

SMALL PLATES

TRUFFLE PARMESAN GARLIC FRIES

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

FIRECRACKER SHRIMP

Six breaded and flash fried shrimp, tossed in our creamy sweet & spicy Firecracker sauce

CHIPS & QUESO

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



BEEF MEDALLIONS

6oz sliced marinated beef tenderloin, grilled and topped with portobello and veal demi-glaze

CRISPY FRIED CAULIFLOWER

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

BAKED GOAT CHEESE

Creamy goat cheese baked in house-made marinara sauce, served with crostini

SPICY TUNA STACK

Ahi tuna poke layered with diced avocado, pico de gallo, sriracha aioli, sesame seeds, served with wontons



SMOKED CHICKEN WINGS

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

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



SEARED AHI TUNA

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

SHORT RIB RAVIOLI

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



CRISPY BRUSSELS SPROUTS

Crispy Brussels tossed with a balsamic glaze



EDAMAME

Sea salt, lemon, served with soy sauce

STREET TACOS

SPICY CHORIZO TACOS (3)

Pork chorizo, diced potatoes, jalapeño crema, pico de gallo, cilantro and queso fresco

STICKY CHICKEN TACOS (3)

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)

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



Gluten-free

8.99

12.99

9.99

15.99

9.99

13.99

13.99

10.99

11.99

13.99

9.99

8.99

9.99

14.99

14.99

15.99

SANDWICHES

BOURBON BACON JAM DOUBLE SMASHBURGER

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

BOURSIN SMASHBURGER

Double 4oz beef patties with marinated mushroom, homemade boursin, crispy onion tangles on a Brioche bun

CHICKEN PARM PESTO MELT

Grilled chicken breast, melted mozzarella, fresh basil pesto, marinara on a garlic French baguette

STEAK+CHEESE

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

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

FLATBREADS

MARGHERITA

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

ROASTED GARLIC+MUSHROOM

Oven-roasted marinated mushrooms, creamy ricotta, roasted garlic, and fresh spinach

BOURBON MEATBALL

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

SPICY ITALIAN SAUSAGE + HOT HONEY GOAT CHEESE

Spicy Italian pork sausage, creamy goat cheese with house-made marinara, topped with hot honey

SALADS



STRAWBERRY SUMMER SALAD

Chopped mixed greens, fresh strawberries and blackberries, goat cheese, red onions, sunflower seeds and vinaigrette
Add-on: chicken +3.99 | shrimp +7.99 | ahi tuna +9.99

CHOPPED CAESAR SALAD

Chopped romaine hearts, parmesan cheese, croutons, and Caesar dressing
Add-on: chicken +3.99 | shrimp +7.99



TOMATO BASIL PESTO RISOTTO + GRILLED CHICKEN

Creamy risotto made with tomato, basil pesto, and parmesan, topped with marinated grilled chicken breast
Add grilled shrimp +7.99



CAJUN BUTTER SHRIMP & GRITS

Blackened shrimp served over creamy cheddar grits, topped with a cajun butter sauce and crispy bacon bits

B+B BURRITO BOWL

Choice of marinated grilled chicken breast, grilled shrimp or marinated ahi tuna with black beans, corn, red onion, avocado, pico de gallo, sour cream, served on white rice and tortilla chips | Add grilled shrimp or ahi tuna +\$4

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.

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

1812 OLD FASHIONED

Woodford Reserve, Blackberry Syrup, Grand Marnier Float, Orange Peel and Blackberry Garnish

BLUE DREAM ✦

Perma Grin, lemon juice, blueberry syrup, simple syrup, splash of lemonade – **CONTAINS 2MG of THC**

RED SANGRIA ✦

Gruvi sangria, lime juice, splash of club soda

Make it alcoholic +3

✦ Non-Alcoholic Beverage

BEER

MICHELOB ULTRA

COORS LIGHT

STELLA ARTOIS

BOULEVARD TANK 7

MILLPOND IPA

URBAN CHESTNUT SEASONAL

ATHLETIC GOLDEN ALE N/A

GRUVI JUICY DAYZ IPA N/A

11

11

12

12

11

12

10

12

12

13

12

9

BRICCO RIELLA MOSCATO

- Piedmont, Italy

FRISK PRICKLY RIESLING

- Victoria Australia

CORTENOVA PINOT GRIGIO

- Veneto, Italy

MONTEREY CUT CHARDONNAY

- Monterey California

ST CLAIR SAUVIGNON BLANC

- Marlborough, NZ

MARTIN CODAX ALBARINO

- Rias Baixas, Spain

PIZZOLATO ROSÈ

- Veneto, Italy

PIZZOLATO PROSECCO

- Veneto, Italy

GUNTHER SCHLINK PINOT

NOIR ROSÈ

- Nahe, Germany

CLS/BTL

9/24

10/26

9/25

12/32

12/32

11/30

10/25

10/25

10/28

RED WINES

UNSHACKLED PINOT NOIR

- Napa Valley, California

QUILT THREADCOUNT RED BLEND

- Napa Valley, California

MONSIEUR TOUTON MERLOT

- Bordeaux, France

KLINKER BRICK CABERNET

- Lodi, California

BELASO LLAMA MALBEC

- Mendoza, Argentina

12/35

13/36

9/29

14/37

9/30

DAILY FEATURES

TUESDAYS

• TINI TUESDAY

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

Brambletini - Classic Martini - Lavender Lemon Drop - Lipsmacker

Chocolate Temptation - LSM - Saved by the Melon - B-A-N-A-N-A-S

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 \$22 until 4:00pm (limit two hours)

