

## PACKAGED BEER

Aval Breton Cider *France 6%*

Eichigo Koshihikari Rice Lager *Japan 5%*

Founders Breakfast Stout *Grand Rapids MI 8.3%*

Marz Bubbly Creek *Chicago IL 3%*

Northcoast Scrimshaw Pilsner  
*Fort Bragg CA 4.7%*

Pipeworks Glaucus Belgian IPA *Chicago IL 6.2%*

Rochefort Trappiste Ale #6 *Belgium 7.5%*

Solemn Oath Faithhorn *Chicago IL 5.5%*

Spaten Franziskaner *Germany 5%*

Stem Real Dry Cider *Lafayette CO 6.8%*

Warpigs Lazurite *Munster IN 6.8%*

## DRAFT BEER

*all draft beers*

Lo-Rez Memory Fault *Chicago IL 6.9%*

Half Acre Gone Away *Chicago IL 7%*

Hopewell First Lager *Chicago IL 5%*

Maplewood Pulaski Pils *Chicago IL 5.1%*

Metropolitan Dynamo *Chicago IL 5.8%*

Off Color Troublesome *Chicago IL 3.7%*

Right Bee Cider *Chicago IL 6%*

Spitefull Working for the Weekend  
*Chicago IL 7.9%*

# MORDECAI



## COCKTAILS

### Vodka Fix

*Vodka, Acidified Pineapple, Bitters, Sparkling Wine*

### Gin Rickey

*London Dry Gin, Lime, Cranberry Grenadine, Seltzer*

### Improved Shandy

*Baltic Porter, Ginger Beer, Bourbon, Lemon*

### Float

*Housemade Zima with Curacao Sherbet*

### Bills in Foil

*Blanco Tequila, Refined Agave, Citrus,  
Pear Cider, Rhubarb Salt*

### Old Mills

*London Dry Gin, Genever, Genevy, Lemon,  
Passionfruit, Egg White*

### Peerless Leader

*Bonded Rye Whiskey, Sweet Vermouth,  
Benedictine, Amer Picon*

### Duped By Three Fingers

*Wheated Bourbon, Carob, Gunpowder Tea Bitters*

### Champagne Cup

*Cremant d’Jura, Bonded Applejack,  
Kina d’Avignon, Berries, Mint*

### Penguin Suit

*Palo Cortado Sherry, Maraschino,  
Verte Abinsthe, Peychaud Bitters*

### Royal Rescuer

*Rhum Agricole Blanc, 3 Year Old Demerara Rum, Lime,  
Tamarind Gomme Syrup, Green Cardomon Bitters*

### Four Leaf Clover

*10 Year Old Malted Irish Whiskey, Alpine Amaro,  
Crème de Menthe, Green Chartreuse*

## SPARKLING WINE

### Portel Cava Brut Nature

*glass / bottle*

### Champagne Lanson Brut

*glass / bottle*

### Stephane Tissot Blanc

*glass / bottle*

### Weingut Emil Bauer & Sohne Secco Rose

*glass / bottle*

## WHITE WINE

### Château de Campuget, Rose Costieres de Nimes

*glass / bottle*

### Ransom Wines Albarino

*glass / bottle*

### Hofgut Falkenstein Riesling Kabinett Trocken

*glass / bottle*

### Chateau Ducasse Graves Blanc

*glass / bottle*

### Rombauer Vineyards Carneros Chardonnay

*glass / bottle*

## RED WINE

### Albino Rocca Langhe Nebbiolo Rosso di Rocca

*glass / bottle*

### Triguedina Cahors Malbec

*glass / bottle*

### Tablas Creek “Patelin de Tablas”

*glass / bottle*

### Casarena “Estate” Cabernet Sauvignon

*glass / bottle*

### Evesham Wood Pinot Noir

*glass / bottle*

## BAR SNACKS

### Gin Marinated Olives

*citrus, rosemary*

### Oysters On The Half Shell

*red wine mignonette, lemon  
one oyster / dozen*

### Pate Du Jour

*giardiniera, whole grain mustard, crostini*

### Crab Puff

*sweet and spicy chili sauce*

### Assortment of Artisan Cheese

*apricot mostarda, butter crackers*

### Cheese Fries

*sport peppers, bacon, pickled shallots*

### Beer Battered Cheese Curds

*scallion, bonito, togarashi, black garlic aioli*

### Soft Pretzel

*spicy beer cheese*

### Warm Gougeres

*aged cheddar mornay*



## ENTREES

### Prince Edward Island Mussels

*pepperoni, celery, charred lemon, white wine broth*

### Arugula Pappardelle

*aerated parmesan, wild mushroom, spring vegetables,  
charred asparagus puree*

### Fish & Chips

*jumbo cod, malt vinegar powder, sauce gribiche*

### Moroccan Spiced Romanesco

*carrot-curry infused farro, spring pickles, harissa aioli*

### Summer Flounder

*hummus verde, poached tomatoes, cordyceps mushroom,  
shaved fennel, shellfish nage*

### Roast ½ Chicken

*charred broccolini, preserved lemon, schmaltz confit  
potatoes, baby turnip, natural jus*

### Porchetta

*English pea risotto, chicharron, barbecue carrots,  
cumin-honey vinaigrette*

### Grilled Hanger Steak

*sunchokes, cabrales butter, potatoes, sauce romesco*

## DESSERT

### Crackerjack Donut

*caramel popcorn bavarian cream, sorghum pops*

### Strawberry Rhubarb Cobbler

*biscuits, almond, cheesecake ice cream, lemon kisses*

### Chocolate Fernet Sundae

*mint cocoa nib ice cream, fernet ganache*

### Passion Fruit Panna Cotta

*caramelized pineapple, espresso crisp, fresh lime*

### Assortment of Artisan Cheese

*apricot mostarda, butter crackers*

## EATS

### SMALL PLATES

### Grilled Octopus

*spicy chickpea stew, ramp relish, smoked paprika aioli*

### Roasted Bone Marrow

*spring onion-citrus marmalade, grilled sourdough*

### Beet Tartar

*celery root remoulade, egg yolk jam, puffed rice,  
smoked crème fraîche*

### Ora Bay Salmon Crudo

*rhubarb, Meyer lemon, pea vines, chimichurri*

### Chicken Liver Parfait

*bread and butter pickles, toast points*

### Seasonal Crudites

*green goddess dressing, grilled sourdough*

### Oysters On The Half Shell

*red wine mignonette, lemon  
one oyster or a dozen*

### Pate Du Jour

*giardiniera, whole grain mustard, crostini*

## SALADS AND SANDWICHES

### Asparagus Salad

*frisee, rhubarb, one hour-egg, feta, maltaise vinaigrette*

### Charred Romaine Panzanella

*rosemary bread, marinated vegetables, ricotta salata,  
red wine vinaigrette*

*add grilled chicken, salmon, hanger steak*

### Goat Bratwurst

*18-hour sauerkraut, shaved fennel, arugula, Dijon*

### Mordecai Burger

*double quarter pound Slagel beef patties, smoked  
gruyere cheese, heirloom tomato, lettuce, pickle,  
black garlic aioli, French fries*

*add egg or bacon*