

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

PASTRIES

MALT SHOPPE DONUT	4.00
WARM, STRAWBERRY MALT DONUT	
CHEESE PUFF	4.00
SWEET CREAM CHEESE, HONEY-NUTMEG GLAZE, TOASTED ALMONDS	
BLUEBERRY FINGER SANDWICH	5.00
GRILLED MUFFIN, STRAWBERRY SOUP, MASCARPONE-CREAM CHEESE	
CARAMEL BACON ÉCLAIR	4.00
SALTED CARAMEL, BROWN SUGAR CUSTARD, BACON	
CHOCOLATE CHERRY COFFEE CAKE	5.00
CHOCOLATE CHEESE FILLING, OAT STREUSEL	
CRANBERRY-APRICOT SCONE	3.00
DRIED CRANBERRIES AND APRICOTS	

SOUP & SALAD

POTATO LEEK SOUP	9.00
CRAB SALAD, PAPRIKA	
APPLE WALNUT SALAD	12.00
MANCHEGO CHEESE, CIDER VINAIGRETTE	
ROTISSERIE CHICKEN CAESAR	14.00
FRIED EGG, CAESAR VINAIGRETTE	
MEDITERRANEAN SALAD	16.00
ROTISSERIE CHICKEN, HUMMUS, MARINATED OLIVES, FETA	
SEARED TUNA NICOISE	18.00
POACHED EGG, SHALLOT DRESSING	
LOBSTER COBB SALAD	22.00
BACON LARDONS, RUSKI DRESSING	

PLAN YOUR NEXT PRIVATE EVENT AT SEVEN LIONS

WE HAVE A NUMBER OF PRIVATE DINING ROOMS THAT CAN ACCOMMODATE UP TO 100 GUEST. ASK YOUR SERVER FOR DETAILS.

BRUNCH

CARAMELIZED APPLE & PEAR DUTCH BABY PANCAKE	9.00
CARAMEL SAUCE, POWDERED SUGAR, ALMOND RUM RAISIN ICE CREAM A LA MODE +\$3.00	
LEMON BLUEBERRY PANCAKES	10.00
BLUEBERRY COMPOTE, LEMON CURD	
BACON AND CHOCOLATE CHIP PANCAKES	10.00
NUTELLA SYRUP, CANDIED BACON	
HOUSE MADE GRANOLA & YOGURT PARFAIT	9.00
GREEK YOGURT, FRESH BERRIES	
CHOCOLATE AND STRAWBERRY STUFFED FRENCH TOAST	11.00
CREAM CHEESE, STRAWBERRY JAM	
CRAB CAKE EGGS BENEDICT	14.00
MARYLAND CRAB CAKE, OLD BAY HOLLANDAISE	
STEAK & EGGS BENEDICT	15.00
ENGLISH MUFFIN, CREAMED SPINACH, HOLLANDAISE	
"GREEN EGGS & HAM" BENEDICT	13.00
PORK BELLY, CILANTRO HOLLANDAISE	
LOX AND BAGEL RELISH TRAY	13.00
HOUSE CURED SALMON, ACCOUTREMENTS	
DUCK HASH	14.00
DUCK SAUSAGE, CRISPY RED POTATOES, CARAMELIZED ONIONS	
CLASSIC OMELETTE	12.00
CHOICE OF 3 - TOMATO, ONIONS, BELL PEPPER, MUSHROOMS, HAM, BACON, WISCONSIN CHEDDAR, OR FRESH HERBS	
EACH ADDITIONAL ITEM \$1.00	

LOCALLY GROWN

WHENEVER POSSIBLE, SEVEN LIONS SOURCES ITS MENU FROM MIDWEST FARMERS AND GROWERS

SPECIALTIES

ROASTED OYSTERS	3.50/EA
SRIRACHA BROWN BUTTER, LIME	
BRUSSELS SPROUT AND BURRATA TOAST	11.00
PINE NUTS, RADICCHIO, APPLE SABA	
SEVEN LIONS CHEESEBURGER	13.00
AMERICAN CHEESE, SAUTÉED RED ONION	
CHICKEN & DUCK CLUB	12.00
BACON, CLUB AIOLI	
HAM, EGG, AND CHEESE SANDWICH	14.00
VIRGINIA SURRYANO HAM, BOURSIN CHEESE	
6 OZ. PETITE FILET	28.00
BONE MARROW, ONION MARMALADE	

SIDES

2 EGGS ANY STYLE	4.00
2 BUTTERMILK PANCAKES	5.00
HASH BROWNEED POTATOES	4.00
BREAKFAST SAUSAGE	5.00
APPLEWOOD SMOKED BACON	4.00
SEASONAL FRUIT BOWL	4.00
TOAST	4.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF CHRIS CURREN

BRUNCH COCKTAILS

MIMOSA	10.00
SPARKLING WINE, FRESH-SQUEEZED ORANGE JUICE	
7L BLOODY MARY	10.00
TITO'S VODKA, HOUSE MADE BLOODY MARY MIX, CLASSIC GARNISHES	
TAILGATE TEA	12.00
BUFFALO TRACE BOURBON, ICED TEA, LEMON JUICE, FRESH MINT	
WAKEUP CALL	12.00
VODKA, COMBIER ORANGE LIQUEUR, ORANGE JUICE, SPARKLING WINE	
THE BREAKFAST CLUB	12.00
BEEFEATER GIN, LILLET ROSE, GRAPEFRUIT JUICE, SPARKLING WINE	
MORNING GLORY	12.00
CAMPARI, GRAPEFRUIT JUICE, SIMPLE SYRUP, CLUB SODA, SPARKLING WINE	
MICHELADA	8.00
BEER, SPICED TOMATO JUICE, LIME JUICE, SALT RIM	

COFFEE & JUICE

LEMONADE	4.00
FRESH SQUEEZED ORANGE JUICE	4.00
TOMATO JUICE	4.00
GRAPEFRUIT JUICE	4.00
METROPOLIS COFFEE	4.00
CAPPUCCINO	4.00
ESPRESSO	4.00
LATTE	5.00
ICED TEA (DECAF AVAILABLE)	4.00
HOT TEA	5.00

FULL WINE LIST ALSO AVAILABLE

PLEASE ASK YOUR SERVER

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

APPETIZERS

ROASTED OYSTERS	3.50/EA
SRIRACHA BROWN BUTTER, LIME	
JALAPEÑO CHEDDAR BREAD	6.00
MAITRE'D BUTTER, SUNDRIED TOMATO OIL	
FRIED CHICKEN SKINS AND PICKLES	9.00
SRIRACHA HONEY MUSTARD, PICKLED MUSTARD SEEDS	
BRUSSELS SPROUT AND BURRATA TOAST	11.00
PINE NUTS, RADICCHIO, APPLE SABA	
SALMON AND BEET TARTARE	14.00
AVOCADO, CAPERS, GRATED EGG	
BEEF CARPACCIO	13.00
FRIED SHALLOTS, GARLIC CHIPS	
SALT COD BRANDADE	12.00
POTATO CHIPS, CARAMELIZED ONIONS	

SOUP & SALAD

POTATO LEEK SOUP	9.00
CRAB SALAD, PAPRIKA	
APPLE WALNUT SALAD	12.00
MARINATED MANCHEGO CHEESE, CIDER VINAIGRETTE	
MEDITERRANEAN SALAD	16.00
ROTISSERIE CHICKEN, HUMMUS, MARINATED OLIVES, FETA	
SEARED TUNA NICOISE	18.00
POACHED EGG, SHALLOT DRESSING	
ROTISSERIE CHICKEN CAESAR	14.00
FRIED EGG, CAESAR VINAIGRETTE	
LOBSTER COBB SALAD	22.00
BACON LARDONS, RUSKI DRESSING	

PLAN YOUR NEXT PRIVATE EVENT AT SEVEN LIONS

WE HAVE A NUMBER OF PRIVATE DINING ROOMS THAT CAN ACCOMMODATE UP TO 100 GUEST. ASK YOUR SERVER FOR DETAILS.

SPECIALTIES

HALF CHICKEN	24.00
CONFIT LEG & THIGH, GERMAN SPAETZLE	
SHORT RIBS	28.00
WINTER VEGETABLES, POTATO PUREE	
SPINACH AGNOLOTTI	16.00
SUN-DRIED TOMATO, HAZELNUT, MANCHEGO	
LOUP DE MER	24.00
P.E.I. MUSSELS, SPICY TOMATO BROTH	
PAN SEARED SCALLOPS	27.00
BACON, CONFIT POTATOES, CHOWDER EMULSION	
CRAB CAKE BENEDICT	14.00
MARYLAND CRAB CAKE, OLD BAY HOLLANDAISE	
CLASSIC OMELETTE	12.00
CHOICE OF 3 - TOMATO, ONIONS, BELL PEPPER, MUSHROOMS, HAM, BACON, WISCONSIN CHEDDAR, OR FRESH HERBS	

DID YOU KNOW?

THIS BUILDING, COMPLETED IN 1911, WAS DESIGNED BY D.H. BURNHAM & COMPANY FOR THE PEOPLE'S GAS LIGHT & COKE COMPANY. IT WAS ADDED TO THE NATIONAL REGISTER OF HISTORIC PLACES IN 1984

STEAKS

SEASONED WITH OUR HOUSE MADE SEASONING AND SERVED WITH ROASTED BONE MARROW AND ONION MARMALADE

6 OZ PETIT FILET	28.00
8 OZ. RIBEYE "DELMONICO"	38.00
14 OZ. NY STRIP	55.00
DRY-AGED 36 DAYS	

STEAK ADDITIONS

BLUE CHEESE CRUST	2.00
HORSERADISH CRUST	2.00
FOIE GRAS CRUST	8.00
DEMI GLACE	2.00
BEARNAISE	2.00
WILD MUSHROOMS	8.00

SANDWICHES

SEVEN LIONS CHEESEBURGER	13.00
AMERICAN CHEESE, SAUTÉED RED ONION	
BEEF TONGUE REUBEN	12.00
SAUERKRAUT, RUSKI DRESSING, SWISS	
HAM, EGG, AND CHEESE SANDWICH	14.00
VIRGINIA SURRYANO HAM, BOURSIN CHEESE	
CHICKEN & DUCK CLUB	12.00
BACON, CLUB AIOLI	
PORK CHOP SANDWICH	14.00
BREADED PORK CUTLET, FRIED PICKLES, SAUERKRAUT	

LOCALLY GROWN

WHENEVER POSSIBLE, SEVEN LIONS SOURCES ITS MENU FROM MIDWEST FARMERS AND GROWERS

SIDES

2 EGGS	4.00
ANY STYLE	
HOUSE-CUT FRIES	6.00
KETCHUP	
BRUSSELS SPROUTS	8.00
BACON	
SHISHITO PEPPERS	6.00
CILANTRO VINAIGRETTE, HAZELNUTS	
POTATO AU GRATIN	8.00
HERBED BREAD CRUMBS	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

EXECUTIVE CHEF CHRIS CURREN

DESSERT MENU

BREAKFAST "CEREAL" BOWL	8.00
TOFFEE CORN PUFFS, VANILLA BEAN YOGURT PANNA COTTA, FRESH FRUIT	
S'MORES BREAD PUDDING	9.00
BRANDY BUTTER GLAZE, GRAHAM CRISP, TOASTED MARSHMALLOW	
BOURBON BANANA SPLIT	12.00
BROWN BUTTER-BOURBON FROZEN CUSTARD, CANDIED PECANS, CANDIED BACON	
MAI TAI CUSTARD PIE	10.00
CRISPY FILO, MAI TAI SYRUP, PINEAPPLE SORBET	
PB & C	12.00
MALTED MILK AND PEANUT BUTTER MOUSSE, PEANUT BUTTER-CHOCOLATE CRUNCH, MALTED MILKSHAKE	
LEMON LOVER	10.00
VANILLA BEAN TAPIOCA PUDDING, CRÈME DE LIMONCELLO, LEMON CURD, LEMON CRINKLES	
COOKIE PLATE	6.00
LEMON CRINKLES, HOUSE-MADE OREOS, CHOCOLATE CHIP	

AFTER DINNER DRINKS

RUBY PORT	12.00
TAWNY PORT	16.00
HENNESSY VS COGNAC	14.00
HENNESSY PRIVILEGE COGNAC	16.00
REMY VSOP COGNAC	12.00
REMY MARTIN XO COGNAC	45.00
DARON FINE CALVADOS	12.00
GELAS 8 YEAR ARMAGNAC	14.00
NONINO GRAPPA	18.00

OUR BAR FEATURES A FULL SELECTION OF CORDIALS & LIQUEURS

LUNCH MENU

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

APPETIZERS

JALAPEÑO CHEDDAR BREAD	6.00
MAITRE'D BUTTER, SUN-DRIED TOMATO OIL	
FRIED CHICKEN SKINS AND PICKLES	9.00
SRIRACHA HONEY MUSTARD, PICKLED MUSTARD SEEDS	
LAMB RIBS	14.00
ROOT BEER BBQ SAUCE, HOUSE PICKLES	
STEAMED CLAMS	18.00
BACON, FRIED BREAD CROUTONS	
SALT COD BRANDADE	12.00
POTATO CHIPS, CARAMELIZED ONIONS	
BRUSSELS SPROUT AND BURRATA TOAST	11.00
PINE NUTS, RADICCHIO, APPLE SABA	
RELISH TRAY	22.00
ARTISANAL MEATS, CHEESE & SEAFOOD, ACCOUTREMENTS	

SOUP & SALAD

POTATO LEEK SOUP	9.00
CRAB SALAD, PAPRIKA	
POACHED PEAR SALAD	10.00
PISTACHIO TUILE, BLUE CHEESE MOUSSE	
CAESAR SALAD	9.00
FRIED EGG, CAESAR VINAIGRETTE	
APPLE WALNUT SALAD	10.00
MARINATED MANCHEGO CHEESE, CIDER VINAIGRETTE	
MEDITERRANEAN SALAD	12.00
HUMMUS, MARINATED OLIVES, FETA	
LOBSTER COBB SALAD	22.00
BACON LARDONS, RUSKI DRESSING	

SPECIALTIES

HALF CHICKEN	24.00
CONFIT LEG & THIGH, GERMAN SPAETZLE	
BLACK COD	28.00
ACORN SQUASH, RICOTTA GNOCCHI, MAITAKE	
SHORT RIBS	28.00
WINTER VEGETABLES, POTATO PUREE	
WILD BOAR CHOP	30.00
BOURBON BBQ, CHARRED LEEKS AND FIGS	
SPINACH AGNOLOTTI	16.00
SUN-DRIED TOMATO, HAZELNUTS, MANCHEGO	
LOUP DE MER	24.00
P.E.I. MUSSELS, SPICY TOMATO BROTH	
BRAISED PORK SHANK	26.00
HEIRLOOM BEANS, TASSO HAM	
CAULIFLOWER STEAK	18.00
TOASTED BARLEY, WILD MUSHROOMS	
PAN SEARED SCALLOPS	27.00
BACON, CHOWDER EMULSION, CONFIT POTATOES	
WHOLE ROASTED MARKET FISH	M.P.
APPROPRIATE FOR SHARING	

STEAKS

SEASONED WITH OUR HOUSE MADE SEASONING AND SERVED WITH ROASTED BONE MARROW AND ONION MARMALADE

6 OZ. PETIT FILET	28.00
8 OZ. RIBEYE "DELMONICO"	38.00
14 OZ. NY STRIP	55.00
DRY-AGED 36 DAYS	
22 OZ. BONE-IN RIBEYE	65.00
DRY-AGED 36 DAYS	

STEAK ADDITIONS

BLUE CHEESE CRUST	2.00
HORSERADISH CRUST	2.00
FOIE GRAS CRUST	8.00
DEMI GLACE	2.00
BEARNAISE	2.00
WILD MUSHROOMS	8.00

CLUBHOUSE CLASSICS

ROASTED OYSTERS	3.50/EA
SRIRACHA BROWN BUTTER, LIME	
PICKLED SHRIMP COCKTAIL	16.00
WARM GRIT CAKES, HOUSE COCKTAIL SAUCE	
BEEF CARPACCIO	13.00
FRIED SHALLOTS, GARLIC CHIPS	
SALMON AND BEET TARTARE	14.00
AVOCADO, CAPERS, GRATED EGG	
SEVEN LIONS CHEESEBURGER	13.00
AMERICAN CHEESE, SAUTÉED RED ONION	
SEAFOOD TOWER	125.00
CHEF'S DAILY SELECTION OF FRESH SEAFOOD	

SIDES

HOUSE-CUT FRIES	6.00
KETCHUP, CLUB AIOLI	
BRUSSELS SPROUTS	7.00
BACON	
CHARRED LEEKS	6.00
VIRGINIA SURRYANO HAM	
AU GRATIN POTATOES	7.00
HERBED BREAD CRUMBS	
CREAMED BROCCOLI	8.00
PECORINO CHEESE	
SHISHITO PEPPERS	6.00
CILANTRO VINAIGRETTE, HAZELNUTS	

LOCALLY GROWN

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DESSERT MENU

BREAKFAST "CEREAL" BOWL	8.00
TOFFEE CORN PUFFS, VANILLA BEAN YOGURT PANNA COTTA, FRESH FRUIT	
S'MORES BREAD PUDDING	9.00
BRANDY BUTTER GLAZE, GRAHAM CRISP, TOASTED MARSHMALLOW	
BOURBON BANANA SPLIT	12.00
BROWN BUTTER-BOURBON FROZEN CUSTARD, CANDIED PECANS, CANDIED BACON	
MAI TAI CUSTARD PIE	10.00
CRISPY FILO, MAI TAI SYRUP, PINEAPPLE SORBET	
PB & C	12.00
MALTED MILK AND PEANUT BUTTER MOUSSE, PEANUT BUTTER-CHOCOLATE CRUNCH, MALTED MILKSHAKE	
LEMON LOVER	10.00
VANILLA BEAN TAPIOCA PUDDING, CRÈME DE LIMONCELLO, LEMON CURD, LEMON CRINKLES	

AFTER DINNER DRINKS

RUBY PORT	12.00
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REMY MARTIN XO COGNAC	45.00
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7L

WINES BY THE GLASS

SPARKLING

BLANC DE BLANCS, RACK & RIDDLE,
NORTH COAST NV 15.00

WHITES

SAUVIGNON BLANC, MATTHEW FRITZ,
NAPA VALLEY 2013 12.00

RIESLING, CHATEAU GRAND
TRAVERSE, WHOLE CLUSTER,
MICHIGAN 2013 11.00

ALBARINO, TANGENT,
EDNA VALLEY 2013 11.00

PINOT GRIGIO, GRAZIANO MONTE
VOLPE, MENDOCINO 2012 12.00

CHARDONNAY, SPLIT CREEK,
SONOMA COUNTY 2012 11.00

CHARDONNAY, LANDMARK, OVERLOOK,
SONOMA COUNTY 2012 14.00

ROSE

ROSE, BLACKBIRD VINEYARDS,
ARRIVISTE, NAPA VALLEY 2012 11.00

REDS

PINOT NOIR, BUENA VISTA,
SONOMA 2012 14.00

RHONE BLEND, BECKMEN, CUVÉE
LE BEC, SANTA YNEZ 2012 14.00

MALBEC, LYETH, SONOMA 2011 12.00

MERLOT, TANGLEY OAKS,
NAPA VALLEY 2012 13.00

CABERNET SAUVIGNON, POZZAN,
ALEXANDER VALLEY 2010 15.00

BORDEAUX BLEND, CHAPPELLET,
NAPA VALLEY 2012 18.00

SEVEN 7LIONS

BAR | KITCHEN | CELLAR

SIGNATURE COCKTAILS

RED HOT AMERICAN SUMMER 12.00
SAILOR JERRY SPICED RUM, LILLET ROSE,
GRAPEFRUIT JUICE, LUXARDO MARASCHINO
LIQUEUR, ORANGE BITTERS

LION'S ROAR 12.00
BEEFEATER GIN, LILLET BLANC, COMBIER ORANGE
LIQUEUR, ABSINTHE SPRITZ

THE NATIONAL ANTHEM 12.00
LAIRD APPLE JACK BRANDY, GINGER LIQUEUR,
APRICOT PRESERVES, PEYCHAUD BITTERS

MR PINK 12.00
CH DISTILLERY PEPPERCORN VODKA, STRAWBERRY
PUREE, GINGER BEER, PEACH BITTERS, FRESH
MINT

AMERICAN GOTHIC DAIQUIRI 12.00
DON Q RUM, LUXARDO MARASCHINO LIQUEUR,
PINEAPPLE JUICE, LIME JUICE

GROW ANOTHER PEAR 12.00
KAPPA PISCO, PEAR LIQUEUR, SAGE SIMPLE
SYRUP, LIME JUICE, PLUM BITTERS

GILF TRIP 12.00
KOVAL TOASTED OAT WHISKEY, TAYLOR'S VELVET
FALERNUM, LUXARDO MARASCHINO LIQUEUR,
LAPHROAIG SPRITZ, ORANGE BITTERS

LIVE FREE OR RYE 12.00
RITTENHOUSE RYE WHISKEY, CAMPARI, PUNTA E
MES SWEET VERMOUTH, STIRRED AND SERVED ON
ROCKS

BEERS ON DRAFT

SONOMA CIDER, THE ANVIL, BOURBON CIDER - HEALDSBURG, CA, 6.0% 7.00

TWO BROTHERS, SIDEKICK, EXTRA PALE ALE - WARRENVILLE, IL, 5.1% 6.00

METROPOLITAN, FLYWHEEL, BRIGHT LAGER - CHICAGO, IL, 5.0% 6.00

COORS, BANQUET, LAGER - GOLDEN, CO, 5.0% 5.00

ALLAGASH, WHITE ALE - PORTLAND, ME, 5.0% 7.00

OMMEGANG, WITTE - COOPERSTOWN, NY, 5.2% 7.00

ALE SYNDICATE, SUNDAY SESSION, HOPPED UP ALE - CHICAGO, IL, 4.8% 8.00

GOOSE ISLAND, GREEN LINE, PALE ALE - CHICAGO, IL, 5.4% 6.00

GRAND TETON BREWING, SWEET GRASS - PALE ALE - VICTOR, ID, 6.0% 7.00

LAGUNITAS, IPA - PETALUMA, CA, 6.2% 7.00

TWO BROTHERS, DOMAINE DUPAGE, FRENCH COUNTRY ALE -
WARRENVILLE, IL, 5.9% 7.00

OFF COLOR BREWING, SCURRY, HONEY ALE - CHICAGO, IL, 5.3% 7.00

GREAT LAKES, ELLIOT NESS, AMBER LAGER - CLEVELAND, OH, 6.2% 7.00

FORBIDDEN ROOT - CHICAGO, IL, 5.5% 8.00

BRECKENRIDGE, VANILLA PORTER - BRECKENRIDGE, CO, 4.7% 8.00

FOUNDERS, IMPERIAL STOUT - GRAND RAPIDS, MI, 10.5% 10.00

BOTTLED BEERS

SONOMA CIDER, THE HATCHET, HARD APPLE CIDER - HEALDSBURG, CA, 6.0% 7.00
MILLER LITE, LAGER - MILWAUKEE, WI, 4.17% 5.00

TWO BROTHERS, PRAIRIE PATH ALE (GLUTEN REMOVED) -
WARRENVILLE, IL, 5.1% 6.00

TEMPERANCE, GATECRASHER, IPA - EVANSTON, IL, 6.6% 6.00

FOUNDERS, ALL DAY IPA - GRAND RAPIDS, MI, 4.7% 7.00

OMMEGANG, HENNEPIN, FARMHOUSE ALE - COOPERSTOWN, NY, 7.7% 7.00

BREWERY VIVANT, UNDERTAKER, BELGIAN STYLE DARK ALE -
GRAND RAPIDS, MI, 6.7% 7.00

BROOKLYN, DOUBLE CHOCOLATE STOUT - BROOKLYN, NY, 10.0% 7.00

COORS, NON-ALCOHOLIC BEER 5.00

BOURBON & RYE WHISKEY

BLANTONS 14.00

BASIL HAYDEN 12.00

BOOKER'S 18.00

BUFFALO TRACE 12.00

BULLEIT 11.00

BULLEIT SMALL BATCH RYE 11.00

EAGLE RARE SINGLE BARREL 11.00

ELIJAH CRAIG 12 YEAR 12.00

FOUR ROSES 9.00

HENRY MCKENNA 10 YEAR 11.00

HIRSCH SMALL BATCH RESERVE 12.00

HUDSON MANHATTAN WHISKEY 32.00

KNOB CREEK 12.00

KOVAL RYE 12.00

KOVAL TOASTED OAT 12.00

MAKER'S MARK 12.00

OVERHOLT RYE 9.00

RITTENHOUSE RYE 9.00

TEMPLETON RYE 12.00

WOODFORD RESERVE 14.00

WHISTLE PIG STRAIGHT RYE 16.00

WILD TURKEY 101 9.00

SCOTCH & IRISH WHISKEY

ARDBEG UIGEADAIL, ISLAY 24.00

THE BALVENIE 15 YEAR, SPEYSIDE 18.00

BOWMORE 15 YEAR, ISLAY 22.00

BUSHMILLS 16 YEAR, IRELAND 16.00

CHIVAS REGAL 12 YEAR, SCOTLAND 12.00

DALWHINNIE 15 YEAR, HIGHLAND, 22.00

GLENFIDDICH 12 YEAR, SCOTLAND 14.00

THE GLENLIVET 12 YEAR, SCOTLAND 13.00

GLENMORANGIE 10 YEAR, HIGHLAND 12.00

JOHNNIE WALKER BLACK LABEL 12.00

JOHNNIE WALKER BLUE LABEL 54.00

LAGAVULIN 16 YEAR, ISLAY 28.00

LAPHROAIG 10 YEAR, ISLAY 16.00

MACALLAN 12, HIGHLAND 16.00

MACALLAN 18 YEAR, HIGHLAND 48.00

MACALLAN 25 YEAR, HIGHLAND 95.00

OBAN 14 YEAR, WEST HIGHLAND 18.00

TALISKER 10 YEAR, ISLE OF SKYE 18.00

PRICING REFLECTS A 2 OZ POUR

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

WINES BY THE GLASS

100 Rack & Riddle, Blanc de Blancs, North Coast NV	15.00	500 Blackbird Vineyards, Arriviste, Rose, Napa Valley 2012	11.00
305 Tangent, Albarino, Edna Valley 2013	11.00	1700 Lyeth, Malbec, Sonoma 2011	12.00
300 Chateau Grand Traverse, Whole Cluster, Riesling, Michigan 2013	11.00	1708 Tangley Oaks, Merlot, Napa Valley 2012	13.00
400 Split Creek, Chardonnay, Sonoma County 2012	11.00	1200 Buena Vista, Pinot Noir, Sonoma 2012	14.00
403 Landmark Overlook, Chardonnay, Sonoma County 2012	14.00	1401 Beckmen, Cuvee Le Bec, Rhone Blend, Santa Ynez 2012	14.00
200 Matthew Fritz, Sauvignon Blanc, Napa Valley 2013	12.00	1606 Michael Pozzan, Cabernet Sauvignon, Alexander Valley 2010	15.00
310 Graziano Monte Volpe, Pinot Grigio, Mendocino 2012	12.00	1618 Chappellet, Mountain Cuvee, Napa Valley 2012	18.00

STAR SPANGLED SPARKLERS

100 Rack & Riddle, Blanc de Blancs, North Coast NV	60.00
105 L. Mawby, Blanc de Blancs, Leelanau Peninsula, Michigan NV	48.00
110 Illinois Sparkling Wine Company, Brut, Illinois NV	55.00
115 Roederer, Rose, Anderson Valley, Sonoma NV	65.00
120 Iron Horse, Wedding Cuvee, Russian River 2010	80.00
125 Schramsberg, Blanc de Noirs, California 2010	85.00
130 Veuve Clicquot, Yellow Label, Champagne, France NV	90.00
150 Dom Perignon, Champagne, France 2004	390.00

SAUVIGNON BLANC

200 Matthew Fritz, Sauvignon Blanc, Napa Valley 2013	48.00
210 Justin, Sauvignon Blanc, Paso Robles 2013	40.00
215 Voss, Sauvignon Blanc, Rutherford 2013	45.00
220 Priest Ranch, Sauvignon Blanc, Napa Valley 2013	48.00
225 Groth Sauvignon Blanc Napa Valley 2013	54.00
230 Chimney Rock Sauvignon Blanc, Napa Valley 2013	58.00
235 Duckhorn Sauvignon Blanc, Napa Valley 2013	65.00
240 Araujo Altagracia Sauvignon Blanc, Napa Valley 2013	75.00

PINOT GRIGIO & MORE TO EXPLORE

310 Graziano Monte Volpe, Pinot Grigio, Mendocino 2012	48.00
315 Laird Family, Cold Creek, Pinot Grigio, Carneros 2013	45.00
320 Barboursville, Pinot Grigio, Virginia 2013	48.00
330 Terlato, Pinot Grigio, Russian River Valley 2013	58.00
390 Folkway, Deviator, Semillon, Santa Barbara 2013	48.00
360 Harrington Wines, Fiano, Fratelli Vineyard, Paso Robles 2013	60.00
325 Palmina, Arneis, Santa Barbara 2012	48.00
335 Grassi, Ribolla Gialla, Napa Valley 2012	70.00
350 Ken Wright Cellars, Pinot Blanc, Willamette Valley, Oregon 2013	60.00
340 Van Duzer, Pinot Gris, Willamette Valley, Oregon 2013	45.00

ROSE BOWL

500 Blackbird Vineyards, Arriviste, Rose, Napa Valley 2012	45.00
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NEW AMERICAN FRONTIER

305 Tangent, Albarino, Edna Valley 2013	46.00
300 Chateau Grand Traverse, Whole Cluster, Riesling, Michigan 2013	45.00
380 Dr. Konstantin Frank, Dry Riesling, Finger Lakes, New York 2012	40.00
345 Adelsheim, Pinot Auxerrois, Ribbon Ridge, Oregon 2013	55.00
368 Tatomer, Gruner Veltliner, Paragon Vineyard, Edna Valley 2013	60.00
355 Roark, Chenin Blanc, Santa Ynez 2013	50.00
365 Groundwork, Grenache Blanc, Paso Robles 2013	45.00
367 Broc Cellars, Grenache Blanc & Picpoul, Central Coast 2013	50.00
371 Sans Liege, Sancha, Marsanne, Paso Robles 2013	50.00
372 Bow and Arrow, Melon de Bourgogne, Willamette Valley, Oregon	48.00
375 Anne Amie Vineyards, Muller-Thurgau, Yamhill-Carlton, Oregon 2012	40.00
378 La Clarine Farms, Petit Manseng, Sierra Foothills 2013	58.00
385 Donkey & Goat, Stone Crusher, Roussanne, El Dorado 2013	60.00
392 Forlorn Hope, Que Saudade, Verdelho, Lodi 2012	52.00
393 Alban Vineyards, Viognier, Central Coast 2012	60.00
395 Sean Thackery, La Pleiade, Rhone Blend, California 2012	70.00

CHARDONNAY

400 Split Creek, Chardonnay, Sonoma County 2012	46.00
403 Landmark Overlook, Chardonnay, Sonoma County 2012	50.00
401 Alta Maria, Chardonnay, Santa Maria Valley 2012	48.00
402 Wonderwall, Chardonnay, Edna Valley 2013	54.00
404 Copain Wine Cellars, Chardonnay, Anderson Valley 2012	55.00
405 Matthiasson Winery, Linda Vista, Chardonnay, Napa Valley 2013	58.00
407 Talley, Chardonnay, Arroyo Grande, California 2012	65.00
410 Sandhi, Chardonnay, Santa Barbara 2012	75.00
414 Hanzell, Sebella, Chardonnay, Sonoma Valley 2012	84.00
415 Lioco, Estero, Chardonnay, Russian River 2012	85.00
418 Darioush, Chardonnay, Napa Valley 2011	95.00
420 Lewis, Chardonnay, Napa Valley 2013	95.00
422 Liquid Farm, White Hill, Chardonnay, Sta Rita Hills 2012	95.00
425 Shafer Vineyards, Red Shoulder Ranch, Carneros 2012	120.00
428 Kistler, Les Noisetiers, Chardonnay, Sonoma Coast 2012	120.00

CALIFORNIA PINOT NOIR

1200 Buena Vista, Pinot Noir, Sonoma 2012	50.00
1202 Au Bon Climat, Pinot Noir, Santa Barbara County 2012	45.00
1205 Alta Maria, Pinot Noir, Santa Maria Valley 2011	48.00
1210 Wonderwall, Pinot Noir Central Coast 2013	54.00
1215 Copain, Tous Ensemble, Pinot Noir Anderson Valley 2012	60.00
1216 Knez Winery, Pinot Noir, Anderson Valley 2011	65.00
1217 Miura Vineyards, Pinot Noir, Monterey 2012	65.00
1218 Failla, Pinot Noir, Sonoma Coast 2012	75.00
1220 Fort Ross, Sea Slopes Pinot Noir, Fort Ross-Seaview 2012	75.00
1225 Talley, Pinot Noir, Arroyo Grande Valley 2012	75.00
1230 Joseph Swan, Cuvee de Trois, Pinot Noir, Russian River 2012	80.00
1235 Sinskey Vineyards, Pinot Noir, Los Carneros, Napa Valley 2012	80.00
1238 Walt, Blue Jay, Pinot Noir, Anderson Valley 2012	85.00
7035 Drew Family Cellars, Pinot Noir, Santa Barbara 2006	85.00
1241 Red Car, Pinot Noir, Sonoma Coast 2012	85.00
1250 Patz & Hall, Pinot Noir, Sonoma Coast 2012	90.00
1251 Lioco, Pinot Noir, Hirsch Vineyards, Sonoma Coast 2012	120.00
1252 Littorai, Pinot Noir, Sonoma Coast 2013	95.00
1254 Merry Edwards, Pinot Noir, Sonoma 2012	95.00
1255 Neely, Hidden Block, Pinot Noir, Santa Cruz Mountains 2011	95.00
1256 Flowers, Pinot Noir, Camp Meeting Ridge, Sonoma Coast 2012	110.00
1258 Peay Vineyards, Ama, Pinot Noir, Sonoma Coast 2012	120.00
1260 Arnot Roberts, Pinot Noir, Legan Vineyards, Santa Cruz Mountains 2013	130.00
1261 Dehlinger, Altamont, Pinot Noir, Russian River Valley 2011	130.00
1272 Occidental, Pinot Noir, Sonoma Coast 2012	140.00
1275 Hirsch Vineyards, San Andreas, Pinot Noir, Sonoma Coast 2011	140.00

1277 Kistler, Pinot Noir, Russian River 2013	140.00
7031 Brewer-Clifton, Cargasacchi Vineyard, Sta Rita Hills 2006	140.00
7044 Williams Selyem, Pinot Noir, Sonoma Coast 2011	160.00
7036 Kutch Wines, Pinot Noir Savoy Vineyard, Anderson Valley 2009	180.00
1286 Wayfarer, Pinot Noir, Wayfarer Vineyard, Sonoma 2012	200.00
7048 Rivers-Marie, Pinot Noir, Silver Eagle Vineyard, Sonoma Coast 12	220.00
7041 Rhys Vineyards, Pinot Noir, Family Farm Vineyards, San Mateo 2009	240.00
1291 Kosta Browne, Pinot Noir, Koplen, Russian River 2012	260.00
7042 Sea Smoke, Ten, Sta Rita Hills 2012	340.00
7038 Marcassin, Three Sisters Vineyard, Sonoma Coast 2005	490.00

OREGON PINOT NOIR

THE BOYS & GALS UP NORTH

1300 Bethel Heights, Pinot Noir, Willamette Valley 2012	55.00
1301 Westrey, Pinot Noir, Oracle Vineyard, Dundee Hills 2011	68.00
1303 Cristom, Mt. Jefferson Cuvee, Pinot Noir, Willamette Valley 2012	70.00
1305 Brooks, Janus, Pinot Noir, Willamette Valley 2011	70.00
1306 Lemelson, Thea's Selection, Pinot Noir, Willamette Valley 2012	70.00
1307 Eyrie Vineyards, Pinot Noir, Willamette Valley 2012	85.00
1308 Domaine Serene, Yamhill Cuvee, Pinot Noir, Willamette Valley 2011	95.00
1309 Ken Wright, Pinot Noir, Guadalupe Vineyard, Yamhill-Carlton 2013	120.00
1310 Shea Wine Cellars, Block 23, Willamette Valley 2011	120.00
1311 Antica Terra, Botanica, Pinot Noir, Willamette Valley, Oregon 2012	160.00
1312 Bergstrom, Silice, Pinot Noir, Chehalem Mountain 2012	140.00

SEVEN LIONS IS PROUD TO FEATURE AN ALL AMERICAN WINE LIST CELEBRATING THE EFFORTS AND CONTRIBUTIONS OF AMERICAN WINE MAKERS

SEVEN 7 LIONS

BAR | KITCHEN | CELLAR

SOUTHERN RHONE RANGERS

1401	Beckmen, Cuvee Le Bec, Rhone Blend, Santa Ynez 2012	50.00
1408	Kunin, Pape Star, Rhone Blend, Central Coast 2012	50.00
1409	Sans Liege, The Offering, Santa Barbara County 2011	50.00
1411	La Clarine Farm, Ambrosia, Mourvedre, Sierra Foothills 2013	60.00
1414	A Tribute to Grace, Grenache, Santa Barbara County 2012	70.00
1416	Sean Thackery, La Pleiade, Old Vines XXIII, California	70.00
1425	Hudson, Pick Up Sticks, Grenache, Carneros 2012	75.00
1430	Neyers, Carignane, Evangelho Vineyard, Contra Costa 2012	75.00
1434	Orin Swift, Abstract, Rhone Blend, Napa Valley 2013	75.00
1435	Tablas Creek, Cotes de Tablas, Paso Robles 2012	75.00
1442	Sans Liege, Pickpocket, Grenache, Paso Robles 2012	90.00
1448	Slacker, The Professional, Rhone Blend, Paso Robles 2012	98.00
1450	Villa Creek, Avenger, Rhone Blend, Paso Robles 2012	98.00
1445	Keplinger, Lithic, Rhone Blend, Amador County 2012	140.00

SYRAH ~ AMERICAN COTE-ROTIE

1405	Andrew Murray, Tours les Jours, Syrah, Central Coast 2013	45.00
1412	The Ojai Vineyard, Syrah, Santa Barbara County 2012	65.00
1418	Red Car, Syrah, Sonoma Coast 2010	70.00
1438	Qupe, Hillside, Syrah, Bien Nacido 2009	85.00
1440	Wind Gap, Syrah, Nellessen Vineyard, Russian Rivert 2012	85.00
1446	Herman Story, Nuts and Bolts, Syrah, California 2012	95.00
1451	Ledge, Adam's Ranch, Syrah, Paso Robles 2012	110.00
1452	Force Majeur, Collaboration Series III, Syrah, Red Mountain, Washington 2011	120.00
7040	Pharaoh Moans, Syrah, Westside, Paso Robles 2006	240.00
7046	Saxum, Broken Stones, Syrah, Paso Robles 2005	290.00

MELTING POT REDS

1508	Edmunds St. John, Bone Jolly, Gamay, Central Coast 2011	48.00
1507	Saint Gregory, Pinot Meunier, Mendocino County 2012	50.00
1503	Heitz Cellars, Grignolino, Napa Valley 2012	42.00
1501	Kenneth Volk, Caleri Vineyard, Negrette, San Benito 2011	45.00
1504	Caparone, Aglianico, Paso Robles 2011	45.00
1502	Giornata, Barbera, Paso Robles 2013	55.00
1506	Clesi, Dolcetto, Nevarez Vineyard, Paso Robles 2012	55.00
1516	Harrington Wines, Secateur, California 2012	60.00
1500	Giornata, Luna Matta Vineyard, Nebbiolo, Paso Robles 2010	75.00
1520	Seghesio, Sangiovese, Alexander Valley 2010	60.00
1509	Merkin Vineyards, Shinola, Italian Blend, New Mexico 2013	65.00
1505	Robert Foley, Charbono, Napa Valley 2012	80.00
1518	Matthiasson, Refosco, Napa Valley 2012	98.00
1512	Forlorn Hope, Mil Amores, Portuguese Blend, Sierra Foothills 2012	60.00
1510	Fort Ross Winery, Pinotage, Sonoma Coast 2010	90.00
1522	Two Mountain, Lemberger, Rattlesnake Hills, Washington 2012	40.00
1523	Michael David, Inkblot, Tannat, Lodi 2010	70.00
1525	Harrington Wines, Trousseau, Siletto Vineyard, San Benito 2013	75.00

MALBEC & MERLOT

1700	Lyeth, Malbec, Sonoma 2011	48.00
1708	Tangley Oaks, Merlot, Napa Valley 2012	50.00
1701	Duckhorn Vineyards, Merlot, Napa Valley 2010	95.00
1705	Field Stone, Merlot, Alexander Valley 2012	42.00
1707	Shafer Vineyards, Merlot, Napa Valley 2012	120.00

ZINFANDEL ~ AMERICA'S SWEETHEART

1800	Carlisle Winery, Zinfandel, Papera Ranch, Russian River 2011	120.00
1802	Green & Red, Zinfandel, Chiles Mill Vineyard, Chiles Valley 2012	65.00
1804	Renwood, Zinfandel, Dry Creek Valley 2010	55.00
1805	Turley, Zinfandel, Tofanelli Vineyard, Napa Valley 2009	160.00
1807	Bedrock Wine Co., The Bedrock Heritage, Sonoma Valley 2013	95.00
1808	Brown Vineyards, Chaos Theory, Napa Valley 2013	90.00
1515	Ridge, Lytton Estate, Primitivo, Dry Creek Valley 2011	75.00

CABERNET SAUVIGNON & HAPPY BLENDS

1606	Michael Pozzan, Cabernet Sauvignon, Alexander Valley 2010	55.00
1618	Chappellet, Mountain Cuvee, Napa Valley 2012	70.00
1617	Justin, Cabernet Sauvignon, Paso Robles 2012	65.00
1605	Prairie State, Cabernet Franc, Illinois 2012	48.00
1610	Cane & Fable, Cabernet Sauvignon, Paso Robles 2013	55.00
1612	Duckhorn, Decoy, Sonoma County 2010	60.00
1615	Andrew Will, Cabernet Franc, Columbia Valley 2012	65.00
1620	Orin Swift, Papillon, Napa Valley 2012	75.00
1623	Mark Ryan Winery, The Dissident, Columbia Valley 2012	80.00
1626	Robert Sinskey, POV, Los Carneros, Napa Valley 2010	85.00
1628	Blackbird Vineyards, Arise, Red Blend, Napa Valley 2011	85.00
1630	Orin Swift, The Prisoner, Red Blend, Napa Valley 2013	85.00
1635	Crossbarn by Paul Hobbs, Cabernet Sauvignon, Napa Valley 2011	90.00
1636	ZD, Cabernet Sauvignon, Napa Valley 2011	90.00
1637	Darioush, Caravan, Cabernet Sauvignon, Napa Valley 2012	95.00
1640	Gramercy Cellars, Cabernet Sauvignon, Columbia Valley 2011	95.00
1642	Kathryn Kennedy, Small Lot, Cabernet Sauvignon, Santa Cruz Mountains 2011	95.00
1647	Snowden, The Ranch, Cabernet Sauvignon, Napa Valley 2012	120.00
7020	Harrison Winery, Cabernet Sauvignon, Napa Valley 1995	120.00
1652	Cornerstone, Cabernet Sauvignon, Napa Valley 2010	140.00
1655	Silver Oak, Cabernet Sauvignon, Alexander Valley 2009	140.00
7005	Conn Creek, Anthology, Napa Valley 2001	140.00
7008	Elyse Winery, Cabernet Sauvignon, Morisoli Vineyard, Napa Valley 1999	140.00
7014	Freekmark Abbey, Cabernet Sauvignon, Napa Valley 1997	140.00
1665	Andrew Will, Champoux Vineyard, Horse Heaven Hills, Washington 2010	150.00
1671	Miner Family Vineyards, Cabernet Sauvignon, Stagecoach Vineyard, Napa Valley 2010	160.00
7000	Beaulieu Vineyards, Tapestry, Red Blend, Napa Valley 2002	160.00
7034	Chappellet, Sam's Cuvee, Cabernet Sauvignon, Napa Valley 2003	160.00
7006	Delille, Chaleur Estate, Yakima Valley, Washington 2003	160.00
1667	Force Majeur, Collaboration Series V, Cabernet Sauvignon, Red Mountain 2011	160.00
7022	Justin Vineyards, Isosceles, Paso Robles 2004	180.00
1670	Lewis Cellars, Cabernet Sauvignon, Napa Valley 2012	180.00
7010	Etude, Cabernet Sauvignon, Napa Valley 1996	180.00
1678	Darioush, Signature, Cabernet Sauvignon, Napa Valley 2012	190.00
1670	Dunn, Cabernet Sauvignon, Howell Mountain, Napa Valley 2009	220.00
1675	Futo, OV, Red Blend, Napa Valley 2011	240.00
7002	Beringer Vineyards, Cabernet Sauvignon, Bancroft Ranch, Napa Valley 1997	240.00
7050	Caymus Vineyards, Cabernet Sauvignon, Napa Valley 1997	240.00
7016	Groth Vineyards, Reserve, Cabernet Sauvignon, Napa Valley 2006	240.00
7026	Silver Oak, Cabernet Sauvignon, Alexander Valley 1990	240.00
7030	Spottswoode, Cabernet Sauvignon, Napa Valley 1991	240.00
7012	Far Niente, Cabernet Sauvignon, Napa Valley 1992	260.00
6000	Oakville Ranch Vineyards, Cabernet Sauvignon Napa Valley (MAGNUM) 1992	260.00
1682	Favia, Cabernet Sauvignon, Napa Valley 2011	290.00
6001	Barnett Vineyards, Cabernet Sauvignon, Peacock Family Vineyards, Napa Valley (MAGNUM) 2000	290.00
1690	Continuum, Napa Valley 2011	290.00
1691	Quintessa, Rutherford 2010	280.00
1692	Dalla Valle, Cabernet Sauvignon, Napa Valley 1998	290.00
7024	Peter Michael, Les Pavots, Sonoma 1992	290.00
7004	Caymus, Special Selection, Napa Valley 2009	340.00
7028	Silver Oak, Cabernet Sauvignon, Napa Valley 1992	340.00
7018	Harlan Estate, The Maiden, Red Wine, Napa Valley 2000	360.00
1697	Diamond Creek, Gravelly Meadow, Cabernet Sauvignon, Napa Valley 2012	390.00
6002	Caymus, Cabernet Sauvignon (MAGNUM) 2004	420.00
7051	Scarecrow M. Etain, Cabernet Sauvignon, Napa Valley 2011	490.00

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