodied red, dark fruit, soft tannins, dry finish	8	25./750ml
CABERNET • MAGGIO • CA • Lodi Cab with rich berry fruit, smooth tannins & medium body,	9.	36./1L
ON DECK: CHENIN BLANC/ VIOGNIER •PINE RIDGE • CA • 80% Viognier, 20% Chenin medium bodied with a bit of residual sugar, full and rich but no oak, great food friendly a white blend for the table or alternative for Sauv Blanc fans	10.	33.

BOTTLES & CANS

LAWNMOWER BEERS

Busch Light \$3
Bud Light \$4.
Miller Lite \$5.
Coors Light \$5.
Budweiser \$4.
Coors Light \$5.
Modelo \$6
Half Acre Light \$5..
Big Grove Mini 8oz Neighborhood \$3.5
Michelob Ultra \$6
Pabst Blue Ribbon \$3.50
PBR Grillos Pickle Beer \$4.50.

WHEAT, PALE & HOPPY

Big Grove Easy Eddy IPA \$6.
Oskar Blues Dales Pale \$6.
Allagash Tripel \$8

MALTY, AMBER & DARK

Werk Force Axis Brown ale 16oz \$8
Newcastle Brown \$7

HARD CIDERS, MEADS & SELTZERS (ALL GF)

Right Bee Dry Cider \$7.
Blakes Triple Jam \$6.50
LULZ R&R Smoothie Seltzer (pineapple, coconut, guava, and orange) \$9.
-196° Vodka Seltzers \$8..
(Peach/Lemon/Strawberry)

SODAS (ALL GF)

Sprecher Sodas 16oz
• Orange Dream \$4.
• Vanilla Cream \$4.
• Cherry Cola \$4.
• Root Beer \$4.
Fountain Sodas (free refills - Coke, Diet Coke, Coke Zero Sprite, Barq's, Mr Pibb, Fanta Orange) \$4
Green River \$4.

N/A BEERS

FLVR N/A Beers
• Dark Chocolate \$6.50
• Mango Dragon Sour \$6.50
Guinness 0/0 \$7.
Big Grove ZERO Eddy \$6
Fair State Hop Water 16oz \$6
Heineken 0/0 \$6.50

EVEN MORE N/A OPTIONS

RKFD Roasting Cold Brew \$8.
Red Bull \$5.
San Pellegrino Sparkling \$4.
(all Marz seltzers contain 30mg CBD, no THC)
• Marz Cherry Lime Shrub \$8
• Marz Juniper Fizz Soda \$8
• Apple Pie Shrub Soda \$8