

Beatrix

671 N Saint Clair St Northwestern Memorial Hospital, Chicago, IL 60611 · +13126420001 · Updated:

Jan 14, 2026

[View online menu](#)



TO BEGIN 7

Kennebec Fries	\$9.95
crispy lemons & chilis	
Hot Honey Brussels Sprouts	\$13.95
pickled fresno, peanut	
Charred Edamame	\$13.95
salsa macha	
Whipped Feta	\$14.95
black truffle honey, seeded crackers	
Buffalo Cauliflower	\$15.95
yogurt ranch	
Korean Chicken Meatballs	\$15.95
gochujang caramel	
Spicy Tuna Crispy Rice*	\$17.95
sriracha aioli, citrus ponzu	

SOUP, SALADS & SANDWICHES 6

Vegan Tortilla Soup	\$10.95
avocado, cilantro, crispy tortillas	
Enlightened Caesar*	\$14.95
red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing	
Straight "A" Salad	\$16.95
arugula, avocado, asian pear, asiago, almond, house vinaigrette	
Baja Chopped Salad	\$17.95
avocado, spicy black bean, charred corn, pico de gallo, pineapple, queso fresco, cilantro ranch	
Mushroom & Quinoa Burger	\$17.95
swiss cheese, baby kale, kennebec fries, sriracha aioli	
Prime Burger*	\$18.95
whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti	

GO VEGAN OR VEGETARIAN 3

Sweet Corn Tacos	\$18.95
charred poblano, black bean, queso fresco, guacamole, cilantro crema	
Spicy Rigatoni alla Vodka	\$20.95
calabrian chili, grana padano, fresh basil	
Wild Mushroom Teriyaki Bowl	\$21.95
green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad	

CHICKEN ³

Chicken Terri D	\$21.95
parmesan crust, white wine, roasted asparagus	
Green Chili & Chicken Enchiladas	\$21.95
tomato & avocado salsa, chili verde, yogurt crema	
Hot Honey Fried Chicken	\$23.95
kale & apple slaw, jalapeño cornbread, honey butter	

FROM THE SEA ³

Blackened Fish Tacos	\$25.95
mexican creamed corn, guacamole, smoked almond slaw, spicy tomato salsa	
Parmesan Crusted Whitefish	\$27.95
roasted artichoke, english pea, asparagus, pistachio pesto, lemon	
Faroe Islands Salmon*	\$30.95
sesame soy glaze, red quinoa & raw vegetable salad	

BUTCHER ³

Beef Tenderloin Kebab*	\$29.95
house-made giardiniera, parmesan mashed potatoes, balsamic steak sauce	
Slow Cooked Short Rib	\$32.95
japanese sweet potato, brussels sprouts, red chili caramel	
Strip Steak Chimichurri*	\$36.95
sea salt & herb fries, lemon aioli	

FRESH-SQUEEZED JUICE ⁶

Immunity Hot Shot	\$4.95
orange, ginger, honey, cayenne	
Sweet Valencia Orange	\$6.95
Mango, Orange & Pineapple Nectar	\$7.95

Power Greens	\$8.95
kale, romaine, celery, pineapple, mint	
House-Made Lemonade	\$5.95
Spicy Strawberry Lemonade	\$7.95
fresh basil	

SNACKS 6

Kennebec Fries	\$9.95
crispy lemons & chilis	
Hot Honey Brussels Sprouts	\$13.95
pickled fresno, peanut	
Charred Edamame	\$13.95
salsa macha	
Whipped Feta	\$14.95
black truffle honey, seeded crackers	
Buffalo Cauliflower	\$15.95
yogurt ranch	
Korean Chicken Meatballs	\$15.95
gochujang caramel	

MAIN 18

Vegan Tortilla Soup	\$10.95
avocado, cilantro, crispy tortillas	
Enlightened Caesar*	\$14.95
red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing	
Straight "A" Salad	\$16.95
arugula, avocado, asian pear, asiago, almond, house vinaigrette	
Baja Chopped Salad	\$17.95
avocado, spicy black bean, charred corn, pico de gallo, pineapple, queso fresco, cilantro ranch	
Ginger Chicken & Kale Salad	\$18.95
napa cabbage, cashew, crispy noodles, citrus-sesame dressing	
Ahi Tuna Poke Bowl*	\$22.95
avocado, cashew granola, pickled mushroom, sushi rice, ginger soy	
Ham & Cheese Croissant	\$15.95
black forest ham, gruyère, arugula salad	

Mushroom & Quinoa Burger	\$17.95
swiss cheese, baby kale, kennebec fries, sriracha aioli	
Prime Burger*	\$18.95
whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti	
Hot Honey Fried Chicken Sandwich	\$16.95
kale & apple slaw, lemon aioli, kennebec fries	
Turkey Smashburger	\$18.95
crunchy lettuce, bread & butter pickles, special sauce, white cheddar, kennebec fries	
Wild Mushroom Teriyaki Bowl	\$21.95
green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad	
Spicy Rigatoni alla Vodka	\$20.95
calabrian chili, grana padano, fresh basil	
Sweet Corn Tacos	\$18.95
charred poblano, black bean, queso fresco, guacamole, cilantro crema	
Green Chili & Chicken Enchiladas	\$21.95
tomato & avocado salsa, chili verde, yogurt crema	
Faroe Islands Salmon Bowl*	\$24.95
sesame soy glaze, red quinoa & raw vegetable salad	
Parmesan Crusted Whitefish	\$27.95
roasted artichoke, english pea, asparagus, pistachio pesto, lemon	
Blackened Fish Tacos	\$25.95
mexican creamed corn, guacamole, smoked almond slaw, spicy tomato salsa	

COFFEE BAR ⁶

Cappuccino	\$4.95
Chai Latte	\$5.95
Mexican Cold Brew	\$6.95
London Fog	\$4.95
Hazelnut Oat Mocha	\$5.95
Iced Dulce de Leche Latte	\$6.95

SIDES ⁶

Turkey Bacon	\$6.95
Brown Sugar Bacon	\$6.95

Our Chicken Sausage	\$7.95
Golden Hash Browns	\$6.95
Tomato & Avocado	\$7.95
Melon & Berries	\$7.95

HAND-CRAFTED COCKTAILS 6

Mimosa	\$11.00
orange or red	
Spicy Bloody Mary	\$14.00
grey goose citron, brown sugar bacon	
Pour Decisions	\$15.00
white wine, pisco, passion fruit, grapefruit, lime	
Beatrix Espresso Martini	\$16.00
basic vodka, coffee liqueur, licor 43	
Raspberry Cable Car	\$15.00
canerock rum, dry curacao, lemon	
Pineapple Habanero Margarita	\$16.00
nosotros blanco, smoky cordial	

BREAKFAST & BRUNCH 4

Eggs Your Way*	\$9.95
golden hash browns, choice of brown sugar bacon, turkey bacon or our chicken sausage	
Greek Yogurt	\$9.95
fresh berries	
Belgian Waffles	\$9.95
strawberries, whipped cream, maple syrup	
Light & Fluffy Lemon Pancakes	\$9.95
blueberries, maple syrup	

LUNCH & DINNER 4

Crispy Chicken Tenders*	\$9.95
house-cut kennebec fries	
Buttered Noodles	\$9.95
parmesan cheese	

Grilled Cheese Sandwich

\$9.95

house-cut kennebec fries

Prime Burger*

\$9.95

classic bun, kennebec fries, choice of aged white cheddar, wisconsin swiss or havarti

SPARKLING 2

Prosecco

AVAILABLE OPTIONS

giuliana, italy, nv

\$14.00

\$56.00

Cava Brut Rosé

AVAILABLE OPTIONS

los dos, catalonia, spain, nv

\$12.00

\$48.00

ROSÉ 3

Cabernet Franc / Merlot

AVAILABLE OPTIONS

dourthe, "no. 1", bordeaux, france, 2024

\$14.00

\$56.00

Grenache

AVAILABLE OPTIONS

a tribute to grace, central coast, california, 2022

\$15.00

\$60.00

Syrah / Grenache

AVAILABLE OPTIONS

klinker brick winery, lodi, california, 2024

\$15.00

\$60.00

WHITE 8

Sauvignon Blanc

AVAILABLE OPTIONS

folktale winery, carmel, california, 2023

\$14.00

\$56.00

Sauvignon Blanc

AVAILABLE OPTIONS

stoneleigh, marlborough, new zealand, 2024

\$15.00

\$60.00

Pinot Grigio

AVAILABLE OPTIONS

lunardi, delle venezie, italy, 2022

\$14.00

\$56.00

Riesling

AVAILABLE OPTIONS

red tail ridge, "good karma", finger lakes, new york, 2023

\$13.00

\$52.00

Vinho Verde

AVAILABLE OPTIONS

j.m. fonseca, "twin vines", portugal, 2022

\$12.00

\$48.00

Assyrtiko

skouras, "wild ferment", peloponnese, greece, 2023

AVAILABLE OPTIONS

\$14.00

\$56.00

Chardonnay

house of brown, lodi, california, 2022

AVAILABLE OPTIONS

\$14.00

\$56.00

Chablis

moillard, "coquillage", bourgogne, france, 2023

AVAILABLE OPTIONS

\$18.00

\$72.00

RED 7

Pinot Noir

grower's guild wine co., oregon, 2022

AVAILABLE OPTIONS

\$14.00

\$56.00

Chianti

the oak-sheltered vineyards, querceto, italy, 2023

AVAILABLE OPTIONS

\$15.00

\$60.00

Tempranillo

cvne, "cune crianza", rioja, spain, 2020

AVAILABLE OPTIONS

\$14.00

\$56.00

Malbec

la posta, mendoza, argentina, 2023

AVAILABLE OPTIONS

\$15.00

\$60.00

Red Blend

chateau pey la tour, "rouge", bordeaux, france, 2023

AVAILABLE OPTIONS

\$17.00

\$68.00

Cabernet Sauvignon

mettler family vineyards, lodi, california, 2021

AVAILABLE OPTIONS

\$16.00

\$64.00

Cabernet Sauvignon

barter & trade, columbia valley washington, 2023

AVAILABLE OPTIONS

\$17.00

\$68.00

LOCAL BEERS & BREWS 7

Cider

eris brewery, pedestrian, chicago, il

\$7.00

Pilsner

moody tongue, paradise, chicago, il

\$7.00

Pale Wheat Ale

short fuse brewing co., bear-ie white, schiller park, il

\$7.00

Pale Ale	\$7.00
hopewell brewing, ride or die, chicago, il	
West Coast IPA	\$8.00
pollyanna brewing, rotating gap series, st. charles, il	
Hazy IPA	\$10.00
old irving brewing co., beezer, chicago, il	
Hefeweizen	\$7.00
noon whistle brewing, leisel weapon, naperville, il	

OUR SEASONAL BEER ²

IPA	\$7.00
noon whistle brewing, fortunate day, naperville, il	
Märzen Lager	\$10.00
old irving brewing co., oktoberfest, chicago, il	

FREE-SPIRITED ⁶

Say Less	\$12.00
ritual tequila substitute, appel's passionfruit, lime	
Blueberry Basil Shake-Up	\$12.00
appel's blueberry lime, basil, soda	
Cold Brew	\$7.00
beatrice coffee roasters, chicago, il	
Hibiscus Ginger Kombucha	\$7.00
beatrice restaurants, chicago, il	
Ginger Lime Kombucha	\$7.00
beatrice restaurants, chicago, il	
Non-Alcoholic Tropical IPA	\$6.00
go brewing, sunshine state, naperville, il	

COLD ³

Seasonal Fresh Fruit	\$50.00
Greek Yogurt w/ Berries & Granola	\$75.00
Superfood Overnight Oats	\$80.00

HOT ⁸

Scrambled Eggs	\$55.00
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ham & cheese croissant	\$55.00
Belgian Waffles	\$55.00
Ranchero Breakfast Burrito	\$60.00
Migas Egg Scramble	\$60.00
Bacon, Egg & Cheddar Sandwich	\$60.00
Chilaquiles Verde	\$60.00
Shakshouka*	\$65.00

BAKERY ²

Pastries	\$60.00
elect up to 3: lemon blueberry muffin • sadie's crunch cake • honey butter cinnamon roll • angel food muffin • banana bread • kouign-amann • emmy's gf coffee cake	
Cookie Jar	\$30.00
Select up to 3: dark chocolate chunk • lemon burst • joy • peanut butter chocolate • butterscotch oatmeal • vegan chocolate chip • toasted almond • monster	

DESSERTS ³

Oh My! Caramel Pie	\$50.00
A Very Light Cheesecake	\$50.00
Tall, Dark & Handsome Chocolate Cake	\$55.00

JOE TO-GO ¹

Joe To-Go	\$25.00
Includes cream, sugar, & cups. Alternative milk options: oat, almond, soy milk	

SALADS ⁵

Enlightened Caesar*	\$55.00
Straight "A"	\$55.00
Baja Chopped	\$60.00
Ginger Chicken & Kale	\$75.00
Ahi Tuna Poke Bowl*	\$85.00

SANDWICHES ⁴

Hot Honey Fried Chicken	\$80.00
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Turkey Smashburger	\$85.00
Mushroom & Quinoa Burger	\$85.00
Prime Burger*	\$85.00

LUNCH BOXES ¹

Lunch Boxes	\$19.00
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Sandwich / potato chips / fresh-baked cookie. Sandwich choice of: chicken avocado club, ham & swiss, caprese

BEVERAGES ²

Water	\$3.00
Canned Soda	\$4.00

PASTRIES ⁶

Kouign Amann

Lemon Blueberry Muffin

Emmy's Gluten-Free Cream Cheese Coffee Cake

Banana Bread

Honey Butter Cinnamon Roll

Chocolate, Vanilla, or Lemon Glazed Angel Food Muffin

SPECIALTIES ¹⁰

Bacon, Egg & Cheddar Sandwich

brown sugar bacon, aged white cheddar, arugula, sriracha aioli

Hot Honey Fried Chicken Sandwich

kale & apple slaw, lemon aioli

Mushroom & Quinoa Burger

swiss cheese, baby kale, sriracha aioli

Smashed Avocado Toast

baby arugula, fresh herbs, lemon, sea salt, sesame sourdough (add spicy tuna poke* \$9.95)

Ranchero Breakfast Burrito

cheesy scrambled eggs, sweet corn, charred poblano, black bean, hash browns

Chilaquiles Verde

scrambled eggs, avocado, pickled fresno, pepperjack & chihuahua

Belgian Waffles

cinnamon streusel, strawberries, whipped cream, maple syrup

Green Chili & Chicken Enchiladas

tomato & avocado salsa, chili verde, yogurt crema

Enlightened Caesar Salad*

red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing

Prime Burger*

baby kale, aged white cheddar, havarti, or swiss, house-made giardiniera

STARTERS & SALADS 6

Kennebec Fries

crispy lemons & chilis

Hot Honey Brussels Sprouts

pickled fresno pepper, peanut

Straight "A" Salad

arugula, avocado, asian pear, asiago, almond

Buffalo Cauliflower

yogurt ranch

Korean Chicken Meatballs

gochujang caramel

Enlightened Caesar*

red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing

ENTREES 12

Baja Chopped Salad

avocado, spicy black bean, charred corn, pico de gallo, pineapple, queso fresco, cilantro ranch

Ginger Chicken & Kale Salad

napa cabbage, cashew, crispy noodles, citrus-sesame dressing

Mushroom & Quinoa Burger

swiss cheese, baby kale, sriracha aioli

Prime Burger*

baby kale, house-made giardiniera, choice of aged white cheddar, havarti, or swiss

Hot Honey Fried Chicken Sandwich

kale & apple slaw, lemon aioli

Turkey Smashburger

crunchy lettuce, bread & butter pickles, special sauce

Spicy Rigatoni alla Vodka

calabrian chili, grana padano, fresh basil

Sweet Corn Tacos

charred poblano, black bean, queso fresco, guacamole, cilantro crema

Wild Mushroom Teriyaki Bowl

green vegetable & sticky rice stir-fry, citrus ponzu, cashew, garden herb salad

Green Chili & Chicken Enchiladas

tomato & avocado salsa, chili verde, yogurt crema

Parmesan Crusted Whitefish

roasted artichoke, english pea, asparagus, pistachio pesto, lemon (add \$5)

Faroe Islands Salmon Bowl*

sesame soy glaze, red quinoa & raw vegetable salad (add \$8)

STARTERS 4

Kennebec Fries

crispy lemons & chilis

Whipped Feta

black truffle honey, seeded crackers

Hot Honey Brussels Sprouts

pickled fresno pepper, peanut

Buffalo Cauliflower

yogurt ranch

SOUP & SALAD 3

Vegan Tortilla Soup

avocado, cilantro, crispy tortillas

Enlightened Caesar*

red little gem, baby arugula, caper, migas, grana padano, greek yogurt dressing

Straight "A" Salad

arugula, avocado, asian pear, asiago, almond

DESSERT 2

Oh My! Caramel Pie

shortbread cookie crust

Tall, Dark & Handsome Chocolate Cake

house-made hot fudge

PASSED APPETIZERS 8

Hot Honey Brussels Sprouts	\$26.00
pickled fresno pepper, peanut	
Loaded Guacamole	\$26.00
queso fresco, spicy salsa	
Whipped Feta	\$28.00
black truffle honey, seeded cracker	
Korean Chicken Meatballs	\$28.00
gochujang caramel	
Teriyaki Mushrooms	\$32.00
cashew granola, sesame, citrus ponzu	
Spicy Tuna Crispy Rice*	\$42.00
sriracha aioli, citrus ponzu	
Blackened Fish Tostadas	\$42.00
guacamole	
Strip Steak Skewers*	\$42.00
chimichurri	

STATIONED APPETIZERS 6

Whipped Feta	\$60.00
black truffle honey, seeded crackers	
Hot Honey Brussels Sprouts	\$60.00
pickled fresno pepper, peanut	
Loaded Guacamole	\$60.00
queso fresco, spicy salsa	
Charred Edamame	\$60.00
salsa macha	
Buffalo Cauliflower	\$65.00
yogurt ranch	
Korean Chicken Meatballs	\$70.00
gochujang caramel	

STATIONED SWEETS 4

Oh My! Caramel Pie	\$30.00
shortbread cookie crust	
Tall Dark & Handsome Chocolate Cake	\$30.00
house-made hot fudge	

A Very Light Cheesecake **\$30.00**
passion fruit, graham cracker crust

Our Cookie Jar **\$30.00**
select three: joy (gluten free), butterscotch oatmeal, lemon burst, dark chocolate chunk, espresso chocolate chip, vegan chocolate chip

PREMIUM BAR ³

2 Hour Package **\$42.00**

3 Hour Package **\$52.00**

4 Hour Package **\$62.00**

BEER & WINE ³

2 Hour Package **\$32.00**

3 Hour Package **\$42.00**

4 Hour Package **\$52.00**

MORNING BAR ³

2 Hour Package **\$27.00**

3 Hour Package **\$37.00**

4 Hour Package **\$47.00**

LOCAL BEERS ²

Pilsner **\$6.00**
moody tongue paradise, chicago, il

Pale Ale **\$6.00**
hopewell ride or die pale ale, chicago, il

WINES ⁴

Prosecco **\$7.00**
giuliana, italy, nv

Rosé **\$7.00**
dominio de eguren, tempranillo/bobal, spain, 2023

Pinot Grigio **\$7.00**
la fiera, venice, italy, 2023

Montepulciano **\$7.00**
la fiera, abruzzo, italy, 2022

FOOD 2

Snacks **\$9.00**

Burger **\$12.00**

choice of: mushroom & quinoa burger or prime burger

ENTRÉE 4

Wild Mushroom Teriyaki Bowl

green vegetable & bamboo rice stir-fry, yuzu ponzu, cashews, garden herb salad

Pistachio Crusted Whitefish

roasted artichoke, english pea, asparagus, pistachio pesto, lemon

CHICKEN TERRI D

parmesan crust, white wine, roasted asparagus

SPICY RIGATONI ALLA VODKA

calabrian chili, grana padano, fresh basil

COOKIES 6

Dark Chocolate Chunk **\$4.95**

Peanut Butter Cup **\$4.50**

Butterscotch Oatmeal **\$4.50**

Toasted Almond **\$4.95**

Lemon Burst **\$5.95**

Vegan Chocolate Chip **\$5.95**

COFFEE & TEA 12

Espresso **\$2.95**

Coffee **\$4.50**

Americano **\$3.75**

Cappuccino **\$4.95**

Latte **\$4.95**

Cold Brew **\$6.95**

Nitro **\$5.50**

Honey Cinnamon Latte **\$5.95**

Malted Freddo	\$4.50
Chai Latte	\$5.95
Matcha Latte	\$5.95
Hot Tea	\$4.95

SEASONAL COFFEE SPECIALS 3

Pumpkin Spice Latte	\$6.95
Caramel Apple Butter Latte	\$6.95
Horchata Chai Latte	\$7.25