

PALETTE BAR BITES & SMALL PLATES

Crab Cakes | 14

Sautéed spinach, pineapple chutney, lemon garlic butter sauce

Fried Calamari | 11

Tossed in a lemon salt marinara sauce

BBQ Blackened Shrimp | 12

Herb blackened sauce, side of garlic bread

Coconut Shrimp | 12

Coconut and mango chutney

Rylon's Signature Shrimp | 12

Sweet chili sauce, Sriracha and green onions

Short Rib Bruschetta | 11

Short rib on sourdough bread, fresh mozzarella cheese, drizzled with a red wine garlic sauce

Buffalo Chicken Wings | 9

Carrots and celery sticks, tossed in a house made honey wing sauce

Fried Lobster Po'boy | 16

Served with herb fries

Blackened Salmon Po'boy | 14

Served with herb fries

Shrimp Po'boy | 15

Served with herb fries

Ruben Sliders | 12

Pumpernickel toast, Chef Rylon's house made Corn Beef

Pulled Pork Sliders | 11

Rylon's Smokehouse style

Short Rib Sliders | 13

Garlic pretzel roll with creamy garlic horseradish sauce

Veggie Wrap | 10

Served with sweet potato fries

Bar Burger | 11

Lettuce, tomato, onions, pickle

Buffalo Chicken Sandwich | 12

Lettuce, tomato, blue cheese, ranch, celery salt

Parmesan Fries with Garlic Aioli | 8

PALETTE



CHICAGO

Menu handcrafted by
Rekknowned Chef Derek Rylon of
Batter and Berries

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BAR MENU

DRAFT BEER

Ace Pineapple Cider | 7
Guinness | 7
Dos Equis | 5
Stella Artois | 7
Blue Moon | 7
Miller Lite | 5

Moody Tongue Sliced Nectarine Pale Ale | 7
Daisy Cutter Pale Ale | 7
Alesmith IPA | 8
Hacker-Pshorr Weisse | 7
Boulevard Tank 7 Farmhouse Ale | 8
Lagunitas Lil' Sumpin' IPA | 7

BOTTLES

Angry Orchard Cider | 6
Heineken | 6
Amstel Light | 6
Corona | 5
Corona Light | 5
Budweiser | 5
Bud Light | 5
Miller High Life | 5
Goose Island 312 | 6
Goose Island Matilda | 7
Lagunitas IPA | 7
Sam Adams | 6

Modelo Especial | 6
Dos Equis Amber | 5
Stone Ruination Double IPA | 7
Not Your Father's Rootbeer | 7
Kentucky Bourbon Ale | 7
Kentucky Blackberry Bourbon Ale | 7
Alagash Belgium White | 8
North Coast Brother Thelonious Ale | 8
Three Floyds Gumball Head | 7
Three Floyds Alpha King Pale Ale | 7
Westmalle Triple | 9
Westmalle Double | 9

CANS

Corona Light | 5
Aquanaut Searcher ESB | 8
Revolution Antihero | 7
Goose Island 4-Star Pils | 7
Ballast Point Grapefruit Sculpin | 8
Stiegl Grapefruit Radler | 6

WHITE WINE

Cono Sur Sauvignon Blanc, Chile 5 | 28
Hangtime Chardonnay, CA 5 | 28
McManis Pinot Grigio, CA 5 | 28
Tintera Moscato D'Asti, Italy 5 | 28
Pine Ridge Chenin Blanc, CA 7 | 35
FF Coppola Director's Chardonnay, CA 9 | 50
Mud House Sauvignon Blanc, NZ 9 | 50
Astrolabe Sauvignon Blanc, NZ 12 | 60
Specht Pinot Gris, Alsace | 35
Palacio Godello Rias Baixas, Spain | 42
P. Clement Bourgogne Blanc, Beaune | 48
Santa Margherita Pinot Grigio, Italy 14 | 56

RED WINE

Raymond Cabernet Sauvignon, CA 5/28
Alamos Malbec, Argentina 5 | 28
Rickshaw Pinot Noir, CA 5 | 28
Perrin Cote du Rhone Rouge 7 | 36
Josh Cabernet Sauvignon, CA 7 | 36
Daou Cabernet Sauvignon, CA 10 | 45
Earthquake Zinfandel, CA 10 | 45
Michael David Petite Sirah, CA | 40
Freakshow Red Blend, CA 9 | 40
L'ecole Merlot, Washington 10 | 45
2009 Leeuwin Estate Artist Series
Cabernet Sauvignon, Australia | 100
Patricia Green Estate Pinot, Oregon | 80

SPARKLING

White Girl Sparkling Rose, CA 6 | 25
Boisset Cremant de Bourgogne, France 10 | 45
Giancarlo Prosecco, Italy 6 | 25
Perrier-Jouet 2007 Flower Bottle 250 Mumm Cramant Blanc de Blanc 45 | 175
Billacart Salmon Brut Rose, France | 150



LIQUOR

VODKA

Grey Goose | 10
 Ketel One | 10
 Ketel Citroen | 10
 Ketel Oranje | 10
 Chopin Potato | 10
 Absolut | 7
 Absolut Elyx | 12
 Titos | 9
 Russian Standard | 8
 St. George Chile | 7
 Effen | 8
 Effen Cucumber | 8
 Effen Black Cherry | 8
 Ciroc | 8
 Ciroc Apple | 8
 Ciroc Mango | 8

TEQUILA

Avion Blanco | 9
 Avion Reposado | 10
 Avion Anejo | 11
 Avion 44 | 26
 Casamigos Blanco | 10
 Maguey Mezcal | 9
 Don Julio Blanco | 9
 Don Julio Reposado | 11
 Don Julio Anejo | 12
 Don Julio 1942 | 30
 Maguey del Rio | 12

RUM

Bacardi | 7
 Bacardi Limon | 7
 Bacardi O | 7
 Bacardi Dragon Berry | 7
 Captain Morgan | 6
 Sugar Island Spiced
 Malibu | 7
 Malibu Black | 7
 Myers Dark | 8
 Ron Zacapa 23 Yr. | 11

GIN

Hendrick's | 12
 Tanqueray | 8
 Bombay Sapphire | 10
 Few Breakfast | 9
 Death's Door | 10
 Noelet | 12

WHISKEY

Bushmill | 9
 Jameson | 8
 Caskmate | 9
 Tullamore Dew | 8
 Red Breast 12 Yr. | 12
 Jack Daniels | 8

Jack Daniels Honey | 7
 Jack Daniels Fire | 7
 Gentlemen Jack | 9
 Jack Single Barrel | 10
 Seagram's 7 | 5

Crown Royal | 7
 Crown Maple | 7
 Crown Apple | 7
 Crown Northern Harvest Rye | 10
 George Sickle 8 Yr. | 8

BOURBON

Basil Hayden | 10
 Buffalo Trace | 8
 Bulleit | 10
 Bulleit Rye | 10
 Cody | 8
 Elijah Craig Small Batch | 11
 Evan Williams Single Barrel | 9
 Few | 9

Four Roses Single Barrel | 13
 Jim Beam | 6
 Makers Mark | 9
 Makers 46 | 10
 Knob Creek | 9
 Knob Creek Single Barrel | 11
 Knob Creek Rye | 11
 Templeton Rye | 10

1792 | 12
 Woodford Reserve | 14
 Woodford Rye | 14
 Few Rye | 8
 Redemption Rye | 9
 Old Forester | 8
 Wild Turkey 101 | 9

SCOTCH

Ardbeg 10 Yr. | 11
 Balvenie 12 Yr. Double | 12
 Balvenie 14 Yr. Caribbean | 14
 Balvenie 25 Yr. | 75
 Dewar's White Label | 7
 Glenfiddich 12 Yr. | 10

Glenfiddich 15 Yr. Solera | 15
 Glenlivet 12 Yr. | 11
 Glenlivet 25 Yr. | 50
 Oban 14 Yr. | 16
 Glen Morangie 10 Yr. | 12
 Monkey Shoulder | 10

JW Black Label 12 Yr. | 8
 JW Blue Label 25 Yr. | 35
 Laphroig 10 Yr. | 12
 Macalan 12 Yr. | 12
 Macalan 15 Yr. | 18
 Macalan 18 Yr. | 35

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BREAKFAST MENU

WAFFLES

Waffle Flight | 11

Caramel, Blueberry, Strawberry, Special Waffle of the Week

Strawberry Waffles | 10

Strawberry Batter, Fresh Strawberries, Strawberry Sauce, Strawberry Butter

Caramel Waffle | 10

Caramel Batter, Caramel Sauce, Caramel Butter

Blueberry Waffle | 10

Blueberry Batter, Fresh Blueberries, Blueberry Butter

Chicken Apple Waffle | 13

Blueberry Batter with Pieces of Chicken, Topped with Chicken Breast, Apple Butter

Milk Chocolate Raspberry Waffle | 10

Chocolate Raspberry Batter, Raspberries, Chocolate Raspberry Butter

OMELETTES

Chicken Alfredo Omelette | 12.5

Egg Whites, Parmesan Cheese, Alfredo Sauce, Chicken, Broccoli

Crawfish Omelette | 12

Whole Egg, Cajun Crawfish, Tri-color Peppers, Smoked Bacon, Cheddar Cheese

Veggie Omelette | 12.75

Egg Whites, Brussel Sprouts, Tri-Color Peppers, Mushrooms, Zucchini Squash, Tri-color Tomato
served with bowl of fruit

Steak Omelette | 14

Filet Mignon, Monster Mushrooms, Caramelized Onions, Red Wine Demi Glaze, Whole Egg

SPECIALTIES

Breakfast Sandwich | 9

Eggs, Choice of Meat (Ham Sausage, Bacon, or Ham)

Traditional | 9

2 Eggs, Hash Browns, Choice of Bacon or Ham

Traditional Add-Ons | 2

Pork Sausage or Turkey Sausage

PANCAKES

Buttermilk Pancakes | 10

Buttermilk Batter, Topped with Berries, Maple Butter

Sweet Potato Pancakes | 10

Sweet Potatoe Batter, Sweet Potato Butter

Red Velvet Pancakes | 10.5

Red Velvet Batter, Red Velvet Butter

Pecan Pancakes | 10.75

Pecan Batter, Pecan Butter, Pecans, Caramel Drizzle

YOUN'UNS

Chocolate Chip Pancakes | 5

Chicken Tenders | 6

served with apples and caramel sauce

Mini Waffle | 6

pick one

Youn'uns Burger | 6

Grass-fed Beef, Cheese, Lettuce, Tomato

Grilled Cheese Fries | 5

SIDES

House-made Turkey Sausage

w/ Sliced Pears | 4

House-made Pork Sausage | 4

House-made Duck Sausage | 4.5

Turkey Bacon | 3.5

Smoked Pepper Bacon | 3

Hash Browns or Fresh-Cut Sweet

Potatoes w/ Onions, Peppers, & Cheese | 3

Fruit Bowl | 3

Herb Fries | 3

Two Eggs | 3

Bone-In Ham | 3.5

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