



COFFEE & TEA

Proudly serving Sparrow Coffee,
Chicago's only green & organic micro-roastery.

In collaboration with Cafe Bonhomme's culinary team,
Sparrow has created tailored blends featuring
sustainably sourced single origin beans.



DRIP

\$2.5/12oz | \$3/16oz

AU LAIT

\$3/12oz | \$4/16oz

ESPRESSO

doppio \$2.75 | colada \$3.25
macchiato \$3.25 | cortado \$3.25

CAPPUCCINO

\$3.5/8oz

LATTE

\$3.5/12oz | \$4/16oz

AMERICANO

\$3/12oz | \$4/16oz

COLD BREW

\$3/12oz
\$4/16oz

HOT & ICED TEA

\$3/12oz
\$4/16oz

add a shot *\$2 | sub soy *50c



FRESH JUICES

\$8/12oz | \$11/16oz

VEDGE FUND BABY

Kale, Cilantro, Green Apple, Cucumber,
Ginger, Celery, Lime Juice, Avocado

WHAT'S UP DOC?

Carrot, Orange, Grapefruit, Lemon, Ginger

MONKEY BUSINESS

Coconut Water, Kale, Green Apple,
Lime Juice, Pineapple





FRESH SMOOTHIES

\$9/12oz | \$12/16oz

BEAUTY & THE BEET

Berries, Beets, Chia Seeds, Ginger, Basil

EXECUTIVE WORKOUT

Banana, Pineapple, Mango, Spinach,
Flax Seeds, Coconut Water

EAT YOUR VEGGIES

Spinach, Kale, Cilantro, Pineapple,
Lime Juice, Cucumber



BAKERY

PREPARED DAILY

CROISSANT \$4

CHOCOLATE CROISSANT \$5

GLUTEN FREE COCONUT BREAD \$7

QUINOA & BANANA MUFFIN \$7

ORANGE & MEDJOOOL DATE BUN \$6

SHERRY APPLE TURNOVER \$6

CINNAMON DANISH ROLL \$7

Cream Cheese Frosting

GREEK YOGURT PARFAIT \$8

Blueberry Yogurt, Daily Fruit Selection,
Housemade Granola, Mint



SANDWICHES

SERVED ALL DAY

SMOKED SALMON CROISSANT \$13

Chive Cream Cheese, Citrus Pickled Onions,
Tomato, Herb Salad

EGG SANDWICH \$12

Grilled Pistachio Mortadella, American Cheese,
Spinach Aioli, Tomato

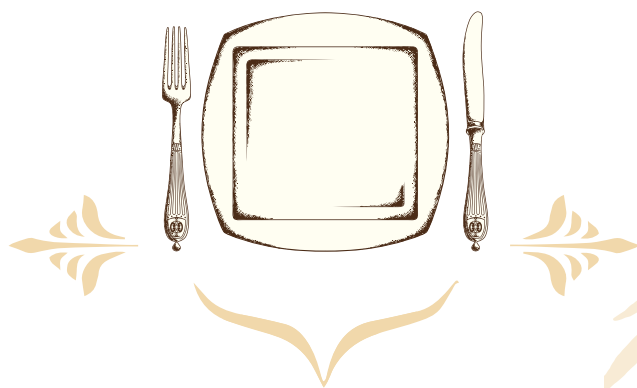
JAMÓN IBÉRICO & TOMATO SANDWICH \$14

Seasoned Tomato, Ibérico Ham, Manchego Cheese,
Extra Virgin Olive Oil

RATATOUILLE & MOZZARELLA SANDWICH \$12

Fresh Mozzarella, Smoked Ratatouille,
Arugula & Za'atar Pesto

Add Boquerones (*white anchovies*) \$3



LUNCH
&
DINNER





CHARCUTERIE \$21

Chef's Selection of Imported Cured Meats &
Artisanal Cheeses, Fried Almonds

SMOKED BABA GHANOUSH \$11

Tahini Yogurt, Black Garlic,
Fig Balsamic Vinegar, Pine Nuts, Za'atar

BEET HUMMUS \$11

Blue Cheese, Roasted Pepitas, Fried Garbanzo,
Basil Oil, Served With Pita Bread

FATTOUSH SALAD \$12

Persian Cucumber, Cherry Tomatoes,
Baby Kale, Parsley, Kalamata Olives,
Fried Pita Bread, Radishes
(Add Grilled Chicken \$7 or Steak \$11)

SNAP PEA SALAD \$13

Baby Greens, Whipped Ricotta Cheese,
Saffron Pickled Pearl Onions,
Watermelon Radishes, Bottarga
(Add Grilled Chicken \$7 or Steak \$11)

BURRATA SALAD \$16

Nichols Farms Heirloom Tomatoes, Pearl Onions,
Persian Cucumbers, Fresh Oregano,
Za'atar & Balsamic Vinaigrette
(Add Grilled Chicken \$7 or Steak \$11)

HAMACHI CRUDO \$17

Fresno Chile Hummus, Apple, Kohlrabi,
Green Gazpacho, Chia Seeds

TUNA TATAKI \$16

Pan-Seared Ahi Tuna, Salmorejo Sauce,
Black Garlic Aioli, Organic Tomato Tartare,
Picual Olive Oil

HUEVOS ROTOS & CHORIZO \$15

Julienne Potatoes, Duck Egg,
House-made Chorizo, Egg Truffle Sauce,
Balsamic Truffle Vinegar

CRAB BRANDADE \$14

Fried Shishito Pepper, Lemon Salt, Sourdough

CHICKEN LIVER PATÉ \$14

Apple & Sherry Compote,
Pickled Red Onion, Sourdough Bread,
Pickled Mustard Seeds, Date Syrup

CHARRED BROCCOLINI \$11

Nuoc Cham, Sunflower Seed Hummus,
Pomegranate Seeds, Puffed Rice

CURRY MEATBALLS \$14

Avocado Hummus,
Sun Dried Tomato & Harissa Purée, Cilantro

ROMESCO \$12

Seasonal Market Vegetables, Marcona Almonds
(Add Grilled Chicken \$7 or Steak \$11)





SCALLOPS & JAMÓN IBÉRICO \$16

Searched Ibérico-Wrapped Scallops,
Spinach Cream, Caramelized Onion
(Add more, \$8 each)

DOUBLE CHEESEBURGER \$15

Two 4oz Angus Beef Patties, American Cheese,
Curry Pickles, Glazed Onions,
Mustard Aioli, Salt Roasted Potatoes

FRIED CHICKEN \$15

Marinated Chicken Thigh,
Pumpkin Seed Hummus,
Preserved Lemon Salsa Brava

WHOLE FISH \$36

Presented De-Boned, Green Harissa,
Mediterranean Amba,
Pickled Red Onions & Herb Salad

40oz BONE-IN RIB EYE \$59

15 Day Dry Aged, Piquillo Peppers,
Za'atar & Garlic Mashed Potatoes,
Shishito Peppers, Maldon Sea Salt
(Please allow a min. of 30 minutes)

EXECUTIVE CHEF **MARCOS CAMPOS**



HOUSE COCKTAILS \$13

SPANISH-STYLE GIN TONIC

American Gin, Mediterranean Tonic, Coconut,
Lemon, White Grapes, Thyme

CATS HIGHBALL

Vodka, Preserved Lemon Cordial, Soda,
Brut, Sun Dried Lime Dust

TIO'S SAFE WORD

Fino Sherry, Clear Lime, Orange Blossom Water, Cava Syrup

CAVA COBBLER

Elderflower, Bergamot, Bitters, Brut

A FRIEND FROM MIAMI

Red Bell Pepper Three Ways, Blanco Tequila, Lime, Agave, Soda

MÁMÙ VIDA

Mezcal, Chipotle, Szechuan, Honey, Lemon, Sal de Gusano

SECOND FIDDLE

Bourbon, Lemon, Pineapple, Turmeric, Sumac Salt

DARK NIGHT, CITY LIGHTS

Bourbon, Spanish Brandy, Pedro Ximénez, Amaro

50/50 (\$18)

Stoli Elite, Carpano Dry, Orange Bitters, Lemon Peel



NO PROOF COCKTAILS \$8

BEY JUICE

Ginger-Mint Lemonade

THYME MARCHES ON

Bell Pepper Agave, Lime, Thyme,
Sparkling Water

BEER

Stiegl Grapefruit, Austria, **Radler** \$8

Peroni, Italy, **Light Lager** \$8

Modelo Especial, Mexico, **Lager** \$6

Estrella Galicia, Spain, **Lager** \$8

Krombacher, Germany, **Pilsner** \$8

Great Central Brewing, IL, **Pilsner** \$8

2 Towns Cider House, Oregon, **Bright Cider** \$8

Half Acre Daisy Cutter, IL, **Pale Ale** \$8

Aleman Brewing Ladiesman, IL, **Wheat Ale** \$8

Revolution Anti-Hero, IL, **IPA** \$8

Noon Whistle Brewing Bernie, IL, **Milk Stout** \$8

SANGRIA

Red or White

\$10/\$45



FORTIFIEDS

Tío Pepe Fino	\$12/48
Orleans Borbón Manzanilla	\$12/48
Lustau Manzanilla	\$11/44
González Byass Amontillado	\$12/48
Valdespino Contrabandista Amontillado	\$15/60
González Byass Alfonso Oloroso	\$17/68
Bodegas Tradición Amontillado 30 Years	\$19/76
González Byass Néctar Pedro Ximénez	\$12
Dow's 10 Year Tawny Port	\$12
Taylor Fladgate Fine Ruby	\$11

SPARKLING

Caves Naveran Brut Vintage 2015, Xarello Blend, Cava, Spain	\$10/40
Caves Naveran Brut Rosado 2016, Pinot Noir/Parellada, Cava, Spain	\$10/40
Ruinart Blanc de Blancs NV, Champagne, France	\$175
Dom Pérignon Vintage 2006, Champagne, France	\$350

ROSÉ

Nortico Dry Rosé 2017, Vinho Verde, Portugal	\$11/44
Casa Lapostolle Rosé 2016, Rapel Valley, Chile	\$11/44
Château des Bertrand's Elégance 2017, Cinsault/Black Grenache, Côte de Provence, France	\$62
Antonio Maçanita "Touriga Nacional Em Rosé" 2017, Douro, Portugal	\$70

WHITE

Biohof Pratsch 2016, Grüner Veltliner , Niederösterreich, Austria	\$10/40
Skouras 2016, Moscofilero , Peloponnese, Greece	\$10/40
Pazo de Galegos 2016, Albariño , Rías Baixas, Spain	\$13/52
Domaine de Villargeau Coteaux du Giennois Blanc 2017, Sauvignon Blanc , Loire, France	\$13/52
Hacienda de Arínzano 2014, Chardonnay , Pago do Arínzano, Spain	\$14/56
Asnella Single Vineyard 2016, Loureiro/Arinto , Vinho Verde, Portugal	\$44
Storm Point Wines 2016, Chenin Blanc , Western Cape, South Africa	\$46
De Angelis Christi del Vesuvio Bianco 2015, Lacrima , Campania, Italy	\$52
Bruno Trapan Istria Malvasija Ponente 2015, Malvasia , Coastal, Croatia	\$56
Bodegas Berroja "Berroia" 2016, Hondarrabi Zuri , Txakolí, Spain	\$56
Taft Street 2015, Chardonnay , Russian River Valley, California	\$62
Quinta da Muradella "Alanda Blanco" 2015, Field Blend , Monterrei, Spain	\$80
Caves São João "Poço do Lobo" 1995, Arinto , Bairrada, Portugal	\$84
Alberto Orte "Atlántida Blanco" 2016, Vijiriega , Tierra de Cádiz, Spain	\$120
Rodrigo Méndez "Sálvora" 2015, Albariño , Rías Baixas, Spain	\$120

RED

Foucher-Lebrun "Chais St. Laurent" 2016, Cabernet Franc , Chinon, France	\$11/44
Vizcarra "Senda del Oro Roble" 2016, Tempranillo , Ribera del Duero, Spain	\$12/48
Jean-Claude Boisset "Les Ursulines" 2016, Pinot Noir , Burgundy, France	\$14/56
A. Palacios "Camins del Priorat" 2016, Garnacha Blend , Priorat, Spain	\$14/56
Obsidian Ridge 2016, Cabernet Sauvignon , Red Hills Lake County, California	\$14/\$56
Marchese Montefusco 2017, Frappato , Sicily, Italy	\$40
Agrina Doo Frusca Gora 2015, Portuguiser , Srem, Serbia	\$44
Poggio Anima "Asmodeus" 2016, Nero d'Avola , Sicily, Italy	\$46
Alvaro Castro "Quinta de Saes Tinto" 2014, Blend , Dão, Portugal	\$48
La Kiuva Valle d'Aosta Arnad Montjovet 2015, Nebbiolo , Valle d'Aosta, Italy	\$53
Vara y Pulgar 2013, Tintilla , Tierra de Cádiz, Spain	\$60
Fita Preta Tinto 2015, Alentejo, Portugal Aragones/Trincadeira/Alicante Bouschet	\$68
Black Stallion 2014, Cabernet Sauvignon , Napa Valley, California	\$75
Ampeleia Costa Toscana 2016, Alicante Nero , Tuscany, Italy	\$82
Antonio Maçanita "A Touriga Vai Nua" 2017, Touriga Nacional , Alentejo, Portugal	\$82



Luis Seabra “Xisto Illimitado” Tinto 2016, Touriga Franca Blend , Douro, Portugal	\$82
Forjas del Salnés "Bastión de la Luna" 2015, Caiño/Loureiro/Espadeiro , Rías Baixas, Spain	\$120
Rhys 2013, Pinot Noir , Anderson Valley, California	\$120
Caves São João “Quinta do Poço do Lobo” 1994, Cabernet Sauvignon , Bairrada, Portugal	\$140
Forjas del Salnés "Goliardo Loureiro" 2012, Loureiro , Rías Baixas, Spain	\$160
Heitz 2013, Cabernet Sauvignon , Napa Valley, California	\$180
Nickel & Nickel “Branding Iron” 2014, Cabernet Sauvignon , Napa Valley, California	\$225



MAGNUMS (1.5L)

Domain Montrose 2016, Languedoc-Roussillon, France Grenache/Cabernet Sauvignon/Syrah	\$80
Caves Naveran Brut Rosado 2016, Pinot Noir/Parellada , Cava, Spain	\$110
Château des Bertrands Elégance 2017, Cinsault/Black Grenache , Côtes de Provence, France	\$120

Bonhomme

HOSPITALITY GROUP

BEATNIK

BEATNIK
On The River

 **BLACK
BULL**

BORDEL

Bonhomme ^{C A F É}

C E L E S T E

DISCO

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