

BITES + SNACKS

LIL' STREET TACO (G) 2.5

Cocoa Dusted Pork Carnitas + Salsa Adobo + Crema + Radish +
Queso Cotija + Yellow Onion + Lime + Fresh Cilantro

IT'S NACHO MAMA'S (V)(G) 7

Corn Tortilla Chips + Queso Fundido + Roasted Cauliflower + Fresh Jalapeño
+ Pickled Red Onion + Jalapeño Crema + Fresh Cilantro

CHIPS 'N' DIP (V)(G) 5

Kettle Chips + House-Made French Onion Dip



TRADITIONAL OR CILANTRO WINGS (G) 6

Choice of Cholula Butter OR Sweet Cilantro Sauce +
House-Made Buttermilk Dressing

HUGH'S PIMIENTO CHEESE (V)(G) 7

'Tender Belly' Bacon Marmalade + Pullman Toast



BLACK-EYED PEA HUMMUS (V)(G) 7

Tomato + Cucumber + Radish + Kettle Chips

SRIRACHA PEANUT FRIES (V) 8

House Cut Fries + Hoisin Sauce + Sriracha + Garlic Mayo + Pickled Chilies &
Red Onions + Crushed Peanuts + Fresh Cilantro

KNOCK JR.* (G) 9

Grass-Fed Hormone-Free Patty + Comeback Sauce + Pickled
Onion + Shredded Lettuce + American Cheese + Sesame Seed Bun +
House Cut Fries

*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

ALL GOOD THINGS ARE WILD AND FREE

CHI

310 N GREEN STREET
CHICAGO, ILLINOIS
P 312-809-9551

312

EAT - DRINK - SOCIAL

HAPPY HOUR

BEER + COCKTAILS

MONDAY - FRIDAY

3PM
6PM

OLD MAN CANS (16 oz.) 4

Schlitz + Old Style + Pabst Blue Ribbon

WELL DRINKS 6

Old Forester Bourbon + New Amsterdam Vodka

Sauza Blue Silver Tequila + Don Q Cristal Rum + Broker's Gin

HOUSE WHITE WINE 6

HOUSE RED WINE 6

FEATURED PUNCH 8



WHISKEY SOUR 7

Old Forester Bourbon + Fresh Lemon Juice + Simple Syrup

TOM COLLINS 7

Broker's Gin + Fresh Lemon Juice

Simple Syrup + Soda Water

DAIQUIRI 7

Don Q Cristal Rum + Fresh Lime Juice

Simple Syrup

MARGARITA 7

Sauza Blue Silver Tequila + Fresh Lime Juice

Simple Syrup + Orange Curacao



ALL GOOD THINGS ARE WILD AND FREE

CHI

310 N GREEN STREET
CHICAGO, ILLINOIS
P 312-809-9551

312

EAT - DRINK - SOCIAL

HAPPY HOUR

PUNCH

THE WATERMELON POLO BOWL

El Jimador Reposado Tequila + Teakoe’s Watermelon Spearmint Tea + McClary Bro’s Watermelon Shrub + House-Made Strawberry Syrup + Fresh Lime Juice

Single 10 | Four Serving 40 | Eight Serving 80

IT’S A MER-MAN’S WORLD

Old Forester Bourbon + Teakoe’s Pineapple Papaya Tea + House-Made Cardamom Syrup + Doctor Bird Jamaican Rum + Fresh Lime Juice

Single 10 | Four Serving 40 | Eight Serving 80

LORD STANLEY’S CUP

Bacardi 8 + RumHaven Coconut Rum + Teakoe’s White Pear Fuji Apple Tea + Pineapple Fennel Seed Shrub + Fresh Lemon Juice

Single 10 | Four Serving 40 | Eight Serving 80

FEATURED PUNCH

Ask Your Server Or Bartender For Details

Single 9 | Four Serving 36 | Eight Serving 72

ADULT MILKSHAKES

MILK-XOLOGIST #2 10

St. George NOLA Coffee Liqueur + Branca Menta Liqueur + Vanilla Soft Serve + Whipped Cream

MALTED MAPLE ROYALE 10

Jim Beam Maple Whiskey + Malted Milk + Vanilla Soft Serve + Nutmeg + Candied Bacon

B.B. ALEXANDER 10

Banana Infused Brandy + Salted Caramel + Banana + Vanilla Soft Serve + Whipped Cream

PILLOW TALK 12

Woodford Reserve Bourbon + Lavender Syrup + Fresh Lemon Juice + Scrappy’s Lavender Bitters + Sage

Winning Cocktail from 2017 PBS Best of the Bowl Competition Mackenzie Beesley, Minneapolis, MN

OLD SCHOOL

OLD FASHIONED 10

Old Forester Bourbon + Angostura Bitters + House-Made Simple Syrup + Muddled Orange Rind

MASON MULE 10

CH Vodka + Fresh Lime Juice + Gosling’s Ginger Beer

FRESH STRAWBERRY DAIQUIRI 9

Don Q Cristal Rum + House-Made Strawberry Syrup + Fresh Lime Juice

PEGU CLUB 10

FEW American Gin + Clement Creolé Orange Liqueur + Simple Syrup + Fresh Lime Juice + Orange Bitters + Angostura Bitters

BOULEVARDIER 12

Blaum Bros. Fever River Rye Whiskey + Campari + Punt e Mes Vermouth

NEW SCHOOL

VAN DAMME! 12

Pierre Ferrand Cognac + House-Made Pear Syrup + Fresh Lemon Juice + St. Elizabeth’s Allspice Dram

EL MACHO 9

El Jimador Reposado Tequila + Muddled Cucumber + House-Made Cardamom Syrup + Fresh Lime Juice

HIGH FASHION 10

Aperol + House-Made Grapefruit Syrup + Fresh Lemon Juice + William Wycliff

ORCHARD & OAK 10

FEW Rye Whiskey + Blake’s Flannel Mouth Cider + Angostura Bitters + House-Made Pear Syrup + Fresh Lime Juice

THE TWO HATS BLUES 12

Old Overholt Rye Whiskey + St. Elizabeth’s Allspice Dram + Dom Benedictine Liqueur

312

DRINKS

EAT

DRINK

SOCIAL

Founder
Robert Thompson

Culinary Partner
Hugh Acheson

Beverage Director
Patrick Williams

CHI



310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551

PUNCHBOWLSOCIAL.COM

DRAFT

Revolution Anti-Hero IPA	7.5
Haymarket Oscar Pardon Pale Ale	7
Warpigs Foggy Geezer IPA	8
Ale Asylum Ambergeddon	7
Destihl Syncopathic Sour	8
Two Bros. Ebel Weisse	7
Lagunitas Pilsner	7
Revolution A Little Crazy Belgian Pale Ale	8
Pollyanna Full Lemonty Golden Ale	7
Off Color Apex Predator Saison	7.5
Miller Lite	6
Deschutes Obsidian Nitro Stout	7



CRAFT CANS

Finch Skull Hammer IPA (16 oz.)	8.5
Goose Island Green Line Pale Ale (16 oz.)	7.5
Lagunitas 12th of Never Pale Ale	7
Revolution Pilsner	7.5
Spiteful God Damned Pigeon Porter (16 oz.)	9
Destihl Here Gose Nothing	9

OLD MAN CANS

Budweiser (16 oz.)	6
Coors Banquet	5
Miller High Life	4
Schlitz (16 oz.)	5
Old Style (16 oz.)	4
Pabst Blue Ribbon (16 oz.)	3.5



SELECTIONS

Blake's Flannel Mouth Cider	7
Modelo	6
Guinness	8
Omission Gluten-Free Pale Ale	6
Kaliber N/A	6

RED

Canyon Road Cabernet	8 32 btl
Darkhorse Red Blend	10 40 btl
Alamos Malbec	9 36 btl
Predator Zinfandel	10 40 btl
J Vineyards Pinot Noir	13 52 btl
Line 39 Petite Sirah	11 44 btl
Ghost Pines Cabernet	60 btl

WHITE

Canyon Road Chardonnay	8 32 btl
Story Point Chardonnay	10 40 btl
Pewsey Vale Eden Reisling	14 56 btl
Geisen Sauvignon Blanc	10 40 btl
Broken Earth Chardonnay	65 btl

ROSÉ

Black Ink Rosé	10 40 btl
----------------	-------------

BUBBLES

William Wycliff	7 28 btl
Vovetti Prosecco (Split)	12 btl
Piper Heidsieck Champagne Brut	100 btl

BOOZE-LESS

CRAFT BEVERAGES

CHI



Founder
Robert Thompson

Culinary Partner
Hugh Acheson

Beverage Director
Patrick Williams

EAT - DRINK - SOCIAL

312

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551 | PUNCHBOWLSOCIAL.COM

FROM THE JUICER

THE PURIST 7

Apple + Beet + Carrot

JESSICA RABBIT 7

Carrot + Ginger + Apple



THE FRESHEST 7

Kale + Cucumber + Beet Syrup +
Fresh Lemon Juice

GINGER ROGERS 7

Cucumber + Pear + McClary Bros.
Lemon & Ginger Shrub

THE LATEST 7

Grapes + Apple + Celery + Lime

PRESCHOOL

CHEF'S CUP 7

Muddled Cucumber & Lemon +
House-Made Cardamom Syrup +
Currants + Sparkling Water

CILANTRO FIZZ 7

Fresh Cilantro + House-Made Jalapeño
& Cucumber Syrup + Fresh Lime Juice +
AquaFaba

JEANNETTE'S 7

House-Made Strawberry Syrup +
Fresh Squeezed Lime Juice +
Aloe Vera Juice



THE FANCY FIZZ 7

House Made Pear Syrup +
McClary Bro's Lemon & Ginger Shrub +
Aloe Vera Juice + Sparkling
Water + Sage

Here's
to Going
Out Right

BOOZE-LESS

CRAFT BEVERAGES

CHI



Founder
Robert Thompson

Culinary Partner
Hugh Acheson

Beverage Director
Patrick Williams

EAT · DRINK · SOCIAL

312

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551 | PUNCHBOWLSOCIAL.COM

SODAS, FIZZES & FRESH 'ADES

GRAPEFRUIT SODA 5

House-Made Grapefruit Syrup +
Sparkling Water

JALAPEÑO CUCUMBER LIMEADE 5

House-Made Jalapeño Cucumber Syrup +
Fresh Lime Juice + Sparkling Water

SPICED CRANBERRY SODA 5

McClary Bros. Michigan Cranberry Shrub +
House-Made Cardamom Syrup +
Sparkling Water

STRAWBERRY RHUBARB FIZZ 5

House-Made Strawberry Syrup + Fee Brothers
Rhubarb Bitters + Sparkling Water

MATCHA TEA LEMONADE 7

House-Made Matcha Tea Syrup +
Fresh Lemon Juice + H2O



BLUE SKY SODAS 3.5

Black Cherry + Cola + Cream Soda +
Lemon Lime + Orange + Root Beer

SODA JERK

COCO FRESCA 7

Coconut Milk + Coconut Water + Simple Syrup
+ Sparkling Water + Fresh Lime Juice

GERMAN CHOCOLATE EGG CREAM 6

Coconut Cream + Chocolate Sauce +
Whole Milk + Sparkling Water
*Or Make it Strawberry or Classic Chocolate

BLUE SKY FLOATS 6

Turn Any Blue Sky Soda Into A Float

ALMOND JOY MILKSHAKE 6

Chocolate Soft Serve + Coconut Cream +
Almonds + Shaved Coconut + Whipped Cream

SHAKE FOR THE KING 6

Banana + Peanut Butter + Vanilla Milkshake +
Whipped Cream + Banana Chips +
Candied Bacon
*Or Ask for a Chocolate King

VANILLA OR CHOCOLATE SHAKE 5

VANILLA OR CHOCOLATE MALT 5.5



(v) is or can be made vegetarian (g) is or can be made gluten free

BREAKFAST

SERVED ‘TIL 3PM

BREAKFAST IS THE
MOST IMPORTANT
MEAL OF THE DAY

STANDARD BREAKFAST* (V)(G) 11
‘Tender Belly’ Bacon + Crisp Potatoes +
Toast + Eggs Any Style



MUSHROOM BISCUITS ‘N’ GRAVY* (V) 11
Buttermilk Biscuits + White Mushroom Gravy + Cornmeal
Fried Tomato + Crisp Potatoes + Avocado + Eggs Any Style

MONKEY BREAD FRENCH TOAST* (V) 13
Sticky, Gooey Brioche Bread + Salted Caramel +
Candied Walnuts + ‘Tender Belly’ Bacon + Eggs Any Style

GRIT BREAKFAST BOWL* (V)(G) 12
Anson Mills Grits + Tasso Ham + Sautéed Kale + Pickled
Peppers + White Cheddar + Poached Eggs

RICOTTA CHEESE PANCAKES (V) 11
Three House-Made Vanilla-Ricotta Pancakes +
Blueberry Jam + Fresh Lemon Curd

*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PLAN YOUR NEXT EVENT

Holiday Parties
Corporate Gatherings
Rehearsal Dinners

Weddings
Birthdays
Anniversaries
Mitzvahs
Happy Hour



ILLINOIS PROUD
LOCAL PURVEYORS:

West Town
Bakery

Co-Op
Hot Sauce

El Milagro
Tortillas

SuckerPunch
Bloody Mary Mix

PLATES FOR SHARING

LIL’ FRIED BOLOGNA & CHEESE SANDWICHES (G) 9
Nitrate-Free Sustainably-Raised Bologna +
Tomato + Olive Tapenade + Gruyère

SRIRACHA PEANUT FRIES (V) 10 (add carnitas or chicken +4)
House Cut Fries + Hoisin Sauce + Sriracha +
Garlic Mayo + Pickled Chilies & Red Onions + Crushed
Peanuts + Fresh Cilantro

LOBSTER BACON FRIES (G) 16
House Cut Fries + Fresh Poached Lobster + Soured
Cream + Garlic Mayo + ‘Tender Belly’ Bacon + Green
Onions + Cheddar Cheese + Chives

IT’S NACHO MAMA’S (V) (G) 12 (add carnitas or chicken +4)
Corn Tortilla Chips + Queso Fundido + Roasted
Cauliflower + Fresh Jalapeño + Pickled Red
Onion + Jalapeño Crema + Cilantro

CHIPS ‘N’ DIP (V) (G) 8
Kettle Chips + House-Made French Onion Dip



TRADITIONAL OR CILANTRO WINGS (G) 10
Choice of Cholula Butter OR Sweet Cilantro Sauce
+ House-Made Buttermilk Dressing

HUGH’S PIMIENTO CHEESE (V) (G) 10
‘Tender Belly’ Bacon Marmalade + Pullman Toast

BLACK-EYED PEA HUMMUS (V) (G) 10
Tomato + Cucumber + Radish + Kettle Chips

LIL’ STREET TACOS (G) 4 FOR 12, 8 FOR 20
Cocoa Dusted Pork Carnitas + Salsa Adobo + Crema +
Radish + Queso Cotija + Yellow Onion + Cilantro + Lime

We think our planet is pretty rad...and we’d like to
keep it that way. Because our ethos is Eco-friendly,
we provide paper napkins & straws upon request.
Stay Sexy Mother Nature.



312

FOOD

EAT • DRINK • SOCIAL

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551

CHI

Founder
Robert Thompson
Culinary Partner
Hugh Acheson
Beverage Director
Patrick Williams

PUNCHBOWLSOCIAL.COM

(V) is or can be made vegetarian (G) is or can be made gluten free

SALADS & SOUPS

SUPERFOOD GRAIN BOWL* (V) 13

Crispy Farro + Quinoa + Kale + Radishes + Sprouts + Roasted Carrots + Pickled Chiles + Shiitake Mushrooms + Poached Egg + Miso Ginger Vinaigrette

THE WEDGE (V) (G) 10

Iceberg Lettuce + ‘Tender Belly’ Bacon + Cherry Tomato + Chopped Egg + Blue Cheese + Buttermilk Dressing

COOK’S SALAD (V) (G) 15

Little Gem Lettuce + ‘Tender Belly’ Bacon + Crispy Chicken + Tomatoes + Pickled Green Beans + Avocado + Hardboiled Egg + Gruyère Cheese + Dixie Caviar + Shallot-Thyme Vinaigrette

CUBAN BLACK BEAN CITRUS SOUP (G) CUP 5, BOWL 8

Black Beans + Smoked Ham Hock + Sherry + ‘Tender Belly’ Bacon + Cumin + Orange Zest

VEGETABLE MINESTRONE W/ PISTOU (V) (G) CUP 6, BOWL 9

Cranberry Beans + Butter Beans + Tomato + Kale + Carrot + Zucchini + Celery + Pasta + Pistachios + Parmesan + Basil Pistou

BIG BALLER PLATTERS - SERVES 3-4 PEOPLE

DAWGY STYLE 50

Four ‘Snake River Farms’ Beef Franks + Four Lil’ Street Tacos + Crudité + House Cut Fries

A COLONEL OF TRUTH (G) 50

12-Piece Bucket of OMFG GF Fried Chicken + Bread ‘N’ Butter Pickles + House-Made Slaw + Buttermilk Biscuits + Hot Sauce Butter

MAINE SQUEEZE 70

Four Lobster Rolls + Kettle Chips + Charred Onion Crème Fraîche + Bread ‘N’ Butter Pickles

SIDES

KETTLE CHIPS (V) (G) 4

HOUSE CUT FRIES (V) (G) 5

CRISPY FRIED ONIONS (V) 4

BRUSSELS SPROUT SLAW (V) 5

3-BEAN QUINOA SALAD (V) (G) 5



SANDWICHES - SERVED WITH CHOICE OF SIDE

THE KNOCKOFF BURGER* (G) 14.5

Two Grass-Fed Hormone-Free Beef Patties + American Cheese + Comeback Sauce + Pickled Onion + Shredded Lettuce + Sesame Seed Bun

À LA BAMA CHICKEN SANDWICH 13.5

Crispy Hormone/Antibiotic-Free Chicken + White BBQ Sauce + Shredded Lettuce + Tomato + Bread ‘N’ Butter Pickles + Sesame Seed Bun

SRF DOG 10

‘Snake River Farms’ Beef Frank + Fried Shallots + Chow Chow Relish

CUBANO (G) 14

‘Tender Belly’ Ham + Cocoa Dusted Braised Pork + Mustard Cream + Bread ‘N’ Butter Pickles + Gruyère Cheese

SERIOUS(LY) SLOPPY JOE 11

Grass-Fed Hormone-Free Beef + San Marzano Tomatoes + Red Pimiento + Buttermilk Slaw + Topped w/ Kettle Chips + Potato Bun

IMPOSSIBLE™ BURGER (V) 14.5

Meaty, Beef-Free Patty + Vidalia Onion Jam + Bread ‘N’ Butter Pickles + Little Gem Lettuce + Roma Tomato + Boursin Cheese + Sesame Seed Bun

LOBSTER ROLL 20

Fresh, Chilled Poached Lobster + Soured Cream + Mayo + Lemon + Chives + Golden Toasted Split Bun

MAINS

OMFG GF SOUTHERN FRIED CHICKEN (G) 18

Buttermilk Brine + Hormone/Antibiotic-Free Chicken + Organic Brown Rice Flour + Cholula Butter + Tomato Jalapeño Salad + Mint Vinaigrette

BEER BRAISED BRATS (G) 15

Parsley Mashed Potatoes + Green Apple-Celery Slaw + Apple Cider Vinaigrette + Pickled Mustard Seeds

SPAGHETTI, MEET BALL...OR NOT (V) 15/12

Grass-Fed Hormone-Free Beef Meatballs + Pasta + House-Made Zesty Marinara + Garlic Toasted Ciabatta + Parmesan + Fresh Basil

GOLDEN CHICKEN POT PIE 15

Grilled Hormone/Antibiotic-Free Chicken + Tasso Ham + Roasted Carrots + Celery + Shiitake Mushrooms + English Peas + Mustard Cream + Fresh Thyme & Parsley + Golden Puff Pastry

CHICKEN ‘N’ WAFFLES 21

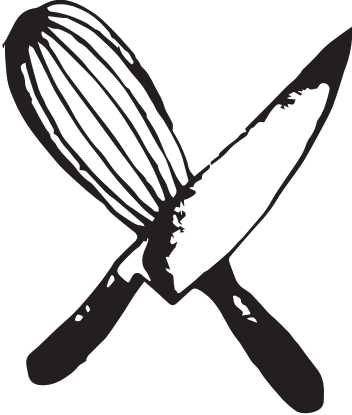
Fried Hormone/Antibiotic-Free Chicken + Malted Waffle + Smoked Jalapeño Pecan Maple Syrup + Fresh Strawberries

312

BRUNCH

EAT • DRINK • SOCIAL

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551



CHI

Founder
Robert Thompson
Culinary Partner
Hugh Acheson
Beverage Director
Patrick Williams

PUNCHBOWLSOCIAL.COM

BREAKFAST DRINKS

FERNET & COFFEE10

Shot Of Fernet Branca + Metropolis Coffee Company Blend On The Side

PIMM’S CUP9

Pimm’s No. 1 + Muddled Strawberry & Cucumber + Lemon Juice + Ginger Beer

MIMOSA8

Orange + Pineapple + Cranberry + Grapefruit

HOUSE BLOODY MARY9

New Amsterdam Vodka + SuckerPunch Bloody Mary Mix

CORPSE REVIVER #212

Broker’s Gin + Lillet Blanc + Clément Créole Orange Liqueur + Fresh Lemon Juice + Absinthe Rinse

SALADS & SOUPS

SUPERFOOD GRAIN BOWL* (V)13

Crispy Farro + Quinoa + Kale + Radishes + Sprouts + Roasted Carrots + Pickled Chiles + Shiitake Mushrooms + Poached Egg + Miso Ginger Vinaigrette

THE WEDGE (V) (G)10

Iceberg Lettuce + ‘Tender Belly’ Bacon + Cherry Tomato + Chopped Egg + Blue Cheese + Buttermilk Dressing

COOK’S SALAD (V) (G)15

Little Gem Lettuce + ‘Tender Belly’ Bacon + Crispy Chicken + Tomatoes + Pickled Green Beans + Avocado + Hardboiled Egg + Gruyère Cheese + Dixie Caviar + Shallot-Thyme Vinaigrette

CUBAN BLACK BEAN CITRUS SOUP (G)CUP 5, BOWL 8

Black Beans + Smoked Ham Hock + Sherry + ‘Tender Belly’ Bacon + Cumin + Orange Zest

VEGETABLE MINISTRONE W/ PISTOU (V) (G)CUP 6, BOWL 9

Cranberry Beans + Butter Beans + Tomato + Kale + Carrot + Zucchini + Celery + Pasta + Pistachios + Parmesan + Basil Pistou

*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

BREAKFAST

BREAKFAST IS THE MOST IMPORTANT MEAL OF THE DAY

AVOCADO TOAST (V)(G)11

Smashed Avocado + Burrata + La Quercia Prosciutto + Pickled Chiles + Pullman Bread

STANDARD BREAKFAST* (V)(G)11

‘Tender Belly’ Bacon + Crisp Potatoes + Toast + Eggs Any Style

MUSHROOM BISCUITS ‘N’ GRAVY* (V)11

Buttermilk Biscuits + White Mushroom Gravy + Cornmeal Fried Tomato + Crisp Potatoes + Avocado + Eggs Any Style

MONKEY BREAD FRENCH TOAST* (V)13

Sticky, Goopy Brioche Bread + Salted Caramel + Candied Walnuts + ‘Tender Belly’ Bacon + Eggs Any Style

GRIT BREAKFAST BOWL* (V)(G)12

Anson Mills Grits + Tasso Ham + Sautéed Kale + Pickled Peppers + White Cheddar + Poached Eggs

RICOTTA CHEESE PANCAKES (V)11

Three House-Made Vanilla-Ricotta Pancakes + Blueberry Jam + Fresh Lemon Curd

WILD MUSHROOM HASH BROWN SKILLET* (V)(G)11

Crisp Potatoes + Tasso Ham + Onions + Aged Cheddar Cheese + Eggs Any Style

PLAN YOUR NEXT EVENT

Holiday Parties

Corporate Gatherings

Rehearsal Dinners

Weddings

Birthdays

Anniversaries

Mitzvahs

Happy Hour



312

BRUNCH

EAT • DRINK • SOCIAL

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551

CHI

Founder
Robert Thompson
Culinary Partner
Hugh Acheson
Beverage Director
Patrick Williams

PUNCHBOWLSOCIAL.COM

(v) is or can be made vegetarian (g) is or can be made gluten free

PLATES FOR SHARING

LIL’ FRIED BOLOGNA & CHEESE SANDWICHES (G) 9

Nitrate-Free Sustainably-Raised Bologna + Tomato + Olive Tapenade + Gruyère

SRIRACHA PEANUT FRIES (V) 10 (add carnitas or chicken +4)

House Cut Fries + Hoisin Sauce + Sriracha + Garlic Mayo + Pickled Chilies & Red Onions + Crushed Peanuts + Fresh Cilantro

LOBSTER BACON FRIES (G) 16

House Cut Fries + Fresh Poached Lobster + Soured Cream + Garlic Mayo + ‘Tender Belly’ Bacon + Green Onions + Cheddar Cheese + Chives

IT’S NACHO MAMA’S (V) (G) 12 (add carnitas or chicken +4)

Corn Tortilla Chips + Queso Fundido + Roasted Cauliflower + Fresh Jalapeño + Pickled Red Onion + Jalapeño Crema + Cilantro

CHIPS ‘N’ DIP (V) (G) 8

Kettle Chips + House-Made French Onion Dip

TRADITIONAL OR CILANTRO WINGS (G) 10

Choice of Cholula Butter OR Sweet Cilantro Sauce + House-Made Buttermilk Dressing

HUGH’S PIMIENTO CHEESE (V) (G) 10

‘Tender Belly’ Bacon Marmalade + Pullman Toast

BLACK-EYED PEA HUMMUS (V) (G) 10

Tomato + Cucumber + Radish + Kettle Chips

LIL’ STREET TACOS (G) 4 FOR 12, 8 FOR 20

Cocoa Dusted Pork Carnitas + Salsa Adobo + Crema + Radish + Queso Cotija + Yellow Onion + Cilantro + Lime

SIDES

KETTLE CHIPS (V) (G) 4

HOUSE CUT FRIES (V) (G) 5

CRISPY FRIED ONIONS (V) 4

BRUSSELS SPROUT SLAW (V) 5

3-BEAN QUINOA SALAD (V) (G) 5

SANDWICHES & MAINS

THE KNOCKOFF BURGER* (G) 14.5

Two Grass-Fed Hormone-Free Beef Patties + American Cheese + Comeback Sauce + Pickled Onion + Shredded Lettuce + Sesame Seed Bun

À LA BAMA CHICKEN SANDWICH 13.5

Crispy Hormone/Antibiotic-Free Chicken + White BBQ Sauce + Shredded Lettuce + Tomato + Bread ‘N’ Butter Pickles + Sesame Seed Bun

CHICKEN ‘N’ WAFFLES 21

Fried Hormone/Antibiotic-Free Chicken + Malted Waffle + Smoked Jalapeño Pecan Maple Syrup + Fresh Strawberries

SRF DOG 10

‘Snake River Farms’ Beef Frank + Fried Shallots + Chow Chow Relish

CUBANO (G) 14

‘Tender Belly’ Ham + Cocoa Dusted Braised Pork + Mustard Cream + Bread ‘N’ Butter Pickles + Gruyère Cheese

IMPOSSIBLE™ BURGER (V) 14.5

Meaty, Beef-Free Patty + Vidalia Onion Jam + Bread ‘N’ Butter Pickles + Little Gem Lettuce + Roma Tomato + Boursin Cheese + Sesame Seed Bun

LOBSTER ROLL 20

Fresh, Chilled Poached Lobster + Soured Cream + Mayo + Lemon + Chives + Golden Toasted Split Bun

OMFG GF SOUTHERN FRIED CHICKEN (G) 18

Buttermilk Brine + Hormone/Antibiotic-Free Chicken + Organic Brown Rice Flour + Cholula Butter + Tomato Jalapeño Salad + Mint Vinaigrette

BIG BALLER PLATTERS - SERVES 3-4 PEOPLE

DAWGY STYLE 50

Four ‘Snake River Farms’ Beef Franks + Four Lil’ Street Tacos + Crudit  + House Cut Fries

A COLONEL OF TRUTH (G) 50

12-Piece Bucket of OMFG GF Fried Chicken + Bread ‘N’ Butter Pickles + House-Made Slaw + Buttermilk Biscuits + Hot Sauce Butter

MAINE SQUEEZE 70

Four Lobster Rolls + Kettle Chips + Charred Onion Cr me Fra che + Bread ‘N’ Butter Pickles

ILLINOIS PROUD LOCAL PURVEYORS:

West Town Bakery

Co-Op Hot Sauce

El Milagro Tortillas

SuckerPunch Bloody Mary Mix

GLUTEN FREE MENU

CHI



Founder
Robert Thompson

Culinary Partner
Hugh Acheson

Beverage Director
Patrick Williams

EAT • DRINK • SOCIAL

312

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551 | PUNCHBOWLSOCIAL.COM

(v) is or can be made vegetarian

FROM THE JUICER

THE PURIST 7

Apple + Beet + Carrot

JESSICA RABBIT 7

Carrot + Ginger + Apple

THE FRESHEST 7

Kale + Cucumber + Beet Syrup +
Fresh Lemon Juice

GINGER ROGERS 7

Cucumber + Pear + McClary Bros. Lemon &
Ginger Shrub

THE LATEST 7

Grapes + Apple + Celery + Lime



BREAKFAST

STANDARD BREAKFAST* (V) 11

'Tender Belly' Bacon + Crisp Potatoes +
Gluten-Free Toast + Eggs Any Style

GRIT BREAKFAST BOWL* (V) 12

Anson Mills Grits + Tasso Ham + Sautéed Kale +
Pickled Peppers + White Cheddar +
Poached Eggs

BITES & PLATES

IT'S NACHO MAMA'S 12 (add carnitas or chicken +4)

Corn Tortilla Chips + Queso Fundido + Roasted
Cauliflower + Fresh Jalapeño + Pickled Red Onion
+ Jalapeño Crema + Fresh Cilantro

HUGH'S PIMIENTO CHEESE (V) 10

'Tender Belly' Bacon Marmalade +
Gluten-Free Toast

BLACK-EYED PEA HUMMUS (V) 10

Tomato + Cucumber + Radish + Kettle Chips

TRADITIONAL OR CILANTRO WINGS 10

Choice of Cholula Butter OR Sweet Cilantro Sauce +
House-Made Buttermilk Dressing

CHIPS 'N' DIP (V) 8

Kettle Chips + House-Made French Onion Dip

LOBSTER BACON FRIES 16

House Cut Fries + Fresh Poached Lobster + Soured
Cream + Garlic Mayo + 'Tender Belly' Bacon +
Green Onions + Cheddar Cheese + Chives



*these items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



GLUTEN FREE MENU

CHI



Founder
Robert Thompson

Culinary Partner
Hugh Acheson

Beverage Director
Patrick Williams

EAT • DRINK • SOCIAL

312

310 N GREEN STREET | CHICAGO, ILLINOIS | P 312-809-9551 | PUNCHBOWLSOCIAL.COM

(v) is or can be made vegetarian

SALADS & SOUPS

CUBAN BLACK BEAN CITRUS SOUP CUP 5, BOWL 8

Black Beans + Smoked Ham Hock + Sherry +
'Tender Belly' Bacon + Cumin + Orange Zest

COOK'S SALAD (V) 15

Little Gem Lettuce + 'Tender Belly' Bacon +
Crispy Chicken + Tomatoes + Pickled Green Beans
+ Avocado + Hardboiled Egg + Gruyère Cheese +
Dixie Caviar + Shallot-Thyme Vinaigrette

THE WEDGE (V) 10

Iceberg Lettuce + 'Tender Belly' Bacon +
Cherry Tomato + Chopped Egg + Blue
Cheese + Buttermilk Dressing

SANDWICHES & MAINS

THE KNOCKOFF BURGER* 14.5

Two Grass-Fed Hormone-Free Patties +
Comeback Sauce + Pickled Onion + Shredded
Lettuce + American Cheese +
Gluten-Free Bun + Choice of Side



SERIOUS(LY) SLOPPY JOE 12

Grass-Fed Hormone-Free Beef + San Marzano
Tomatoes + Red Pimiento + Buttermilk Slaw +
Topped w/ Kettle Chips + Gluten-Free Bun +
Choice of Side

BEER BRAISED BRATS 15

Parsley Mashed Potatoes + Green Apple-Celery Slaw
+ Apple Cider Vinaigrette + Pickled Mustard Seeds

OMFG GF SOUTHERN FRIED CHICKEN 18

Buttermilk Brine + Hormone/Antibiotic-Free
Chicken + Organic Brown Rice Flour + Tomato
Jalapeño Salad + Mint Vinaigrette

SIDES

KETTLE CHIPS (V) 4

HOUSE CUT FRIES (V) 5

3-BEAN QUINOA SALAD (V) 5



ILLINOIS PROUD
LOCAL PURVEYORS



West Town
Bakery

Co-Op
Hot Sauce

El Milagro
Tortillas