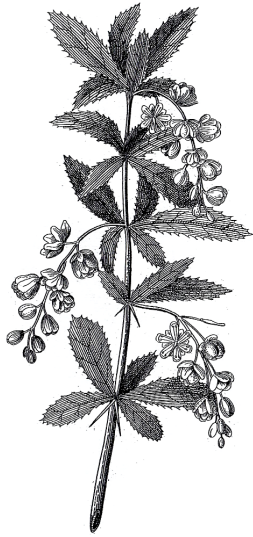


BOCAS



- HOUSE BEEF JERKY6
wagyu marinated in israeli spices,
mint and worcestershire
- PICKLES5
seasonal vegetables pickled in a trio of spices
- "PAPAS BRAVAS"8
crispy chickpeas and hominy, citrus, caper berries,
pimenton and fine herbs
- RADISH SALAD7
assorted shaved radishes, cucumbers, radish greens,
lemon, tossed in california extra virgin olive oil,
chateau and served over farro

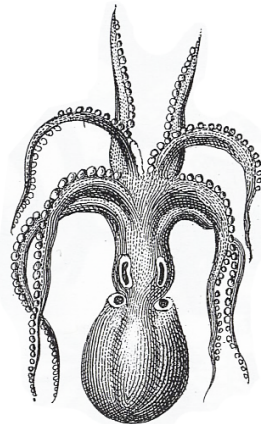
*Vegetarian Options
Always Available*
YOU JUST HAVE TO ASK

PICK-NICK SERVICE

SERVED IN A BASKET

375ml bottle of choice
Pick your spirit
Pick your juice

accompanied by an assortment of
beef jerky, pickles and more



PLATES

- PULPO15
seared spanish octopus, charred ramp salsa verde,
hickory, sunflower seeds, fingerling potatoes,
caraway and black sesame brittle
- "FISH AND CHIPS"14
fried smelt, yucca, cornichons, preserved lemon and malt
vinegar powder
- BURRATA12
cardamom roasted baby carrots, curry pickled fennel, carrot
greens, citrus, spiced honey and toasted pepitas
- SUNCHOKE SALAD13
local sorrel, chicory, fresno chiles, orange, fermented black
garlic vinaigrette and sea salt
- PAN ROASTED QUAIL20
potato confit, cucumber and radish salad, housemade pipiriri
sauce and local yogurt
- BURGER15
two griddled wagyu patties with chef's seasonal
accompaniments

EXECUTIVE CHEF - Jonathan Meyer / SOUS CHEF - Daniel Diersen

MANY INGREDIENTS ON OUR MENU ARE NOT LISTED. PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGIES. THE CHICAGO DEPARTMENT OF PUBLIC HEALTH ADVISES THAT CONSUMPTION RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.



THE DEVONSHIRE HOTEL - 1922

BUILDING HISTORY

The building where you and the Broken Shaker currently sit has a storied past. Designed by architect Ralph C. Harris, it opened its doors as the Devonshire Hotel in 1927. Sitting 17 stories tall, the 'skyscraper' boasted its proximity to Michigan Boulevard and the State Street streetcar lines, as well as being new and modern in every respect.

After a long run as the Devonshire, it closed and was reopened in 1978 as the Tokyo Hotel. Gone were the days where the building attracted the ritzy guests of yesteryear, but instead found a reputation as a transient hotel – catering to Chicago's less glamorous during the 80s and 90s.

Attracting backpackers, students and a seedier crowd, the Tokyo began to run its course. Fast forward a couple decades and it found itself as one of the last operating budget hotels in a sea of posh.

While much has changed in the River North Neighborhood since then, the outpost at 19 E. Ohio has remained all the while with the same purpose – offering folks a place to stay and now, an even better place to drink. After its celebrated downtrodden years as a transient frequent, the structure yet again gets a new life as the Freehand Chicago, created for a new generation of travelers.





CHICAGO INSPIRED

- \$ 1 2 -

THE GODMOTHER

roasted corn reduction, amontillado sherry, citrus,
mezcal vida, dressed with chapulin herb salt

RISKY BUSINESS

7-year umeboshi vinegar, balsam amaro, carpano antica formula,
stirred with hendrick's gin and israeli pickles

DEVONSHIRE FIZZ

rare tea cellars sicilian blood orange blend, local honey, campari,
grapefruit soda, sweet vermouth with milagro tequila

DA MICKEY FINN BIRD

hibiscus grenadine, averna amaro, cynar,
citrus, shaken with black strap rum

CHICAGO POLITICS

spiced coconut crème, citrus, szechuan peppercorn,
fino sherry and absoult elyx vodka

** \$ 1 7 **

Old School Boozy

- \$ 1 3 -

BOBBY IS BURNED

amontillado sherry, dry vermouth,
benedictine liqueur, stirred with
auchentoshan scotch

LOAFING AROUND

papaya bread milk,
citrus, baking spices,
shaken with kappa pisco

SHERRY COBBLER

seasonal fruit, citrus, shaker sherry
blend, cana brava rum
(served on draft)

INTEGRAL SAZERAC

coffee-cardamom cordial, wild
turkey rye, pf 1840 cognac with
absinthe rinse

HECHO EN MEXICO

carlos' mole elixir, cochi americano, ancho reyes, lemon,
stirred with vida mezcal, adorned with chili-infused cherries

BROKEN SHAKER HITS

- \$ 1 2 -

CREATED IN MIAMI, FL

- No. 1 B#!CH DON'T KILL MY VIBE
lemongrass reduction, aperol, shaken with tropical juice and vodka
- No. 2 GIN TONIC FROM THE MARKET
shaker g&t with market fresh botanicals, built on
beefeater gin and lillet
- No. 3 BANANA RUM MANHATTAN
sweet vermouth, bacardi 8 infused with banana and spiced bitters
- No. 4 COCOA PUFF OLD FASHIONED
old forester bourbon infused with cocoa puffs,
mole and angostura bitters
- No. 5 AL PASTOR MARGARITA
citrus, mezcal and olmeca altos tequila

ON DRAFT

LAGUNITAS PILS
Chicago
7

REVOLUTION
ANTI-HERO IPA
Chicago
7

BEERS

BOTTLED & CANNED

MILLER HIGH LIFE Milwaukee	4
TECATE Mexico	4
MALKA Israel	12
TWO BROTHERS EBEL WEISS 16 oz. tallboy / Warrenville	9
HALF ACRE DAISY CUTTER 16 oz. tallboy / Chicago	8
VANDER MILL CIDER Michigan	7

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Wines

RED

RICKSHAW Pinot Noir	10	40
LYETH Malbec	9	36
CORVIDAE LENORE Syrah	11	44

ROSÉ

SEAN MINOR Rose	10	40
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WHITES

SEVEN HILLS Pinot Gris	10	40
GIESEN Sauvignon Blanc	9	36
TAMARACK CELLARS Chardonnay	11	44

SPARKLING

CANALETTO Prosecco	10	45
CANARD-DUCHENE Champagne	19	86