

Fig. 27

CANS

<b>ST. FEUILLIEN SAISON</b>	<b>8</b>
<i>Region: Belgium</i>	
<i>Style: Belgian Farmhouse Ale</i>	
<i>6.4% ABV</i>	
<b>STIEGL GRAPEFRUIT RADLER</b>	<b>6</b>
<i>Region: Germany</i>	
<i>Style: Fruit Beer</i>	
<i>2.5% ABV</i>	
<b>KROMBACHER</b>	<b>6</b>
<i>Region: Germany</i>	
<i>Style: Pilsner</i>	
<i>4.8% ABV</i>	
<b>BLANCE DE BRUXELLES</b>	<b>8</b>
<i>Region: Belgium</i>	
<i>Style: Witbier</i>	
<i>4.5% ABV</i>	
<b>TECATE</b>	<b>5</b>
<i>Region: Mexico</i>	
<i>Style: Lager</i>	
<i>4.5% ABV</i>	
<b>REVOLUTION BREWERY</b>	<b>7</b>
<i>Region: Chicago</i>	
<i>Style: Revolving</i>	
<i>Revolvin% ABV</i>	
<b>MODUS HOPERANDI</b>	<b>6</b>
<i>Region: Colorado</i>	
<i>Style: India Pale Ale</i>	
<i>6.8% ABV</i>	

BEER COCKTAILS

<b>UBER-BACHER</b>	<b>11</b>
<i>Pims, Bonded Burban, Strawberry, Cucumber, Pilsner</i>	
<b>CHICAGO SUMMER</b>	<b>11</b>
<i>Tequila, Campari, Grapefruit, Stiegal Radlar</i>	
<b>EL GUAPO</b>	<b>11</b>
<i>Tecate, Lime, Salt, Hot Sauce</i>	

SPARKLING

<b>PROSECCO, BOCELLI</b>	<b>12/glass</b>
<i>Brut NV</i>	
<i>Veneto, Italy</i>	
<b>CHAMPAGNE, PIPER-HEIDSEICK</b>	<b>20/glass</b>
<i>Brut NV</i>	
<i>Reims, France</i>	
<b>ROSE CHAMPAGNE, DUVAL LEROY</b>	<b>20/glass</b>
<i>Prestige Brut</i>	
<i>Vertus, France</i>	
<b>MOET &amp; CHADON</b>	<b>25/glass</b>
<i>Imperial Brut</i>	
<i>Epernay, France</i>	

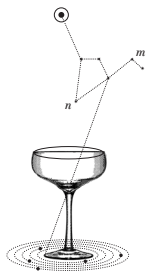
\* add bellini, key royale or st. germain 3

WHITE

<b>SAUVIGNON BLANC, PAUL DOLAN</b>	<b>10/glass</b>
<i>Mendocino, CA</i>	
<b>ROSE OF SYRAH &amp; GRENACHE, BIELER PERE &amp; FILS</b>	<b>11/glass</b>
<i>Coteaux d'Aix en Provence, France</i>	
<b>VIOGNIER, MELVILLE, "VERNA'S"</b>	<b>10/glass</b>
<i>Santa Rita Hills, California</i>	
<b>CHENIN BLANC, KEN FORESTER, OLD VINE RESERVE</b>	<b>12/glass</b>
<i>Stellenbosch, South Africa</i>	

RED

<b>TEMPRANILLO, ARTADI, "VINAS DE GAIN"</b>	<b>12/glass</b>
<i>Willamette Valley, Oregon</i>	
<b>PINOT NOIR, HYLAND</b>	<b>12/glass</b>
<i>Willamette Valley, Oregon</i>	



EASY COCKTAILS: \$10

FROZEN & SODAS: \$14

**ORIONS QUIVER**

Kettle One Vodka, Cointreau,  
Fresh Mint, Citrus, Mas Fi Cava

**FIX'EM UP**

Rye Whiskey, Citrus,  
Fresh Blackberries, Mint,  
Angostura Bitters

**ALL DAY**

Kappa Pisco, Rose Wine,  
Citrus, Peychauds Bitters

**SPANISH HIGHBALL**

Plymoth Gin, Fever Tree Tonic,  
Seasonal Fruit/Berries,  
Fresh Herbs

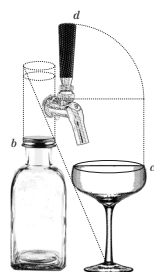
**FROZEN PHOENICIAN**

Jameson Black Barrel Whiskey,  
Dark Matter "Chocolate City,"  
Spice Road Syrup, Cream

**THE RIO**

Olmeca Altos Blanco Tequila,  
Borghetti Sambuca,  
Pineapple, Citrus,

LARGE FORMAT:



**STARBRIGHT TANGO 225**

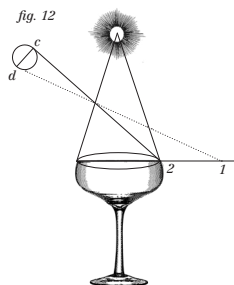
Vodka, NV Piper Hiedsieck Brut,  
St. Germain, Seasonal Shrub, Herbs

**WIMBELTON PUNCH 175**

Pims, Evan Williams Bourbon BIB,  
Citurs, Blackberry, Black Tea

**KUBA GAN GILLIAN 125**

Control Pisco, PF Dry Curacao,  
Pinnacle Juice, Szechwan Peppercorn,  
Orange Bitters



SMASH: \$14

**THE GARDEN**

Citadel Gin, Citrus,  
Simple Syrup, Angostura

COBBLER: \$14

**FIRE AND ICE**

Rum, Kalani Coconut Liqueur,  
Mango, Citrus, Hellfire Bitters

FIXES: \$14

**RHUBARB FIX**

Vodka, Cynar, Citrus  
Rhubarb Syrup