

HUNTER & TAILS

Starters

Bang Mussels with a butcher & larder sausage, sautéed with white wine, chopped tomato, garlic, onions and parsley 10

Farm country white bean spread pureed white beans with caramelized onion, pickled

Julienne carrots and finished with a light extra virgin infused rosemary olive oil 5

Apple wood char grilled shrimp with creamy grits, sautéed black kale, and served with an Heirloom tomato confit 10

Fresh **oysters** from... Hints of salty and cucumber served with a light lemon, garlic, and butter sauce with a dash of smoked chipotle Half dozen 12 dozen 24

A six pack for the kitchen 6

Greens

Local organic field greens with a three citrus reduction vinaigrette, charred tomato,

oven roasted walnuts and a great American três leches cheese 9

Arugula and beet salad fresh arugula with golden and Chioggia roasted beets, breakfast radish's Stover's farm apples, crack pepper, tossed in a creamy lemon vinaigrette 9

Main

Local grass fed burger served with grilled tomato, Wisconsin sharp cheddar, chipotle mayo, house made fries 15

Local 21 days aged grass fed steak made with a red wine reduction sauce, black pepper, creamy whipped potatoes, roasted herbed vegetables 28

Line caught fish served with an earthy chowder of roasted fingerling potato, delicata winter squash, fire red tomato, chenin blanc reduction and crispy leeks 26

Braised local pork shoulder, mixed mushrooms, winter squash, trio of fingerling potatoes, rustic tomato and red wine reduction 18

Homemade finger pasta with smoked apple wood bacon, porcini mushrooms, sautéed leeks, midoro Wisconsin cheese, grilled tomato, all tossed in a light brandy cream sauce 16

Grilled portabelo torte, tomato concasse, whipped herbed goat cheese, reduced aged balsamic, a light smoked tomato reduction and finished with basil oil 12

Veggie beggars' sandwich grilled tomato, caramelized onion, roasted carrots, creamy navy bean spread, melted aged cheddar and pesto vinaigrette served with local organic field greens 10

Baby pumpkin risotto roasted corn, delicata squash, porcini mushrooms, topped with tré leches cheese and truffle oil 17

Homemade fries \$4

Hunter & Tails uses sustainably raised products from Midwestern family farms.

Produce-Sustainably raised, no pesticides or herbicides

Meats-Antibiotic & Hormone free

Farms

Hoosier grass fed beef ranch-Attica, IN

Pork-LaPryor farm-Ottowa, IL

Montalbano farm-Sandwich, IL

Stover's farm-Berrien Spring, MI

Keewaydin Organics- Viroqua, WI

- Gratuity of 18% will be added to the parties of 5 or more
- Minimum of \$20 per person for Credit Card charges

An American  Gastropub
HUNTER & TAILS
2700 W. Chicago Ave.

Classic Cocktails \$9

Martinez
Bols Genever, Sweet Vermouth, Maraska Maraschino, Peychaud's Bitters, Lemon Twist

Old Fashioned
Medley Bros. Overproof Bourbon, Maraschino Syrup, Angostura Bitters
Toasted Orange Zest, Maraschino Cherry

Margarita
Hacienda Vieja Reposado, Damiana Liqueur, Lime Juice, Lime Peel

Corn N' Oil
Ron Botran Reserva, Velvet Falernum
Dandelion and Burdock Bitters

Morning Glory Fizz
Macgavin's Single Malt Highland, Herbsaint, Sours, Egg White, Seltzer

Sazerac
Fransac 25 Year Grand Champagne Cognac / James E. Pepper 1776 Rye
Vieux Carre Absinthe, Demerara Sugar, Peychaud's Bitters, Lemon Peel

House Craft Cocktails \$9

Healer
Next Star Vodka, Gabriel Boudier Lychee Liqueur, Blueberry & Lychee Purée
Aloe Vera, Lime Zest

Colonist
Blue Coat American Dry Gin, Miclo Liqueur de Vilotte, Boker's Bitters,
Candied Lemon Zest

Hunter
New Holland Beer Barrel Bourbon, Chartreuse, Fernet-Branca, Lemon Juice,
Egg White Icing Sugar, Lemon Peel

Manuscript
Pig's Nose Scotch, Gabriel Boudier Ginger Liqueur
Republic of Tea Turmeric Ginger Green
Honey, Teapot Bitters

Ukrainian Mule
Next Star Vodka, Cock & Bull Ginger Beer, Pear Lime Juice

Wine By The Glass

Bubbles

A. Delorme, Cremant de Bourgogne Brut, Burgundy, France \$8
Perfumed and fairly complex on the nose with honeycomb, toasted nut and earthy, dried apple fruit flavors

White

Dry Creek, Fume Blanc, Dry Creek, CA \$9
Aromas of Lime and citrus and a hint of grass fill the glass. On the plate firm acidity and minerality work in harmony with granny smith apple and orange zest.

Maryhill, Chardonnay, Columbia Valley, WA \$8

Tropical fruits mingle with hints of vanilla and butterscotch with just the right amount oak and butter.

Red

The Crusher, Pinot Noir, Clarksburg, CA \$8
Delicious flavors of boysenberry, tart cranberry and pomegranate seed marry with a faint hint of herbs in the background creating a layered complexity

Ramsay, Cabernet Sauvignon, Napa, CA \$9
Black Cherry, Plum and Cassis with a touch of oak. Framed by soft tannin and a long finish. A well very balanced wine that keeps you coming back for more.

Bottle Selections

Buty, Semillon/Sauvignon Blanc/Muscadelle, Columbia Valley, WA \$35
Fragrant with cut grass, peavine and sweet hay, leading into light fruit flavors of apple and pear

Bodegas Muriel Blanco, Viura, Rioja, Spain \$28
The nose is bright and zesty and follows through to the palate with crisp citrus notes and hints of grass. Complex with balanced acidity and minerality.

Treanna, Marsanne/Viognier, Paso Robles, CA \$32
Vibrant floral aromas of citrus blossom and jasmine are followed by elegant flavors of ripe stone fruit, hints of pear, pineapple and honey overtones

Merryvale "Starmont" Chardonnay, Napa, CA \$36
Focused entry that opens into a fleshy, round and bright mid-palate, notes of citrus, cream filled profiteroles with spun sugar, and a clean mineral-driven finish

Bel Glos "Meiomi", Pinot Noir, California Coast \$35
There's a hint of Granny Smith apple on first sip that beautifully balances out the rich cream soda and cherry cola notes.

La Follette, Pinot Noir, North Coast, Ca \$30
Greg La Follette, wine maker of the award winning Flowers Winery has announced his new label. A symphony of red fruits in the glass, joined by earthy forest floor and notes of rose petal and crushed herbs.

Steltzner, Claret, Stags Leap CA, \$30
Blend of Cabernet, Merlot, Cabernet Franc aged 22 months in French oak. It reveals a dark ruby plum hue as well as elegant notes of red currants, sweet plums, spice box, cedar and forest floor.

Troublemaker "Rhône Ranger Red", Paso Robles, CA \$30
Paso blend consisting of Syrah, Grenache, Mourvedre, Petite Syrah and Zinfandel. Rich aromatics display hints of smoke and violets, bright fruit on the palate and a long finish.

"Beast" by Buty, Cabernet/Syrah, Columbia Valley, WA \$37
The sweet cherry fruit is lightly candied, and it bears a strong scent of toast. The flavors are simple, juicy and quite pretty, with a streak of fresh cut tobacco

Trig Point "Diamond Dust Vineyard", Cabernet, Alexander Valley, CA \$39
Robust and powerful with blackberry, black currant, red currant and plum with shadows of sweet oak and cedar, all poised on a firm backbone of smooth and velvety tannin.

Fleur, Petite Syrah North Coast, CA, \$26
Displays intense aromas of blueberries, peppercorn and nutmeg. Dark in color, once in the mouth, it explodes in flavors of blackberries, vanilla, spice and a hint of black pepper.

Ridge "Three Valleys", Zinfandel, Sonoma CA, \$43
Garnet color; dark fruit, dried herbs, clay earth, sweet oak; Fresh raspberry and cherry, moderate acid, round tannins, savory oak spice, medium body, lively finish.

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DRAFT

Double Barrel Ale | Firestone Walker Paso Robles, CA | 5% | \$6
 A malty Bitter with a hoppy backbone, partially fermented in American oak

Pils | Stiegl Brauerei | Salzburg, Austria 4.9% | \$6
 A classic European pilsner with pronounced noble hop bitterness and aroma

Little Sumpin' Sumpin | Lagunitas Petaluma, CA | 7.5% | \$6
 An American "wheat" ale with sticky, hoppy start, middle and finish
 Best Brown Ale | Bell's | Kalamazoo, MI 5.8% | \$6
 Caramel, toasted bread and smooth finish...a great cold weather alternative to pumpkin and spiced beers

Yakima Valley Dry Hopped Cider | Tieton Cider Works | Tieton, WA | 6.9%
 | \$6 Medium dry Pacific Northwest cider with Yakima Valley Hops.

Tank 7 | Boulevard Brewing | Kansas City, MO | 8.5% | \$7
 Bright fruit upfront with a dry, peppery and spicy finish

Bottom Up Wit | Revolution Brewing Chicago, IL | 5% | \$6
 Crisp, light bodied and perfectly balanced with just enough curacao and coriander

Elliot Ness | Great Lakes Brewing |
 Cleveland, OH | 6.2% | \$5
 American interpretation of a Vienna lager, with a crisp finish.

Triomphe | Brewery Vivant | Grand Rapids, MI | 6.5% | \$6
 Yeast driven fruit and spice that compliment the hoppy IPA backbone.

IPA | Lagunitas | Petaluma, CA | 6.2% | \$5 | Brewed since 1995, a malty, hop
 dominated pale ale from the west coast.

Double Fist | Revolution Brewing Chicago, IL | 8% | \$7
 Enough sticky hops to tame a hophead, but enough body to make for a smooth finish

Wookey Jack | Firestone Walker | Paso Robles, CA | 8.3% | \$7
 An unfiltered Black Rye IPA: unconventional in style and approach.

Krankshaft | Metropolitan Brewing Chicago, IL | 5% | \$5
 An easy drinking, lager-like ale brewed in Chicago's NW side.

Rotating Nitro Selections
 Please Ask Your Bartender

Milk Stout Nitro | Left Hand
 Longmont, CO | 6.0% | \$6
 Light bodied with notes of coffee bittersweet chocolate and a thick creamy head

Dale's Pale Ale | Oskar Blues
 Longmont, CA | 6.5% | \$6
 Just as malty as it is hoppy, chalked full of Centennial, Columbus and Cascade

Porter | Founder's Brewing | Grand Rapids, MI | 6.5% | \$5
 "Dark, Rich & Sexy" as the brewery puts it

Solemn Oath | Naperville, IL
 Rotating Selections—Please Ask Your Bartender

Domaine DuPage | Two Brothers Warrenville, IL | 5.9% | \$5
 A French inspired country ale with sweet & biscuity malt up front & a subtle, crisp hop finish

Vandermill Ciders | Spring Lake, MI 6.8%
 Rotating Selections—Please Ask Your Bartender

BOTTLES & CANS

Belgian & Belgian Inspired

Farmhand | Brewery Vivant | Grand Rapids, MI | 5% | \$7

Fin du Monde | Unibroue | Chambly, Quebec | 9% | \$7

Raison d'Etre | Dogfish Head | Milton, DE | 8% | \$7

Trappist Dubbel | Westmalle Trappist Abbey | Westmalle, Belgium | 7% | \$6

Brown Ales, Porters, Stouts, & Barrel Aged Beers

Eugene Porter | Revolution Brewing | Chicago, IL | 6.8% | \$5

Dragon's Milk | New Holland Brewing | Holland, MI | 10% | \$8

Yeti Imperial Stout | Great Divide Brewing | Denver, CO | 9.5% | \$8

Moose Drool Brown Ale | Big Sky Brewing | Missoula, MT | 5.3% | \$5

Organic Chocolate Stout | Sam Smith Brewery | Tadcaster, North Yorkshire, England | 5% | 7

Vanilla Porter | Breckenridge Brewery | Breckenridge, CO | 4.7% | \$5

Ciders

Honey Crisp (22oz)** | Crispin Cider | Colfax, CA | 6.5% | \$12

J.K.'s Scrumpy Cider (22oz)** | Almar Orchards| Flushing, MI | 6% | 15

Totally Roasted Tallboy** | Vandermill Ciders | Spring Lake, MI | 6.8% | \$7

Strawberry Cider | Crown Valley Brewing |St Genevieve, MO | 5% | \$6

Golden Ales & Cream Ales

Prairie Path Golden Ale** | Two Brothers Brewing | Warrenville, IL | 5.1% | \$5

Sweet Action Tallboy* | Sixpoint Brewery | Brooklyn, NY | 5.2% | \$6

Beers Made in 'Merica

PBR Tallboy* | Pabst Brewing Company | Milwaukee, WI | 4.7% | \$3.5

Schlitz* | Jos. Schlitz Brewing Co. | Milwaukee, WI | 4.6% | \$3

Miller Lite | Miller Brewing Co. | Milwaukee, WI | 4.2% | \$4

Pales, IPA's, Doubles & The Heavily Hopped

All Day IPA* | Founder's Brewing | Grand Rapids, MI | 4.7% | \$5

Daisy Cutter Tallboy* | Half Acre Beer Co. | Chicago, IL | 5.2% | \$6

Two Hearted Ale | Bell's Brewery | Kalamazoo, MI | 7% | \$5

Maximus | Lagunitas | Petaluma, CA | 8.2% | \$6

Double Jack | Firestone Walker | Paso Robles, CA | 9.5% | \$6

Modus Hoperandi* | SKA Brewing | Durango, CO | 6.8% | \$5

Galactica | Clown Shoes | Somerville, MA | 8% | \$5

Sidekick Extra Pale Ale* | Two Brothers | Warrenville, IL | 5.1% \$5

Pilsners & Lagers—American & Imported

Pivo Pils | Firestone Walker | Paso Robles, CA | 5.3% | \$5

The Crisp Tallboy* | Sixpoint | Brooklyn, NY | 5.4% | \$6

DAB Original Tallboy* | Dortmunder Actien Brauerei | Dortmund, Germany | 5% | \$6

Bohemia | Cuauhtémoc Moctezuma | Monterrey, Mexico | 5.3% | \$5

Sours, Fruit Beers & Misc.

Grapefruit Radler Tallboy* | Stiegl Brauerei | Salzburg, Austria | 2.5% | \$6

Berliner Weisse | Bahnhof | Leipzig, Germany | 3% | \$7

Monk's Café Flemish Sour | Van Steenberghe | Ertvelde, Belgium | 5.5% | \$8

Hard Root Beer | Sprecher Brewing Co. | Milwaukee, WI | 5% | \$5

Wheat Beers—German, Belgian, Japanese & American

Brau Weisse | Ayinger Brewery | Aying, Germany | 5.1% | \$7

Blanche de Bruxelles Tallboy | Brasserie Lefebvre | Quenast, Belgium | 4.5%

5 Lizard | 5 Rabbit Cerveceria | Chicago, IL | 4.3% | \$5

White Ale | Hitachino Nest—Kiuchi Brewery | Naka, Japan | 5.5% | \$9

Astra* | Bavaria- St. Pauli Brauerei |
 Hamburg, Germany | 4.9% | \$3

Non-Alcoholic

Clausthaler | Binding-Brauerei AG | Frankfurt, Germany | 0.45% | \$4

*Indicates Can Format (12oz / 16oz / 16.9oz) **Indicates Gluten Free or Deglutenized Option