



# coffee & tea

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

In collaboration with Beatnik'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

**cortado** \$3.25

**macchiato** \$3.25

**cappuccino**

\$3.5/8oz

**latte**

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

**americano**

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

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

## COLD BREW

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

## HOT & ICED TEA

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

## 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





## 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)

## **HAMACHI CRUDO \$17**

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

## **CRUDITE PLATTER \$15**

Fresh Market Vegetables, Whipped Tomato Labneh,  
Avocado Hummus, Pita Bread, Olive Oil





**CHARRED BROCCOLINI** \$10

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

**GRILLED ASPARAGUS** \$10

Pistachio Romesco, Bonito Flakes, Pistachio Oil

**CURRY MEATBALLS** \$14

Avocado Hummus, Sun Dried Tomato &  
Harissa Purée, Cilantro

**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

## shaken & stirred \$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

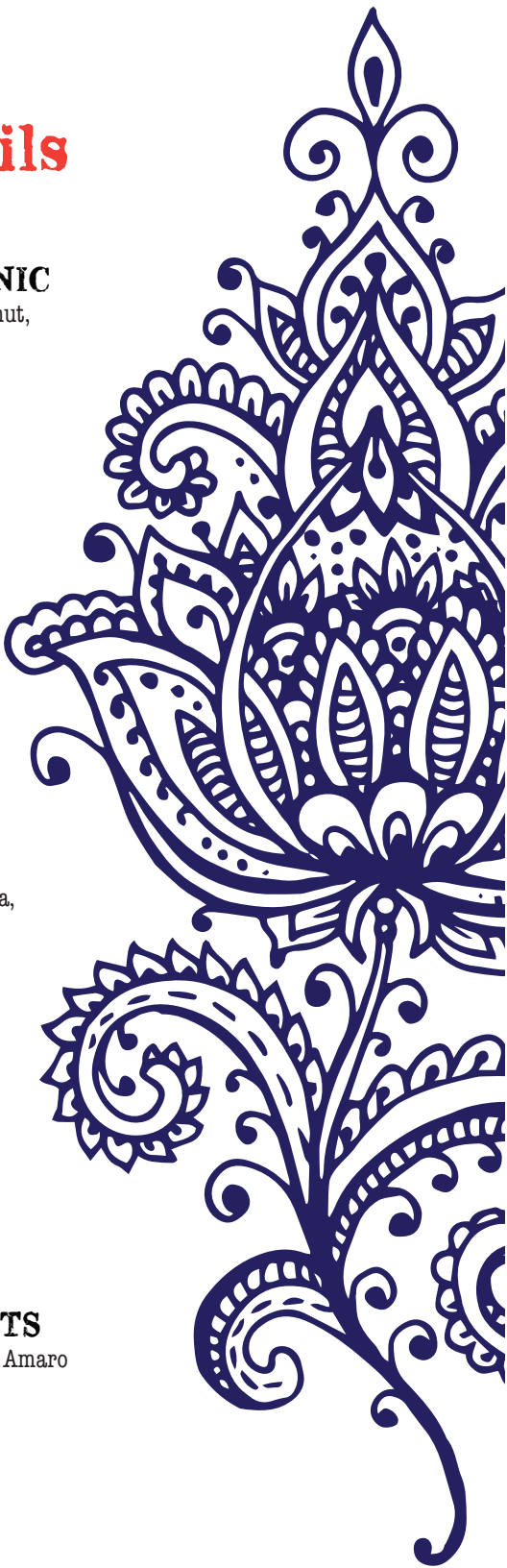
Mezcal, Chipotle, Szechuan,  
Honey, Lemon, Sal de Gusano

### SECOND FIDDLE

Bourbon, Lemon, Pineapple,  
Turmeric, Sumac Salt

### DARK NIGHT, CITY LIGHTS

Bourbon, Spanish Brandy, Pedro Ximénez, Amaro





## 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

## 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 Bertrands Elégance, 2017, Cinsault/Black Grenache, Côtes de Provence, France	\$62
Antonio Maçanita "Touriga Nacional Em Rosé" 2017 Douro, Portugal	\$70





## WHITE

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



## RED

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

Forjas del Salnés "Bastión de la Luna" 2015, <b>Caíño/Loureiro/Espadeiro</b> , Rías Baixas, Spain	\$120
Rhys 2013, <b>Pinot Noir</b> , Anderson Valley, California	\$120
Caves São João "Quinta do Poço do Lobo" 1994, <b>Cabernet Sauvignon</b> , Bairrada, Portugal	\$140
Forjas del Salnés "Goliardo Loureiro" 2012, <b>Loureiro</b> , Rías Baixas, Spain	\$160
Heitz 2013, <b>Cabernet Sauvignon</b> , Napa Valley, California	\$180
Nickel & Nickel "Branding Iron" 2014, <b>Cabernet Sauvignon</b> , Napa Valley, California	\$225



## MAGNUMS (1.5L)

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

# Bonhomme

HOSPITALITY GROUP

**BEATNIK**

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**BEATNIK**  
*On The River*

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 **BLACK  
BULL**

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**BORDEL**

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*Bonhomme* <sup>C A F É</sup>

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C E L E S T E

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**DISCO**

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