

~~Sparkling NV Veure de Vernay, Blanc de Blancs Vernay, France NV La Colture, “Crucer” Prosecco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Gorgia” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Col del Jure, Italia (caturato) OR Gianni Gagliardo, Falegna Rosso, Italia (favorita) OR Borgo San Daniele, Arbia Bianco Friuli Isonne, Italia (cocei, sauvignon, chardonnay, pinot bianco) OR Turlan Costaleosa, “Cuvee Tati” Friuli Venezia Giulia, Italia (cocei, sauvignon, traminer, riesling) O1 Coltronic, Pinot Bianco Alto Adige, Italia (rieslingburger, pinot bianco) O1 Nadaria, InzoliaCittlio, Italia (insolia) O1 Cusumano, “Angimbe”Sicilia, Italia (insolia, chardonnay) O1 Lunganotti, “Terre di Gioia” Bianco di Torgiano, Italia (trebbiano, grechetto) OR Angiola, Vermentino Costamolina, Sardinia, Italia (vermentino) O1 Antinori, “Castello della Sala” Chardonnay Umbria, Italia (chardonnay) OR Pianeta “La Segreta” Bianco OR Pedogas Castelo de Medina, Vega de Boco, Brut Nuova Cuvee Franciacorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Monistrol, “Gran Reserve” Rose Brut Cava, España (monastrell, pinot noir) White O1 Domaine Russardonnay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” C1, “Z”Languedoc, France (ainfandel) OR Chateau Massamier La Mignarde, “l’Impression de Massamier” Coteaux de Peyrie, France (carignan) OR Nicolas Corbier, “Mas de Gougenmier” Daun en Provence, France (grenache, cinsault, syrah, cabernet, etc) O1 Domaine Reserve DOC Puglia, Italia (negroamaro, malvasia nera) O5 Bello e Mosso, “Marchese di Villamarina”Bardolga, Italia (cabernet sauvignon) O8 Gardere di Montomemolo, “Monfalletto” Barolo, Italia (nebbiolo) O8 Terra Rossa, Rosso di Montalcino Montalcino, Italia (sangiovese) O8 Malvino, “San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, bonarda) O8 Ferrarinese, “Masseria Maimo”Negroamaro, Salento, Italia (negroamaro) O8 Marco Donati, “Sangue di Drago” Teroldego Rotaliano, Italia (teroldego) O1 Emilio Dulfen, Pioulet Neri Friuli Venezia Giulia, Italia (pioulet neri) OR Casere, Anzetta Veneto Orientale, Italia (anzetta) OR Ronata dell’Ornellois, “Le Velle” Maremma, Italia (sangiovese) O1 Nadaria, Nero D’Avola Sicilia, Ino du Drogen, “Michel” Provence, France (cabernet, syrah, grenache) OR Domaine de Peyrie, Dipoul de Pinot Coteaux du Languedoc, France OR Chateau Laffitte Toston Madiran, France (tannat) OR Chateau de Vougeles, “Le Prioure” Corbieres, France Charentais, France (ogni blanc, colombard, sauvignon) O8 Domaine Serin, Blanc Cotes de Provence, France (clairette, semillon, pelle, ogni blanc) O8 Cote Rousse, “Font de Lautre” Cotes de Rhodgue, Languedoc, France O8 Torre di Ginestro, Caturato Sicilia (nero d’avola) O1 Castel di Salvo, “Santi Medici” Rosso del Gattai, Puglia, Italia (negroamaro)OR Cantino del Notajo, “Il Reportero”Aglionico del Vulture, Italia (aglianico)O8 Carefoli, “Diananda”Rosso Genese, Italia (montepulciano)OR Riv’O1 Ocea Filiputi, Merlot RossoFriuli Venezia Giulia, Italia (merlot)OR Fuente del Cendo, Rosado de TempranilloCigales, España (tempranillo) Red O1 Chateau du Donjon, “Tradition”Minervois, France (grenache, carignan, syrah)O1 Domaine de L’Anj AlbaninoPias Boiras, España (albanino) O8 Dolorando y Lurton, Blanco Rueda Superior, España (verdejo)OR San Peinos, Blanco Seleccio Penedes, España (parollada, macabeo, chardonnay) O1 Vina Inadi, Blanco Rioja, España (viura, malvasia) O1 Torres, “Vina Esmeralda Penedes, España (merlot, garruasteminer) O1 Santiago Ruiz, BlancoRias Baixas, España (albarino) O1 Bodegas Carrusel, Rueda Verdejo Rueda, España (verdejo) OR Jca Alexandria) OR Luis Pato, Maria Gomes Boiras, Portugal (Maria Gomes) O8 Qc Pinos, Muscat Terras de Sado, Portugal (muscat of Alexandria) OR Luis Pato, Maria Gomes Boiras, Portugal (Maria Gomes) O8, manuelo, gasciano) O8 Baron de Mogaña, “Finca la Garza” Navarra, España (old vines of merlot, cabernet, syrah, tempranillo) O4 Gans Rafaelo dels Gaus, Gran Caus Penedes, España (merlot, franc, cabernet) O8 Bodegas y Vinedos Ferrnandez Rivera, “De Hosa e nera) O8 Tommaso Bussola “BB”, Valpolicella Classico Superiore Italia O6 Alario Claudio e Matteo, “Cote Fiere”Delecto di Diane D’Alba, Italia (delecto) aña (monastrell, pinot noir) White O1 Domaine Russardonnay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” C1, “Z”Languedoc, France (ainfandel) OR Chateau Massamier La Mignarde, “l’Impression de Massamier” Coteaux de Peyrie, France (carignan)~~

bar
avec

sparkling

	glass	bottle
Prosecco Santome, Veneto, Italy	13	• 52
Sparkling Rosé of Cava Raventos i Blanc “De Nit’ Spain	17	• 68
Chardonnay/Pinot Noir Malat “Brut Nature” Austria	85	
Champagne Pierre Moncuit France	120	
Champagne Bereche “Brut Reserve VV” France ‘nv	165	
Champagne Rosé Vilmart “Cuvee Rubis” 1er cru France	215	

rosé

Rosé of Nebbiolo Sperino Piedmont, Italy	15	• 60
Rosé of Grenache/Mouvedre Domaine du Bagnol Cassis, France	80	

orange

Grenache Blanc/Vermentino Milan“Luna&Gaia” Provence, France ..	70	
Kisi Tchotiashville Kaketi, Georgia	60	

white

Xarello Autocton Cellar Penedes, Spain	13	• 52
Verdicchio Collestefano Metalica, Italy	14	• 56
Sauvignon Blanc Francois le Saint Sancerre, France	21	• 84
Chardonnay Charles Pere&Fils Cotes du Beaune, France	72	
Riesling Falkenstein “Euchariusberg” Mosel, Germany	75	
Albarino Laga de Pintos Rías Baixas, Spain	76	
Chardonnay Brocard “La Boissonneuse” Chablis, France	90	
Sauvignon Blanc/Garganega Quinterelli “Ca del Merlo” Veneto	135	

red

Gamay Noir Clos De La Roilette Fleurie, France	16	• 64
Nebbiolo GD Vajra Piedmont, Italy	16	• 64
Sangiovese Cosimo Marino Chianti Classico, italy	15	• 60
Grenache/Syrah Les Clef du Caladas Chateaufneuf-du-Pape, France ..	80	
Tempranillo/Garnacha Pingus “psi” Ribera del Duero, Spain	89	
Nebbiolo Albino Rocca “Ronchi” Barbaresco, Italy	120	
Sangiovese Cerbaia Brunello di Montalcino, Italy	145	
Gabernet/Merlot Chateau Arnauld Bordeaux, France ‘15.....	120	

bar avec cocktails

livin la vinho verde

cucumber, mint, ch vodka, ameal vinho verde, basil, lemon • **16**

gigantesco g&t

3 floyds oude boatface london dry gin, lime cordial, apologue saffron, mediterranean tonic, orange bitters • **16**

Shuggie’s Strawberry Letter no. 2

st. george chili vodka, giffard rhubarb liquor wood oven roasted strawberries,thyme, balsamic, lime.... • **16**

ibisco d’amorita

hibiscus infused tequila, mallorca melón, urfa pepper, lime..... • **16**

side to side

banhez mezcal, aperol, grapefruit jarritos, habanero shrub, lime..... • **16**

lust for life

jin jiji darjeeling gin, grapefruit vanilla cordial, lime..... • **16**

i want to be sedated

old forester bourbon, house date dram, walnut bitters, clove • **16**
**contains nuts*

golden oldie

sazerac rye avec single barrel select, golden spice tincture, house bitters, satsuma demerera, clove • **20**

beer

Super Bock “Original”, pale lager • **8**
Leç do Balio, Portugal, 12oz bottle

Isastegi “Sagardo Naturala”, natural cider • **12**
Basque, España, 12oz bottle

Hopewell Brewing Co. “First” pils..... • **10**
Chicago, Illinois, 16oz can

Half Acre “Daisy Cutter” pale ale..... • **9**
Chicago, Illinois, 16oz can

Maplewood “Son of Juice” india pale ale..... • **10**
Chicago, Illinois, 16oz can

non-alcoholic

Phony Negroni • **10**

Hibiscus Fizz • **8**

Rosemary Limonata • **8**

Lust For Life Lite • **8**

please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed

bites

pita chips with labneh and tomato **8**

house marinated **olives** **9**

crispy **black eyed peas** with zaatar **6**

fried marcona **almonds** with lavender **6**

shareables

chorizo stuffed **medjool dates** with bacon and piquillo tomato sauce **20**

publican quality **bread board** with seasonal dips and spreads **18**

chickpea **hummus** with toasted pine nuts, urfa chili and tahini served with seasonal crudite and seeded crackers **26**

baby **romaine hearts** with marinated cherry tomato, crispy black lentils, aleppo chili and caesar dressing **20**

gem lettuce with roasted shallot vinaigrette, summer fruit and ubriacone cheese **18**

*grilled **market fish** with roasted garlic aioli, preserved banana pepper and coriander **22**

*yellowfin tuna **tostada** with almond harissa, avocado and cilantro **24**

smoked salmon **tartine** with avocado hummus, pine nuts and tahini **22**

shawarma **fried chicken** thighs with fermented chili sauce and garlic toum **32**

*slagel farms **lamb burger** with berbere spice tomato jam, sesame yogurt and cucumber **18**

falafel seasoned **french fries** with harissa aioli **8**

dessert

nutterbutters **2.50** each

chocolate pretzel tahini **ice cream sandwich** **4** each

macarons

(**3** each or all 3 for **7**)

hazelnut tangerine

bourbon peach

strawberry lime mallow

consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness* * *

*these items are served undercooked, cooked to order, or contain raw or undercooked ingredients