

# SMALL PLATES

## TRUFFLE PARMESAN GARLIC FRIES 8.99

Crispy fries with truffle oil, parmesan, fresh garlic and parsley, served with aioli

## CARNITAS FRIES 12.99

Seasoned fries topped with shredded carnitas, cheese sauce, pico de gallo, chimichurri, & queso fresco

## CHIPS & QUESO 9.99

Creamy queso topped with tomatoes, green onion & jalapeños, served with white corn tortilla chips

## BEEF MEDALLIONS 15.99

6oz sliced marinated beef tenderloin, grilled and topped with Portobello and Veal demi-glace

## CRISPY FRIED CAULIFLOWER 9.99

Golden fried, herb seasoned, served with choice of Buffalo, Honey Garlic, Sweet Thai Chili, Garlic Parmesan

## BAKED CHEESE+MARINARA 13.99

Blend of Manchego, cream cheese, Parmesan, Mozzarella, marinara, served with crostini

## PEEL & EAT SHRIMP 9.99

Six Old Bay seasoned shrimp on a bed of garlic butter served with toasted baguette

## SMOKED CHICKEN WINGS 10.99

Five smoked and flash fried wings with a choice of Honey Garlic Sauce, Buffalo, Sweet Thai Chili Sauce, Truffle Dry Rub, served with Jalapeño Ranch

## PORK POTSTICKERS 11.99

Five pan-fried dumplings, served with Honey Garlic Sauce, Sweet Thai Chili Sauce, Soy Sauce

## SEARED AHI TUNA 13.99

4oz seared Blue Fin tuna, sesame seed, wasabi puree, Sweet Thai Chili slaw

## SHORT RIB RAVIOLI 9.99

Three short rib ravioli tossed with mushroom, bacon and Boursin cream sauce

## CRISPY BRUSSELS SPROUTS 8.99

Crispy Brussels tossed with a balsamic glaze

## BOURBON GLAZED MEATBALLS 9.99

Three Italian-style meatballs with a bourbon glaze, garnished with green onion

## CRISPY GREEN BEANS 9.99

Lightly battered and fried green beans, served with a spicy mayo dipping sauce

# STREET TACOS

## CARNITAS TACOS (3) 14.99

Seared and shredded pork shoulder served with Baja slaw, jalapeno crema, pico and queso fresco

## STICKY CHICKEN TACOS (3) 13.99

Grilled chicken tossed in our homemade sweet and tangy sticky glaze, diced red bell peppers, shredded lettuce, topped with sesame seeds and cilantro

## GRILLED SHRIMP TACOS (3) 15.99

Grilled shrimp with chipotle, lettuce, cheese, pico de gallo and avocado slices

The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.

# SANDWICHES

## BOURBON BACON JAM DOUBLE SMASHBURGER 14.99

Double 4oz beef patties, smoked gouda, house-made bourbon bacon jam, arugula, and garlic aioli on a Brioche bun

## WEST COAST SMASHBURGER 14.99

Double 4oz beef patties with cheddar cheese, fresh avocado, lettuce, tomato, and garlic aioli on a Brioche bun

## PESTO MOZZARELLA MELT 15.99

Grilled chicken breast, melted mozzarella, fresh basil pesto, roasted red peppers, and arugula on French baguette

## STEAK+CHEESE 15.99

Beef tenderloin, bell peppers, jalapeños, smoked gouda, whiskey caramelized onion on French baguette

All sandwiches served with house french fries  
Sub onion straws +\$1

# FLATBREADS

## MARGHERITA 15.99

House-made marinara sauce, fresh mozzarella, cherry wood smoked tomatoes, fresh basil pesto

## BUFFALO CHICKEN 16.99

Grilled chicken tossed with hot sauce, cream cheese, bacon, bell peppers, onions, mozzarella cheese, topped with ranch drizzle

## BOURBON MEATBALL 16.99

Sliced bourbon-glazed meatballs, bbq sauce, mozzarella, and a sprinkle of green onions

## PORK CARNITAS 15.99

White cheddar sauce, pork carnitas, mozzarella, roasted corn and black bean salsa, drizzled with salsa verde and topped with queso fresco

# SALADS

## CHOPPED ITALIAN SALAD 12.99

Chopped mixed greens, cherry tomatoes, cucumbers, red onions, banana peppers with vinegrette

Add-on: chicken +3.99 | shrimp +7.99 | ahi tuna +9.99

## CHOPPED CAESAR SALAD 12.99

Chopped romaine hearts, parmesan cheese, croutons, and Caesar dressing

Add-on: chicken +3.99 | shrimp +7.99

# ENTREES

## B+B BURRITO BOWL 23.99

Choice of marinated grilled chicken breast, pork carnitas or marinated ahi tuna with black beans, corn, red onion, avocado, pico de gallo, sour cream, served on white rice and tortilla chips | ahi tuna +\$2

## GARLIC+HERB SHRIMP BOWL 26.99

Roasted garlic-marinated shrimp, white rice, spinach, cherry tomatoes, and shaved parmesan

## CAPRESE GRILLED CHICKEN 26.99

Marinated chicken breast topped with fresh mozzarella, cherry tomatoes and basil pesto, drizzled with a balsamic reduction, served with Brussels sprouts

# COCKTAILS

## THE BRAMBLE

Gin, Lemon, Blackberry, Champagne Simple Syrup

## LAVENDER LEMON DROP MARTINI

Wheatley Vodka, Lemon Juice, Lemonade, Lavender Syrup, Pea Flower Extract.

## SPICED PEAR MULE

Wheatley Vodka, Spiced Pear Liqueur, Lime Juice, Pear Simple Syrup, Ginger Bitters, Ginger Beer

## SMOKED OLIVE MARTINI

Sapphire Gin or Wheatley Vodka, House-Smoked Olives, Your Choice of Dry, Dirty, or Filthy

## APER-ITA

Casamigos Reposado, Aperol, Lime Juice, Simple Syrup, Orange Zest + Tajin Rim, Dehydrated Orange Wheel

## THE CARTEL

Casamigos Jozen Mezcal, Maraschino Liqueur, Green Chartreuse, Lime Juice, Tajin Rim

## CARAMEL APPLE-TINI

Caramel Vodka, Apple Vodka, Apple Pucker, Apple Cider, Caramel Apple Simple Syrup, Caramel Apple Slice

## PB+B+B

Chocolate & Peanut Butter Bourbon, Crème De Banana, Licor 43, Brulee Bananas, Flaked Salt

## DOC'S ORDERS

Roknar Rye Whiskey, Lemon Juice, Honey Apple Simple Syrup, Ginger Bitters, Walnut Bitters

## 1928 OLD FASHIONED

Bhakta 1928 Rye Whiskey, Blackberry Syrup, Grand Marnier Float, Orange Peel and Blackberry Garnish

## LAVENDER LIMONADA ✦

Lavender Syrup, Lemonade, Mint, Soda

## ROSE COLORED GLASSES ✦

Rose Syrup, Orange Juice, Coconut, Lime, Ginger Beer

✦ Non-Alcoholic Beverage

# BEER

MICHELOB ULTRA

5

COORS LIGHT

5

STELLA ARTOIS

6

BOULEVARD TANK 7

6

MILLPOND IPA

6

URBAN CHESTNUT SEASONAL

6

ATHLETIC N/A GOLDEN ALE

5



# WHITE WINES

GLS/BTL

BRICCO RIELLA MOSCATO

9/24

- Piedmont, Italy

FRISK PRICKLY RIESLING

10/26

- Victoria Australia

CORTENOVA PINOT GRIGIO

9/25

- Veneto, Italy

MONTEREY CUT CHARDONNAY

12/32

- Monterey California

ST CLAIR SAUVIGNON BLANC

12/32

- Marlborough, NZ

MARTIN CODAX ALBARINO

11/30

- Rias Baixas, Spain

PIZZOLATO ROSÈ

10/25

- Veneto, Italy

PIZZOLATO PROSECCO

10/25

- Veneto, Italy

BELLE GLOS ROSÈ

12/34

- Sonoma, California

# RED WINES

MACMURRAY PINOT NOIR

12/35

- Russian River, California

QUILT THREADCOUNT RED BLEND

13/36

- Napa Valley, California

MONSIEUR TOUTOU MERLOT

9/29

- Bordeaux, France

KLINKER BRICK CABERNET

14/37

- Lodi, California

BELASO LLAMA MALBEC

9/30

- Mendoza, Argentina

# DAILY FEATURES

## TUESDAYS

### • TINI TUESDAY

All Day, Every Tuesday :: Enjoy select \$8 specialty martinis

Brambletini - Classic Martini - Lavender Lemon Drop - Cosmo  
Chocolate Temptation - Appletini - French Martini - Man-O-War

## WEDNESDAY

### • WHISKEY FLIGHT WEDNESDAY

Enjoy various flights of our whiskey and bourbons. Includes (3) 1oz pours per flight. Ask your server for the flight details of the week!

## THURSDAY

### • WAGYU STEAK+FRITES SPECIAL

\$26 Wagyu Steak Frites - Grilled 10oz Wagyu sirloin steak topped with chef's compound butter, served with truffle parmesan french fries

## SATURDAY & SUNDAY

### • BRUNCH ALL WEEKEND LONG

Additional brunch menu available on Saturday and Sunday from 11:00a-4:00p. Bottomless mimosas for \$18.99 until 4:00pm