



THE LOUNGE

BREAKFAST BEVERAGES

Coffee 12oz/16oz	3/4
Bottomless Coffee	6
Hellion Cold Brew	6
Americano/Espresso	3
Cappuccino/Latte	5
Chai Latte/Dirty	5/6
Tea To Go/For Here	3/5
Fresh Squeezed OJ	7
Fresh Squeezed Grapefruit	7

BRUNCH BITES

Pastries	2ea/3 for 5
Butter Croissant	
Pain au Chocolat	
Apple	
Cranberry Scone	
Banana Nut Muffin	
Biscuit	
Fruit	2
Bagel	3
add cream cheese or jam	.50
Yogurt Parfait	6

THE LOUNGE

BITES TO SHARE	CRUDITE Garden Vegetables, Lemon Hummus, Green Goddess, Toasted Pita	12	SALADS & SANDWICHES	PASTA SALAD Cavatappi, Farm Fresh Vegetables, Hard Boiled Egg, Herb Vinaigrette	8
	CHEESE Selection of 3 or 5 Cheeses, Seasonal Jam, Pickles	14/21		BEEF & FARRO SALAD Kalette, Walnuts, Goat Cheese Citrus Vinaigrette	11
	CHARCUTERIE Pork & Pistachio Pate, Pork Belly Rillon, Chicken Liver Mousse	16		GRILLED CHEESE & TOMATO SOUP Whole Grain Bread, Provolone, American, Gruyere, Cream of Tomato	12
	SHRIMP COCKTAIL Gin Spiked Cocktail Sauce	16		TURKEY & CUCUMBER SANDWICH Dark Rye Bread, Yogurt Dill Sauce, Chips	13
	FRIES Garlic Aioli, Parmesan, Chives	6		ROAST BEEF SANDWICH Brioche, Horseradish Cream, Arugula, Caramelized Onion, Chips	16

WINE

BUBBLES & ROSE		WHITE		RED	
BRUT	12/48	RIESLING	12/48	PINOT NOIR	12/48
Chateau Moncontour Loire Valley, NV		Eins Zwei Dry Rheingau, 2015		Paraiso Vineyards Monterey, 2014	
BRUT ROSE	15/60	SAUVIGNON BLANC	12/48	GRENACHE BLEND	12/48
Reserve de Sours Bordeaux, NV		Little James Basket Vin de Pays d'Oc, 2016		Ogier Lirac, 2015	
ROSE	12/48	CHARDONNAY	13/52	CABERNET SAUVIGNON	15/60
Mason Fabre Provence, 2015		Henri Perrusset Burgundy, 2015		Lady of Mandrake Paso Robles, 2014	

BEER

BREWERY	LABEL, STYLE, REGION, ABV	Price
KROMBACHER.....	Krombacher Pils, Germany, 4.80% ABV	6
THREE FLOYDS.....	Gumball Head, Wheat Pale Ale, Munster, Indiana 5.6% ABV	7
HALF ACRE.....	Daisy Cutter, Pale Ale, Chicago, Illinois 5.2% ABV	8
REVOLUTION.....	Fist City, Pale Ale, Chicago, Illinois 5.5% ABV	6
REVOLUTION.....	Anti Hero, India Pale Ale, Chicago, Illinois 6.7% ABV	6
ANDERSON BREWING CO.....	G&T, Gose, Booneville, California 4.2% ABV	7
WHINER BEER CO.....	Le Tub, Farmhouse Ale, Chicago, Illinois 6.6% ABV	7
VANDERMILL.....	Dry Cider, Grand Rapids, Michigan 6.8% ABV	9

COCKTAIL HOUR

ORIGINALS 14

CLASSICS 13

QUIET GIANT

Evan Williams Bourbon, Montenegro, Orgeat,
Lime

TEA'D OFF

Fords Gin, Cocchi Americano, Chamomile,
Lemon

CLASS IT UP

Rittenhouse Rye, Amaro Nonino,
Pierre Ferrand Curacao, Orange Bitters

PAPAYA DON'T PREACH

Denzien 3 Yr. Rum, Papaya, Ginger, Cilantro

HORS D'OEUVRES

Served After 5PM

FALAFEL BITES

Cucumber, Pickled Red Onion, Tzatziki,
Parsley

SALMON TARTARE

Apple, Celery, Dill, Crostini

BACON WRAPPED DATES

Whiskey Marinated Dates, Stout Syrup,
Ground Mustard

MARTINEZ

Scofflaw Old Tom Gin, Cocchi di Torino,
Luxardo Maraschino

EL DIABLO

Libelula Tequila, Creme de Cassis,
Ginger Beer, Lime

REMEMBER THE MAINE

Redemption Rye, Cocchi di Torino,
Cherry Herring

BOULEVARDIER

Evan Williams Bonded, Cocchi di Torino,
Campari

THE DERBY

Evan Williams Bonded, Green Chartreuse,
Cocchi di Torino, Combier, Lime

VIEUX CARRE

Rittenhouse Rye, Hennessy VSOP,
Cocchi di Torino, Benedictine

HOT TODDY

Evan Williams Bonded, Sailor Jerry Spiced
Rum, Honey Syrup, Lemon

9

14

13

THE
ROBEY

CHICAGO