



# LUDLOW LIQUORS

~available by the ounce~

\$5 SHOT-1oz    \$8 SINGLE-2oz    \$12 DOUBLE-3oz



## MANHATTAN

Old Overholt BIB, House  
Vermouth Blend, Angostura  
Bitters

## OLD FRIEND

Wild Turkey 101 Bourbon,  
Calvados, Campari, Cynar

## SPORTSMAN

Bonded Bourbon, Zucca  
Rabarbaro, Luxardo Bitter,  
Angostura Bitters, Absinthe

## MARTINA

Scofflaw Old Tom, Lustau  
Amontillado Sherry, Salers,  
Luxardo Maraschino, Lemon  
Bitters

## DELICIOUS #7

Mezcal Vida, Laird's BIB,  
Benedictine, Mole Bitters,  
Angostura Bitters

## SUMMIT

Suntory Toki, Lustau Fino  
Sherry, Apologue Persimmon,  
Grapefruit Hop Bitters

## ESCAPIST

Plantation Pineapple Rum,  
Rhum Agricole, Carpano  
Bianco, Allspice Dram

## CARELESS WHISPER

Rittenhouse Rye, Apologue  
Aronia Berry, Peychaud's  
Bitters, Absinthe

~ see bar for service ~

# LUDLOW STANDARDS

## WHISKEY SOUR

Buffalo Trace Bourbon, Sour  
Blend, Egg White, Aromatic  
Bitters  
8

## PA PA'S OLD FASHIONED

Old Grand Dad BIB, Salted  
Demerara, Angostura Bitters,  
Orange-Saffron Bitters  
10




## LUDLOW LIFE

High  
Life  
Hamm's 6 Old Style  
Fernet  
Bourbon

## DRAFT PUNCH

See Menu Board  
7 / 30

D R A F T	<b>REVOLUTION</b> Anti-Hero IPA		<b>METROPOLITAN</b> Flywheel
	<b>OFF COLOR</b> Apex Predator		<b>FOUNDERS</b> Stout (Nitro)
	<b>WHINER</b> Le Tub		<b>MARZ 5/8</b> (Rotating)
	<b>OLD STYLE 3</b> PITCHER - 16		
4 / 7			

## PACKAGED GOODS

**HIGH LIFE** 4  
**HAMM'S** 3  
**TECATE** 5



**HOPEWELL** 6  
First Lager  
**STEM** 8  
Dry Cider

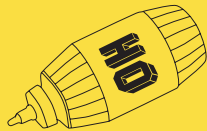
## NO BULLSHIT WINE

**WHITE** 2013 Colliano | Goriška Brda, SI | *Rebula* 9 / 35  
**ROSÉ** 2016 Fuoristrada | Sicily, IT | *Nero d'Avola* 7 / 29  
**RED** 2016 Motor America | Mallorca, ES | *Callet* 10 / 40  
**LAMBRUSCO** N/V Nicchia | Modena, IT | *Lambrusco* 8 / 30  
**PET-NAT** 2015 Meinklang FOAM | Burgenland, AT | *Pinot Gris* 40



2959 N CALIFORNIA  
CHICAGO, IL  
@LUDLOWLIQUORS

# OLD HABITS<sup>2</sup>



## CHI TOWN RIB TIP

SMOKED, DRY RUBBED, SERVED WITH  
HOUSEMADE FLOUR TORTILLAS  
AND SEEDED MIREPOIX SLAW  
+ SIDE SAUCES: VERDE BBQ, BBQ MILD,  
CURRY BUTTER

## LEGS (3PC)

FRENCHED CHICKEN DRUMSTICKS  
CHOICE OF: HIEINE'S BUFFALO,  
FILIPINO ADOBO, BBQ MILD,  
+ HOUSEMADE RANCH

## EGGROLLS (PICK ONE)

FILIPINO  
(BEEF, PORK, SPAM, PATIS)  
CRAB DRAGON  
(CRAB MEAT, EVERYTHING CRM CHZ, SCALLIONS)  
VEG  
(RICE VERMICELLI, MAITAKE, BOK CHOY)  
+ HOUSE SAUCES

## FRENCH CUT FRIES (SIC)

COMES WITH FRY DIPS:  
BEEF GRAVY (SERVED WARM),  
MALTED VANILLA GELATO (SERVED COLD)  
+ ADD BOLOGNESE

## POT ROAST SANDWICH (BEEFY BOY)

BRAISED BEEF POT ROAST AND CHEEK MEAT,  
HOUSE GIARDINIERA AIOLI, ONION CRISPS,  
HOUSE CHIPS, SERVED WITH SEEDED  
MIREPOIX SLAW

## MOSTACCIOLI (NOT ZITI)

PIG HEAD AND BEEF CHEEK BOLOGNESE,  
CAMPANELLE NOODS, CACIO E PEPE

## FOR YOUR HEALTH SALAD (MEME)

MASSAGED KALE, ANCIENT GRAINS,  
SEASONAL VEG, GOLDEN MILK RANCH