

BITES TO SHARE

FRIES / Garlic Aioli, Parmesan, Chives	6
FALAFEL BITES / Cucumber, Pickled Red Onion, Tzatziki, Parsley	9
CRUDITE / Garden Vegetables, Lemon Hummus, Green Goddess, Toasted Pita	12
BACON WRAPPED DATES / Whiskey Marinated Dates, Stout Syrup, Ground Mustard	13
CHEESE / Selection of 3 or 5 Cheeses, Seasonal Jam, Pickles, Crostini	14/21
PIMENTO CHEESE DIP / Aged Cheddar, Goat Cheese, Roasted Garlic, Herbs, Crostini	10

SALADS + SANDWICHES

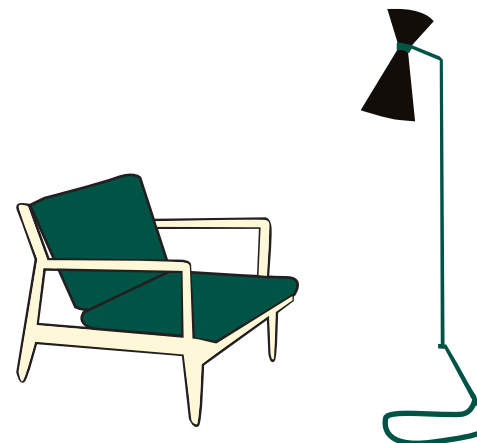
BREAKFAST SANDWICH / English Muffin, Maple Sage Sausage, Fried Egg, Gruyere Cheese	8
CHICKEN COBB SALAD / Romaine, Avocado, Tomato, Bacon, Diced Chicken Breast, Hard Boiled Eggs, Sherry Vinaigrette	11
GRAINS / Bulgar, Cucumber, Roasted Peppers & Onions, Watermelon Radish, Avocado Mousse, Sesame Lavash, Sumac Vinaigrette	12
GRILLED CHEESE & TOMATO SOUP / Whole Grain Bread, Provolone, American, Gruyere, Cream of Tomato	12
TURKEY CLUB / Turkey Breast, Gouda, Bacon, Tomato, Lettuce, House Dijon, Served With Fries Or Salad	15
CHEESEBURGER/ Brioche Bun, Cheddar Cheese, Lettuce, Tomato, Pickles, Garlic Aioli, Served With Fries Or Salad	16

*Kitchen Open Until 10 PM Sunday - Thursday
11 PM Friday & Saturday*

Executive Chef Kevin McAllister

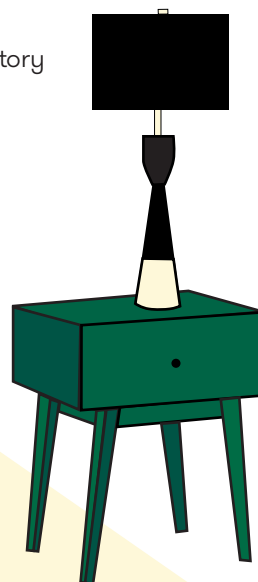
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

THE LOUNGE



COCKTAILS

MARTINEZ / Scofflaw Old Tom Gin, Cocchi di Torino, Luxardo Maraschino	13
SINGAPORE SLING / Heartland Gin, Benedictine, Cherry Heering, Demerara, Pineapple, Lime	13
EL DIABLO / Libelula Tequila, Creme de Cassis, Ginger Beer, Lime	13
REMEMBER THE MAINE / Redemption Rye, Cocchi di Torino, Cherry Heering	13
ICED IRISH COFFEE / West Cork Irish Whiskey, Shipwreck Coconut, Liqueur, Cold Brew Coffee, Demerara	13
EI PRESIDENTE / Rum, Dry Vermouth, Dry Curaçao, Grenadine, Orange	13
WILD CARD/ Rooibus Infused Wild Turkey Rye, Averna, Pineapple, Lime, Mint	13
DEWDROPS IN THE GARDEN / Ford's Gin, Tarragon Chateau Aloe, Citrus, Egg White	14
COCCHI SPRITZ / Cocchi Americano, Rosemary, Grapefruit, Sparkling Wine	14
NEGRONI/ Bulldog Gin, Campari, Sweet Vermouth, Served Up or on the Rocks	14
ITS NEGRONI WEEK - Here at the Robey we are donating \$1 to The Greater Chicago Food Depository For Every Negroni Sold - Cin Cin!	



Parties of 8 and more are subject to 20% gratuity

WINE

BUBBLES + ROSÉ

BRUT / Chateau Montcontour Loire, FR NV	12/48
ROSÉ / Aime Roquesante Provence, FR 2015	12/48
CAVA ROSÉ / Caves Naveran Penendes, ES NV	14/56

WHITE

RIESLING / Eroica Columbia Valley, WA 2015	12/48
SAUVIGNON BLANC / Chateau La Freynelle Bordeaux, FR 2015	12/48
CHARDONNAY / Domaine Jean Touzot, Macon Villages, FR 2015	12/48

RED

PINOT NOIR / Girasole Mendicino, CA 2014	12/48
CHIANTI / Poggio Alloro Tuscany, IT 2015	12/48
SYRAH / Alexander Valley Vineyards Sonoma, CA 2015	13/52
CABERNET SAUVIGNON / Liparita Napa Valley, CA 2013	13/52

BEER

KROMBACHER / Krombacher Pils, Germany 4.8%	6
GOOSE ISLAND / Goose IPA, Chicago 5.9%	6
REVOLUTION / Fist City, Pale Ale, Chicago 5.5%	6
PERRIN BREWING CO. / Black Ale, Comstock Park, Michigan 5.8%	6
THREE FLOYDS / Gumball Head, Wheat Pale Ale, Munster, Indiana 5.6%	8
BELL'S / Two Hearted, IPA, Comstock, Michigan, 70% 16oz	8
OMMEGANG / Pale Sour, Cooperstown, New York 6.9%	9
ORIGINAL SIN / Dry Rose Cider, NYC, NY 6.5%	6

BOOZE TEA

\$10 TEA INFUSED COCKTAILS

\$1 OFF RISHI TEAS

EVERYDAY 3pm-6pm

Rose Colored Turtle Neck

(served hot) White Tea Rose Melange,
Ford's Gin, Lustau PX Sherry,
Demerara, Lemon

Grappa Life By The Bubbles

Raspberry Green Tea Infused Grappa,
Aperol, Lemon, Prosecco

Gather Your Strength

Gingerbread Rooibos Tea, Wild
Turkey Rye, Sherry, Braulio Amaro,
Bitters

Hang 10

(served hot or cold)
Coconut Oolong Tea, Hangar One
Vodka, Denizen 3 Year Rum,
Cocchi Americano