



Coffee,
Sandwiches,
Craft Beer &
Cocktails



UNITED  CENTER

DARK MATTER COFFEE & ESPRESSO

Drip Coffee • REG • \$3 • LG • \$3.50

Espresso • \$3

Americano • REG • \$3 • LG • \$3.50

Macchiato • \$3

Cortado • \$3

Latte • REG • \$4.75 • LG • \$5.50

Cappuccino • REG • \$4.75 • LG • \$5.50

Mocha • REG • \$4.75 • LG • \$5.50

SPECIALTY COFFEE & TEA DRINKS

Chai Tea Latte • REG • \$4.75 • LG • \$5.50

Agave Latte • REG • \$4.75 • LG • \$5.50

Mayan Mocha • REG • \$4.75 • LG • \$5.50

Hot Tea • REG • \$3 • LG • \$3.50

SOFT DRINKS

COCA-COLA • DIET COKE • SPRITE

FANTA ORANGE • MELLO YELLO

BARQ'S ROOT BEER • \$3

SAN PELLIGRINO

CLEMENTINA • POMPELMO • \$3

ACQUA PANNA SPRING WATER • \$3

PERRIER SPARKLING WATER • \$3.50

DRAFT BEER

Goose Island Brasserie Blanc

GOLDEN ALE • CHICAGO • \$7.50

Goose Island Bourbon County Stout

BARREL-AGED STOUT • CHICAGO • \$9.50

Three Floyds Alpha King

AMERICAN PALE ALE • INDIANA • \$7.50

Haymarket Speakerswagon

PILSNER • CHICAGO • \$7.50

Coedo Brewery Ruri

LAGER • JAPAN • \$7.50

Whiner Le Tub

SOUR FARMHOUSE ALE • CHICAGO • \$7.50

PACKAGED BEER

BUDWEISER • \$5 BUD LIGHT • \$5

MICHELOB ULTRA • \$5 CORONA • \$6

HEINEKEN • \$6 STELLA ARTOIS • \$6

BLUE MOON • \$6 LABATT BLUE • \$6

SPITEFUL IPA • \$6 GOOSE ISLAND IPA • \$6

GOOSE ISLAND 312 URBAN WHEAT • \$6

DOGFISH HEAD 90 MINUTE IPA • \$6

DOGFISH HEAD FLESH & BLOOD • \$6

ODELL DRUMROLL APA • \$6

LAGUNITAS A LITTLE SUMPIN' SUMPIN' • \$6

DESCHUTES FRESH SQUEEZED IPA • \$6

SEATTLE DRY CIDER • \$6

WINE

Infinite Monkey Theorem

WHITE • MOSCATO • ROSÉ • RED • \$6.50

PASTRIES

Do-Rite Donuts

\$3.00 EACH

BUTTERMILK OLD-FASHIONED
CHOCOLATE GLAZED RAISED
PLAIN GLAZED RAISED
SPRINKLES
MAPLE BACON

West Town Bakery Pastries

\$3.50 EACH

BLUEBERRY MUFFIN
DOUBLE CHOCOLATE MUFFIN
BLUEBERRY LEMON SCONE
CRANBERRY ORANGE SCONE
PAIN AU CHOCOLATE CROISSANT
HAM & CHEDDAR DANISH
GOAT CHEESE & HERB DANISH

BING SANDWICHES

\$7.50 EACH

All Served on Freshly-Made
Griddled Sesame Bing Bread

Szechuan 5-Spice Braised Beef

SHAVED RED CABBAGE, SCALLIONS,
GOCHUJANG MAYO

Smoked Char Siu Pork Belly

CHINESE BBQ SAUCE, CILANTRO,
DAIKON RADISH

Korean Fried Chicken

CHILE GLAZE, CARROT, SCALLIONS,
CILANTRO, BLACK SESAME

Fried Cauliflower

SWEET & SPICY MANCHURIAN SAUCE,
CASHEWS, SCALLIONS

NOT SANDWICHES

Chilled Sesame Soba Noodle Salad

CUCUMBERS, WAKAME,
SESAME SOY VINAIGRETTE • \$4.50

Veggie Fried Rice

CARROTS, SCALLIONS, DAIKON • \$4.50

Loaded Wonton Nachos

GINGER-PICKLED JALAPEÑO,
LIME SOUR CREAM

WITH CHOICE OF: BEEF, PORK, CHICKEN,
OR CAULIFLOWER • \$8.50

COCKTAILS

\$9 EACH

Frozen Strawberry Daiquiri

JAMAICAN RUM, STRAWBERRY,
GALLIANO APERITIVO, LIME

No Stinking Root & Rye

CROWN ROYAL RYE, AVERNA,
BARQ'S ROOT BEER, ALLSPICE

Lemon Shake-Up

KETEL ONE VODKA, FRESH LEMON,
PASSIONFRUIT, LIMONCELLO

ICE CREAM

Vanilla Soft-Serve

\$4.75 CONE

Green Tea Soft-Serve

\$4.75 CONE



ALL ITEMS SUBJECT TO AVAILABILITY.
EXCEPTIONS OR SUBSTITUTIONS
MAY NOT ALWAYS BE POSSIBLE.

IDENTIFICATION REQUIRED FOR
ANY PURCHASE OF ALCOHOL.