

aba™

COCKTAILS | BEER | WINE | LIQUOR

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## COCKTAILS

### BLUEBERRY SPRITZ

beefeater gin, chateau, blueberry cordial,  
lime, bubbles  
12

### GOLDEN DAIQUIRI

chairman's reserve, pineapple, turmeric,  
honey, lemon, raspberry dust  
12

### ALAMEDA DELIGHT

st. george green chile vodka,  
pistachio, gentian, lime  
12

### MANGO G&T

ford's gin, lime, mango, honey, tonic  
13

### ALOE? IT'S ME

ilegal mezcal, aloe,  
green juice, lime, jalapeño  
13

### EL GALLO MARGARITA

tromba reposado, licor 43, aperol, arak, lime  
13

### GREEN ST. MANHATTAN

buffalo trace bourbon, cinzano sweet vermouth,  
blackstrap, fernet branca  
14

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## LIFE ON FREEZY STREET

sauvignon blanc, grapefruit,  
passion fruit, lime  
12

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## RESERVE COCKTAILS

classic cocktails featuring high-end spirits

### 5TH GENERATION MARGARITA

fortaleza still strength,  
grand marnier cuvée centenaire, lime  
*We paired the purest expression of the Blue Weber Agave  
with Grand Marnier's most luxurious release.*

28

### THE LOST PINA COLADA

el dorado 15yr, casa magdalena,  
coconut, pineapple, bitters  
*Two incredible—and incredibly different—rums round out  
this lighter, more complex version of a vacation classic.*

21

### NEGRONI NOUVELLE

nolet silver, bittermen's amere nouvelle,  
m&r riserva speciale bitter & speciale rubino  
*A lighter version of the traditional recipe using an aromatic and floral gin,  
limited release vermouth and tiny production amari.*

23

### BON VIVANT MANHATTAN

westward american single malt,  
del professore rosso, bitters  
*An ode to Jerry Thomas, the father of American Mixology,  
this features Del Professore Rosso Vermouth—created in his honor.*

28

### DUCASSE MARTINI

grey goose ducasse, cocchi americano,  
dolin vermouth de chambéry dry, orange bitters  
*A classic rendition using two of our favorite vermouths and  
a collaboration vodka between Chef Alain Ducasse and Grey Goose.*

28

## GROUPIES

all topped with Giuliana Prosecco

### PICNIC BASKET

*serves 6-8*

bourbon, lemon, passionfruit,  
strawberry, watermelon

80

### STUDY ABROAD

*serves 6-8*

vodka, st. germain, raspberry, ginger

80

### ROYAL AIRFORCE

*serves 6-8*

gin, dolin blanc, violette, lemon, blueberry

80

## BOTTLES & CANS

### TOOTH & CLAW

Czech Pilsener, Off Color Brewing, Chicago

7

### RIGHT BEE CIDER

Semi-Dry, Chicago

8

### BOTTOM UP WIT

Belgian Wit, Revolution Brewing, Chicago

7

### VOLKAN WHITE

Exotic Wheat, Volkan Santorini, Greece

10

### LE TUB

Wild Saison, Whiner Beer Company, Chicago

9

### ALLAGASH SAISON

Allagash Brewing, Portland, ME

9

### LIZARD KING

American Pale Ale, Pipeworks Brewing Co, Chicago

9

### INSUFFICIENT CLEARANCE

Hazy IPA, Sketchbook, Evanston

9

### NITRO MERLIN

Milk Stout, Firestone Walker, California

6

# WINE BY THE GLASS

## BUBBLES

Prosecco, Giuliana, Veneto, ITALY	12 / 48
Pinot Noir Rosé, Jean-Louis Denois, Languedoc, FRANCE	14 / 52
Chardonnay/Pinot Noir, Étienne Douet, Champagne, FRANCE	22 / 88

## WHITE

Gruner Veltliner, Loimer, AUSTRIA, 2016	14 / 56
Moschofilero, Domaine Skouras, Peloponnese, GREECE, 2017	13 / 52
Sauvignon Blanc, Fournier, Loire Valley, FRANCE	13 / 52
Melon De Bourgogne, Lieu Dit, Santa Barbara, CALIFORNIA, 2017	14 / 56
Chardonnay, Sandhi, Santa Barbara, CALIFORNIA, 2015	16 / 64
Riesling, Empire Estate, Finger Lakes, NEW YORK, 2016	13 / -

# WINE BY THE GLASS

## ROSE

Syrah/Cinsault, Massaya, Bekaa Valley, LEBANON, 2016	12 / 48
Cinsault/Grenache, Domaine Triennes, FRANCE, 2017	13 / 52
Pinot Noir, Una Lou, Carneros, CALIFORNIA, 2017	<i>1/2 bottle</i> 23 / -

## RED

Pinot Noir, Take Me Home, Willamette Valley, OREGON, 2015	15 / 60
Pinot Meunier, Weingut Heitlinger, Baden, GERMANY, 2015	13 / 52
Valdigué/Carignan/Tannat, Cruse, "Monkey Jacket" North Coast, CALIFORNIA, 2016	18 / 72
Syrah/Grenache, Dauvergne Ranvier, Luberon, FRANCE, 2015	11 / 44
Super Tuscan, Pegasus, Tuscany, ITALY, 2015	13 / 52
Bobal, Bodegas De Mustigiilo, Valencia, SPAIN, 2015	12 / 48
Cinsault/Syrah/Cabernet Sauvignon, Musar "Jeune Rouge", LEBANON, 2015	16 / 64
Cabernet Sauvignon, Snowden, Napa Valley, CALIFORNIA, 2014	27 / 108
Syrah, Syrocco, MOROCCO, 2014	14 / 56



# BUBBLES

## SPARKLING

Cruse Pét-Nat, CALIFORNIA, 2017	88
Tissot, Crémant du Jura, FRANCE, NV	72

## CHAMPAGNE

Drappier, Brut, FRANCE, NV	98
Pierre Pailliard, Brut Rosé, FRANCE, NV	148
Georges Laval, Brut Nature, Cumières, FRANCE, NV	168
Pierre Pèters, Brut, FRANCE, NV	118
Krug Grand Cuveè, Brut, Reims, FRANCE, NV	225
Marc Hebrart "Special Club", FRANCE, 2012	142

# CHATEAU MUSAR

## GHAZIR, LEBANON

### RED WINE

Winemaking in the territory now known as Lebanon is said to have started more than 6000 years ago, but came to the attention of the international wine world only in 1984, when Serge Hochar was named Man of the Year by the English "bible of wine", Decanter Magazine, which cited his perseverance and dedication to his vineyards and to his winemaking in spite of the war being waged throughout Lebanon at that time.

If you have not experienced Hochar's splendid wines, you owe it to yourself to try Chateau Musar, and there's no time like the present.

1996 / 174

2002 / 92

2004 / 128

2009 / 132

*magnum*

2000 / 240

## ANCIENT CIVILIZATION WINE

Phoenician trade routes: Morocco, Israel, Lebanon, Greece, Sicily, etc.

The wines of Phoenicia had such an enduring presence in the Greek and Roman world that the adjective “Bybline”—from the Phoenician town of Byblos—became a byword denoting wine of high quality.

## WHITE

Chardonnay, Tzora, Judean Hills, ISRAEL, 2014	90
Obeideh, Muscat, Viognier, Ixsir, “altitudes” LEBANON, 2016	44
Assyrtiko, Sigalas, Santorini, GREECE, 2016	52

## RED

Cabernet Sauvignon/Merlot, Le Renaissance Ch. Bellevue, LEBANON, 2009	89
Cabernet Sauvignon/Grenache, Domaine Ouled Thaleb, Zenata, MOROCCO, 2015	52
Syrah, Galil Mountain, Upper Galilee, ISRAEL, 2016	42
Agiorgitiko, Gaia, Peloponnese, GREECE, 2015	56
Cabernet Sauvignon, Recanati “Reserve” ISRAEL, 2014	72

## OLD WORLD WINE

Roman spread of viticulture,  
“Old World” countries have a  
long-established history of wine  
production and are predominately  
from Western Europe—most notably,  
France, Italy, Germany, Spain, and  
Portugal—These are the original  
sources of the New World’s *vitis*  
*vinifera* vines.

## WHITE

Chardonnay, Francois Servin, Chablis, FRANCE, 2016	62
Chardonnay, Moureau, Chassagne-Montracé, Burgundy, FRANCE, 2015	148
Chardonnay, Lamy, “la princee”, St. Aubin, FRANCE, 2014	104
Listán Blanco, Bodega Tajinaste, Canary Islands, SPAIN, 2016	42
Biancolella, Tommassone, Ischia, ITALY, 2016	56
Grüner Veltliner, Prager “achleiten”, AUSTRIA, 2015	132
Grüner Veltliner, Pichler Smaragd Terrassen, AUSTRIA, 2016	92
Riesling, Karthäuserhof Trocken, GERMANY, 2016	49
Riesling, Donnhoff, Nahe, GERMANY, 2016	54

## RED

Niellucciu/Grenache/Syrah, Domaine Maestracci “E Prove,” Corsica, FRANCE, 2014	60
Gamay, Foillard, Beaujolais, FRANCE, 2013	<i>magnum</i> 178
Garnacha Tintorera - Envinante “albahra” Canary Islands, SPAIN 2016	44
Syrah, JL Chave, St. Joseph “Offerus” FRANCE, 2015	68
Callet/Mantonegre-Fogoneu, Anima Negra, Mallorca, SPAIN, 2015	96
Mourvèdre, Tempier, Bandol, FRANCE, 2015	108
Pinot Noir, Dujac Chambolle-Musigny, Burgundy, FRANCE, 2014	278
Nebbiolo, Rizzi, Barbaresco Rizzi, 2014	88
Lopez de Heredia, Vina Tondonia, Rioja, SPAIN, 2005	78
Barolo, Vietti, “castiglione” Piedmont, ITALY, 2004	230
Bordeaux, Chateau Gruaud Larose, FRANCE, 2001	272
Grenache/Syrah, Château de Saint Cosme, Châteauneuf du pape, Rhone Valley, FRANCE, 2014	134

## NEW WORLD WINE

“Immigrant” vines from the Old World. Wines produced outside the traditional wine-growing areas of Europe and the Middle East—Argentina, Australia, Chile, New Zealand, South Africa and the United States.

## WHITE

Chardonnay, Ceritas "Porter Bass", Sonoma Coast, CALIFORNIA, 2015	144
Chardonnay Enfield, "Heron Lake", Napa Valley, CALIFORNIA, 2015	80
Chardonnay, Hudson, Napa Valley, CALIFORNIA, 2015	112
Pinot Gris, Eyrie, Willamette Valley, OREGON, 2016	48
Semillon, Brokenwood, Hunter Valley, AUSTRALIA, 2016	63
Sauvignon Blanc, Seresin, Marlborough, NEW ZEALAND, 2015	59
Sauvignon Blanc, Spottswoode, Napa Valley, CALIFORNIA, 2016	88

## RED

Pinot Noir, Bacchus, CALIFORNIA, 2016	42
Pinot Noir, Domaine Dè La Cotès, "Bloom's Field", Santa Barbara, CALIFORNIA, 2015	144
Cabernet Sauvignon, Trig Point, Alexander Valley, CALIFORNIA, 2015	68
Cabernet Sauvignon, Miner Oakville, Napa Valley, CALIFORNIA, 2005	180
Cabernet Sauvignon, Mayacamas, Napa Valley, CALIFORNIA, 2000	380
Cabernet Sauvignon, Dominus, Napa Valley, CALIFORNIA, 2001	500
Cabernet Sauvignon, Araujo Eisele, Napa Valley, CALIFORNIA, 2004	450
Cabernet Sauvignon, Realm To Kalon, Napa Valley, CALIFORNIA, 2004	410
Cabernet Sauvignon, Altamura, Napa Valley, CALIFORNIA, 2002	240



## WHISKEY

BUFFALO TRACE	12
GEORGE DICKEL #12	12
MAKER'S MARK	12
OLD GRANDAD BONDED BOURBON	12
RITTENHOUSE RYE	12
SAZERAC RYE	12
WILD TURKEY RYE	12
E.H. TAYLOR BOURBON	13
ELMER T. LEE	13
WELLER'S SPECIAL RESERVE	13
WELLER'S 107	13
EAGLE RARE 10YR BOURBON	14
KNOB CREEK RYE	14
STAGG JR BARREL PROOF	15
LOT 40	16
BRECKENRIDGE PORT FINISH	18
BLANTON'S SMALL BATCH	19
REDBREAST	20
BOOKER'S BOURBON	21
E.H. TAYLOR RYE	21
WESTWARD AMERICAN SINGLE MALT	23
WHISTLEPIG 10YR	23

## SCOTCH

FAMOUS GROUSE	10
JOHNNIE WALKER BLACK LABEL	13
GLENLIVET 12YR	14
HIGHLAND PARK 12YR	18
ARDBEG 10YR	18
KILKERRAN GLENGYLE	19
ABERLOUR A'BUNADH	24
LAGAVULIN 16YR	28
G&M PRIVATE SELECTION CAOL ILA SASSICAIA	29
SIGNATORY BALLECHIN 11YR MANZANILLA CASK	29
MACALLAN 18YR	35
SIGNATORY GLENTURRET 1988	55



## HUMMUS

served with our house bread

### CLASSIC

za'atar, olive oil,  
vegetable crudité / 7.95

### SPICY

marinated fresno  
& sweet roasted chilies / 8.95

### AVOCADO & FAVA BEAN

jalapeño, scallions, mint, lemon / 9.95

### ARTICHOKE

sunflower seed tahini, cherry tomatoes,  
sunflower sprouts / 9.95

### LAMB RAGU

braised lamb shoulder,  
spicy harissa / 14.95

### CRISPY SHORT RIB

grilled onions, sherry, beef jus / 15.95

## SPREADS

### MUHAMMARA

roasted pepper, isot chili, walnut,  
pomegranate molasses / 7.95

### HOUSE-MADE LABNEH

lemon & kumquat preserves,  
tomato, basil, sweet drops / 8.95

### RED BEET TZATZIKI

horseradish, dill, finger limes / 8.95

## RAW

### YELLOWTAIL DOLMAS

grape leaves, sushi rice, mango,  
jalapeño, herbs / 12.95

### KANPACHI

aji amarillo, tomato,  
charred avocado / 12.95

### HAMACHI

spiced brown butter,  
orange & fennel water / 13.95

### TUNA "TAGLIATA"

pickled red peppers, mustard seed / 13.95

### BEEF CARPACCIO

yuzu-soy, local honey / 12.95

### CHARRED LAMB TARTARE

ginger, mint, ras el hanout, lime,  
crispy rice, lettuce cups / 13.95

## COLD MEZZE

### MARINATED OLIVES & FETA

marcona almonds, lemon zest,  
middle east spices / 8.95

### VILLAGE SALAD

mighty vine cherry tomatoes, persian cucumber,  
red onion, feta, greek vinaigrette / 9.95

### SHAVED ICEBERG & ARUGULA SALAD

graviera, marcona almonds, dates,  
oregano, preserved lemon vinaigrette / 9.95

### HOUSE-MADE STRACCIATELLA

marinated tomatoes,  
sherry vinaigrette, croutons / 14.95

## MEDITERRANEAN BUTCHER

### HUMBLE CUTS

### ROASTED BONE MARROW

grilled scallions, anchovy salsa,  
rosemary, balsamic / 13.95

### SLOW-BRAISED LEG OF LAMB WRAPPED IN EGGPLANT

tomatoes, dates, cinnamon / 16.95

### BEEF SHORT RIB

celery root mash, raisins,  
pomegranate glaze / 21.95

### PRIME CUTS

### SKIRT STEAK SHAWARMA

za'atar, chili, israeli salad,  
pickled turnips / 19.95

### BEEF TENDERLOIN

gorgonzola butter,  
fingerling potatoes / 22.95

### CHAR-GRILLED LAMB CHOPS

garlic, burnt oregano,  
freekeh / 24.95

### MISHIMA RESERVE 5 STAR SIRLOIN

black garlic salt / 44.95

## SEAFOOD

### TOASTED SESAME SHRIMP

green chili harissa / 13.95

### GRILLED OCTOPUS

frisée, grilled potatoes,  
black olive, romesco / 15.95

### HALIBUT

harissa crust, mushroom jus,  
lemon zest / 22.95

### SEA SCALLOPS

roasted romanesco,  
mustard fig chermoula / 26.95

## HOT MEZZE

### CRISPY POTATOES

mizithra, rosemary,  
scallion crema / 7.95

### GREEN FALAFEL

avocado tzatziki,  
garlic tahini, dania spice / 9.95

### CHARRED YOUNG BROCCOLI

graviera cheese,  
lemon, honey, aleppo / 12.95

### EVERYTHING JERUSALEM BAGEL

whipped honey labneh,  
za'atar, lemon zest / 7.95

## KEBABS

served with local basmati rice

### GRILLED CHICKEN

yogurt marinade, sweet peppers,  
zhoug / 13.95

### CHICKEN KEFTA

lemon, olive oil, tzatziki / 13.95

### LAMB & BEEF KEFTA

lemon, olive oil, tzatziki / 14.95

### GRILLED SALMON

sweet peppers, red onions,  
lemon, olive oil, zhoug / 17.95

## DESSERT

### FROZEN GREEK YOGURT

olive oil, sea salt / 6.95

### CREME BRULEE PIE

burnt honey, nectarine / 8.95

### DOUBLE CHOCOLATE TART

sesame brittle, whipped cream,  
moroccan mint / 8.95

### HALVA

medjool dates, candied nuts / 9.95