

Cold

ESCABECHE OF WHITE ANCHOVY

soft boiled hen egg, pickled farm
vegetables, baked tartine,
sauce gribiche

12

CORNBREAD PANZANELLA

charred romaine, red onion, shaved
fennel, cucumber, hearth roasted
tomato, french feta, red
wine vinaigrette

11

HOUSE CHARCUTERIE BOARD

pork pate, foie gras wild mushroom
terrines, serrano, rilette, mostarda

18

CHILLED MAINE LOBSTER SALAD

compressed mango, cucumber, pickled
radish, pea shoots, avocado, raitta,
curry oil

17

Fast

GRILLED LAMB BURGER

preserved tomato relish, pickled red
onion, smoked feta, black olive
tapenade, chickpea fries,
olive challah

16

SEARED BLACK BASS

green garbanzo ragout, pea vines,
preserved lemon, fava bean
cannelloni, rouille

26

BRAISED PORK & FRIED CLAM PO BOY

fermented cabbage slaw, BBQ
remoulade, french fries

15

GRILLED SOFT SHELL CRAB

artichoke en barigoule, charred
tropea onion, garlic scapes, yellow
tomato conserva, basil oil

25

Embers

NAVARIN OF LAMB

leg roulade, pave of shoulder,
grilled sweetbread, summer squashes,
fava beans, baby turnips

26

QUAIL ON A STRING

asparagus, sunny side quail egg,
quail liver mousse, pickled beech
mushrooms, orange vanilla gastrique

17

SPAGHETTI AND MEATBALLS

housemade noodles, veal meatballs,
red sauce, basil purée, grana padano

14

VEGETABLE POT AU FEU

a selection of hearth roasted farm
vegetables, braised heart of palm,
cashew purée, spicy vegetable nage

17

Historic

KENTUCKY BURGEOO

pork collar, quail, housemade rab-
bit sausage, hari covert, hominy,
charred corn, stewed tomato broth

24

COQ AU VIN

roulade of rooster thigh,
bacon-mushroom farce, baby turnips,
thumbelina carrots, chanterelle
mushrooms, bacon, red wine sauce

19

VEAL "OSSO BUCCO"

milk and thyme braised loin, roasted
marrow bone, black truffle arancini,
asparagus, chanterelle, gremolata

25

SOLE VERONIQUE

poached sole, pickled fennel, hearth
charred fermented leek, poached
grapes, toast purée, fumet de poisson

23

Snacks

HEARTH ROASTED FETA

house marinated olives, charred baby
peppers, baguette

7

HEARTH ROASTED NUTS

soy caramel glaze, mint

5

GREEN SALAD

mixed greens, roasted garlic
balsamic vinaigrette

8

MEZZE SPREAD

truffled white bean, green garbanzo
hummus, tapenade, house made cracker

8

KALBI SHORT RIB

blistered shishito peppers, cashew,
scallion

10



The Promontory
5311 S. Lake Park Ave. West
Chicago, IL 60615
312.801.2100
"Hearth to Table"

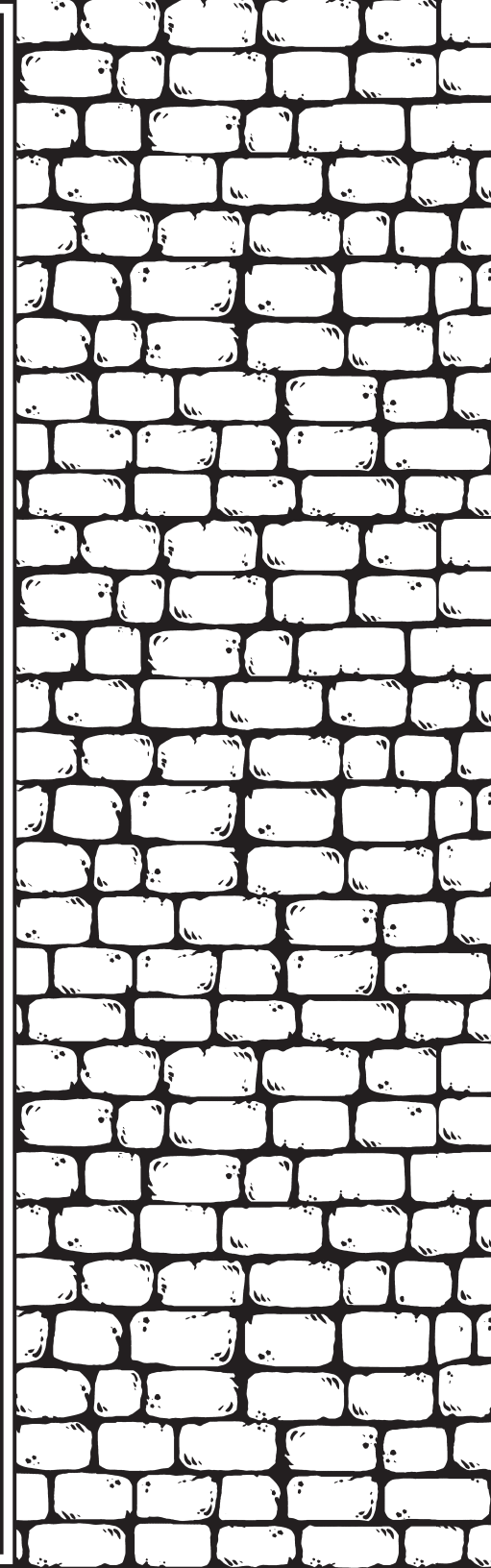


HEARTH
TO
TABLE

PROMONTORY

THE

The consumption of raw or undercooked
eggs, meat, poultry, seafood or
shellfish may increase your risk of
food borne illness.



THE PROMONTORY

COCKTAIL MENU

C02

Shaken

Stirred

RUM



CARBONATED DAIQUIRI

Brugal Extra Dry & Anejo,
House Sugar, Lime

10



CINNAMON BASIL SMASH

El Dorado White, Saigon
Syrup, Basil, Lime, Ginger Beer

10



JAMAICAN OLD FASHIONED

Two Rums, House Sugar, La
Colombe Coffee Bitters,
Orange Oil

10

GIN



THURSDAYS ON 53RD

Letherbee Gin, Market
Berry Meritage, Lemon,
Aromatic Bitters

10



DOOLEY ROUGE

Aviation Gin, Combier Fruits
de Rouge, Lemon, Egg White,
Cranberry Bitters

10



SUMMER VESPER

Fords Gin, Modest Vodka,
Lillet Rose, Rhubarb,
Lemon Oil

10

WHISKEY



ROOTS & MALT

[Choice of] Bourbon, Rye, or (N/A)
House Made Root Beer

10



BURNHAM BLINKER

Rye Whiskey, Maraschino,
Raspberry Shrub,
Fresno Pepper

10



HEARTH MANHATTAN

Bonded Bourbon, Hearth
Charred Vermouth, Cherry Bark
Vanilla Bitters

10

TEQUILA



PROMONTORY PALOMA

Blanco, Lime, Hearth Charred
Grapefruit, Mint

10



REST & STONE

Reposado, Apricot Brandy,
Lime, Stonefruit Bitters

10



ÑEJO SAZERAC

Añejo, Peychauds, House
Sugar, Charred Absinthe

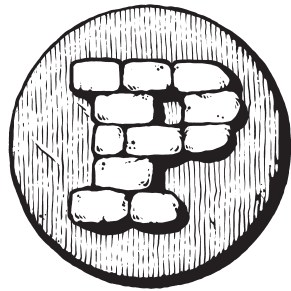
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THE PROMONTORY

BEER & WINE MENU

NOTE FROM THE SOMMELIER:

I wanted to make a list that would allow me to share my passion for wine with you, regardless of where you are in your wine journey. To me, that's what wine is: a pleasantly surprising adventure from the comfort of your glass. Let's have fun; let's try new things; and let's drink some wine.



WINE BY THE GLASS

Sparkling

Crisp:

Cap Classique Rose, Graham Beck, NV, S.Africa
raspberry, cherry blossom, summer 10 / 36

Brut Naturelle Cava, Mercat, NV, Spain
lemon, apple blossom, soft 12 / 45

Lush:

Moscato d'Asti, Perrone, 2013, Italy
apple, white flowers, peach nectar 13 / 48

Gamay, Combiere, NV, France
blackberry, black cherry, jam 14 / 50

White

Crisp:

Sauvignon Blanc, Sainte Anne, 2012, France
citrus, grass, balanced 9 / 29

Gruener Veltliner, Meinklang, 2012, Austria
pear, white pepper, sweetpea 10 / 36

Pinot Grigio, Alois Lageder, 2013, Italy
white flowers, herbs, apple 11 / 39

Lush:

Kerner, Huff, 2012, Germany
peach, honeysuckle, pear nectar 10 / 36

Round:

Semillon Blend, Stony Brook, 2011, S. Africa
peach, toast, nuts 10 / 36

Pinot Blanc, Brooks, 2013, Oregon
pear, yellow flowers, honeysuckle 12 / 45

Chardonnay, Calera, 2012, California
apple, spice, creme brulee 13 / 48

Rose

Cencibel, Ercavio, 2013, Spain
strawberry, cherry blossom, patio 8 / 27

Cannonau, Serra Lori, 2013, Italy
raspberry, herbs, BBQ grill 10 / 36

Red

Light:

Blaufrankisch, Glatzer, 2012, Austria
tart cherry, pepper, herbs 12 / 45

Pinot Noir, Banshee, 2011, California
ripe cherry, toast, spice 14 / 50

Full:

Tannat, Las Brujas, 2012, Uruguay
black raspberry, spice, meaty 9 / 29

Cabernet Sauvignon, Sentinelle, 2007, France
blackberry, tobacco, brooding 11 / 39

Lush:

Monastrell, Juan Gil, 2012, Spain
berries, spice, soft 10 / 36

Malbec, Hermanos, 2012, Argentina
cherry, blackberry, firm 12 / 45

Dessert & Fortified

Moscato, Maculan, 2012, Italy
dried peach, honeysuckle, dessert 10 / 55

Touriga Nacional, Quinta de la Rosa, NV, Portugal
blueberry, blackberry, dark chocolate 10 / 39

Pedro Ximenez, Albala Fino, NV, Spain
subtle flowers, nuts, brie 10 / 39

DRAFT BEER

Draft #1: Schlitz - American Lager - 4

Draft #2: Gaffel - Kolsch - 5

Draft #3: Moody Tongue - Witbier - 5

Draft #4: Off Color Apex Predator - Saison - 6

Draft #5: Lagunitas - IPA - 6

Draft #6: St. Bernardus "8" - Belgian Dubbel - 10

BOTTLES

Krombacher Pilsner, 16oz can - 6

High Life, pony - 2

Tecate, 12oz can - 3

Anchor Lager, 12oz bottle - 5

5Rabbit Golden Ale, 12oz bottle - 5

Allagash White, 12oz bottle - 6

St. Feuillien Saison, 11oz can - 8

Wells Bombardier English Bitter, 16oz bottle - 9

St. Bernardus Tripel, 12oz bottle - 8

Firestone Walker Imperial IPA, 12oz bottle - 8

Monk's Cafe Flemish Sour, 11oz bottle - 8

Revolution Eugene Porter, 12oz can - 5

Murphys Irish Stout, 16oz can - 6

Vander Mill Hard Cider, 16oz can - 8

THE PROMONTORY

BOTTLE LIST

Sparkling:

Crisp:

Prosecco, Zeta Conegliano, 2012, Italy
peach, honeysuckle, lush 60

Brut, Illinois Sparkling Co, NV, Illinois
green apple, lemon, surprising 70

Blanc de Blanc , Moncuit - Delois, NV, Champagne
green apple, lemon blossom, delicate 92

Brut, Ca Del Bosco, NV, Italy
lemon curd, toast, delicate 96

Rose:

Pinot Noir, Avinyo, NV, Spain
cranberry, toast, crisp 55

Pinot Noir, Brundlmayer, NV, Austria
raspberry, cherry blossom, dry 95

Diana's Not so Private Cellar:

Rebula, Peneca, NV, Slovenia
apricot, almond, arugula 45

White:

Crisp:

Vernaccia, Le Rote, 2012, Italy
green apple, green herbs, subtle 36

Arneis, Brandini, 2012, Italy
peach, honeysuckle, inviting 48

Sauvignon Blanc, Alpha Estate, 2013, Greece
lime, green herbs, french 55

Sauvignon Blanc, Luli, 2013, California
orange, white flowers, zippy 60

Riesling, Fred Loimer, 2012, Austria
lime, white peach, prickly 60

White (cont'd):

Round:

Codega, douRosa, 2012, Portugal
pear, stone, savory 39

Chardonnay, Lioco RRV, 2012, California
green apple, lemon, crisp 60

Sauvignon Blanc, Alpha Estate, 2013, Greece
lime, green herbs, french 55

Roussanne, Truchard, 2012, California
apple, toast, buttery 70

Chardonnay, Au Bon Climat, 2009, California
orange, popcorn, creamy 75

Lush:

Gewurztraminer, Montinore, 2013, Oregon
peach, fragrant flowers, nectar 45

Chenin Blanc, Petit Coteau, 2010, France
pear, apple blossom, honey 60

Diana's Not so Private Cellar:

Fuliano, Giornata, 2013, California
white flowers, stone fruit, nuts 45

Savignin, Mireille Tissot, 2008, France
brie rind, baked apple, oxidized 75

Marsanne, Turner Pageot, 2011, France
golden apple, nuts, orange 75

Rose:

Zweigelt, Gobelsberg, 2013, Austria
yellow roses, blood orange, delicate 45

Grenache Syrah, Turner Pageot, 2013, France
strawberry, fresh herbs, grippy 48

Red:

Light:

Nebbiolo, Nino Costa, 2012, Italy
cherry, violets, grippy 50

Pinot Noir, Ant Moore, 2010, New Zealand
black cherry, pomegranate, round 55

Pinot Noir, Adelsheim, 2010, Oregon
cranberry, cherry blossom, delicate 125

Full:

Syrah, Gravillas, 2010, France
black fruits, dark chocolate, fireside 60

Cabernet Sauvignon, The Max, 2008, S. Africa
blackberry, leather, intriguing 65

Cabernet Sauvignon, Chateau Avey, 2011,
France tart blackberry, dark chocolate,
classic 70

Cabernet Sauvignon, Scherrer, 2005, California
dried blackberry, tobacco, brooding 125

Grenache, Les Callioux, 2011, CDP, France
black cherry, tobacco, meaty 145

Red list continues on back

THE PROMONTORY

BOTTLE LIST (CONT'D)

Red (cont'd):

Bold:

Agiorgitiko, Skouras, 2008, Greece
wild berries, black olive, brooding 60

Tempranillo, Lopez de Heredia, 2006, Spain
strawberry, leather, classic 65

Tempranillo, Roda, 2008, Spain
black cherry, spice, balanced 85

Nerello Mascalese, Terre Nere, 2011, Italy
luxardo cherries, herbs, ash 92

Sangiovese, Riecine, 2005, Italy
dried cherry, leather, classic 96

Sangiovese IGT, La Gioia, 2005, Italy
black cherry, blackberry, cigars 105

Lush:

Merlot Syrah Blend, Whale Pod, 2013, S. Africa
black cherry, violets, spice 45

Frappato, Tami, 2013, Italy
candied berries, pepper, fun 45

Tempranillo, Roda, 2008, Spain
black cherry, spice, balanced 85

Merlot, Basel Cellars, 2010, Washington
dried blackberry, tobacco, plush 92

Zinfandel, Alex Cooper Project, 2010, California
jam, leather, structured 75

Diana's Not-So-Private Cellar:

Sangiovese, Caparone, 2010, California
smoke, dried cherry, oxidized 45

Teroldego, Foradori, 2011, Italy
smoked olive, blackberry, barnyard 60

Grenache, Il Fait Soif, 2012, France
violets, black raspberry, mint 65

Cabernet Franc, Bourgeil, 2011, France
chamomile, blackberry, ash 85

