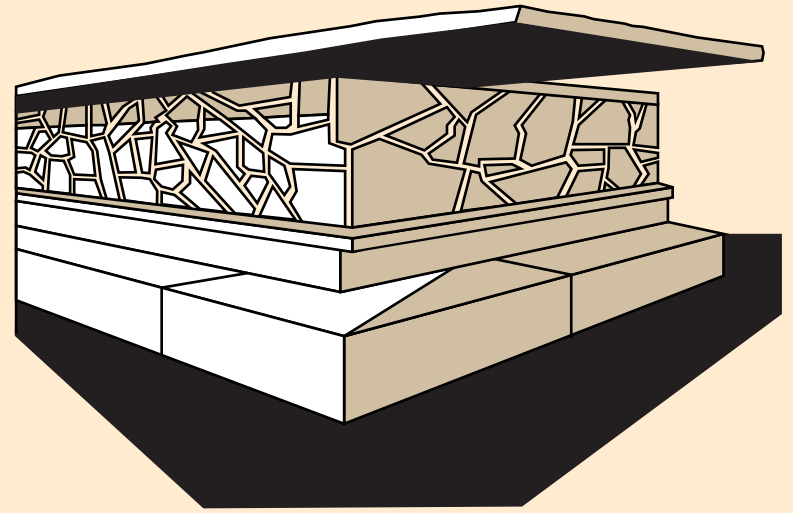


PRAIRIE
SCHOOL

The logo for Prairie School is located in the bottom right corner of the page. It features the word "PRAIRIE" in a tall, thin, green, sans-serif font. Below it, the word "SCHOOL" is written in a similar font, but the letter "S" is significantly larger and extends downwards. A horizontal green line runs through the middle of the "S" and the "O" in "SCHOOL". A small red square is positioned above the "E" in "PRAIRIE".



“Prairie School” was coined by historian H. Allen Brooks to describe a style of architecture that emerged in Chicago shortly after the Great Fire of 1871 and the World’s Columbian Exposition of 1893 brought builders and designers to resurrect the great city.

This “school” of like-minded architects - whose values stood in opposition to popular European Neoclassicism of the time - sought to develop a uniquely modern and authentically American style, using horizontally-inclined structures intended to integrate “organically” with the local landscape. Their hand-crafted constructions were designed to mimic the broad, flat, treeless expanse of the Midwestern prairie.

Inspired by these “Prairie School” architects - many of whom believed better homes created better people - we insist form follows function in bars too; so we’ve built one where you can see (through our floor-to-ceiling windows), hear (thanks to our state-of-the-art acoustics) and taste (from our curated food and beverage menu) the best of the Midwest. The bar’s thoughtful design highlights people, whose hospitable interactions create a virtuous “school” others are encouraged to join.



Going beyond popular farm-to-table principles with our food and drink, we’ll celebrate the customs of the American Midwest, exposing its ancestry and drawing comparisons to like-minded cultures abroad, such as Japan, which was Frank Lloyd Wright’s muse as much as ours. We believe Chicago and its Midwestern culture is something to celebrate in relation to other cultures; not in response to them.

COCKTAILS

\$15

WHISKY HIGHBALL

**SUNTORY “TOKI” BLENDED JAPANESE WHISKY,
SPARKLING WATER**

If you’ve ever been to Japan, it will come as no surprise that the best highball you’ve ever tasted comes from a machine fabricated with the sole purpose of dispensing them.

LEMON ICE

**CH VODKA, ILLINOIS BRUT SPARKLING WINE,
LEMON JUICE**

This shaved Kakigōri-style iced French 75 variation was inspired by its Platonic ideal, served at Johnnie’s Beef in Elmwood Park, Illinois.

LOVELY DAY

**DAY WINES CUVÉE CHI-TOWN VIOGNIER, LETHERBEE
ROYALE CUP & BESK, QUINCE VINEGAR**

Bill Withers’ infectiously optimistic track was playing at the very moment we finalized the recipe for this refreshing aperitif; and everything was indeed lovely on that day.

EVE

**DEATH’S DOOR GIN, DOLIN GÉNÉPY DES ALPES,
CYRIL ZANGS CIDRE EAU DE VIE, LEMON JUICE**

Cyril Zangs seductive eau de vie sings like a siren in this biblically compelling twist on the Detroit Athletic Club’s Last Word cocktail.

GIN BLOSSOM

**J. RIEGER & CO. MIDWESTERN DRY GIN, DOLIN BLANC
VERMOUTH, REISETBAUER APRICOT EAU DE VIE, SUZE**

Our take on New York bartender Julie Reiner’s Gin Blossom is served with a rinse of gentian bitter and garnished with a pickled baby peach in place of the citrus peel.

KING KAMEHAMEHA

**BANKS 7 GOLD RUM, WILD MOUNTAIN TEA,
LEMON JUICE, MAPLE SYRUP**

Our John Daly is named after the first ruler of the Kingdom of Hawaii, whose name graces a Maui golf clubhouse adapted from Wright designs and built by Taliesen Architects in 1993.

TORONTO SOUR

**LOT 40 RYE WHISKY, LEMON JUICE,
MAPLE SYRUP, DAY WINES MALBEC**

We renamed this Canadian rye-based New York Sour sweetened with maple syrup after Toronto; the bustling Ontario city situated across the eponymous Great Lake, which borders New York to the South.

FLAGSTONE FENCE

**E.Z. ORCHARDS SEMI-DRY CIDRE, OSOCALIS RARE ALEMBIC
BRANDY, NAVARRE PINEAU DES CHARENTES, ABBOTT’S BITTERS**

We spike our rock-solid Stone Fence with a thirty-year-old Pineau des Charentes (barrel-aged grape must fortified with XO Cognac) and a couple dashes of bitters for posterity.

TALL BOXES

SACRED BOND BRANDY, ANGOSTURA BITTERS, ORANGE, CHERRY

This much-maligned style of old-fashioned (with muddled orange and cherry) became popular around the time period Frank Lloyd Wright began deriding skyscrapers, calling them “tall boxes”.

FRUIT LOOP

WILD TURKEY RYE WHISKEY, COCCHI VERMOUTH DI TORINO, LEOPOLD BROTHERS MICHIGAN TART CHERRY LIQUEUR, LETHERBEE FERNET

This Midwestern Brooklyn cocktail variation refers to the region’s superlative stone fruit, which will play a key role in our West Loop bar’s locavorian beverage program.

FALLING WATER

ETHIOPIAN KOCHERE COFFEE, RHINE HALL PLUM BRANDY, CARDAMARO, EGG

We use the slow-drip Kyoto-style Cold Brew method -“falling water” to preserve the stone fruit notes in our Ethiopian coffee, which we’ve spiked with plum brandy and a wine-based, cardoon-accented amaro.

FATHER-IN-LAW

KOVAL SINGLE BARREL OAT WHISKEY, GONZALEZ BYASS NOE P.X. SHERRY, KILGUS FARM CREAM

This rich nightcap, mixed with Koval’s unusual and delicious oat whiskey and a venerable V.O.R.S. sherry, was inspired by oatmeal cookies with milk.

PILSNER

OFF-COLOR ‘TOOTH & CLAW’ · 5% ABV · CHICAGO, IL

Three different hops and the same number of malts are used to brew this crisp, dry-hopped pilsner, which was originally formulated for the Field Museum.

FARMHOUSE ALE

WHINER ‘BUBBLE TUB’ · 6.4% ABV · CHICAGO, IL

Brewmaster Brian Taylor infused watermelon rinds for 48 hours in 15 barrels of Le Tub - their Cabernet barrel-aged farmhouse saison - before filtering and bottling this seasonal treat.

OKTOBERFEST

METROPOLITAN ‘AFTER-BURNER’ · 6.1% ABV · CHICAGO, IL

Malty Bavarian Märzenbier is the style of beer millions of visitors are served during Munich’s Oktoberfest, which runs from mid-September to the first weekend in October annually.

INDIA PALE ALE

HOPEWELL ‘SWIFT’ · 6.9% ABV · CHICAGO, IL

Brewmaster Stephen Bossu worked at the Brooklyn Brewery before opening his taproom in Logan Square in 2016. His crisp IPA is brewed with Amarillo and Centennial hops.

WINE

\$14

SPARKLING

ILLINOIS SPARKLING CO. BRUT · 2014
12.5% ABV · UTICA, IL

Illinois-grown St. Pepin, Frontenac Gris, and La Crosse grapes are blended by winemaker Mark Wenzel to produce a sparkling wine using traditional production methods developed in Champagne.

VIOGNIER

DAY WINES 'CUVÉE CHI-TOWN' · 2016
13% ABV · DUNDEE, OR

Le Beau vineyard, located just 12 miles southwest of Portland, is owned and farmed by the Schroeder family, whose 22-year-old Viognier vines are used to produce this wine.

MALBEC

DAY WINES 'LAYNE VINEYARD' · 2014
13% ABV · DUNDEE, OR

Only 20 miles from the California border, Layne Vineyard has more in common with the AVA's of Northern California than the Willamette Valley, where winemaker Brienne Day vinifies the grapes.

CIDER

\$12

SEMI-DRY CIDRE

E.Z. ORCHARDS · 6.4% ABV · 16.9OZ BOTTLE · SALEM, OR

Willamette Valley's E.Z. Orchards - named after orchardist Kevin Zielinski's great grandfather Edward - grows a variety of heirloom apples to produce tannic, effervescent, French-style cidre.

\$7

SOFT

N/A PILSNER

EINBECKER · 0.5% ABV · EINBECK, GERMANY

Founded before 1378, Einbecker brewery - named after the town of Einbeck in Lower Saxony - is one of the oldest breweries in the world.

MALABAR BUCK

**MALABAR INFUSION, SUNFLOWER HONEY,
LEMON JUICE, SPARKLING WATER**

In the Indian region of Malabar, ginger and black pepper are commonly infused into a daily tonic Spirit Tea bolstered with turmeric, lemongrass and licorice.

ROSELLA THE RIVETER

**ROSELLA INFUSION, OKINAWA KOKUTO SUGAR,
LIME JUICE, SPARKLING WATER**

Hibiscus is the focal point of Spirit Tea's Rosella, which incorporates lemongrass, citrus peel and licorice root into a bracing tonic we've sweetened with earthy Japanese sugar and lime.

RED CHAI HORCHATA

RED CHAI INFUSION, HORCHATA, MAPLE SYRUP

Spirit Tea's twist on masala chai relies on Rooibos, the South African shrub, as the foundation for their Red Chai, which we've lengthened with creamy, dairy-free horchata.

FOOD

SEASONAL PICKLED VEGETABLES

Green Goddess Dressing **9**

ROASTED NUTS

Almonds, Pistachios, Cashews **6**

DUCK PÂTÉ

Giardinera, Whole Grain Mustard **13**

FRIED CHEESE CURDS

Bonito Flakes, Scallions, Togarashi Aioli **12**

CRISPY SMELT

Tempura Lemons, Smoked Salmon Roe Rémolade **13**

BRATWURST

Buttered Split Roll, Beer Onions, Mustard **13**

LOCAL CHEESE

Klug Farm Fruit Mostarda, Crostini **15**

326 N MORGAN STREET



@PRAIRIECOCKTAIL