

Prairie Moon

1635 Chicago Ave 60201 · +18478648328 · Updated: Jan 14, 2026

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CUP & BOWL 3

Salmon Chowder

fresh salmon, corn, carrots, potatoes, cream, seafood stock

AVAILABLE OPTIONS

Cup: \$4.95

Bowl: \$6.95

Painted Soup

roasted squash, poblano, tomato purees with toasted pepitas

AVAILABLE OPTIONS

Cup: \$4.95

Bowl: \$6.95

Red Beans & Rice

cajun andouille sausage, red beans, white rice

AVAILABLE OPTIONS

Cup: \$3.95

Bowl: \$5.95

HASH 4

Three Sisters

\$13.95

roasted butternut squash, toasted corn, white beans (3 sisters), sweet peppers, onions, roasted potatoes, garlic sauce

Steak & Wild Rice Bowl

\$15.95

prime sirloin, cabbage, sweet peppers, onions, crimini mushrooms, toasted corn, cilantro, citrus-soy Ponzu, wild rice

Breakfast Bowl

\$13.95

Fried egg, potatoes, red beans, onions, roasted poblano, avocado, arugula, cotija & chihuahua cheese, tortilla crisps; Bacon or crimini mushroom

Andouille & Chicken Hash

\$13.95

blackened chicken, andouille sausage, onions, sweet peppers, red potatoes, garlic sauce

GREENS 6

Martha's Salad

AVAILABLE OPTIONS

goat cheese crouton, roasted pine-nuts, red onion, cucumber, dried cranberries, balsamic vinaigrette

\$10.95

Add Chicken: \$4.00

Blue Crabcake Salad

\$15.95

two crabcakes, roasted corn, avocado, tortilla strips, cilantro ranch

Roasted Vegetable Salad

\$13.95

butternut squash, brussels sprouts, beets, goat cheese crumbles, toasted pepitas, balsamic, basil vinaigrette

Grilled Caesar	AVAILABLE OPTIONS
grilled baby romaine hearts, parmesan & a citrus caesar dressing	\$10.95
	Add Chicken: \$4.00
	Shrimp: \$6.00

Chopped Chicken Cobb	\$14.95
grilled or blackened, bacon, avocado, toasted corn, cucumber, tomatoes, pepitas, cilantro-ranch	

Blackened Salad	\$15.95
blackened shrimp or salmon, roasted corn, avocado, pico, tortilla strips, cilantro ranch	

TACOS 3

Tacos Verdes	AVAILABLE OPTIONS
tomatillo salsa, cilantro, onion, cotija cheese, red rice, guacamole, corn tortillas, lime crema, your choice	Pulled Pork: \$13.95
	Pulled Brisket: \$14.95

Margarita Chicken Tacos	\$13.95
tequila-chili chicken, red rice, lime crema, guacamole, pico, cilantro, corn tortillas	

Fresh Fish Tacos	\$15.95
blackened or cajun-fried tilapia, red rice, guacamole, pico, lime crema, cilantro, corn tortillas	

SMALL PLATES 5

Ciderday Salmon	\$12.95
cider-glazed grilled salmon, horseradish mashed potatoes, green apple salsa	

Blue Crab Cakes	\$12.95
two blue crab cakes, roasted red pepper aioli, arugula	

Brussels & Bacon	\$9.95
Roasted brussels sprouts, bacon, grilled onions, balsamic reduction; Substitute crimini mushrooms for bacon - Sure	

Chimichurri Steak	\$13.95
grilled prime sirloin, cilantro-pine nut pesto, pico, mashed potatoes	

Red Curry Cod Sticks	\$9.95
panko-cilantro crusted cod, spicy basil-coconut curry	

PLATES FOR SHARING 6

Tri-Chili Wings	\$12.95
chile de arbol, chipotle & ancho glaze, cucumbers, cilantro ranch	

Kamoosh	AVAILABLE OPTIONS
tortilla chips, chihuahua, cotija, salsa verde, pico de gallo, guacamole, lime crema	\$9.95
	Add Pulled Pork, Beef or Grilled Chicken: \$4.00

Calamari	\$12.95
parmesan-sourdough crust, tomatoes, basil, balsamic reduction, cocktail sauce	

Coco-Panko Shrimp	\$11.95
coconut panko-crusted, sweet-spicy mango sauce	
Disco Fries	\$7.95
fries, bacon, cheddar sauce, green onion, sour cream	
Guacamole	\$8.95
avocados, tomato, cilantro, jalapeños, tortilla chips	

FINS & SHELLS 7

IPA Cod & Chips	\$15.95
beer-battered, house-cut fries, tartar sauce	
Cajun Catfish Platter	\$15.95
whole catfish Cajun-fried, red beans & rice, house slaw	
Pine Nut & Sage Trout	\$17.95
brook trout, fresh sage, toasted pine nut crust, wild rice, broccoli	
Garlic Mussels	\$12.95
one pound fresh p.e.i. mussels, tomato-basil garlic broth, fresh cut fries, garlic aioli	
Lake Superior Whitefish	\$16.95
rosemary, basil, chive crust, mashed potatoes, broccoli	
Shrimp & Crawfish Étouffée	\$17.95
sautéed gulf shrimp, crawfish tails, savory étouffée sauce, white rice	
Cedar Plank Salmon	\$18.95
atlantic fillet broiled on a cedar plank, anecortes bbq butter, horseradish mashed potatoes, garlic spinach	

MEAT BEEF PORK CHICKEN 3

Prime Baseball Steak	\$18.95
grilled prime sirloin, crimini mushrooms, sweet onions, garlic mashed, broccoli	
Pork Tenderloin	\$15.95
sesame teriyaki, grilled, wasabi mashed, red chili broccoli	
Brick Chicken	\$16.95
marinated semi-boneless ½ chicken, grilled crispy under a brick weight, vesuvio potatoes, garlic spinach	

PO BOYS AND SANDWICHES 6

Shrimp Po' Boy	\$13.95
crispy roll, garlic remoulade, shredded lettuce, diced tomato	
Blackened Chicken Po' Boy	\$11.95
crispy roll, garlic remoulade, shredded lettuce, diced tomato	

Pastrami on Rye	\$11.95
house-smoked pastrami, swiss cheese, horseradish sauce, rye brea	
Pulled Pork Sandwich	\$11.95
slow-smoked shoulder, house bbq sauce, toasted bun	
Pulled Brisket Sandwich	\$12.95
slow-smoked beef brisket, house bbq sauce, toasted bun	
Blackened Salmon Club	\$14.95
blackened salmon fillet on rye, sautéed spinach, onions, cilantro-ranch	

BURGERS 3

Moon Burger	\$11.95
half-pound sirloin with cheese - choice of: american, swiss, merkt's cheddar, chihuahua or pepperjack	
Veggie Pico Pepperjack	\$10.95
veggie burger, avocado, pepperjack cheese, pico	
Chicken Burger	\$11.95
ground chicken breast, ginger, basil, garlic & cilantro, sriracha aioli, sweet & sour cucumber, red onion, arugula	

SANDWICH & BURGER ADD-ONS 4

Bacon	\$2.00
Cremini Mushrooms	\$2.00
Avocado	\$2.00
Fried Egg	\$2.00

SIDES 12

Fresh-Cut Fries
Garlic Fries
Sweet Tots
Mashed Potatoes
Garlic Mashed
Horseradish Mashed
Sweet & Sour Cukes
Garlic Spinach
Steamed Broccoli

Red Chili Broccoli	
Mac & Cheese	
House Slaw	

SOUP 1

Cajun Lentil Soup	AVAILABLE OPTIONS
tender brown lentils, spicy vegetable stock with Thibodeaux Andouille sausage	Cup: \$4.95
	Bowl: \$6.95

HOUSEMADE FLATBREADS 3

Bruno's Flatbread	\$9.95
House made flatbread with Italian sausage, mozzarella	
Alfredo's Flatbread	\$9.95
Cajun Andouille sausage, house pickled jalapenos, mozzarella, fresh cilantro	
Margherita Flatbread	\$9.95
Tomato, fresh basil, mozzarella	

BIG PLATES 5

New York Strip Steak	\$19.95
10oz grilled center cut New York strip steak, Crimini mushrooms & onions with mashed potatoes and blistered garlic green beans	
Tri-Chili Baby Back Ribs	\$14.95
½ slab slow smoked baby backs finished with a tri-chili (pasilla, ancho, chile de arbol) BBQ sauce, fresh cut fries & house slaw	
Hickory Smoked Chicken	\$13.95
Slow smoked half chicken, bbq mop, cut fries, sweet and sour cucumbers	
Garden Herb Pork Chops	\$18.95
two grilled 8 oz. bone-in marinated pork chops, rosemary, sage, chive, garlic, lemon, mashed potato, fresh spinach	
Lake Superior Whitefish	\$16.95
Pan seared fresh Whitefish filet, toasted pecan-chive butter, mashed potatoes and blistered garlic green beans	

DESSERTS 4

Michigan Blueberry Crumble	
vanilla ice cream	
New York Cheesecake	\$5.95
fresh strawberry sauce	
Texas Sheet Cake	\$5.95
dense chocolate, vanilla ice cream	

Key Lime Pie	\$5.95
coconut graham cracker crust, whipped cream, toasted coconut	

DRAUGHT BEERS 15

Temperance "Basement Party" 4.9%	\$6.00
Pale lager, local, uncomplicated, easy drinking	
Off Color "Apex Predator" 6.5%	\$6.00
Chicago's own, Golden Saison, lemon peel & spice	
Sketchbook "Moon Rise" IL 4.5%	\$6.00
Brewed for Prairie Moon! El Dorado hopped, Pale Ale Evanston	
Maplewood "Crushinator" IPA 4.5%	\$6.00
Session IPA with loads of citrus and peach brewed with vienna hops	
Spiteful "ESB" 4.5%	\$4.50
(Extra Special Bitter) Amber English style bitter from Chicago	
Hands "Incarnation" IPA 6.5%	\$6.00
Flagship Mosaic hopped IPA from St. Louis	
Jever Pils 4.9%	\$6.00
Classic German Pilsener, golden, crisp, slightly dry, refreshing	
Deschutes "Obsidian" Nitro Stout 6.4%	\$6.00
Robust stout with notes of espresso, chocolate and roasted malts	
New Belgium "Abbey" Dubbel 7%	\$6.00
Belgian style brewed with six different malts and Belgian yeast	
Original Sin "Black Widow" Cider 6%	\$6.00
Made with blackberries, new york apples and champagne yeast	
Bell's "Oberon" 5.8%	\$6.00
Bell's flagship summer ale, light and refreshing	
Surly "Sleek" IPA 6.5%	\$7.00
Intense grapefruit, pine and melon notes, Dynamic hop taste, zero drag, sleek	
Maine Brewing "Peeper" Ale 5.5%	\$7.00
Small batch APA from one of America's finest breweries	
Half Acre "Double" Daisy Cutter 8%	\$7.00
Double version of the original pale ale, big hops	
Whiner "Bubble Tub" 6.5%	\$7.00
Kettle sour Saison with fresh watermelon great Summer ale from Chicago	

WINES 3

"Two Birds One Stone" Blanc FR '17	AVAILABLE OPTIONS
Crisp French white blend, lemon, lime, melon, limestone, 88pts	Glass: \$7.00
	Bottle: \$24.00
Guigal Cotes du Rhone Rose '18	AVAILABLE OPTIONS
Zesty flavors of white peach & grapefruit, Summer crowd pleaser!	Glass: \$8.00
	Bottle: \$27.00
Benziger Sonoma County Merlot '16	AVAILABLE OPTIONS
Dark fruit, spice, black cherry, plum, velvety tannins	Glass: \$9.00
	Bottle: \$29.00

SPECIAL COCKTAILS 3

Cold Fashioned	\$9.00
Mr. Black cold brewed coffee liqueur, Sagamore Rye, orange bitters, Aztec-chocolate bitters	
Jet Pilot	\$9.00
Plantation light rum, Giffard Pamplemousse liquor, Jamaican bitters, lime, grapefruit, cinnamon stick simple, soda splash, lime wheel	
Barrel Aged Brooklyn	\$11.00
House aged cocktail, Rossville Rye, Dolan Dry Vermouth, Luxardo Maraschino, Picon Amer, Angostura and orange bitters, rocks	

LUNCH COMBOS 4

Half & Half Combo	\$9.95
roasted turkey, bacon on sourdough with fries or spinach & mushroom quesadilla with red rice and served with choice of soup or salad	
Smokehouse Combo	\$11.95
Your choice of pulled pork or pulled beef brisket on a mini bun or pastrami on rye. Served with fries and choice of soup or salad	
Soup & Salad Combo	\$12.95
cup of your choice of soup and a half order of your choice of salads: Roasted Vegetable Salad Crabcake Salad Blackened Shrimp Salad	
Street Taco Combo	\$11.95
soup or garden salad with two tacos of your choice: pulled pork pulled beef brisket margarita chicken	

LUNCH PLATES 11

Fish Tacos	\$13.95
blackened spiced tilapia, red rice, pico de gallo, salsa verde, lime-crema, guacamole, corn tortillas	
Moules Frites (Belgian Beer Mussels)	\$12.95
Prince Edward Island mussels, herb & Belgian beer broth, fresh cut fries & garlic aioli	
Brick Chicken	\$13.95
marinated semi-boneless chicken, grilled crispy under a brick weight, Vesuvio potatoes, garlic spinach	
Cilantro Crusted Brook Trout	\$14.95
pan seared trout, cilantro-sourdough breadcrumb crust, pico, mashed potatoes, broccoli	

Black Cat Étouffée	\$13.95
Blackened Louisiana catfish filet, étouffée sauce, white rice YA! YA!	
Three Sisters	\$12.95
roasted butternut squash, toasted corn, white beans (3 sisters), sweet peppers, onions, roasted potatoes, garlic sauce	
IPA Cod & Chips	\$12.95
beer-battered, house-cut fries, tartar sauce	
Margarita Chicken Tacos	\$13.95
tequila-chili chicken, red rice, lime crema, guacamole, pico, cilantro, corn tortillas	
Chimichurri Steak	\$13.95
grilled prime sirloin, cilantro-pine nut pesto, pico, mashed potatoes	
Ciderday Salmon	\$12.95
cider-glazed grilled salmon, horseradish mashed potatoes, green apple salsa	
Breakfast Bowl	\$13.95
Fried egg, potatoes, red beans, onions, roasted poblano, avocado, arugula, cotija & chihuahua cheese, tortilla crisps; Bacon or crimini mushroom	

MOON BURGERS 6

Moon Burger	\$11.95
half-pound sirloin with cheese - choice of: American, Swiss, merkt's cheddar, chihuahua or pepper-jack	
Veggie Pico Pepper-Jack	\$10.95
veggie burger, avocado, pepper-jack cheese, pico	
Northwoods Burger	\$12.95
moon burger with bacon, horseradish-cheddar, horseradish sauce	
Dark Side Burger	\$11.95
moon burger, blackened on one side, caramelized onions, smoked cheddar	
Chicken Burger	\$11.95
ground chicken breast, ginger, basil, garlic, cilantro, sriracha aioli, sweet & sour cucumber, red onion, arugula	
Ultimate Patty Melt	\$11.95
half - pound moon burger, grilled rye, caramelized onions, Swiss cheese	

HAPPY HOUR 3

Beers	\$4.00
Cocktails	\$5.00
Wine and Small Plates	\$6.00

LITTLE PLATES 6

Margherita Flatbread

Tomato, fresh basil, shredded mozzarella

Bruno's Flatbread

House made flatbread with Italian sausage and shredded mozzarella cheese

Tri-Chili Wings

chile de arbol, chipotle & ancho glaze, cucumbers, cilantro ranch

Spinach & Mushroom Quesadilla

baby spinach, baby portabella mushroom, chihuahua cheese, guacamole, pico de gallo, salsa verde, lime crema

Disco Fries

fries, bacon, cheddar sauce, green onion, sour cream

Calamari

Herb crust, tomato-basil relish, house cocktail sauce

WINE 3

Dona Paula Estate Malbec, Mendoza '17

100% estate grown, single vineyard, high elevation, violet, spice & rich black fruit

Conundrum Sparkling Rose '17 CA

Dry sparkling California Rose of Pinot Blanc, Grenache Blanc, Chardonnay, Muscat Canelli & Viognier - Methode Champenoise

"Two Birds One Stone" Blanc FR '17

Very crisp French white blend, lemon, lime, melon, limestone, 88pts WE

HAPPY PINTS 4

Temperance "Basement Party"

Pale lager, local, uncomplicated, easy drinking 4.9%

Deschutes "Obsidian" Nitro Stout

Deschutes "Obsidian" NITRO Stout Deep, robust and richly rewarding 6.4%

Sketchbook "Moon Rise"

Brewed for Prairie Moon! El Dorado hopped, Pale Ale Evanston, IL 4.5%

On Tour "Control for Smilers"

Citrusy American Pale Alefrom Chicago 6%

HAPPY CAN 1

New Belgium "Fat Tire" Ale

Easy drinking Amber ale (16oz can)

COCKTAIL 4

Meyer Lemon Collins

Fresh Meyer lemon, citrus bitters, Sobieski vodka & a soda splash

Top Note Gin & Tonic

City Of London Gin, Top Note Indian Craft Tonic, Scrappy's lime bitters

Fresh Lime Daiquiri

Plantation Silver Rum, fresh lime, simple, citrus bitters, served up

Checkered Past

"Slow & Low" craft rock and rye, Creme Yvette "Deliceuuse" berry liqueur, Meyer lemon, lemon peel, rocks

SWEET 2

Bourbon-Pecan Pain Perdu \$10.95

New Orleans style French toast, Bourbon caramel sauce, candied Georgia pecans, vanilla cream

Malted Moon Cakes AVAILABLE OPTIONS

Malted buttermilk pancakes, real maple syrup, side of bacon \$9.95

Add Chocolate Chips or MI Blueberries*:

\$2.00

SAVORY 9

Smokehouse Pastrami Hash & Eggs \$13.95

House-made pastrami, red potatoes, onions, & sweet & hot peppers topped a light garlic sauce with two fried eggs

Hardwood Smoked Atlantic Salmon & Eggs \$14.95

Our own hardwood smoked salmon filet with New York bagel, cream cheese, scrambled eggs

Crab Cakes Benedict \$14.95

Two blue crab cakes over wilted spinach topped with poached eggs and a lemon-basil Hollandaise

Breakfast Bowl \$13.95

Fried egg, potatoes, red beans, onions, roasted poblano, avocado, arugula, cotija & chihuahua cheese, tortilla crisps;

Bacon or crimini mushroom

Alf's Best Biscuits & Gravy AVAILABLE OPTIONS

2 Buttermilk biscuits smothered in house made pork sausage gravy \$7.95

Egg Topper*: \$2.00

Moon Omelette \$12.95

Pick Three; With Toast & Breakfast Potatoes; Cheese - Smoked Cheddar, American, Chihuahua; Meats - Bacon, House

Sausage, Andouille Sausage; Veggies - Spinach, Onion, Tomato, Mushroom, Broccoli, Sweet Peppers, Jalapeno

Traditional Breakfast \$9.95

Three eggs over easy, bacon or sausage, breakfast potatoes and toast

Three Sisters Breakfast Hash \$13.95

Vegetarian hash with roasted butternut squash, toasted corn, white beans (3 sisters) sweet peppers, roasted potatoes,

onions topped with roasted-garlic sauce and two fried eggs

Prime Steak & Eggs	\$14.95
Grilled, sliced prime sirloin topped with baby portobello mushrooms, 3 eggs, breakfast, potatoes & toast	

BREAKFAST SANDWICHES 4

Breakfast Chorizo Burrito Suizas	\$12.95
Chorizo, jalapeno, chihuahua cheese, flour tortilla, avocado & cilantro topped with salsa verde and baked with chihuahua cheese, served with pico de gallo & breakfast potatoes	
Tony's Ultimate Breakfast Patty Melt	\$10.95
House made sausage, fried egg, Swiss cheese, grilled onions on grilled rye with choice of fries	
Veggie Breakfast Bun	\$10.95
Grilled veggie burger topped with sautéed spinach and mushroom, chihuahua cheese and a fried egg with breakfast potatoes	
New York Bagel Sandwich	\$10.95
New York bagel, chive cream cheese, tomato, red onion, cucumber, arugula, fried egg; House sausage, bacon or mushroom	

BREAKFAST BEVERAGES 7

Juices	\$2.50
Orange, Mango, Cranberry, Pineapple or Grapefruit	
Mighty Leaf Tea Box	\$2.50
A selection of 6 fine teas	
French 75	\$9.00
City of London dry gin, lemon juice, simple syrup, Regan's orange bitters, topped with Prosecco	
Blueberry Basil Mule	\$9.00
Cold River natural Maine blueberry vodka, Thai basil, lime, blueberries, ginger beer	
Sparrow Coffee	\$2.50
Our own house blend of Costa Rica, Sumatra & Espresso - regular & decaf	
Stiegl Grapefruit Radler	\$6.00
Fresh grapefruit & lager. So refreshing	
Meyer Lemon Collins	\$9.00
Fresh Meyer lemon sour with citrus bitters, Titos vodka or Hendrick's gin & a soda splash	

BREAKFAST COCKTAIL SPECIAL! 4

Mimosa
Bloody Mary
Mango Mimosa
Prosecco

IPA & PALE ALE 9

Dogfish Head "90 Minute" 9.5%	\$6.50
Big hoppy beer with great malt backbone	
Founder's "All Day IPA" 4.7%	\$5.50
Bright, light, citrus hops, you can drink it all day!	
Half Acre "Daisy Cutter" 5.2%	\$6.50
Bright local Pale Ale	
Sketchbook "No Parking" 4.4%	\$16.00
Citra hopped pale ale from our good friends down the street!	
Spiteful IPA 6.2%	\$6.00
IPA brewed with Amarillo hops from Chicago	
Revolution "Anti-Hero" IPA 6.5%	\$6.00
A Chicago hop assault for the ambivalent warrior	
Sierra Nevada "Pale Ale" 5.6%	\$5.50
The classic pale ale, full-bodied and complex	
Temperance "Escapist" IPA 6.7%	\$6.00
Local IPA, four types of aromatic hops, smooth finish	
Three Floyds "Gumballhead" 5.6%	\$6.50
Hopped up wheat ale	

LAGER & PILSNER 3

Anchor Steam 4.9%	\$5.00
America's original craft brewer, unique California Common	
Lagunitas "Pils" 6.2%	\$5.00
West Coast Czech style Pilsner	
Stella Artois 5%	\$4.50
Premium Belgian lager	

BELGIAN STYLE 14

Blanche De Bruxelles 4.5%	\$6.00
Light, Belgian white	
Allagash "White" 5.5%	\$6.00
Belgian style wheat - citrus and spice	
Chimay Red 8%	\$8.00
Classic Trappist Dubbel	
Chimay White 8%	\$8.00
Classic Trappist Tripel	

Delirium Tremens 8.5%	\$7.00
"Pink Elephant" Belgian Tripel	
DuPont "Saison" 6.5%	\$8.00
The Belgian farmhouse ale	
Goose Island "Sophie" 6.5%	\$7.00
Aged in French oak brewed with wild yeast	
Leffe "Blonde" 6.6%	\$6.00
Classic Belgian blonde ale	
St. Bernardus "ABT 12" 9%	\$8.00
Belgian dark-brown ale with a long dry-finish	
St. Feuillien "Grand Cru" 9.5%	\$11.00
Extraordinary, Belgian extra blonde ale	
Unibroue "La Fin du Monde" 9%	\$7.00
Exceptionally refined Tripel fermented ale	
Victory "Golden Monkey" 9.5%	\$6.00
Belgian style, golden strong ale, herbal and fruity	
Westmalle "Dubbel" 7%	\$9.00
Belgian Abbey, deep malty-Dubbel	
Westmalle "Tripel" 9%	\$9.00
Trappist golden delight	

CIDER 2

Original Sin "Pear" Cider 4.5%	\$5.50
Light and refreshing with a clean-dry finish	
Vander Mill "Blue Gold" Cider 6.9%	\$7.00
Semi-sweet apple cider, Michigan blueberries	

GERMAN STYLE 4

Grieskirchner Weisse 5.1%	\$6.00
Austrian small batch, gold medal winning Weisse-Bier	
Metropolitan "Krank Shaft" 5.5%	\$5.50
Local, German style Kolsch beer	
Spaten Premium 5.2%	\$5.00
Great German lager	
Stiegl "Grapefruit" Radler 3.2%	\$6.00
Fresh grapefruit and lager	

BROWN, STOUT & PORTER 9

Avery "Ellie's Brown Ale" 5.5%	\$5.50
Toasty malts with hints of vanilla and nuts	
Dogfish Head "Indian Brown" 7.2%	\$5.50
Well hopped and malty	
Founders "Porter" 6.5%	\$5.50
Rich roasted malts	
Rogue "Hazelnut Brown Nectar" 6.2%	\$6.00
World Class nut brown ale brewed with hazelnuts	
Great Lakes "Edmund Fitzgerald" 5.8%	\$5.00
Complex porter, roasty, bittersweet chocolate-coffee and bold hops	
Guinness Stout 5%	\$5.50
Irish water of life	
New Holland "Dragons Milk" 10%	\$7.00
Imperial stout aged in oak barrels for 120 days	
North Coast "Old Rasputin" 9%	\$6.00
Gold Metal, deep, dark, Russian Imperial stout	
Tyranena "Rockey's Revenge" 6%	\$6.50
Bourbon barrel aged brown ale	

SOUR 3

Duchesse De Bourgogne 6%	\$7.50
Premier Flemish sour, 18 months barrel aged	
Cuvee des Jacobins "Rouge" 5.5%	\$8.00
Complex Flemish sour-red ale	
Rodenbach "Grand Cru" 6%	\$8.00
Flanders sour-ale aged in oak vats and blended with matured ale	

AMBER 3

Dark Horse "Amber" Ale 5.5%	\$5.50
Medium bodied, mild biscuit, toasted malts	
New Belgium "Fat Tire" Ale	\$4.50
Toasty, biscuit-like malty amber	
Two Brothers "Domain DuPage" 5.9%	\$5.00
Flagship, amber, French country ale	

GLUTEN REMOVED 2

Two Brothers "Prairie Path" 5%	\$5.00
Gluten Removed golden ale	
Stone "Delicious" IPA 7.7%	\$6.00
Gluten Removed, citrusy, hop driven IPA	

OTHER 6

Corona	\$5.00
Heineken	\$5.00
Miller Lite	\$3.75
Budweiser	\$3.75
Bud Lite	\$3.75
Old Style Lager	\$3.00

WHITES BY THE GLASS 4

Riff Pinot Grigio, Della Venezie ITA '17	AVAILABLE OPTIONS
Mild apple, tangerine, tart lemon, clean stone finish	Glass: \$8.00
	Bottle: \$28.00
Robert Mondavi Napa Valley Chardonnay '15	AVAILABLE OPTIONS
Cooked apple & pear, vanilla, cream, fresh acidity, dried lemon	Glass: \$9.00
	Bottle: \$32.00
Echo Bay Sauvignon Blanc '17 New Zealand	AVAILABLE OPTIONS
citrus aroma, passion fruit and gooseberry flavors with a crisp clean finish	Glass: \$9.00
	Bottle: \$32.00
Chloe Prosecco D.O.C. NV	AVAILABLE OPTIONS
Sparkling with flavors of golden apple, peach and honeysuckle	Glass: \$6.00
	Bottle: \$26.00

REDS BY THE GLASS 3

A to Z Oregon Pinot Noir, OR '15	AVAILABLE OPTIONS
Dark berry aromas, powerful dark cherry fruit, flint finish, true expression of Oregon Pinot	Glass: \$10.00
	Bottle: \$34.00
Dona Paula Estate Malbec, Mendoza '17	AVAILABLE OPTIONS
100% estate grown, single vineyard, high elevation, violet, spice & rich black fruit	Glass: \$8.00
	Bottle: \$28.00
Bonanza Cabernet Sauvignon, CA Lot 1	AVAILABLE OPTIONS
Chuck Wagner of Caymus, big bold flavors of blueberries & blackberries, bittersweet chocolate and casis finish	Glass: \$10.00
	Bottle: \$34.00

SPARKLING WINE BOTTLES 3

Champagne Palmer Brut Reserve, NV FR	\$39.00
Exceptional dry Champagne, citrus, pear, apricot, buttery brioche	
Canard-Duchene Brut Rose, NV FR	\$39.00
45% Pinot Noir in this elegant pink Champagne, crisp, tart red currant, Lovely!	
Tattinger Domaine Carneros Brut Cuvee', Napa	\$45.00
Lime blossom, pears, summer herbs, elegant 93pts WS	

WHITE BOTTLES 22

Jean-Marc Brocard "Sainte Claire" Chablis '17 FR	\$19.00
70 year old vines, organic, bright yellow fruit, 90pts WE	
Domaine La Croix Belle Chardonnay '16 FR	\$22.00
100% Chardonnay from Languedoc, brilliant color, citrus fruit, dried nuts	
Bouchard Aine & Fils White Burgundy, FR '13	\$27.00
Chardonnay, wild flower honey, citrus, vanilla, acacia flower	
Sidekick Chardonnay CA '17	\$30.00
Bright and vibrant fruit, apricot, nectarine and fresh flowers	
Thomas Pico Chardonnay, Limoux FR '16	\$30.00
Organic, South-West France fruit, Chablis cave aged, elegant zero-oak Chardonnay	
Stoller Chardonnay, Dundee Hills OR '17	\$32.00
Unoaked, juicy citrus, herb accents, superb balance, 91 points WE	
Talley Chardonnay, Arroyo Grande CA '16	\$36.00
30th anniversary bottling, butterscotch, lime, honeysuckle, orange rind, white peach	
Frank Family Vineyards Chardonnay '17 Carneros	\$55.00
French oak, toasted brioche, baking spices, lemon rind	
Tiki Estate Sauvignon Blanc '17 Marlborough NZ	AVAILABLE OPTIONS
Classic New Zealand, guava, pineapple, grapefruit 88pts WE	
Glass: \$7.00	
Bottle: \$25.00	
Le Petit Coquerel Sauvignon Blanc, Calistoga CA '17	\$34.00
Elegant, small production, ripe, crisp, pineapple, lemongrass	
Trinchero "Mary's" Sauvignon Blanc Napa CA '17	\$36.00
Fresh, bright and well balanced, tropical pineapple, passion fruit, and juicy mango	
Hubert Brochard Sancerre '17 FR	\$41.00
Sauvignon Blanc with strong mineral character, citrus, fresh herbs, elderflower	
Anne Amie Pinot Gris '17 Willamette OR	\$28.00
Asian pear, Meyer lemon, rose petal, balanced & crisp	

Brassfield Estate Pinot Gris '16 High Valley CA	\$33.00
Floral, lemon verbena, honeysuckle, green apple, mineral finish	
Paco & Lola Albariño, Spain '17	\$31.00
Clean and bright, fresh, very fruity, citrus, grapefruit and lemon	
Xion Albarino '15 Rias Baixas ESP	\$30.00
Apricot, peach, almond blossom, super crisp lemon-lime finish	
Casal de Armain Ribeiro Blanco '16 ESP	\$29.00
90% Treixadura with Godello & Albarino, bursting with passion fruit, honeydew, summer fruit	
Mariana "Vinho Branco" '17 Portugal	\$25.00
Attractive fruit forward, apricot, tart peach, zesty finish	
Zenato Lugana '17 San Benedetto ITA	\$25.00
Field flower, tangerine, lemon, yellow peach, almond 89pts WE	
Coquerel Walnut Wash Verdelho, Calistoga '16	\$36.00
Single vineyard exceptional expression, kumquat, pineapple, mineral finish	
Protea Dry Chenin Blanc, S. Africa '17	\$28.00
Vivid melon, citrus nectarine, crisp acidity, light finish	
Terra d'Oro Chenin Blanca-Viognier, Clarksburg CA' 16	\$27.00
Artful blend, brilliant aromas, bursting with tropical fruit, vanilla, perennial favorite	

RED BOTTLES 29

Coppola "Claret" '16 Geyserville CA	\$32.00
A full bodied Cab Blended in a Bordeaux style, spice, vanilla, dark fruit	
Requiem Cabernet Sauvignon, Columbia Valley '16	\$33.00
Bio-dynamic, dense fruit, blackberry, black currant	
B Side Cabernet Sauvignon '16 North Coast CA	\$34.00
Full bodied, bright berry, baking spice, fine-grained tannins, firm acidity	
Ferrari Carano Reserve Cabernet Sauvignon Alexander Valley, CA '12	\$57.00
Dark berry, sage, savory herb, chocolate & smoke WS 90pts	
Gundlach Bundschu Cabernet Sauvignon CA '12	\$59.00
Dark and elegant, black currant, cassis, blackberry, dark chocolate	
Trinchero "Forte" Napa '12	\$75.00
Bordeaux style blend, intricate aromas of lavender and blackberry, layered flavors of spice, plum and casis	
Robert Mondavi "Reserve" Cabernet Sauvignon, Napa CA '98	\$80.00
Unfolding layers of casis, boysenberry, black cherry, muscular tannins, long finish, French oak, one of America's best	
Robert Mondavi Oakville Cabernet Franc '14	\$78.00
Inaugural vintage, 100% Cabernet Franc, deep, bold flavors of cocoa and leather with dark fruit and spice - Very limited production	

Stoller Pinot Noir, Dundee Hills OR '15	\$36.00
Estate fruit, red cherry, blueberry, red roses	
Banshee Pinot Noir, Sonoma '16	\$39.00
Sweet red cherry, tobacco, mint, leather, spice	
Maysara "Jamsheed" Pinot Noir, Willamette OR '10	\$43.00
Blackberry, fresh-cracked black pepper, lengthy finish	
Moillard Grivot Bourgogne Haute Cotes De Nuits, Burgundy FR '13	\$44.00
Smokey red fruit, tart berries, leather, earthy classic French Pinot Noir	
Failla Pinot Noir '17 Sonoma	\$52.00
Wild sage, balsam, cherry coulis, bright and juicy one of my favorites of the year	
Sandhi Pinot Noir '16 Sta. Rita Hills CA	\$55.00
Stellar, powerful, deep, blue-purple berry, lavender, spice 92pts WS	
Stoller Reserve Pinot Noir, Dundee Hills OR '15	\$56.00
Proprietary clones, French oak, warm, rich, enveloping, plummy purple fruit, candied orange peel, brown rum, 91pts, Love this winery!	
Carol Shelton "Monga" Zin	\$33.00
Sustainable dry-farmed yielding a concentrated "Humongous" Zinfandel	
Homefire "Daydream" Zinfandel, Dry Creek Sonoma '16	\$28.00
Lush blackberry, cherry, vanilla, spice	
Peirano Estate Old Vine Zinfandel '14 CA	\$29.00
Serious and complex, red-cherry, strawberry, cocoa and toast	
Green & Red "Chiles Canyon Vineyards" Zinfandel, Napa '11	\$38.00
Dark Cherry and Raspberry with tinges of Bay Leaf and Clove	
Kenwood "Jack London" Zinfandel '12 CA	\$50.00
Silky structure, raspberry leaves and bark, tangy and energetic red-fruit	
Ridge Geyserville Zinfandel, Sonoma '15	\$59.00
50th Anniversary bottling of this perennial winner, intense blackberry fruits, black licorice, exotic spices	
Saint Cosme Cotes-Du-Rhone '17 FR	\$24.00
Syrah, floral nose, blackberry, seamless finish, terrific value	
Andrew Murray "Tous les Jours" Syrah, Santa Ynez '16	\$33.00
Plum, cherry pit, rose petal and tobacco	
Brassfield Estate "Eruption" '14 Lake County CA	\$36.00
Volcanic soil, Syrah, Malbec, Mourvedre, Petit Sirah - rich, intense, jammy, clove, toasted brioche & mocha	
Jean-Paul Daumen Chateauneuf-Du-Pape, FR '15	\$49.00
80% Grenache - Red berry, allspice, cherry cola, candied lavender	
Via Terra Garnatxa Negra ESP '17	\$25.00
Spanish Grenache, light, vibrant, candied strawberry, cherry jam, easy tannins	

Angel de Larrainzar '14 ESP	\$35.00
Tenpranillo, Merlot, Cab, Garnacha, intense black fruit compote, cocoa, toffee	
Tinto Negro Malbec '16 Uco Valley Mendoza ARG	\$26.00
4000 foot elevation, dark fruit, red berry, currant, rich texture	
Buglioni Ripasso Valpolicella '15 ITA	\$38.00
Red fruit leather, vanilla, cherry, medium tannins, brilliant!	

COCKTAILS 9

Blood & Sand

Banknote Scotch, Dolin sweet vermouth, Cherry Herring liqueur, orange juice served up

Blueberry Basil Mule

Cold River natural Maine blueberry vodka, Thai basil, lime, blueberries, ginger beer

French 75

City of London dry gin, lemon juice, simple syrup, Regan's orange bitters, topped with Prosecco

Gingerman Manhattan

New Deal ginger-liqueur, St. Elizabeth All-Spice Dram and Benchmark whiskey served up

Old Fashioned

Buffalo Trace, Regan's orange bitters, Angostura bitters, orange peel

Negroni

Campari, City Of London dry gin, Dolin sweet Vermouth, orange peel

Hurricane

The classic New Orleans passion fruit cocktail, Cruzan silver & Gosling's dark rum

Sazerac

Templeton Rye whiskey, herbsaint, Peychauds bitters, chilled-neat, twist.

Jalapeno Business

Margarita with house infused jalapeno Cimarron Tequila, lime, Cointreau, Ancho salt rim

SLIDERS 4

Pulled BBQ Slider	\$3.95
Pulled Pork or Beef Brisket	
Cheeseburger	\$3.95
Grilled Onions	
Schnickelfritz Fried Cod Slider	\$3.95
Tarter Sauce & Cheese	
Fried Chicken Slider	\$3.95
Belgian Beer Gravy	

ON THE SIDE 3

Fresh-Cut Fries	AVAILABLE OPTIONS
	\$2.95
	Cheese Sauce Add: \$1.00
Sweet Potato Fries	\$2.95
Mac & Cheese	\$2.95

SANDWICHES 5

Moon Burger	\$10.95
Half Pound, Sirloin with Cheese – American, Swiss, Smoked Cheddar, Provolone, Horseradish or Pepperjack	
Shrimp & Crawfish Po' Boy	\$12.95
Corn-Crusted Gulf Shrimp and Crawfish Tails Tossed In a Spicy Remoulade on French Bread with Diced Tomato and Lettuce	
Blackened Salmon Club	\$11.95
Blackened Salmon on Toasted, Marble Rye, Fresh Spinach & Caramelized Onions	
Pastrami on Rye	\$10.95
Our Smokehouse Pastrami with Horseradish Cheddar and Horseradish Sauce on Rye	
Veggie Pico Pepperjack Burger	\$9.95
Veggie Burger Served with Avocado, Pepperjack Cheese, Pico De Gallo	

PUB GRUB 9

Tri-Colored Wings	\$11.95
1# Fresh Jumbo Chicken Wings, Hickory Smoked and Tossed In Our Tri-Chili (Pasilla, Chipotle and Ancho) BBQ	
Blue Crab Cakes	\$12.95
Lump and Backfin Crabmeat Cakes with a Roasted Red Pepper Aioli over Baby Arugula	
Chimichurri Steak	\$11.95
Tender Sliced Prime Sirloin, Cilantro Pesto, Pico De Gallo and Mashed Potatoes	
Cider Salmon	\$11.95
Cider Glazed Salmon, Horseradish Mashed Potatoes and Green Apple Salsa	
3-Cheese Nachos & Salsa Suprema	\$9.95
Homemade Tortilla Chips Topped with Cheddar, Jack and Provolone Cheeses with Salsa-Roja, Pico De Gallo and Chipotle Cream	
Fish Sticks	\$9.95
Panko-Cilantro Crusted Cod with Spicy Basil-Coconut Red Curry Dipping Sauce	
Coco Panko Shrimp	\$11.95
Coconut & Panko Crusted Shrimp, Sweet-Spicy Mango Dipping Sauce	
Red Beans & Rice	\$5.95
Cajun Favorite with Homemade Andouille Sausage	

Guacamole	\$5.95
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TRAYS 19

Salsa Suprema	\$35.00
Homemade tortilla chips with pico de gallo, chipotle cream, salsa roja & Haas Guacamole	
Wild Mushroom Quesadillas	\$40.00
Baby spinach with crimini, Shiitake, and button mushrooms and Provolone cheese. Served with pico de gallo and salsa roja	
Chicken Rajas Quesadillas	\$45.00
Mexican peppered chicken breast and sweet peppers with pepperjack cheese	
Rajas Quesadillas	\$40.00
Roasted sweet peppers & caramelized onions with pepper jack cheese with our salsa trio	
Assorted Cold Sandwiches	\$40.00
On ciabatta: Roasted turkey, pesto aioli & Provolone; Roast beef, horseradish mayo & horseradish cheddar Veggie with pesto aioli	
Booker's Steak	\$50.00
Grilled prime sirloin sliced and served with bourbon peppercorn sauce, & fried shallots	
Chimichurri Steak	\$50.00
Prime sirloin grilled, sliced and served with cilantro pesto, pico de gallo and garlic toast points	
Gilroy Garlic Chicken Skewers	\$45.00
Marinated chicken skewers with sweet peppers, onions & tomatoes with our Gilroy roasted garlic sauce & chives	
Chimichurri Chicken	\$45.00
Fresh chicken breast, grilled and sliced with cilantro pesto, pico de gallo and garlic toast points	
Jumbo Wings	\$45.00
Fresh-cut Jumbo chicken wings with BBQ & Buffalo sauces, sliced cucumbers & ranch on the side	
North End Calamari	\$45.00
Parmesan battered and fried & topped with a tomato basil relish, served with cocktail sauce	
Mini Blue Crabcakes	\$45.00
Mini Chesapeake Blue Crabcakes with lemon -chive dipping sauce	
Coco Panko Shrimp	\$50.00
Coconut and panko-breaded Gulf shrimp served with a sweet & spicy mango dipping sauce	
Kell's Pub Garlic Shrimp & Polenta	\$50.00
Large Gulf shrimp in a Roma tomato, garlic & fresh basil pan sauce with baby spinach over herbed polenta	
Fulton St. Bruschetta	\$35.00
Toasted & topped with a Vermont goat cheese pesto, roasted peppers & traditional Bruschetta fresh tomato basil relish	
Grilled Seasonal Vegetables & Polenta	\$40.00
Zucchini, yellow squash, sweet peppers, crimini mushrooms & sweet onions grilled with a balsamic glaze over grilled fresh herb polenta squares	

Garden Spring Rolls	\$45.00
Stuffed with black beans, red and yellow peppers, carrots, pea pods, Shitake mushrooms and Napa cabbage, served with mango chili sauce	
Farmers Garden Salad	\$40.00
Seasonal vegetables on mixed baby greens, served with your choice of balsamic vinaigrette & garlic ranch	
Prairie Moon Dessert Sampler	\$50.00
Texas Chocolate Sheet Cake, Key Lime Squares with coconut crust, chocolate chip cookies & fresh fruit	