

COCKTAILS

CLASSIC 16

BLACKBERRY BASIL JULEP Old Forester Signature Bourbon, basil, blackberries	BARREL-AGED BOULEVARDIER Woodford Reserve Bourbon, Campari, sweet vermouth; aged in-house	BLOOD ORANGE MARGARITA Milagro Añejo Tequila, blood orange, lime juice	SIDECAR Courvoisier VS Cognac, lemon, triple sec
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CRAFT 17

THE URBAN BUZZ <i>The Gwen's Signature Cocktail</i> Koval Bourbon, locally sourced honey syrup, lemon juice	THE LAST COCKTAIL <i>Inspired by The Luxury Collection</i> Hendrick's Gin, pear purée, Prosecco, rosemary infusion	SWEET BUD SAZERAC Monkey Shoulder Whisky, grade A maple syrup, orange bitters
CUCUMBER SPLASH Reyka Vodka, cucumber, mint, elderflower liqueur	GRAPEFRUIT GIN FIZZ Tanqueray Gin, rosemary, grapefruit	GRAND BELLINI Grand Marnier Raspberry Peach, sparkling wine

THE MIXOLOGIST CORNER

OUR OWN MIXOLOGIST-CRAFTED COCKTAILS 15

LUXE CHAMPAGNE COCKTAIL Ruffino Prosecco, Peychaud's Bitters, Luxardo Cherry Liqueur, lime cordial, sugar cube	CREOLE MAPLE OLD FASHIONED <i>Local Signature Cocktail</i> FEW Rye Whiskey, Clément Créole Shrub Liqueur, maple syrup, Angostura Bitters
HONEY WOOD SOUR Woodford Reserve Bourbon, honey syrup, lemon juice, egg whites	JALAPEÑO ROSEMARY SOUR Casamigos Tequila, lime juice, rosemary syrup, egg whites, cranberry bitters
BOURBON AND HOPS Koval Bourbon, Chase Elderflower Liqueur, lemon juice, basil syrup	THE GREEN LADY Nolet's Gin, Chartreuse Liqueur, lemon juice, cucumber, mint syrup

LET'S GET SOCIAL!

   @THEGWENCHICAGO

WINE

CHAMPAGNE & SPARKLING WINE

	6oz	BOTTLE
NV Ruffino Prosecco, Valdobbiadene, Italy	11	42
NV La Marca Prosecco, Veneto, Italy	13	50
NV J Vineyards Brut Rosé, Russian River Valley, CA	19	74
NV Charles Heidsieck Brut, Reims, France	29	110

ROSÉ

	6oz	BOTTLE
NV Sanford Rosé of Pinot Noir, Santa Rita Hills, CA	16	58
NV Remy Pannier Rosé d'Anjou, France	12	46

WHITE

	6oz	9oz	BOTTLE
NV Mirassou Moscato, North Coast, CA	11	16.5	42
2014 Chateau Ste. Michelle Riesling, Columbia Valley, WA	11	16.5	42
2014 Terra d'Oro Chenin Blanc/ Viognier, Amador County, CA	12	18	46
2014 Benvolio Pinot Grigio, Friuli, Italy	11	16.5	42
2014 Matanzas Creek Sauvignon Blanc, Sonoma County, CA	13	20.5	50
2015 Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	13	20.5	50
2014 Sonoma-Cutrer Chardonnay, Russian River Valley, CA	15	22.5	58
2014 Cambria "Katherine's Vineyard" Chardonnay, California	14	21	54

RED

	6oz	9oz	BOTTLE
2014 Joel Gott Pinot Noir, Sonoma/Monterey, CA	15	22.5	58
2013 Bridlewood Pinot Noir, California	11	16.5	42
2014 Ravenswood Zinfandel, California	12	18	42
2014 Alamos Malbec, Mendoza, Argentina	11	16.5	42
2012 Seven Falls Cellars Merlot, Wahluke Slope, WA	11	16.5	42
2014 Esk Valley Gmblett Gravels Red Blend, New Zealand	15	22.5	58
2014 Liberty School Cabernet, Paso Robles, CA	11	16.5	42
2013 Louis M. Martini Cabernet, Sonoma County, CA	13	19.5	50

CHICAGO'S CRAFT BEER

ON-TAP SELECTION

BUBBLY CREEK 12

Berliner Weiss (3.5% ABV)

Bubbly Creek is the first brew in our South Side Sour line. A traditional German-style, top-fermented wheat beer.

JUNGLE BOOGIE 12

American Pale Wheat (5.4% ABV)

A dry-hopped American wheat beer. The flavorful, almost sweet malts provide balance for the mosaic hops and fruity rooibos tea flavors.

ANTI-HERO 9

IPA (6.5% ABV)

An American hop assault with a four-hop blend to create a crisp bitterness and impart massive floral and citrus aromas.

EUGENE 9

Porter (6.8% ABV)

A striking, robust porter full of toasted grain and caramel flavors backed by a chocolate malt essence.

LAGROW 9

IPA Organic (7.25% ABV)

With citrus notes and a hint of pine flavor and aroma profile. Smooth finish, highlighting the pure organic ingredients.

APEX PREDATOR 9

Farmhouse Ale (6.5% ABV)

This hazy and golden ale gets its teeth from a generous Crystal dry-hopping that completes the dry finish with a fruity bite.

HOPOTHESIS 9

IPA (7.1% ABV)

This malt-forward English-style India Pale Ale is specifically formulated to be flavorful and approachable.

CURATED BITES

CHEESE BOARD 16

Chef's selection, spiced nuts, walnut-raisin bread, jam

CRISPY CHORIZO FRITTERS 12

Green olive relish, roasted pepper aioli

BACON-WRAPPED DATES 15

Chorizo, piquillo pepper sauce, yuzu pickles

ROASTED MUSHROOM TOAST 11

Greek yogurt-tarragon spread,
poached quail egg, truffle oil, pecorino

CHICKEN EMPANADA 12

Romesco, pickled red onion

FRIED GOAT CHEESE 14

Apple-bacon jam

BAKED BRIE 14

Apple-cranberry jam, candied pecans,
walnut-raisin bread, honey

STUFFED PIQUILLO PEPPERS 15

Herbed goat cheese, basil bread crumbs, greens

HONEY CHIPOTLE SHRIMP 15

Jasmine rice, cilantro

TEMPURA VEGETABLES 9

Mushroom, cauliflower, zucchini,
charred citrus emulsion, ginger-soy sauce

TRUFFLE PARMESAN FRIES 10

Whole-grain mustard aioli

FRIED CALAMARI 12

Marinara sauce, roasted garlic-lime mayonnaise

BLUE CRAB DIP 15

Fresh herbs, crispy baguette

CHICKEN WINGS 12

Traditional hot: Maytag blue cheese dressing,
celery, carrot sticks

THIN-CRUST FLAT BREAD

FIG & PROSCIUTTO 15

Fig jam, goat cheese, arugula,
balsamic reduction, walnuts

MARGHERITA 12

Classic tomato sauce, mozzarella cheese

SAUSAGE & KALE 14

Braised kale, Italian sausage,
whipped ricotta, chili flakes

SOUP & SALADS

COBB 17

Spring greens, smoked chicken, tomatoes,
Nueske's bacon, Maytag blue cheese, red onion, avocado,
beet-pickled hardboiled egg, red wine vinaigrette

KNIFE & FORK CAESAR 12

Deconstructed: baby romaine, marinated sundried tomatoes,
parmesan cheese, herbed croutons, white anchovies,
classic Caesar dressing

KALE 14

Roasted beets, goat cheese, candied walnuts,
brioche croutons, balsamic reduction

SOUP DU JOUR 8

Please ask your server for today's selection

SALAD ADD-ONS:

chicken 5 salmon 7 shrimp 8 steak 9

An automatic gratuity of 18% will be added to parties of six or larger. The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially the elderly, young children under 4, pregnant woman and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. Please alert your server in advance of ordering of any allergies.

THE BUTCHER'S BURGER

WE ONLY USE SLAGEL FAMILY FARM'S GROUND BEEF*
SERVED ON A BRIOCHE BUN WITH YOUR CHOICE OF ONE SIDE

LUX 19

Taleggio cheese, truffle mayonnaise, short rib ragoût, red onion jam

THE GWEN 16

White cheddar, applewood-smoked bacon, secret sauce, lettuce, tomato

SW BORDER 17

Queso fresco cheese, pico de gallo, avocado, bacon, chipotle-cilantro cream

TURKEY 14

Fresh herbs, house-pickled beets, goat cheese crumble, herb emulsion

BBQ HOG 18

BBQ pulled pork, coleslaw, beer batter onion ring

CUBAN 16

Smoked ham, pickles, garlic mustard, swiss cheese, corn-dusted kaiser roll

JUST A CHEESE VEGGIE BURGER 16

American | Swiss | Cheddar | Blue | Goat | Provolone

SIDES 6

french fries onion rings caramelized onions bacon fried egg

*The Slagel Family has been raising livestock in Central Illinois for generations. In addition to raising their livestock without added hormones, steroids, or constant levels of antibiotics, they also control the processing. Their livestock are processed at Slagel Family Meats, their own facility in Forrest, IL. They do not use preservatives or artificial additives during processing.

SANDWICHES

SERVED WITH FRENCH FRIES

LOBSTER ROLL 21

Maine lobster,
gulf shrimp, tarragon
marinade, sea salt,
New England bun

GRILLED CHICKEN WRAP 14

Sundried tomato wrap,
avocado, black bean
salsa, chipotle ranch

SMOKED TURKEY CLUB 16

Hickory-smoked turkey
breast, applewood-
smoked bacon, roasted
pepper mayonnaise,
lettuce, multigrain bread

MAINS

LEMON-GARLIC SHRIMP 27

Penne, parsley, pepper flakes, shredded pecorino

MUSHROOM RAVIOLI 22

English peas, pearl onions, forest mushrooms,
baby spinach, fresh herbs, light butter sauce

ROASTED SALMON 29

Crispy rice cake, bok choy, black bean vinaigrette

SKIRT STEAK 28

Potato-chorizo hash, chimichurri

PRIME RIBEYE OF BEEF 37

Yukon gold purée, shallot confit, classic bordelaise sauce

HICKORY-SMOKED CHICKEN 25

Chicken breast, roasted rainbow carrots,
potato-parsnip purée, chicken jus

SOMETHING SWEET

VANILLA BEAN CRÈME BRÛLÉE 8

Seasonal berries

COOKIES & MILK 8

SEASONAL PIE 8

À la mode

CHOCOLATE & PEANUT CRUNCH 8

Dark chocolate mousse, peanut brittle, caramel, whipped cream

SORBET 8

Raspberry or mango

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