

KITCHEN

TRAVELLE

AND BAR

## fruits & grains

- SEASONAL FRUIT PLATE · 16
- MARKET BERRIES · *honeyed ricotta* · 13
- GREEK YOGURT PARFAIT · *granola, blueberries, honey* · 13
- SCOTTISH SMOKED SALMON · *heirloom tomatoes, capers, arugula, choice of bagel* · 18
- BRULEED RUBY RED GRAPEFRUIT · *vanilla salt* · 9
- STONE GROUND OATMEAL · *seasonal berries* · 13
- WHOLE GRAIN CEREAL · *special k, rice krispies, raisin bran, cheerios* · 7

## breakfast notions

*served with fingerling potatoes*

- TWO FARM EGGS "YOUR WAY" · *served with choice of breakfast meat* · 19
- MARKET MUSHROOM OMELET · *fontina cheese* · 19
- POWER EGG WHITE SCRAMBLE · *chicken sausage, kale, quinoa, cheddar cheese* · 18
- SPINACH FRITATTA · *roasted tomatoes, baby arugula, manchego cheese* · 19
- BRUSCHETTA EGGS · *basil pesto, mozzarella, heirloom tomatoes, country bread* · 17
- CAST IRON BAKED EGGS · *roasted mushrooms, caramelized onions, parmesan* · 15
- FRIED EGG SANDWICH · *smoked bacon, avocado, harissa aioli* · 18
- GRILLED STEAK & EGGS · *roasted tomatoes* · 24

## benedictine traveler

*served with fingerling potatoes*

- ENGLISH · *rasher of ham, hollandaise* · 21
- FLORENTINE · *spinach, artichokes, béarnaise* · 18
- TRAVELLE · *lobster, spinach, truffled hollandaise* · 29

## from the griddle

- BUTTERMILK PANCAKES · *blueberry compote, butter crumble* · 15
- MULTI-GRAIN WAFFLE · *housemade granola, market berries, greek yogurt* · 16
- GRIDDLE BRIOCHE TOAST · *macerated berries, honeyed ricotta* · 19

WABASH · 37

*grand pastry basket  
choice of any breakfast entrée  
selection of juice and coffee or tea*

LANGHAM · 35

*two eggs, english rashers, link sausage,  
roasted tomato, sautéed mushrooms,  
baked beans and potatoes*

CONTINENTAL · 27

*grand pastry basket  
market berries and honeyed ricotta  
selection of juice and coffee or tea*

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## sides · 7

SMOKED BACON

CHICKEN APPLE SAUSAGE

GRILLED ROSEMARY HAM

GREEK YOGURT

PORK SAUSAGE

FINGERLING POTATOES

SEASONAL FRESH FRUIT

SLICED TOMATOES

For parties of six or more an 18% gratuity will automatically be added to your bill.  
*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.*



## STARTERS

- ROASTED SQUASH SOUP · chanterelles, apples, crème fraîche · 12  
CHARRED-TAR · tenderloin, A-I aioli, truffle oil · 17  
CRISPY OCTOPUS & PORK BELLY · 'takoyaki' style, bonito, pickled ginger · 18  
ROASTED BEETS · apples, boucheron, shallot red wine vin · 16

## BRUNCH FAVORITES

- AVOCADO & HEIRLOOM TOMATO TOAST · poached eggs, radishes, chives · 18  
CHICKEN & WAFFLES · fried egg, maple glazed bacon, b&b pickles · 22  
PASTRAMI SMOKED SALMON · pumpkin toast, herbed cream cheese · 21  
STEAMED MUSSELS · spinach, fregola, vanilla saffron aioli · 21  
BOURSIN OMELET · frisee & watercress salad, fries · 16  
ENGLISH BENEDICT · rasher of ham, hollandaise · 21  
TRAVELLE BENEDICT · lobster, spinach, truffle hollandaise · 29

## FLATBREADS

- MUSHROOM · caramelized onions, blue cheese, port reduction · 18  
PROSCIUTTO · arugula, lemon, olive oil · 18  
MARGHERITA · mozzarella, parmesan, tomato · 15

## SANDWICHES

- ADOBO MAHI MAHI · avocado, cilantro, chipotle crème · 18  
THE MAC · prime beef burger, mac sauce, american cheese, b&b pickles · 23  
LAMB BURGER · grilled flatbread, tzaatziki dressing, fresh herbs · 21  
CRISPY FRIED CHICKEN · homemade ranch, fennel slaw, dill pickles · 18  
SMOKEY TURKEY CLUB · bacon, piquillo peppers, aioli, fried egg · 22  
DAILY GRILLED CHEESE · (ask about it!) · 16

## ENTRÉES

- RISOTTO CARBONARA · poached egg, bacon, parmesan bread crumbs · 29  
BRANZINO · saffron cous cous, eggplant, sundried tomato pesto · 36  
SEARED SCALLOPS · parsnip puree, brussels sprouts, lemon · 34  
RIGATONI PASTA · roasted tomato & almond pesto, grilled shrimp, basil · 28  
ORECCHIETTE BOLOGNESE · dry aged beef, pork, veal, parmesan, chives · 29  
LEMON THYME CHICKEN · sauteed escarole, delicata squash, chicken jus · 24  
GRILLED HANGER STEAK · sauteed kale, roasted garlic, truffle mashed · 31

KITCHEN  
TRAVELLE  
AND BAR

## SALADS

- AHI POKE · 22  
crispy chicken skins, sriracha, wasabi tobiko  
COBB · 23  
bibb lettuce, roasted chicken, blue cheese, bacon  
QUINOA · 16 (add chicken · 10)  
crispy chickpeas, market veggies, jalapeño lime dressing  
SMOKED BURRATA · 16  
gooseberries, squash, radicchio jam, almonds

FOR PARTIES OF SIX OR MORE AN 18% GRATUITY WILL  
AUTOMATICALLY BE ADDED TO YOUR BILL

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food-borne illness, especially if you have certain medical conditions.  
Before placing your order please inform your server if anyone in your  
party has a food allergy.

## COCKTAILS

### LAST WORD • 16

*st george terroir gin, green chartreuse, maraschino*

### MOSCOW MULE • 16

*ketel one, lime, ginger beer*

### DUCK HUNT • 20

*two james "j riddle", china china, luxardo maraschino*

### LA PALOMA • 15

*avion silver tequila, grapefruit cordial, lime, soda, charcoal salt*

### BEAUTY & THE BEETS • 17

*glenmorangie quinta ruban, ardbeg, beet juice*

### THE BON VIVANT • 26

*hennessy VSOP, brown butter, fall spices, nobo whole fruit, accompanied with drunken goat cheese*

## NON-ALCOHOLIC

### BLACKBERRY SMASH • 8

*blackberry, basil, lime, soda*

### ASTAIRE #4 • 8

*house made grenadine, mint, ginger beer*

## SPARKLING WINE

LUCA PARETTI LOVO • *brut, prosecco, Treviso, NV* ..... 13 / 65

IVY • *blanc de blanc, Crémant de Bourgogne, NV* ..... 15 / 75

CANARD DUCHÊNE • *brut rosé, Montagne de Reims, Champagne, NV* ..... 30 / 150

PERRIER-JOUËT • *grand cuvéé, Champagne, Epernay, NV* ..... 22 / 110

MÖET & CHANDON • *brut impérial, Champagne, Epernay, NV* ..... 26 / 130

## WHITE WINE

HUFF RIESLING • *Rheinhessen, 2015* ..... 12 / 60

TIEFENBRUNER PINOT GRIGIO • *South Tirol, 2016* ..... 14 / 70

FILLABOA, ALBARINO • *Rias Baixas, 2015* ..... 14 / 70

DOMAINE SIGALAS, ASSYRTIKO • *Santorini, 2015* ..... 15 / 75

FOUCHER-LEBRUN "LE MONT" • *Sancerre, 2016* ..... 15 / 75

EHLERS ESTATE SAUVIGNON BLANC • *St. Helena, 2016* ..... 17 / 85

LE P'TIT PAYSAN • *Monterey, 2016* ..... 16 / 80

DOMAINE EDEN CHARDONNAY • *Santa Cruz Mountains, 2013* ..... 25 / 125

VIE VITÉ ROSÉ • *Côtes du Provence, 2016* ..... 14 / 70

## RED WINE

SIDURI PINOT NOIR • *Willamette Valley, 2015* ..... 17 / 85

PRESQU'ILE PINOT NOIR • *Santa Maria Valley, 2013* ..... 22 / 110

DOMAINE DES ESCARAVAILLES • *Côtes du Rhône-Cuvée les Sablières, 2014* ..... 12 / 60

TENUTA DELL' ORNELLAIA "LE VOLTE" • *Sangiovese, Merlot, Tuscany, 2015* ..... 16 / 80

NUMANTHIA TERMES • *Toro Spain, 2013* ..... 16/80

CHÂTEAU LA GARDE • *Pessac-Leognan, Bordeaux, 2010* ..... 29/145

BOOTLEG MERLOT / PETITE SYRAH / ZINFANDEL • *Napa Valley, 2012* ..... 21/105

HUNT & HARVEST CABERNET SAUVIGNON • *Napa Valley, 2015* ..... 18/90

..... 18/90

## BEER

ALE ASYLUM "unshadowed" hefeweizen • 7

GOOSE ISLAND 312 urban wheat • 8

DESCHUTES "fresh squeezed" IPA • 8

LAGUNITAS "a little sumpin sumpin' ale" • 9

GRINGOLANDIA. "5 rabbit" super pilsner • 8

CAPITAL BREWERY "supper club" american lager • 7

REVOLUTION. "fist city" chicago pale ale • 7

DARK HORSE amber ale • 8

ODELL "Drumroll APA" • 9

SAMUEL SMITH'S "Organic Pear Dry Cider" • 10

GUINNESS stout • 8

STELLA ARTOIS lager • 7

AMSTEL light lager • 7

HEINEKEN lager • 8

BUCKLER non-alcoholic • 6



## WABASH EXPRESS · 29

ROASTED SQUASH SOUP · chanterelles, apples, crème fraiche  
MIXED GREENS · house vinaigrette

RISOTTA CARBONARA · parmesan bread crumbs, chives  
LEMON THYME CHICKEN · sauteed escarole, delicata squash, chicken jus  
BRANZINO · saffron cous cous, eggplant, sundried tomato pesto

LEMON PAVLOVA · lemon cream, coconut dacquoise, lemon crouton  
GRANDMA'S CHOCOLATE CAKE · dark chocolate ganache

## STARTERS

ROASTED SQUASH SOUP · chanterelles, apples, crème fraiche · 12  
CRAB TOAST · avocado, breakfast radish, old bay, lemon aioli · 16  
CHARRED-TAR · tenderloin, A-I aioli, truffle oil · 17  
CRISPY OCTOPUS & PORK BELLY · 'takoyaki' style, bonito, pickled ginger · 18  
ROASTED BEETS · apples, boucheron, shallot red wine vin · 16

## FLATBREADS

MUSHROOM · caramelized onions, blue cheese, port reduction · 18  
PROSCIUTTO · arugula, lemon, olive oil · 18  
MARGHERITA · mozzarella, parmesan, tomato · 15

## SANDWICHES

ADOBO MAHI MAHI · avocado, cilantro, chipotle crème · 18  
THE MAC · prime beef burger, mac sauce, american cheese, b&b pickles · 23  
LAMB BURGER · grilled flatbread, tzatziki dressing, fresh herbs · 21  
CRISPY FRIED CHICKEN · homemade ranch, fennel slaw, dill pickles · 18  
SMOKEY TURKEY CLUB · bacon, piquillo peppers, aioli, fried egg · 22  
DAILY GRILLED CHEESE · (ask about it!) · 16

## ENTRÉES

RISOTTA CARBONARA · bacon, parmesan bread crumbs, chives · 29  
BRANZINO · saffron cous cous, eggplant, sundried tomato pesto · 36  
SEARED SCALLOPS · parsnip puree, brussels sprouts, lemon · 34  
RIGATONI PASTA · roasted tomato & almond pesto, grilled shrimp, basil · 28  
ORECCHIETTE BOLOGNESE · dry aged beef, pork, veal, parmesan, chives · 29  
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## SALADS

AHI POKE · 22  
crispy chicken skins, sriracha, wasabi tobiko  
COBB · 23  
bibb lettuce, roasted chicken, blue cheese, bacon  
QUINOA · 16 (add chicken · 10)  
crispy chickpeas, market veggies, jalapeño lime dressing  
SMOKED BURRATA · 16  
gooseberries, squash, radicchio jam, almonds

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## COCKTAILS

### GIMLET • 14

*tanqueray, lime cordial, up -or- rocks*

### LIONS TAIL • 14

*bulleit bourbon, pimento dram, aromatic bitters*

### MOSCOW MULE • 16

*ketel one, lime, ginger beer*

### LA PALOMA • 15

*avion silver tequila, grapefruit cordial, lime, soda, charcoal salt*

### LAST WORD • 16

*st george terroir gin, green chartreuse, maraschino*

## NON-ALCOHOLIC

### BLACKBERRY SMASH • 8

*blackberry, basil, lime, soda*

### ASTAIRE #4 • 8

*house made grenadine, mint, ginger beer*

## SPARKLING WINE

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DARK HORSE amber ale • 8

ODELL "Drumroll APA" • 9

SAMUEL SMITH'S "Organic Pear Dry Cider" • 10

GUINNESS stout • 8

STELLA ARTOIS lager • 7

AMSTEL light lager • 7

HEINEKEN lager • 8

BUCKLER non-alcoholic • 6

## DESSERTS 12

**LEMON PAVLOVA** · *lemon cream,  
coconut dacquoise, lemon crouton*

**STROOPWAFEL** · *apple caramel, apple cider*

**GRANDMA'S CHOCOLATE CAKE** · *dark chocolate ganache,  
roasted cocoa ice cream, chocolate crunch*

KITCHEN

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AND BAR

## AFTER LUNCH

- Banana Falernum · 13
- Moscato D'asto Bera, 2016 · 13
- RWC, "Boston" Bual, Madeira · 18
- D'Oliveiras, Bual, Madeira, 1968 · 55
- Roûmieu-Lacoste, Sauternes, 2014 · 17
- Churchill's, 10 Year, Tawny Port · 12
- Warre's "Otima", 10 Year, Tawny Port · 18
- Warre's "Otima", 20 Year, Tawny Port · 27
- Graham's, 30 Year, Tawny Port · 40
- Blume Marillen Apricot · 19
- Etter Zuger Kirsch · 26
- F. Meyer Poire Williams · 22
- G.E. Massenez Mirabelle · 17

## BREWED

- "La Colombe" Coffee · 5
- "La Colombe" French Press · 8
- "La Colombe" Specialty Coffee · 7
- Double Espresso · 8
- "Tealeaves" Tea · 5



## SNACKS TO SHARE

- WARM ASIAGO BREAD · whipped 'nduja pork butter, local honey · 5  
 .....  
 PROSCIUTTO FLATBREAD · arugula, lemon, olive oil · 18  
 AHI POKE · crispy chicken skins, sriracha, wasabi tobiko, furikake · 22  
 CHARRED-TAR · tenderloin, A-I aioli, fried quail eggs, truffle oil · 17  
 CRISPY THAI CHICKEN WINGS · peanuts, lime, fresh herbs · 15  
 MANGALITSA PIBIL PORK TOSTADAS · avocado, crema, serrano · 14  
 PICADILLO EMPANADAS · ground beef, olives, red peppers · 16

## STARTERS

- ROASTED SQUASH SOUP · chanterelles, apples, crème fraiche · 12  
 SALT ROASTED PEAR SALAD · caramelized shallots, blue cheese, hazelnuts · 15  
 CRISPY OCTOPUS & PORK BELLY · 'takoyaki' style, bonito, pickled ginger · 18  
 ROASTED BEETS · apples, boucheron, shallot red wine vin · 16  
 SMOKED BURRATA · gooseberries, squash, radicchio jam, almonds · 16

## CHEF RICARDO'S FAVORITES

- CRISPY DUCK CONFIT · mole, citrus crema, plaintains, pickled onions · 23  
 SHRIMP CEVICHE · avocado, tomato, celery, tortilla · 16  
 GRILLED NIGERIAN PRAWNS · lemon butter, charred lemon, herbs · 36  
 SALMON CRUDO · wasabi tobiko, avocado, salsa "nikkei" · 18  
 FRIED DUCK EGG · corn cake, prosciutto, tomato jam, corn relish · 15  
 STEAMED MUSSELS · spinach, fregola, vanilla saffron aioli · 21

## ENTRÉES

- RISOTTO CARBONARA · poached egg, bacon, parmesan bread crumbs · 29  
 POACHED HALIBUT · squash, matsutake ragu, chorizo · 34  
 BRANZINO · saffron cous cous, eggplant, sundried tomato pesto · 36  
 PAN SEARED SCALLOPS · caramelized cauliflower, citrus butter, wild rice · 38  
 THE FISH GUY'S WHOLE FISH FOR TWO · market veg, lemon butter · mp  
 ROASTED HALF CHICKEN · squash, mushrooms, herbed goat cheese · 29  
 GRILLED ROHAN DUCK BREAST · sauteed kale, turnips, smoked dates · 38  
 NEW YORK STRIP · roasted parsnip & royal trumpets, escarole, shallots · 46

KITCHEN

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## SIDES TO SHARE

- SEARED BRUSSELS SPROUTS · 10  
 bacon, honey dijon butter  
 ROASTED DELICATA SQUASH · 10  
 maitake mushrooms, herbed goat cheese, balsamic  
 CRISPY NEW POTATOES · 10  
 harissa aioli, chorizo, scallions  
 CAMELIZED CAULIFLOWER · 10  
 almonds, capers, basil, citrus butter

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### MOSCOW MULE • 16

*ketel one, lime, ginger beer*

### DUCK HUNT • 20

*two james “j riddle”, china china, luxardo maraschino*

### LA PALOMA • 15

*avion silver tequila, grapefruit cordial, lime, soda, charcoal salt*

### BEAUTY & THE BEETS • 17

*glenmorangie quinta ruban, ardbeg, beet juice*

### THE BON VIVANT • 26

*hennessy VSOP, brown butter, fall spices, nobo whole fruit, accompanied with drunken goat cheese*

## NON-ALCOHOLIC

### BLACKBERRY SMASH • 8

*blackberry, basil, lime, soda*

### ASTAIRE #4 • 8

*house made grenadine, mint, ginger beer*

## SPARKLING WINE

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AMSTEL light lager • 7

HEINEKEN lager • 8

BUCKLER non-alcoholic • 6

## DESSERTS 12

**CHOUX DONUT** · *blueberry compote, buttermilk ice cream*

**BROWN BUTTER CAKE** · *fried ice cream, salted caramel sauce*

**CARROT CAKE ROULADE** · *carrot gelee,  
cream cheese mousse, candied walnuts*

**LEMON PAVLOVA** · *lemon cream,  
coconut dacquoise, lemon crouton*

**GRANDMA'S CHOCOLATE CAKE** · *dark chocolate ganache,  
roasted cocoa ice cream, chocolate crunch*

**STROOPWAFEL** · *apple caramel, apple cider*

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F. Meyer Poire Williams · 22  
G.E. Massenez Mirabelle · 17

## BREWED

- "La Colombe" Coffee · 5  
"La Colombe" French Press · 8  
"La Colombe" Specialty Coffee · 7  
Double Espresso · 8  
"Tealeaves" Tea · 5

# SIGNATURE COCKTAILS

“First you take a drink, then the drink takes  
a drink, then the drink takes you.”

-F. Scott Fitzgerald

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## OUR HIGHLIGHTED CLASSICS

1865 22

*"A Langham staple paying homage to the year it all began"*

Hennessy VS, Chase Elderflower, Moët & Chandon

MOSCOW MULE 16

**1940s** *Cock 'n' Bull Bar on Sunset Boulevard by John Martin & Jack Morgan*

Ketel One or Green Chartreuse, Lime, Ginger Beer

LA PALOMA 15

**1950s** *La Capilla, the oldest bar in Tequila by Don Javier Delgado Corona*

*Named after popular folk song, Paloma ("The Dove") composed 1860*

Partida Blanco Tequila, Grapefruit Cordial, Lime, Soda, Charcoal Salt

LION'S TAIL 14

**1937** *Cafe Royal Cocktail Book*

Bulleit Bourbon, Bitter Truth Pimento Dram, Lime Aromatic Bitters

LAST WORD 18

**1920s** *Detroit Athletic Club by Ted Saucier*

St. George Terroir Gin, Green Chartreuse, Maraschino Liqueur, Lime Juice

### CASK- AGED

**1806-1930;** *when cocktails were carried in casks*

#### NAPOLEON

Angel's Envy, Hennessy VS, Antico Rosso, Napoleon Mandarin

#### OAXACAN BIJOU

Fidencio, Yellow Chartreuse, Cocchi di Torino

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## 90's THROW BACK

TELL ME WHAT YOU WANT	15
Grey Goose La Poir, Pomegranate, Ginger Syrup, Pop Rocks	
NBA JAM vs "HE'S ON FIRE"	17
Avion Reposado, Ancho Reyes Verde, Fig Jam or Jalepeño Jam	
DUCK HUNT	20
Two James "J Riddle", China China, Luxardo Maraschino	
HI-T (Juice Box)	20
Absolute Elyx, Koval Gin, Ruby Port, Nobo Tea	
BEAUTY & THE BEETS	17
Glenmorangie Quinta Ruban, Ardbeg, Pimento Dram, Beet juice	
CENTRAL PERK	18
Koval Bourbon, Hot Fudge, St George Nola Coffee, Raspberry Cream	

### THE WARM UP

*"Drinks to get you through the Chicago Winter"*

#### GLUHWEIN

Hot Spiced Wine, Pierre Ferrand Brandy, Napoleon Mandarin

#### APPLE HOT TODDY

Two James "Catchers Rye", Autumn Apple Cranberry Tea

16

## NON - ALCOHOLIC COCKTAILS

BLACKBERRY SMASH	8
Blackberry, Basil, Lime, Soda	
ASTAIRE #4	8
House Made Grenadine, Mint, Ginger Beer	

# COCKTAIL LIBRARY

“Now is the time to drink!”

-Horace

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## CLASSICS

### BRANDY CRUSTA 50

**1862** *Jerry Thomas, "The Bartender's Guide"*

Grand Marnier Cuvee 1880, Boker's Bitters, Sugar Rim, Horse's Neck -  
Lemon Twist

### DAIQUIRI 13

**1740**, *Admiral Edward "Old Grog" Vernon*

Diplomatico Blanco Reserve 6 yr Rum, Lime, Sugar

### DARK & STORMY 15

**1860** *Adaptation of a Bermuda standard coined by an unknown sailor. He said it had the "colour of a cloud only a fool or a dead man would sail under."*

Cruzan Blackstrap Rum, Ginger, Lime, Ginger Beer

### FRENCH 75 16

**1925** *Harry's New York Bar, Paris by Harry MacElhone*

*"The Most Powerful Cocktail In The World"*

*Named after the French "Canon de 75 modèle 1897", a ruthless and efficient weapon from the First World War*

Choice of: Cognac -or- Gin, Lemon Juice, Rich Simple, Bubbles

### GIMLET 14

**1879** *Admiral Sir Thomas Desmond Gimlette*

Tanqueray, Lime Cordial, Up -or- Rocks

### ROB ROY 14

**1894** *Waldorf Astoria, Manhattan*

Blended Scotch, Cocchi de Torino, Aromatic Bitters, Cherry

### CLOVER CLUB 17

**1917** *The Ideal Bartender by Thomas Bullock*

Death's Door Gin, Raspberry Rich Simple, Lemon Juice, Egg White



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## CLASSICS continued...

- CLUB COCKTAIL** 16  
**1930** *Savoy Cocktail Book by Harry Craddock*  
Laird's Bonded Apple Brandy, Hennessy VS, Fresh Pineapple, Lemon, Maraschino Liqueur, Aromatic Bitters
- WHITE LADY** 14  
**1930** *Savoy Cocktail Book by Harry Craddock*  
Broker's London Dry Gin, Triple Sec, Lemon, Egg White
- CALVADOS COCKTAIL** 20  
**1930** *Savoy Cocktail Book by Harry Craddock*  
Christian Drouin VSOP, Yellow Chartreuse, Orange Juice, Cointreau, Lemon, Orange Bitters
- LION'S TAIL** 14  
**1937** *Cafe Royal Cocktail Book*  
Bulleit Bourbon, Bitter Truth Pimento Dram, Lime Aromatic Bitters
- JACK ROSE** 15  
**1948** *The Fine Art of Mixing Drinks by David Embury*  
Laird's Apple Brandy, Hennessy VS, Grenadine, Lemon, Peychaud's Bitters
- MONTE CARLO** 17  
**1948** *The Fine Art of Mixing Drinks by David Embury*  
Knob Creek Rye, Benedictine, Orange & Angostura Bitters
- MAI TAI** 18  
**1944** *Vic Bergeson, "Trader Vic's"*  
Smith & Cross, Rhum VSOP, Dry Curacao, Orgeat
- RUSTY NAIL** 15  
**1951**, *Bottoms Up by Ted Saucier*  
Johnnie Walker Black, Drambuie, Lemon Peel
- JAPANESE COCKTAIL** 18  
**1960s** *Torys bars, a group of bars created by Shinjiro Tori (founder of Suntory)*  
Hibiki Harmony, Soda Water, Mint

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## MODERN CLASSICS

<b>PENICILLIN</b> <b>2005</b> <i>Milk &amp; Honey by Sam Ross, New York</i> Johnnie Walker Black Scotch, Ginger, Honey, Lemon, Ardberg 10 yr	14
<b>MIDNIGHT TRAIN TO PORTLAND</b> <b>2015</b> <i>Jetlag remedy; perfect pick-me-up</i> Pinot Noir, Espresso Tequila, Pear -Wine, Aromatic Bitters	12
<b>NAPOLÉON</b> <b>2016</b> <i>Kansas City rendition of Vieux Carre sans Benedictine</i> Rieger's Kansas City Whiskey, Hennessy VS, Antico Rosso, Mandarin Napoléon, Peychaud's & Angostura Bitters	16
<b>AMERICAN TRILOGY</b> <b>2007</b> <i>Little Branch, New York</i> Dickel Rye, Laird's Bonded Apple Brandy, Sugar, Orange Bitters	16
<b>REVERSE VESPER</b> <b>2016</b> <i>Aperitif forward Vesper perfect for Spring</i> Cocchi Americano, Belvedere Grapefruit, Tanqueray, Grapefruit Peel	15
<b>LONDON LOVER</b> Vanilla Infused Ultimat Vodka, Passionfruit, Crème de Pêche, Lovo Rosa	16
<b>PINK SQUIRREL</b> <b>1950s</b> <i>Bryant Sharp, "Bryant's Cocktail Lounge"</i> Luxardo Amaretto, White Crème de Cocoa, Home Made Whip	17

### THE BON VIVANT

*"For people that enjoy the finer things in life"*

Hennessy VSOP, Brown Butter, Fall Spices, Nobo Whole Fruit  
Accompanied with Drunken Goat Cheese

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# WINE

“I cook with wine, sometimes I even add it  
to the food.”

-W.C. Fields

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## SPARKLING

Luca Paretti LOVO, Brut, <b>Prosecco</b> , NV	13/65
Ivy, Blanc de Blancs, <b>Crémant de Bourgogne</b> , NV	15/75
Perrier-Jouët “Grand Cuveé”, <b>Epernay</b> , Champagne, NV	22/110
Moët & Chandon, “Brut Impérial”, <b>Epernay</b> , Champagne, NV	26/130
Canard Duchêne, Brut Rosé, <b>Montagne de Reims</b> , Champagne, NV	30/150
Louis Roederer, <b>Cristal Brut Millisé</b> , Champagne, 2009	45

## WHITE

Huff, <b>Riesling</b> , Rheinhessen, 2015	12 / 60
Tiefenbruner <b>Pinot Grigio</b> , South Tirol, 2016	14 / 70
Fillaboia, <b>Albarino</b> , Rias Baixas, 2015	14 / 70
Domaine Sigalas, <b>Assyrtiko</b> , Santorini, 2015	15/ 75
Foucher-Lebrun, “Le Mont”, <b>Sauvignon Blanc</b> , Sancerre, 2016	15 / 75
St. Ehlers Estate, <b>Sauvignon Blanc</b> , St. Helena, 2016	17/85
Le P'tit Paysan, <b>Chardonnay</b> , Monterey, 2016	16 / 80
Domaine Eden, <b>Chardonnay</b> , Santa Cruz Mountains, 2013	25 / 125

## ROSÉ

VieVité, <b>Cinsault/Syrah/Grenache</b> , Côtes du Provence, 2016	14 / 65
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## RED

Siduri, <b>Pinot Noir</b> , Willamette Valley, 2015	17/85
Presqu'île, <b>Pinot Noir</b> , Santa Maria Valley, 2013	22/110
Tenuta dell' Ornellaia "Le Volte", <b>Sangiovese, Merlot</b> , Tuscany, 2015	16/80
Domaine des Escaravailles, <b>Grenache/Syrah</b> , Côtes du Rhône, 2014	12/60
Château La Garde, <b>Cabernet/Merlot</b> , Pessac-Leognan, 2010	29/145
Bootleg, <b>Merlot, Petit Syrah, Zinfandel</b> , Napa Valley, 2012	21/105
Numanthia Termes, <b>Tempranillo</b> , Toro Spain, 2013	16/80
Hunt & Harvest, <b>Cabernet Sauvignon</b> , Napa Valley, 2015	18/90

## DESSERT / DIGESTIF

Moscato D'asti Bera, 2016	13/70
Patrick Bottex, Bugey-Cerdon, NV	12/115
Château Roûmieu-Lacoste, Sauternes(375ml), 2014	17/50
RWC, "Boston" Bual, Madeira	18/110
D'Oliveiras, Bual, Madeira, 1968	55/465
Churchill's, 10 Year, Tawny Port,	12/115
Warre's "Otima", Tawny Port, 10 Year	18/120
Warre's "Otima", Tawny Port, 20 Year	27/180
Graham's, 30 Year, Tawny Port,	40/395

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BEER

“Beauty lies in the hands of the beerholder”  
-Anonymous

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## LOCAL

Miller Lite, <b>Pale Lager</b> , Wisconsin, 4.2% ABV	7
Goose Island 312, <b>Urban Wheat</b> , Illinois, 4.2% ABV	8
Capital Brewery "Supper Club", <b>American Lager</b> , Wisconsin, 5.2% ABV	7
Ale Asylum "Unshadowed", <b>Hefeweizen</b> , Wisconsin, 5.0% ABV	7
Deschutes, <b>Fresh Squeezed IPA</b> , Bend, Oregon, 6.4% ABV	8
Odell, <b>Drumroll APA</b> , Fort Collins, Colorado, 5.3% ABV	9
Lagunitas, "A Little Sumpin Sumpin", <b>Pale Wheat Ale</b> , California, 7.5% ABV	9
Gringolandia, "5 Rabbit", <b>Super Pilsner</b> , Illinois, 7.2.0% ABV	8
Ale Asylum, "Tripel Nova", <b>Abbey Tripel</b> , Wisconsin, 9.8% ABV	8
Dark Horse Amber Ale, <b>Red Ale</b> , Michigan, 5.5% ABV	8
Revolution "Fist City", <b>Chicago Pale Ale</b> , Illinois, 5.5% ABV	7
Revolution "Oktoberfest", <b>German Style Lager</b> , Illinois, 5.7% ABV	9
Starcut Ciders "Immortal Jelly", <b>Semi-Dry Hard Cider</b> , Michigan, 5.1% ABV	7
Samuel Smith's "Organic Perry", <b>Dry Hard Cider</b> , England, 5% ABV	10

## IMPORT

Amstel Light, <b>Light Lager</b> , Netherlands, 3.5% ABV	7
Stella Artois, <b>Pale Lager</b> , Belgium, 5.0% ABV	7
Heineken, <b>Pale Lager</b> , Netherlands, 5.0% ABV	8
Guinness, <b>Irish Dry Stout</b> , Ireland, 4.2% ABV 16oz	8
Coedo Ruri, <b>Pilsner</b> , Japan, 5.0% ABV	12
Yona Yona, <b>American Pale Ale</b> , Japan, 5.5% ABV	12
Kuri Kuro, <b>Dark Chestnut Ale</b> , Japan, 9.0% ABV	15
Buckler, <b>Non Alcoholic</b> , Netherlands, 0.0% ABV	6

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# LIQUOR

Thoughts on Whisk(e)y:  
“Happiness is having a rare steak, a bottle  
of whisky, and a dog to eat the rare steak.”

- Johnny Carson



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## VODKA

Belvedere	15
Belvedere Grapefruit	15
Boyd & Blair	13
Chopin	15
Grey Goose	15
Grey Goose VX	22
Ketel One	14
Ketel Citroen	14
St. George Green Chile	13
CH Distillery	13
Tito's	14
Absolut Elyx	15
Snow Leopard	16

## GIN

Bols (Genever)	17
Bombay Sapphire	13
Broker's	12
CH Distillery Key Lime	12
Death's Door	14
Hendrick's	15
Oxley	14
Plymouth	14
Ransom Old Tom	15
Riegler Kansas City	14
Russel Henry Hawaiian White Ginger	14
St. George Terroir	13
Nolet Dry Silver	15
Tanqueray	13
Tanqueray Ten	14
Koval Barrel Aged Gin	18
Monkey 47	23
Nolet Dry "Reserve"	125

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## TEQUILA

Don Julio 1942	35
Don Julio Anejo	20
Don Julio Reposado	18
Don Julio Blanco	17
El Tesoro Plantinum	15
Fortaleza Reposado	22
Fortaleza Blanco	18
Herradura Reposado	13
Partida Blanco	16
Casamigo Blanco	18
Patrón Anejo	20
Patrón Reposado	18
Patrón Silver	16
Avion Reserva 44	40
Volcan de mi Tierra Blanco	20
Volcan de mi Tierra Cristallino	23

## MEZCAL

Fidencio Joven	15
Siete Misterios “Dobayej”	15
Siete Misterios “Mexicano”	34
Mexcalero 13 (Tobala& Tepeztate) <i>642 bottles only, wild harvested</i>	32
Mexcalero #14 (Agave Arroqueño) <i>768 bottles only, wild harvested</i>	50
Gracias a Dios “Espadin” from Matatlan	12
Amaras, “Espadin” from San Juan Del Rio	12
Alipus, “Espadin” from Santa Ana	14
Flor del Desierto “Sotol”	26

## RUM

Angostura 7 Years	11
Atlantico Reserva	11
Two James “Doctor Bird”	14
Cruzan Blackstrap	11
Mount Gay	11
Ron Zacapa 23	16
Ron de Barrillito “2 Star”	12
Smith & Cross	12

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## **RUM CONTINUED**

Brugal Extra Dry	14
Diplomatico Blanco 6yr Reserva	13
Diplomatico Reserva Exclusiva	15
Gosling's	10
J.M. Rhum Agricole VSOP	35
J.M. Rhum Blanc	11
Leblon (Cachaça)	17

## **AMERICAN WHISKEY**

Bulleit Rye	14
Knob Creek Rye	14
Death's Door White Whiskey	12
Highest Bourye	16
Highest American Prairie	14
Highest Campfire	25
Highest "A Midwinter Nights Dram"	47
Two James "Catcher's Rye"	22
Two James "Johnny Smoking Gun"	19
George Dickel Rye	13
Rittenhouse Bonded Rye	12
Templeton Rye	14
Whistle Pig Rye	22
Whistle Pig Rye 12 year	35
Whistle Pig Rye 15 year	65
Whistle Pig Rye "Boss Hog" Black Prince	185

## **BOURBON WHISKEY**

Angels Envy	15
Basil Hayden's	18
Booker's	19
Blanton's	22
Breckenridge	15
Buffalo Trace	13
Bulleit	14

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## **BOURBON WHISKEY CONTINUED**

Henry McKenna Single Barrel	13
Hirsch Select	15
Knob Creek	14
Koval	16
Orphan Barrel Forged Oak 15yr	25
Orphan Barrel Barterhouse 20yr	30
Orphan Barrel Rhetoric 21yr	40
Maker's Mark	14
Maker's Mark 46	16
Noah's Mill	15
Rowan's Creek	13
Smooth Ambler 10yr	17
Woodford Reserve	19

## **BLENDED SCOTCH WHISKY**

Chivas 12 Years	13
Chivas 18 Years	18
Chivas Ultis	45
Cutty Sark Prohibition	16
Famous Grouse	12
Dewar's White Label.	12
Dewar's 12 Years	13
Dewar's 18 Years	21
Johnnie Walker Black	16
Johnnie Walker Blue	60
Royal Salute 21 years	52

## **IRISH WHISKEY**

Jameson	13
Middleton Barry Crockett Legacy	70

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## **JAPANESE WHISKY**

Hakushu 12 Years	30
Hibiki Harmony	20
Yamazaki 18 Years	65
Suntori "Toki"	22
Nikka "Taketsuru" 12 Years	24
Nikka "Coffey Grain"	18
Nikka "Coffey Malt"	20
Mars "Iwai"	14

## **SINGLE MALT SCOTCH WHISKY**

Ardbeg 10 Years	16
Auchentoshan 12 Years	16
Aberlour 12 Years	20
Aberlour 16 Years	25
Aberlour A'bundah	30
Balblair 10 Years	18
Balblair 1989	35
Balvenie 12 Years Double Wood	18
Balvenie 14 Years Carribean Cask	20
BenRiach 12 Years	17
Cragganmore 12 Years	19
Dalwhinnie 15 Years	22
Glenburgie 10 Years	14
Glen Grant 1965	80
Glenkinchie 12 Years	19
Glenlivet 12 Years	15
Glenlivet 15 Years	21
Glenlivet 18 Years	27
Glenlivet 21 Years	55
Glenlivet 40 Year	75
Glenmorangie Lasanta	17
Glenmorangie Quinta Ruban	18

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## SINGLE MALT SCOTCH WHISKY CONTINUED

Glenmorangie 10 Year	16
Glenmorangie 18 Year	34
Glenmorangie Nectar d'Or	22
Glenrothes 1998	22
Highland Park 12 Years	17
Highland Park 18 Years	27
Highland Park 30 Years	85
Lagavulin 16 Years	28
Laphroaig 10 Years	17
Laphroaig 25 Years	120
Linkwood 15 Years	22
Macallan 12 Years Sherry Oak	19
Macallan 12 Double Cask	21
Macallan 18 Years Sherry Oak	45
Macallan 25 Years Sherry Oak	100
Macallan 30 Years Sherry Oak	185
Macallan Rare Cask	115
Miltonduff 10 Years	16
Mannochmore 16 Years	24
Mortlach 15 Years	22
Oban 14 Years	26
Old Pulteney 21 Years	35
Springbank 15 Years	27
Talisker 10 Years	21
Talisker 25 Years	90

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## COGNAC

Courvoisier V.S.O.P	22
Courvoisier V.S.O.P Napoleon	31
Frapin X.O.	30
Hennessy V.S.	16
Hennessy V.S.O.P	22
Hennessy X.O.	55
Hennessy Master Blender's Selection No.1	65
Hine X.O. Antique	50
Jean & Roger Glemet 1979	55
Kelt Tour du Monde Petra	170
Martell Cordon Bleu	45
Martell V.S.O.P.	18
Martell X.O.	50
Pierre Ferrand 1er Cru	12
Remy Martin V.S.O.P.	17
Tesseron Lot 90	18

## ARMAGNAC

Casterde 1983	45
Cerbois X.O.	30
Château de Busca 1991	45
Château de Laubade 1983	40

## CALVADOS

Christian Drouin V. S. O. P.	16
Roger Groult 15 Years	24
Christian Drouin Coeur de Lion	12
Christian Drouin Pays d'Auge 1973	95

## GRAPPA

Gaja "Darmagi"	26
Hospices de Beaune 1999 (Marc)	32
Lorenzo Moscato	20

## EAU - DE - VIE

Blume Marillen Apricot	15
Etter Zuger Kirsch	26
F. Meyer Poire Williams	22
G.E. Massenez Mirabelle	17
Paul & Marie Pineau de Charantes	18

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LOUIS XIII  
*Remy Martin*

ONE CENTURY IN A BOTTLE

EACH DECANTER TAKES FOUR GENERATIONS OF CELLAR MASTERS  
OVER ONE HUNDRED YEARS TO CRAFT

A FIREWORK OF AROMAS. FLORAL, SPICE, FRUIT, WOOD AND NUT  
DIMENSIONS, LOUIS XIII HAS UNPARALLELED COMPLEXITY AND AN  
EXTREMELY LONG FINISH OF UP TO ONE HOUR

ONE HALF OUNCE	\$ 100
ONE OUNCE	\$ 200
TWO OUNCES	\$ 400



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## LIQUEURS/AFTER DINNER

Aperol	10
Averna	14
B&B	14
Banana Falernum	13
Bénédictine	13
Bitter Truth Pimento Dram	12
Carpano Antica	12
Chateau	15
Chartreuse Jaune	17
Chartreuse Verte	17
Chartreuse V.E.P. Jaune	32
Chartreuse V.E.P. Verte	32
Cynar	8
Drambuie	14
Duplais Absinthe Blache	20
Encanto Pisco	15
Fernet-Branca	12
Ferrand Dry Orange Curacao	13
Frangelico	12
Grand Marnier Cordon Rouge	14
Grand Marnier Cent Cinquantaire	45
Grand Marnier 1880	50
Heering	10
Jeppson's Malort	13
Kahlua	10
Licor 43	12
Pernod	12
Sambuca Romana	15
St. George Absinthe	16
St. George Nola Coffee	15
The Knot	12



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# FOOD

“One cannot think well,  
Love well,  
Sleep well,  
If one has not dined well.”

-Virginia Wolf

## BAR FOOD

sunday-thursday 3pm-10pm  
friday- saturday 3pm-11pm

<b>warm asiago bread</b> , whipped 'nduja, local honey	5
<b>green city market veggies</b> , whipped boursin, fresh herbs	12
<b>smoked burrata crostini</b> , squash, radicchio jam, almonds	14
<b>charred-tar</b> , seared tenderloin, A-1 aioli, fried quail eggs, truffle oil	17
<b>ahi poke lettuce cups</b> , crispy chicken skin, white soy, sriracha, avocado	18
<b>crab toast</b> , avocado, breakfast radishes, old bay, lemon aioli	16
<b>chicken and waffles</b> , buckwheat waffles, maple bacon, b&b pickles	22
<b>crispy thai chicken wings</b> , peanuts, lime, fresh herbs	15
<b>picadillo empanadas</b> , ground beef, olives, red peppers	16
<b>pibil mangalitsa pork tostadas</b> , avocado, crema, serrano	14
<b>little mac sliders</b> , american cheese, mac sauce, b&b pickles	17

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<b>the mac</b> , prime beef burger, mac sauce, american cheese, b&b pickles	23
grilled <b>lamb burger</b> , grilled flatbread, tzatziki sauce, fresh herbs	21

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<b>mushroom flatbread</b> , caramelized onions, blue cheese, port reduction	18
<b>prosciutto flatbread</b> , arugula, lemon, olive oil	18
<b>margherita flatbread</b> , mozzarella, parmesan, tomato	15

*For parties of six or more an 18% gratuity will automatically be added to your bill.  
Maximum 4 split payments.*

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

## LATE NIGHT FOOD

sunday- saturday 3pm-12am

### starters

chicken noodle <b>soup</b> , fresh herbs	10
san marzano <b>tomato bisque</b> , focaccia croutons, olive oil (v)	10
spicy <b>chicken wings</b> , house made ranch	16
tortilla chips with <b>guacamole and salsa</b>	14
chilled <b>shrimp cocktail</b> , horseradish cocktail sauce	16

### entrées

*all sandwiches are served with french fries or small house salad*

prime <b>beef burger</b> , lettuce, tomato, onion, choice of cheese	23
smoked <b>turkey club</b> , bacon, piquillo pepper, arugula, fried egg	22
<b>mixed green salad</b> , mustard vinaigrette	12
<b>caesar salad</b> , hearts of romaine, pancetta	16
grilled <b>ham &amp; cheese</b> , english cheddar, rosemary ham	19
herb grilled <b>chicken breast</b> , yukon mashed potatoes, asparagus	28
grilled <b>new york strip</b> , yukon mashed potatoes, asparagus	49
<b>rigatoni pasta</b> , san marzano tomatoes, shaved parmesan	18

### desserts 12

chocolate <b>peanut butter pave</b>	
chef's classic <b>cookies</b> & chocolate milk	

Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

KITCHEN

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TRAVELLE

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AND BAR

*A modern craft bar with an extensive cocktail library, always evolving from 16th century punches to prohibition to modern classics, while honoring Mid-Western roots with a garnish of luxury; an unexpected element.*



WIFI Code : Pavilion1865

18% gratuity will be added to parties of 6 or more.  
No separate checks. Up to 4 credit cards accepted for payment.