



1959

KITCHEN & BAR

the
Second
City

SMALL PLATES

CHARCUTERIE \$15

Chef's selection of meats and cheese, pickled vegetables, chutney

HAND CUT FRIES \$6

Sea salt, garlic aioli, Pecorino

WARM SOFT PRETZEL \$8

Housemade beer cheese, mustard

LEEK AND GOAT CHEESE DIP \$10

Caramelized leeks, imported goat cheese, flat bread points

CRISPY BRUSSEL SPROUTS \$8

Fried brussels, aged balsamic, honey, pecorino

CHICKEN WINGS \$10

Your choice of ginger soy, blueberry BBQ, curry buffalo

ROASTED CAULIFLOWER TACOS \$11

Beer, lime, cilantro slaw, fire roasted salsa, avocado crema

PORK BELLY TACOS \$12

Confit, fresh pico, cilantro slaw

MAC AND CHEESE \$11

Pancetta, white cheddar, tallegio, cream cheese, panko

GRILLED LEMONGRASS SHRIMP \$12

Miso, ginger, green onion, bok choy, siracha aioli

BEER BRAISED BRISKET SLIDERS \$12

Fried onions, smoked provolone, brioche

SLOW ROASTED LAMB SHOULDER \$14

House made harissa, yogurt sauce, grilled naan

SALADS

ROASTED BEET AND BURRATA \$10

Nichols farm beets, arugula, watermelon radish, walnut vinaigrette, candied walnuts

WARM FARRO \$10

Tuscan Farro, roasted squash, baby spinach, citrus vinaigrette, fresh herbs

MEDITERRANEAN \$10

Meslun greens and spinach, Kalamata, spiced chickpeas, feta, red wine vinaigrette

DESSERTS

BEIGNETS \$7

House made donut, powdered sugar, bourbon caramel sauce

STRAWBERRY RHUBARB CRUMBLE \$8

Strawberry, rhubarb, crunchy almond topping

CHOCOLATE SEMIFREDDO \$8

Bruleed banana, peanut butter whipped cream

1959 carries ethically-sourced meats from the Slagel Farms family and seasonal produce from Nichols Farms. To the best of our ability, we serve food grown and raised in sustainable conditions by local farmers.



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BEER

3 FLOYDS* \$7 {Munster, IN}	OMMEGANG \$7 Hennepin Farmhouse Saison - 7.7% {Cooperstown, NY}
GOOSE ISLAND 312 Urban Wheat {16oz} - 4.2% \$7 Green Line Pale Ale - 5% \$6 {Chicago, IL}	AYINGER \$8 Brau Weisse {16.9 oz} - 5.10% {Aying, Brevaria}
HALF ACRE Daisy Cutter Pale Ale {16 oz.} - 5.2% \$7 Akari Shogun Pale Wheat {16 oz} - 5.5% \$7 {Chicago, IL}	CORONADO \$6 Orange Avenue Wit - 5.2% {Coronado, CA}
REVOLUTION* \$6 {Chicago, IL}	CAPITAL \$5 Brewery Grateful Red- 5.3% {Wisconsin, IL}
TWO BROTHERS \$7 Sidekick Extra Pale Ale {16 oz} - 5.1% {Chicago, IL}	CONEY ISLAND \$6 Hard Root Beer- 5.8% {Brooklyn, NY}
EMPIRICAL* \$7 {Chicago, IL}	SAMUEL SMITH \$8 Organic Chocolate Stout - 5% {North Yorkshire, England}
TEMPERANCE \$6 Restless Years Rye Pale Ale - 5.8% {Evanston, IL}	LEFT HAND \$7 Nitro Milk Stout - 6% {Longmont, CO}
5 RABBIT \$6 5 Lizard Latin-Style Witbier - 4.3% {Bedford Park, IL}	BROOKLYN \$6 Lager - 5.2% {Brooklyn, NY}
LAGUNITAS IPA - 6.2% \$7 Little Sumpin' Sumpin' Ale - 7.5% \$7 {Chicago, IL}	ROGUE* \$7 {Newport, OR}
BEGYLE \$6 American Blonde Ale - 5.3% {Chicago, IL}	GLUTENBERG \$7 Blonde Ale- 4.5% {Montreal, Canada}
VANDER MILL \$8 Hard Apple Cider {16 oz} - 7% {Spring Mill, MI}	SAMUEL ADAMS \$6 Boston Lager - 4.9% {Boston, MA}
CRABBIE'S \$8 Ginger Beer - 4.8% {Edinburgh, Scotland}	STELLA ARTOIS \$7 Lager - 5% {Leuven, Belgium}
	PBR {16 oz can} - 4.74% \$4
	MILLER HIGH LIFE - 4.6% \$4
	BUD LIGHT - 4.2% \$5
	CORONA EXTRA - 4.6% \$7

*ROTATING OR SEASONAL BEER, PLEASE ASK YOUR SERVER OR BARTENDER

COCKTAILS

CLOVER CLUB \$13 This classic cocktail features a regional spirit, Journeyman Bilberry Black Hearts Gin, mixed with fresh lemon juice and naturally sweetened St. George Raspberry Liqueur. Shaken with an egg white for a velvety texture.	WHISKEY SMASH \$10 Classic whiskey cocktail combining fresh lemon juice, whiskey and mint. Served in a highball topped with a mint sprig.
BLUE OUT \$12 A delicious and light Bilberry Gin cocktail with blueberry puree, soda, and our in house basil syrup. Served in a highball and topped with fresh basil and blueberries.	DARK COMEDY \$12 A nice balance of spiced rum, cherry brandy, and lime. {Dark like your soul, refreshing like your hopes and dreams}
BENTWOOD \$13 The Second City classic cocktail. Makers Mark done right. Trust us. Served up or on the rocks.	COLONIAL CURE \$12 Our twist on the classic daiquiri. El Dorado 5yr rum mixed with lime, orgeat, egg white, and in house sage syrup. Served in a coupe and topped with fresh sage.
THE PICK UP \$10 The name says it all—Tito's vodka, lemon, fresh muddled blueberry, hibiscus and lavender water for fresh fragrance.	JALARITA \$11 A perfect blend of heat and citrus. Fresh jalapeno and limes muddled, mixed with Hornitos Reposado and simple syrup. Served on the rocks with Gran Marnier float, fresh jalapeno and Cilantro.
OLD FASHIONED \$12 A simple and reliable cocktail featuring Buffalo Trace Bourbon accompanied with demerara syrup, bitters and topped with citrus oil.	PROSECCO PALOMA \$11 Effervescent and refreshing. Hornitos Reposado mixed with grapefruit juice, simple syrup, and Fantinel prosecco. Served on the rocks with fresh grapefruit.