

WELCOME.

Take a seat, and make yourself at home. We have spent many an hour shaking and testing cocktail recipes for your enjoyment. Ask your bartender or server for recommendations and to help guide your experience. **Try new things**, even the ones that may scare you a little, you will find yourself pleasantly surprised.

So relax, clear your mind, and enjoy your evening.

Cheers!

THE COCKTAIL.

"It should stimulate the mind as well as the appetite. The well-made cocktail is one of the most gracious of drinks. It pleases the senses. The shared delight of those who partake in common of this refreshing nectar breaks the ice of formal reserve. Taut nerves relax, taut muscles relax, tired eyes brighten, tongues loosen, friendships deepen, the whole world becomes a better place in which to live."

The Fine Art of Mixing Drinks. (1948) David A. Embury

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EPILOGUE

*“PATIENCE IS BITTER, BUT ITS
FRUIT IS SWEET.”*

JEAN-JACQUES ROUSSEAU

*“CONSUMING RAW OR UNDER
COOKED EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE
ILLNESS, ESPECIALLY IF YOU HAVE
CERTAIN MEDICAL CONDITIONS”*
ILLINOIS DEPARTMENT OF HEALTH

*All cocktails thirteen dollars
Head Bartender Mike Ryan*

1. APERITIF COCKTAILS

Board of Directors

Noilly Prat Dry, honey, Green Chartreuse, lemon

Long Road Home

Sutton Brown Label, Mezcal Vida, agave, lemon

Freudian Slip

Nardini grappa, Cocchi Americano, white mint

Lord of Dreams

Banks Rum, yellow Chartreuse, Luxardo Maraschino,
fresh lemon

Highway to the Danger Zone

Novo Fogo Cachaca, Benedictine, Peychaud's bitters,
lemon, demerara

Fair Play

Square One, carrot, honey, cardamom, lemon

*"Drinking when we are not thirsty and making love at all seasons,
madam: that is all there is to distinguish us from other animals."
Pierre Beaumarchais*

2. COCKTAILS FOR COMFORT

Green Demon (hot)

Green Chartreuse, lemon, orgeat, orange bitters

Winter Whisper (hot)

Altos Reposado, Luxardo Amaro, lemon, dried-strawberry syrup, aromatic bitters

Scorpion's Kiss

Del Maguey Mezcal Vida, Cruzan Blackstrap, whole egg, Angostura bitters

Master and Commander

Appleton V/X, cinnamon syrup, whole egg

White Devil (hot)

Famous Grouse, lemon, Rare Tea Cellars Lapsang Souchong

Otters in Paradise

Woodford Reserve Bourbon, cream, cacao, aromatic bitters

*"Candy is dandy, but liquor is quicker."
Ogden Nash*

3. COCKTAILS FOR DRINKING

War of the Roses

Pimm's, Bombay Sapphire, Chase Elderflower, mint,
fresh lime

Drunken Angel

The Famous Grouse, Punt e Mes, Mathilde Pear, fresh
orange juice, orange bitters

Aquarian Exposition

Pierre Ferrand 1840 Cognac, pineapple, Luxardo Bitter,
lemon, absinthe, egg white

Return to Spiderskull Island

Tanqueray, cinnamon, Punt e Mes, grapefruit, lime,
honey, Angostura

Heaven's Gate

Matusalem Clasico, pineapple syrup, green Chartreuse,
lime

The Power of Love

Buffalo Trace Bourbon, Carpano sweet vermouth, ginger,
lemon, egg white

*"Alcohol is the anesthesia by which we endure the operation of life."
George Bernard Shaw*

4. COCKTAILS FOR THINKING

The Stockyards

Siete Leguas Reposado, Bual Madeira,
Maraschino, Peychaud's bitters

Transfinite Induction

Plantation Barbados Rum, Apry, lemon, Allspice
Dram, Angostura bitters

The Red-Headed League

Hendrick's Gin, red wine, lemon, egg white, soda

Transmetropolitan

Citadelle Gin, Noilly Prat Dry, Cointreau, Grappa,
housemade orange bitters

Grace Note

Germain-Robin Craft Method Brandy, Maurin
Quina, Luxardo Maraschino, mezcal rinse

Eli Wallach

Milagro Reposado, Angostura, Green Chartreuse

*"Alcohol is like love. The first kiss is magic, the second is
intimate, the third is routine. After that you take the girl's
clothes off."*

Raymond Chandler

5. THE MARTINI LIST

Bernard de Voto refers to this as the "Supreme American gift to the world of culture." Originally made with Sweet Vermouth and Maraschino (Martinez cocktail), it has gradually evolved into the Dry Martini we know and love.

We've listed a few Gins here we feel epitomize the classic Martini. Choose your gin and vermouth, or allow us to select one for you, and we'll fancy it up with some orange bitters and get to stirring. Request a twist or an olive and enjoy.

Gin

Beefeater
Beefeater 24
Bombay Dry
Boodle's
Broker's
Junipero
Plymouth
Tanqueray
Tanqueray No. 10

Add \$2

Dry Vermouth, Etc.

Cinzano
Cocchi Americano
Dolin
Dubbonet
Lillet Blanc
Martini & Rossi
Noilly Prat
Sutton

*"No animal ever invented anything so bad as drunkenness - or so good as drink."
Lord Chesterton*

6. THE MANHATTAN PROJECT

Lest we be carried away by De Voto's hyperbole, in the same manuscript he declaims: "Whiskey and vermouth cannot meet as friends and the Manhattan is an offense against piety." So much for Bernard.

The Manhattan cocktail has undergone some remodeling over the last one hundred and thirty-odd years of its existence; it has variously included Liquore di Maraschino, French vermouth, Italian vermouth, orange bitters, Angostura, rye whiskey, Bourbon, even brandy and cherry juice (blasphemy!) Here we hew to tradition, pairing either rye or bourbon with a range of sweet (i.e. Italian-style) vermouths, and finished with Angostura or housemade orange bitters.

Rye

Old Overholt
Redemption
High West Double
Jim Beam
Wild Turkey
Templeton *add \$2*
Bulleit *add \$2*

Bourbon

Buffalo Trace
Old Grand-Dad 100
Old Grand-Dad 114
W.L. Weller 107
Maker's Mark
Maker's 46 *add \$2*
Woodford Reserve
add \$2

Please ask to see our spirits book for more selections.

"Always carry a flagon of Whiskey in case of snakebite and furthermore always carry a small snake."

7. ONE NIGHT IN MILAN

Ok, folks—it's time to get over our fear of vermouth. Vermouth is a noble spirit with a venerable heritage stretching back to the mid-18th century, and similar aperitif-style “aromatized wines” go back even further. Initially they were medicinal, incorporating quinine and wormwood to provide a bracing bitterness that additionally helped to settle the stomach. In Torino, the birthplace of vermouth, it is consumed on the rocks, or with soda, or with Campari, or with Prosecco. We believe it is high time this ancient tradition was brought to light here, and thus we present some recommendations from our selection:

8: rocks; try with a twist or with soda

10: with Prosecco, Campari or Aperol

Sutton Brown Label Dry: Produced in San Francisco by world-renowned rogue winemaker Carl Sutton; light, citrusy, and quite dry, with notes of orange and coriander

Cocchi Americano: Not technically a vermouth but a quinquina (quinine-based aperitif wine), essentially what Kina Lillet used to be before the recipe was changed in the 80s; bold, bitter, lightly sweet, with notes of grapefruit and lemongrass

Carpano Antica Formula: Thought to be the original Vermouth, this has been made according to the same formula since 1786. Rich, bold notes of vanilla and ripe fruit, with just enough bitterness to balance the sweetness; one of the greatest vermouths out there. ***Now available on tap!***

Punt e Mes: Meaning “point and a half,” which refers to the higher level of bitterness (the same family makes Carpano); this sweet vermouth is bold, lean and intense.

Noilly Prat Dry: Originally developed in 1813, this set the standard for dry, French-style Vermouth. Slightly Madeirized, with fresh fruit notes and complex spice.

Dolin Dry: Produced in Chambéry, in the French Alps, since 1821; this is lighter and drier than Noilly Prat.

8. FROM THE BEFORETIME

Aviation

London dry gin, Maraschino, lemon, crème de violette

Bee's Knees

Dry Gin, honey, lemon

Boulevardier

Bourbon, Campari, sweet vermouth

Brazil Cocktail

Dry vermouth, Manzanilla sherry, absinthe, Angostura bitters

Corpse Reviver No. 2

London Dry Gin, Cocchi Americano, orange curacao, lemon, absinthe

Chicago Cocktail

Cognac, curacao, Champagne

Daiquiri

Rum, lime, sugar

Death in the Afternoon

Champagne, absinthe, lemon peel

Death on the Gulf Stream

Genever style gin, lime, Angostura bitters

Diamondback

Bonded rye whiskey, bonded apple brandy, Green Chartreuse

Empire Cocktail

Dry gin, Calvados, apricot brandy

Eddie Brown Cocktail

London dry gin, Cocchi Americano, apricot brandy

Fascinator Cocktail

Dry gin, dry vermouth, absinthe, mint

Gimlet #1

Dry gin, fresh lime, simple syrup

Gimlet #2

Dry gin, housemade lime cordial

8. IN THE LONG LONG AGO

Hanky Panky

London dry gin, sweet vermouth, Fernet Branca

Hemingway Daiquiri

Aged rum, fresh grapefruit, Maraschino

Irish Cream

Irish whiskey, demerara, cream

Jack Rose

*Bonded apple brandy, housemade grenadine,
fresh lemon*

Last Word

*London dry gin, Green Chartreuse, Maraschino,
fresh lime*

Martinez

*Old tom gin, sweet vermouth, Maraschino,
Angostura bitters*

Pegu Club

*London dry gin, orange curacao, fresh lime,
Angostura bitters*

Rob Roy

*Blended Scotch whisky, sweet vermouth,
Angostura bitters*

Sazerac

*Bonded rye whiskey, demerara, Peychaud's
bitters, absinthe*

Sidecar

Cognac, curacao, lemon

Stinger

Cognac, white crème de menthe


Widow's Kiss

*Bonded apple brandy, Benedictine, Yellow
Chartreuse, Angostura bitters*





20th Century

*Dry gin, crème de cacao, Cocchi Americano,
fresh lemon*

**9. THE INVENTION OF THE
WHEEL
{DRAUGHT}**

 Argus Brewing	<i>Steam Beer</i>	5.4%	6
 Goose Island, Matilda	<i>Belgian Ale</i>	7%	9
Stone Brewing	<i>IPA</i>	5.3%	7
Allagash	<i>Belgian Stout</i>	7.5%	8
Krombacher	<i>German Pilsner</i>	4.8%	6

{PACKAGES}

 Metropolitan, Flywheel	<i>Lager</i>	5%	7
 JK's Scrumpy 22oz	<i>Organic Hard Cider</i>	5%	16
 Bell's, Third Coast Ale	<i>American Blonde Ale</i>	4.8%	7
 Half Acre, Gossamer 16oz	<i>Blonde Ale</i>	4.2%	9
 Two Brothers, Domaine DuPage	<i>French Country Ale</i>	5.9%	7
Anchor	<i>California Steam Beer</i>	5%	7
Dogfish Head, 90 Minute	<i>IPA</i>	9%	10
New Belgium, Snow Day	<i>Black IPA</i>	6.2%	6
Lagunitas	<i>IPA</i>	5.7%	7
Avery, White Rascal	<i>Witbier</i>	5.6%	7
Lion	<i>Imperial Stout</i>	8.8%	8
Guinness <i>Foreign Extra</i>	<i>Stout</i>	7.5%	9
Guinness <i>16oz draught can</i>	<i>Stout</i>	4.1%	8
Victory, Storm King	<i>Imperial Stout</i>	9.1%	10
Sam Adams, Wee Heavy	<i>Smoked Scotch Ale</i>	10%	8
Innis & Gunn Rum Cask	<i>Aged Scotch Ale</i>	7.4%	8
Innis & Gunn Oak Aged	<i>Aged Scotch Ale</i>	6.6%	8
Budweiser	<i>Pale Lager</i>	5%	5
Miller Lite	<i>Pale Lager</i>	4.2%	5
Corona, 24oz	<i>Pale Lager</i>	4.6%	14

 ***DENOTES LOCAL OFFERINGS***

10. BY THE GLASS

{ BUBBLES }

<i>nv</i>	Francois Montand Blanc de Blancs Brut, France	11
<i>nv</i>	Gloria Ferrer Blanc de Noirs, Carneros, USA	16
<i>nv</i>	La Marca Prosecco, Veneto, Italy	11
<i>nv</i>	Domaine Chandon Brut, Napa Valley, USA	13

{ WHITE }

2009	Gundlach Bundschu Gewurtztraminer, Sonoma Coast, USA	13
2010	Terranoble Classic Sauvignon Blanc, Central Valley, Chile	9
2010	Schloss Vollrad Qualitätswein, Riesling, Germany	12
2010	MacMurray Ranch Pinot Gris, Sonoma Coast, USA	12
2010	Tilia, Torrontes, Salta, Argentina	9
2010	Licia Albarino, Rias Baixas, Spain	12
2009	Au Bon Climat Chardonnay, Santa Barbara, USA	13
2008	Treana, Paso Robles, California, USA	13
2010	Corte Giara, Pinot Grigio, Italy	9
2010	Loimer Lois Gruner Veltliner, Austria	10
2008	Terra do Lobo Godello, Monterrei, Spain	11

{ RED }

2009	Dry Creek Zinfandel, Sonoma County, USA	12
2009	Kunin "Pape Star," Central Coast, USA	15
2010	Alfredo Roca, Pinot Noir, Mendoza, Argentina	10
2010	Belle Glos "Meiomi" Pinot Noir, California, USA	15
2009	Hullabaloo Zinfandel, Napa Valley, USA	10
2010	Renacer Punto Final Malbec Clasico, Mendoza, Argentina	11
2008	Trefethan "Double T" Red, Napa, USA	15
2007	Dreolino Chianti Rufina, Italy	9
2010	La Cartuja Priorat, Spain	13
2009	M. Chapoutier Belleruche Côtes-du-Rhône, France	12
2009	Fontafredda Briccotondo, Barbera, Italy	10

EPILOGUE

“Well, that's how it goes
And Joe, I know you're gettin' anxious to close
So thanks for the cheer
I hope you didn't mind
My bending your ear
So make it one for my baby
And one more for the road”
Frank Sinatra

