

Highball
LOUNGE

312-397-1961

738 N. Clark St. 2nd Floor Chicago 60654

Specialty Highballs

- Greyhound** 8
A classic made the way it should be. **Fresh ruby red grapefruit juice over Smirnoff Vodka.** Also, available with a salted rim, you **Salty Dog.**
- Boulevardier** 9
The Boulevardier appeared in Harry's 1927 bar guide, *Barflies and Cocktails*. It was the signature drink of Erskine Gwynne, expatriate writer, socialite, and nephew of railroad tycoon Alfred Vanderbilt. A perfect combination of **Maker's Mark bourbon, Carpano Antica sweet vermouth and Campari.**
- Moscow Mule** 9
The cocktail was invented in 1941 by John G. Martin of G.F. Heublein Brothers, Inc., an East Coast spirit distributor, and John "Jack" Morgan, President of Cock 'n' Bull Products (which produced ginger beer) and proprietor of the Cock 'n' Bull Tavern, a bar on Sunset Boulevard in Los Angeles popular with celebrities. Martin needed to figure out how to sell Smirnoff vodka and Morgan was trying to push his ginger beer. They put the two together with lime and took a picture of it in copper mugs being enjoyed by celebrities. Ours like the original is made with **Smirnoff Vodka, fresh lime and housemade ginger beer.**
- Monkey Gland** 10
Sometimes known as the McCormick; it is named after a surgical technique of grafting monkey testicle tissue into humans. It was created in the 1920s by Harry MacElhone, owner of Harry's New York Bar in Paris, France. **Beefeater gin, fresh orange juice, and grenadine in a glass rinsed with Pernod Absinthe.**
- Grosella** 12
A contemporary play on classic Mexican flavors. **Don Julio anejo tequila, Crème de Cassis, agave nectar and fresh lemon juice.**
- Mamie Taylor** 10
This pre-prohibition cocktail was named after a 1890's opera star. **Dewar's blended scotch, fresh lemon and lime juice and topped with Barritt's ginger beer.**
- Pimm's Cup** 10
A classic version of this English favorite, **fresh cucumber** is the key to the balance. Along with the cucumber we used **Pimm's #1, fresh lemon juice, sugar and top it off with Fever Tree club soda.**
- Sophia & Marcello** 8
A contemporary Highball contributed by our friend Adam Seger. **Equal parts of Hum Botanical and Campari topped with Gosling's Ginger Beer.**

Wine by the Glass

Sparkling

2007 Bourillon- D' Orleans, Vouvray, Brut	11	45
Gran Sarao, Cava Rose, Brut	8	32
Deutz Champagne, Brut Classic	19	85

White

2010 Monte Tondo, Soave Classic	10	39
2010 Rayun, un-oaked Chardonnay, Central Valley, Chili	7	29
2008 Star Lane, Napa, Sauvignon Blanc	12	45
2007 Chateau Vitallis, Pouilly Fuisse	14	55
2007 S.A. Prum, Wehlener Sonnenuhr Riesling Kabinett	9	36
2010 Motinore Estate, Muller Thurgau, OR	9	36

Red

2010 NQN Picada 15, Malbec, Patagonia Argentina	8	32
Kitchen Sink, Artisan Blend, California	7	29
2010 Domaine Roche Audrain, Cotes du Rhone	11	44
2009 Pali Pinot Noir, Riviera	14	55
2007 Chateau Greysac, Bordeaux Medoc	13	50
2009 Educated Guess, Napa, Cabernet Sauvignon	12	45

Dessert

Saint Jean de Minervois, "Le Petits Grains" Muscat	10	375ml 20
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Beer

Allagash White- Tradition of a Belgian wheat beer that is crisp with hints of spice.

Flying Dog In Heat Wheat- German style Hefeweizen, hold the lemon has hints of citrus.

Flying Dog Doggie Style- A beer with great balance between smooth malts and crisp hops.

Lagunitas Pils- Delicious Czech style pilsner with an aromatic finish.

Lagunitas IPA- A savory, hoppy ale.

Founder's Centennial IPA- This is an unfiltered dry hop Indian Pale Ale.

Old Rasputin Russian Imperial Stout- Rich ,intense beer ,with complex flavor and warm finish.

Rogue Dead Guy Ale- Oregon brewed, rich and dry.

Sprecher Abbey Triple- This is a premium style ale with bold flavor and a robust finish.

Bell's Two Hearted Ale- Famed for its American malt and enormous hop and crisp finish.

Two Brothers French Country Ale- This is an amber with a sweet caramel start and toasty hop finish.

Pabst Blue Ribbon Tallboy —A smooth easy drinking light American classic since 1844.

Specialty Cocktails Served Up.

- Hemingway Daiquiri** 10
This is the recipe perfected by Ernest Hemingway at the El Floridita Bar in Havana, Cuba. **Cruzan light rum, fresh lime juice, fresh ruby red grapefruit juice and Luxardo maraschino liqueur.**
- Clover Club** 12
A drink that pre-dates Prohibition (as early as 1911), and is named for the Philadelphia men's club of the same name, which met in the Bellevue-Stratford hotel. I mix up the recipes for both from the original but they could still pass for each other. **Hendrick's gin, fresh lemon sour, grenadine and an egg white.**
- Aviation** 12
The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York, in the early twentieth century. The first published recipe for the drink appeared in Ensslin's 1916 *Recipes for Mixed Drinks*. The name comes from the pale blue color of the drink that is created by the Crème de Violette. **Bombay Sapphire gin, Luxardo maraschino liqueur, fresh lemon juice, and crème de violette.**
- Toronto** 11
A great drink at the end of a meal. **Templeton rye whiskey, Fernet Branca, sugar and Angostura bitter's.**
- Sidecar** 12
The exact origin of the Sidecar is unclear, but it is thought to have been invented around the end of World War I in either London or Paris. The Ritz Hotel in Paris claims origin of the drink. The first recipes for the Sidecar appear in 1922, in Harry MacElhone's *Harry's ABC of Mixing Cocktails* and Robert Vermeire's *Cocktails and How to Mix Them*. We make a very clean and natural version without sugar. This gives a better balance and nicer mouthfeel. **Martell VSOP cognac, Combier and fresh lemon juice.**
- Martinez** 11
The exact origin of the martini is unclear. Numerous cocktails with names and ingredients similar to the modern-day martini were first seen in bar-tending guides of the late 19th century. One popular theory suggests it evolved from a cocktail called the Martinez served at the Occidental Hotel in San Francisco sometime in the early 1860s, which people frequented before taking an evening ferry to the nearby town of Martinez. **Beefeater gin, Carpano Antica sweet Italian vermouth, Angostura bitter's and Luxardo maraschino liqueur.**
- Seelbach Cocktail** 17
From the Seelbach Hotel in Louisville, Kentucky. **Maker's Mark Bourbon, Combier, Angostura Bitters, Peychaud's Bitters and Bourillon- D' Orleans, Brut champagne.**
Try it with **Deutz Champagne** 25

Specialty Highballs

- French 75** 12
Said to have originated during the First World War when British soldiers with their gin longed for the Tom Collins and found themselves with all components except club soda. Since they were in France and champagne was abundant they substituted the sparkle of the wine for that of the soda. Harry's New York Bar in Paris is most commonly credited with its commercialization while the name comes from the 75 millimeter howitzer that packed a pretty good punch as well throughout the war. **Plymouth gin, fresh lemon juice, sugar, and Champagne.**
- Dark & Stormy** 9
While our recipe is different from the trademarked "Dark 'n' Stormy" that is owned by Gosling, we think you'll enjoy it even more. We use **Gosling's Black Seal rum, fresh lime juice and our housemade ginger beer. Topped off with just a drizzle of molasses.**
- Sarsaparilla** 10
Knob Creek bourbon and Sprecher root beer.
- Long Island Iced Tea** 11
Not a frat boy favorite you but a classic highball that when made properly with premium components, it is a great cocktail. **Beefeater gin, Smirnoff vodka, Cruzan oak barrel aged rum and Sauza Tequila combined with fresh lemon sour and Fentamin's Curiosity cola.**
- Mai Tai** 9
It was purportedly invented at the Trader Vic's restaurant in Oakland, California in 1944. Trader Vic's rival, Don the Beachcomber, claimed to have created it in 1933. **Cruzan light rum, Myer's dark rum, orgeat syrup, Combier and fresh lemon, and lime juice.**
- Buccaneer** 8
A great combination of **Dandelion & Burdock soda** from England and **Sailor Jerry's spiced rum.** A fantastic idea for the Capt'n Coke drinkers.
- Bee's Knee's** 9
The first mention of the drink occurs in David Embury's 1948, "The Fine Art Of Mixing Drinks," but popular opinion has it the libation was created about twenty years earlier. **Boodle's gin, honey syrup, fresh lemon juice and a touch of orange bitters.**
- Ward Eight** 10
A Boston-born classic of **Plymouth gin, fresh lemon and lime juice, Luxardo maraschino liqueur and Green Chartreuse.**
- Cuba Libre** 8
Not just a rum and coke! OK, maybe it's a rum and coke but it **Cruzan oak barrel aged rum and Mexican coke.**

Build your own Highball

Choose your Base Spirit

Vodka

- Ketel One
- Tito's
- Grey Goose
- Stolichnaya
- Smirnoff
- Lukasowa

Gin

- Bombay Sapphire
- Beefeater
- Oxley
- Plymouth
- Hendrick's

Rum

- Cruzan Spiced 9
- Cruzan Black Strap
- Cachaca 51
- Gosling's Black Seal
- Myer's Dark
- Cruzan Aged Rum
- Ron Zacapa Centenario 23
- Appleton Jamaican White
- Sailor Jerry's

Whiskey

- Jim Beam Bourbon
- Jim Beam Black
- Michael Collins Irish
- Jameson Irish
- Templeton Rye
- Seagram's VO
- Old Forester
- George Dickel #12
- Michael Collins Irish
- Jim Beam Rye
- Jack Daniels
- Maker's Mark Bourbon
- Knob Creek Bourbon
- Crown Royal
- Seagram's 7
- George Dickel Sour Mash #8
- George Dickel Cascade Hollow

Scotch

- Dewars Scotch
- Laphroaig 10 yr.
- Macallan 12 yr.
- Johnny Walker Red
- Balentine's
- The Dimple Pinch
- Glenlivet 12 yr.
- Johnny Walker Black
- Johnny Walker Double Black

Tequila

- Don Julio Anejo
- Don Julio Reposado
- El Tesoro
- Don Julio Blanco
- Del Megauy Mezcal
- Hornitos Reposado

Brandy

- Gran Duque D'Alba
- Campo de Encanto Pisco

Cognac

- Gran Duque D'Alba
- Pierre Ferrand Amber
- Martell Cordon Bleu
- Courvoisier XO
- Campo de Encanto Pisco
- Martell VSOP
- Courvoisier VS

Build your own Highball

Add a Mixer

Sodas

- Fever Tree Tonic Water
- Fentiman's Tonic Water
- Fever Tree Club Soda
- Fentiman's Dandelion & Burdock
- Fever Tree Indian Tonic Water
- Fever Tree Ginger Ale
- Coca Cola
- Barritt's Ginger Beer
- Sprecher Root Beer
- Mexican Coke
- Diet Coke
- Sprite
- 7-Up
- Housemade Seltzer

Juices

- Fresh Orange
- Fresh Grapefruit
- Cranberry
- Fresh Lime
- Fresh Lemon
- Pineapple

Syrups

- Fresh Sour
- Agave Syrup
- Honey Syrup
- Lime Syrup
- Ginger Syrup

Vermouths and Bitters

- Carpano Antica
- Campari
- Aperol
- Cassis
- Angostura
- Orange Bitter's
- Grapefruit Bitter's
- Imbue Bittersweet
- Noilly Pratt Dry
- Combier
- Absinthe
- Peychauds
- Cherry Bitter's
- Peach Bitter's

By selecting a base spirit and pairing it up with a mixer you are essentially creating your own version of a highball. Keep in mind that all of the base spirits and mixers are priced appropriately therefore different combinations will constitute different pricing.

We encourage you to experiment with creating your highball carefully as not all combinations will work as well as others. Once you have ordered your drink it becomes just that, your drink. Our staff is more than happy to assist in some of your selections if you'd like, otherwise we suggest you choose from our specialty highball selection. These drinks have been researched, fine tuned and mastered by our staff for your enjoyment.