

Park Grill

11 N Michigan Ave · +13125217275 · Updated: Jan 14, 2026

[View online menu](#)



SPECIAL FEATURES 5

Da' Brat Burger	\$16.00
house made bratwurst patty, old world mustard, beer cheese, beer kraut, parsley leaves, pretzel bun	
Manny's Corned Beef	\$14.00
piled high, beer mustard on marble rye	
"The Chipper"	\$19.00
312 beer battered Atlantic cod, remoulade, lemon, fries	
Pot O' Gold	\$12.00
a cauldron piled high with golden fried 312 beer battered Wisconsin natural cheddar cheese curds, honey mustard	
Chef's Seasonal Soup - Black Bean	\$7.00
Nueske's pork belly, onions, carrots, chipotle, red bell peppers, garlic, tortilla chips, cilantro, lime crema	

BEVERAGES 9

Irish Mule	\$11.00
Jameson, ginger beer, lime juice	
Bud Light Aluminium	\$5.00
16 ozs and Kelly Green!!!	
Guinness Extra Stout	\$4.00
Irish dry stout, 5.6% abv, Dublin IRL	
Guinness Foreign Extra Stout	\$6.00
7.5% abv, Dublin, IRL	
Modelo Especial	\$5.00
Pilsner-Style Lager, 4.4% abv, Mexico City, MX	
Sam Adams Cold Snap	\$5.00
Belgian Whitbier, 5.3% abv, Boston, MA	
Big Sky Brewery Moose Drool	\$6.00
American Brown Ale, 5.2% abv, Missoula, MT	
Ace Cider Company Pineapple	\$6.00
Pineapple Cider, 5.0% abv, Sebastopol, CA	

Goose Island Green Line **\$4.00**
16oz, American Pale Ale, 5.4% abv, Chicago, IL

FOR THE TABLE 10

Beer Battered Cheese Curds **\$12.00**

Wisconsin natural cheddar, Goose Island 312, honey mustard

Bavarian Pretzels **\$12.00**

asiago and everything seasoned, Goose Island 312 beer cheese, honey mustard

Guacamole & Queso Dip **\$16.00**

house-made corn tortilla chips, watermelon radish, jicama, tajin

Rhode Island Calamari **\$15.00**

Point Judith fresh squid, crispy Peppadew peppers, Mama Lil's goat horn peppers, cajun rémoulade, romaine lettuce

Harissa Roasted Cauliflower **\$12.00**

romanesco, tzatziki, smoked paprika, mint

Grilled Octopus **\$16.00**

fingerling potatoes, hazelnut romesco, lemon aioli

Pizzetta **\$12.00**

hand pulled dough, pomodoro, provolone, house-made fennel sausage, Parmigiana, micro basil, evoo

Crab Cake **\$16.00**

whole grain mustard-tarragon aioli, parsley, sweet corn, shallot, frisée-radish salad, old bay, lemon vinaigrette

Kung Pao Brussel Sprouts **\$12.00**

ponzu, chickpeas, red bell pepper, guajillo, red onion, peanuts

Parm Fries **\$8.00**

Grana Padano, cracked pepper, truffle aioli

GREENS AND THINGS 4

Park Grill Chopped **\$15.00**

double chopped romaine, grilled chicken, asparagus, egg, blue cheese, roasted corn, cucumbers, Mama Lil's goat horn peppers, applewood smoked bacon, celery, tomatoes, carrots, red onion, creamy vinaigrette

Chicken Cuban Cobb **\$15.00**

romaine, house-smoked chicken, crispy poached egg, avocado, black beans, crispy tortilla, charred corn, cherry tomatoes, cumin-lime vinaigrette

Caesar **\$11.00**

chopped romaine, hand torn croutons, lemon, grana padano

Greens and Grains **\$13.00**

spinach, kale, quinoa, cauliflower, red cabbage, cilantro, carrots, celery, asparagus, shaved red onion, fennel, dried cranberries, dried cherries, sunflower and pumpkin seeds, coriander vinaigrette

SOUPS 3

Baked French Onion	\$10.00
rustic bread, Swiss cheese, parsley	
Tomato Basil Bisque	\$7.00
basil pesto	
Soup of the Day	\$7.00

BETWEEN BREAD 7

Classic Cheeseburger*	\$15.00
double patty, American cheese, caramelized onions, pickles, PG sauce, brioche bun	
Big Bacon Burger*	\$18.00
artisan beef blend, aged cheddar, confit applewood smoked bacon, LTO, boss sauce, pretzel bun	
House Roasted Turkey	\$14.00
free-range organic turkey, applewood smoked bacon, avocado, tomato, cucumber, alfalfa sprouts, mayo, toasted multigrain	
Prime Rib	\$16.00
shaved ribeye, dijonnaise, brie, caramelized onions, house-made giardiniera, sesame baguette, au jus	
Chicken Parm*	\$15.00
fresh mozzarella, pomodoro sauce, micro-basil, garlic toasted sesame baguette	
The Bean	\$14.00
house-made black bean patty, jack cheese, charred corn, red onion, tomato, cotija cheese, sliced avocado, cilantro, chipotle aioli, seeded whole wheat bun	
BLT Lobster Roll	\$22.00
applewood smoked bacon, frisée, sundried tomatoes, rémoulade, toasted New England roll	

MAINS 8

Rigatoni	\$15.00
crumbled fennel sausage, spinach, parmesan, grilled bread, micro-basil, evoo	
Steak Frites*	\$28.00
prime skirt steak, chimichurri, watercress	
Faroe Island Salmon*	\$26.00
sweet potato purée, roasted beets, Swiss chard, shallots, diced sweet potatoes, evoo	
Mint and Cumin Grilled Lamb Chops*	\$24.00
tamarind glazed, tomato curry, chickpeas, cilantro, red onion	
Lake Superior Whitefish	\$24.00
butternut squash purée, brussel sprout petals, pine nut relish, balsamic reduction	

Fish and Chips	\$19.00
Goose Island 312 beer battered Atlantic cod, remoulade, lemon, fries	
A Big Steak*	\$38.00
16oz NY strip, burnt onions, Mighty Vine cherry tomatoes, maître d'butter	
Chicken Vesuvio	\$24.00
free range organic all natural chicken, fingerling potatoes, garlic, white wine, peas, rustic bread (allow 30 min)	

À LA CARTE 3

Broccolini	\$6.00
Asparagus	\$6.00
Mac N' Cheese	\$9.00

SIGNATURE COCKTAILS 8

Bourbon Bramble	\$11.00
Maker's Mark Bourbon, mixed berries, demerara syrup, lemon	
Taste of Chicago	\$12.00
Fev whiskey, apple, cranberry, Malort, bitters, cinnamon infusion	
PG Old Fashioned	\$11.00
Bulleit Bourbon, sugar, Angostura bitters, orange bitters, orange peel	
Ef'n Bloody Mary	\$13.00
Effen Cucumber Vodka, celery, olive, peppadew pepper, pickle spear, cheese curd, beef stick, tomato-smoked salt rim	
Irish Amigo	\$11.00
Patron XO Cafe, Jameson Irish whiskey, Old Elk Distillery bourbon cream	
Tito's Winter Mule	\$11.00
Tito's Vodka, Pomegranate Liqueur, gingerbeer orange bitters, lime	
Nine To Five'arita	\$11.00
Avion anejo, agave nectar, lemon, lime, Grand Marnier, Himalayan sea salt rim	
Pointsettia Spritz Punch	\$10.00
Sobieski Vodka, St Germain, Pama Liqueur, Cointreau, cranberry juice, sparkling champagne, orange, rosemary	

SPARKLING 5

NV la Marca, Oderzo, Italy	\$39.00
Prosecco	

NV Tiamo, Veneto, Italy

Organic Prosecco

AVAILABLE OPTIONS

Glass (187ml): \$9.00
Quartino (250ml): \$13.00
Bottle (750ml): \$36.00

NV François Montand, Jura, France

Brut Rosé

\$44.00

NV Segura Viudas, Catalonia, Spain

Cava

\$9.00

NV Veuve Clicquot "Yellow Label", Reims, France

Brut

\$120.00

ROSÉ 3

2018 M. Chapoutier Rose Belleruche, Rhone, France

Grenache, Cinsault, Syrah

AVAILABLE OPTIONS

Glass (187ml): \$11.00
Quartino (250ml): \$15.00
Bottle (750ml): \$44.00

2018 Saved Magic Marker, Templeton, CA

Grenache, Pinot Noir, Cabernet Franc, Sangiovese

\$42.00

2018 Blackbird Arriviste, Napa Valley, CA

Cabernet Franc, Merlot, Cabernet Sauvignon

\$54.00

WHITE 17

2018 Zenato, Veneto, Italy

Pinot Grigio

AVAILABLE OPTIONS

Glass (187ml): \$10.00
Quartino (250ml): \$14.00
Bottle (750ml): \$40.00

2018 Duckhorn Vineyards, Napa Valley, CA

Sauvignon Blanc

AVAILABLE OPTIONS

Glass (187ml): \$12.00
Quartino (250ml): \$16.00
Bottle (750ml): \$48.00

2018 Santa Margherita, Alta Adige, Italy

Pinot Grigio

AVAILABLE OPTIONS

Glass (187ml): \$12.00
Quartino (250ml): \$16.00
Bottle (750ml): \$48.00

2018 Whitehaven, Marlborough, New Zealand

Sauvignon Blanc

\$46.00

2019 Cloudy Bay, Marlborough, New Zealand

Sauvignon Blanc

AVAILABLE OPTIONS

Glass (187ml): \$14.00
Quartino (250ml): \$18.00
Bottle (750ml): \$56.00

2017 Joel Gott "Unoaked", Monterrey, Sonoma & Napa, CA

Chardonnay

AVAILABLE OPTIONS

Glass (187ml): \$11.00
Quartino (250ml): \$15.00
Bottle (750ml): \$44.00

2016 Buehler, Russian River Valley, CA

Chardonnay

\$56.00

2017 Raeburn, Russian River Valley, Sonoma County CA

Chardonnay

\$48.00

2018 Chalk Hill, Russian River Valley, Sonoma County, CA

Chardonnay

AVAILABLE OPTIONS

Glass (187ml): \$12.00
Quartino (250ml): \$16.00
Bottle (750ml): \$48.00

2016 Laguna Ranch Winery, Russian River Valley, CA

Chardonnay

\$52.00

2017 Orin Swift Mannequin, St. Helena, CA

Chardonnay

\$58.00

2016 Jordan, Russian River Valley, CA

Chardonnay

\$74.00

2017 Sanford, Santa Barbara, CA

Chardonnay

\$67.00

2018 Chateau la Freynelle, Bordeaux, France

Bordeaux Blanc (Sauvignon Blanc, Sémillon, Muscadelle)

AVAILABLE OPTIONS

Glass (187ml): \$11.00
Quartino (250ml): \$15.00
Bottle (750ml): \$44.00

2017 Thomas Schmitt, Mosel, Germany

Riesling

\$42.00

2017 Paul Anheuser Riesling Kabinett, Nahe, Germany

Riesling

AVAILABLE OPTIONS

Glass (187ml): \$10.00
Quartino (250ml): \$14.00
Bottle (750ml): \$40.00

2018 Centorri, Provincia di Pavia, Italy

Moscato

AVAILABLE OPTIONS

Glass (187ml): \$10.00
Quartino (250ml): \$14.00
Bottle (750ml): \$40.00

RED 28

2016 A to Z Wineworks, Newberg, OR

Pinot Noir

AVAILABLE OPTIONS

Glass (187ml): \$13.00
Quartino (250ml): \$17.00
Bottle (750ml): \$52.00

2016 Bergström Wines Cumberland Reserve, Willamette Valley, OR	\$75.00
Pinot Noir	
2017 Meiomi, Monterey, Sonoma & Santa Barbara County, CA	AVAILABLE OPTIONS
Pinot Noir	Glass (187ml): \$11.00
	Quartino (250ml): \$15.00
	Bottle (750ml): \$44.00
2017 Duckhorn Decoy, Sonoma County, CA	AVAILABLE OPTIONS
Merlot	Glass (187ml): \$14.00
	Quartino (250ml): \$18.00
	Bottle (750ml): \$56.00
2017 9 Hats Winery, Columbia Valley, WA	AVAILABLE OPTIONS
Red Blend (Cabernet, Syrah, Merlot)	Glass (187ml): \$13.00
	Quartino (250ml): \$17.00
	Bottle (750ml): \$52.00
2014 Marqués de Cáceres Reserva, Rioja, Spain	\$54.00
Rioja (Tempranillo, Garnacha, Graciano)	
2016 Ernesto Catena Animal, Mendoza, Argentina	AVAILABLE OPTIONS
Organic Malbec	Glass (187ml): \$12.00
	Quartino (250ml): \$16.00
	Bottle (750ml): \$48.00
2016 Stags' Leap Winery, Napa Valley, CA	\$69.00
Petite Sirah	
2016 Chateau Mongravey Margaux, Arzac France	\$84.00
Cabernet Sauvignon, Merlot, Cab Franc	
2016 Ferrari Carano, Sonoma County, CA	\$54.00
Merlot	
2018 The Prisoner, Napa Valley, CA	\$69.00
Red Blend (Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, Charbono)	
2017 Il Poggione Rosso Di Montalcino, Tuscany, Italy	\$56.00
Sangiovese	
2014 Blackbird Arise, Napa Valley, CA	\$74.00
Merlot, Cabernet Sauvignon, Cabernet Franc	
2017 Juggernaut Wine Co., Hillside, CA	\$56.00
Cabernet Sauvignon	
2017 Joseph Carr, Napa County, CA	AVAILABLE OPTIONS
Cabernet Sauvignon	Glass (187ml): \$14.00
	Quartino (250ml): \$18.00
	Bottle (750ml): \$56.00

2017 Lucienne Doctor's Vineyard, Santa Lucia Highlands, CA	\$72.00
Pinot Noir	
2018 Belle Glos Las Alturas, Santa Lucia Highlands, Monterey, Central Coast, CA	\$69.00
Pinot Noir	
2016 Rodney Strong, Knights Valley, CA	\$56.00
Cabernet Sauvignon	
2015 Duckhorn Canvasback, Red Mountain, WA	\$64.00
Cabernet Sauvignon	
2017 Avalon, Napa Valley, CA 98	AVAILABLE OPTIONS
Cabernet Sauvignon	
	Glass (187ml): \$11.00
	Quartino (250ml): \$15.00
	Bottle (750ml): \$44.00
2017 Quilt By Joe Wagner, Napa Valley, CA	\$72.00
Cabernet Sauvignon	
2015 Jordan, Alexander Valley, CA	\$105.00
Cabernet Sauvignon	
2018 Orin Swift 8 Years In The Desert, Napa Valley, CA	\$74.00
Zinfandel, Petite Sirah, Syrah	
2016 The Prisoner Wine Co. Saldo, Dry Creek-Lodi-Amador, CA	\$59.00
Zinfandel, Petite Sirah, Syrah	
2016 Atlas Peak, Napa Valley, CA	\$56.00
Cabernet Sauvignon	
2015 Rodney Strong Symmetry, Alexander Valley, CA	\$89.00
Cabernet Sauvignon, Cab Franc, Petit Verdot, Merlot, Malbec	
2013 Revana Family Vineyard, St. Helena, CA	\$240.00
Cabernet Sauvignon	
2017 Orin Swift Abstract, St. Helena, CA	\$69.00
Grenache, Syrah, Petite Sirah	

DRAFT BEERS 12

Stone Arrogant Bastard	\$7.00
12 oz snifter, American Strong Ale, 7.2% abv, Escondido, CA	
Revolution Anti-Hero	\$8.00
American IPA, 6.5% abv, Chicago, IL	
Two Brothers Brewery Pinball	\$8.00
American Pale Ale, 5.4% abv, Warrenville, IL	

3 Floyds Gumballhead	\$9.00
American Wheat Ale, 5.6% abv, Munster, IN	
Off Color Brewing Apex Predator	\$8.00
Farmhouse Ale, 6.5% abv, Chicago, IL	
Goose Island 312	\$7.00
Urban Wheat Ale, 4.2% abv, Chicago, IL	
Goose Island Green Line	\$7.00
American Pale Ale, 5.4% abv, Chicago, IL	
Lagunitas Little Sumpin' Sumpin' Ale	\$8.00
Pale Wheat Ale, 7.5% abv, Petaluma, CA	
Guinness	\$8.00
Irish Dry Stout, 4.2% abv, Dublin, Ireland	
Virtue Michigan Apple	\$7.00
Semi-Dry Cider, 5.5% abv, Fennville, MI	
Stella Artois	\$8.00
European Pale Lager, 5.2% abv, Leuven, Belgium	
Schlitz	\$6.00
American-Style Lager, 4.6% abv, Milwaukee, WI	

BOTTLED BEERS / CANS 12

Glutenberg Blonde	\$8.00
16 oz, 4.5% abv, 100% Gluten Free, Montreal	
Sam Adams Boston Lager	\$5.00
Amber Lager, 5.0% abv, Boston, MA	
Solemn Oath Brewery Snaggletooth Bandana	\$5.00
American IPA, 6.5% abv, Naperville, IL	
Goose Island Next Coast	\$5.00
IPA, 7.0% abv, Chicago, IL	
Virtue the Mitten	\$8.00
Bourbon Barrel-Aged Cider, 6.8% abv, Fennville, MI	
Miller Lite	\$5.00
Light Lager, 4.2% abv, Milwaukee, WI	
Bud Light	\$5.00
Light Lager, 4.2% abv, St. Louis, MO	
Budweiser	\$5.00
American Pale Lager, 5.0% abv, St. Louis, MO	

Corona	\$7.00
16 oz, Pale Lager, 4.6% abv, Mexico DF, Mexico	
Heineken	\$6.00
Euro Pale Lager, 5.0% abv, Netherlands	
Amstel Light	\$6.00
Light Lager, 3.5% abv, Netherlands	
O'Doul's	\$5.00
Low Alcohol Beer, 0.5% abv, St. Louis, MO	

DESSERTS 6

Chocolate Cake	\$12.00
four layer, dark chocolate icing, raspberry coulis, fresh berries	
Warm Blueberry Crisp	\$8.00
Michigan blueberries, almond oat streusel, caramel sauce, vanilla bean gelato	
Chicago Original Eli's Cheesecake	\$8.00
petite vanilla bean cheesecake, topped with fresh berries, whipped cream	
Warm Flourless Chocolate Cookie	\$8.00
dark chocolate chips, vanilla bean gelato, homemade hot fudge	
Sorbet	\$6.00
chef's seasonal selection	
Gelato	\$6.00
chef's seasonal selection	

APÉRITIFS 2

Carajillo	\$9.00
Liquor 43, espresso, shaken & served over ice	
Nuts & Berries	\$10.00
Frangelico, Chambord, creme de cocoa, served over ice and topped off with a splash of cream	

COFFEE & ASSORTED TEAS 6

Coffee	\$3.00
Rishi Tea's	\$3.50
Espresso	\$3.50
Double Espresso	\$5.00
Cappuccino	\$4.00

Latte	\$4.00
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SINGLE MALT SCOTCH 8

Glenlivet 12 Yr	\$11.00
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Glenlivet Founders Reserve	\$12.00
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Glenfiddich 12 Yr	\$11.00
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Laphroaig 10 Yr	\$12.00
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Macallan 12 Yr	\$13.00
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Talisker 10 Yr	\$11.00
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Oban 14 Yr	\$16.00
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Lagavulin 16 Yr	\$19.00
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BLENDED SCOTCH 5

Johnnie Walker Red Label	\$9.00
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Johnnie Walker Black Label	\$11.00
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Johnnie Walker 18 Yr	\$16.00
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Johnnie Walker Blue Label	\$40.00
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Chivas 12 Yr	\$11.00
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COGNAC 6

Remy VSOP	\$12.00
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Hennessy VS	\$11.00
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Richard Hennessy	\$200.00
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Martell Cordon Bleu	\$24.00
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Courvoisier VS	\$9.00
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Courvoisier VSOP	\$12.00
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PORT, SHERRY 4

Noval Black	\$10.00
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Warre's "Otima" 10 Yr Tawny Port	\$10.00
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Warre's "Otima" 20 Yr Tawny Port	\$13.00
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Gonzalez Byass "Nectar" Sherry

\$15.00

TUESDAY "TACO TUESDAY" 6

Al Pastor

\$3.00

achiote marinated pork, pickled red onions, pineapple, cilantro, salsa

Alambres

\$4.00

grilled skirt steak, poblanos rajitas, Nueske's applewood smoked bacon, chihuahua cheese, salsa

Taco de Pescado

\$4.00

beer battered cod, coleslaw, Baja sauce, cilantro, lime

Pollo Ahumado

\$3.00

roasted corn, pico de gallo, lime crema, salsa

Hand-Crafted Margaritas

\$9.00

Tecate

\$3.00

WEDNESDAY "WINE DOWN WEDNESDAY" 2

1/2 Off All Wine Bottles

Under \$100

Artisan Cheese Board

\$9.00

THURSDAY 5-5-5-5 3

All Draft Beer

\$5.00

All Wines by the Glass

\$5.00

All Specialty Cocktails

\$5.00

FRIDAY 1

East Coast Oysters

\$1.00

STARTERS + SALADS 9

Plaza Guac and Chips

\$13.00

fresh smashed avocados, tomato, onion, cilantro, jalapeno, fresh squeezed lime juice

Chips + Salsa

\$8.00

Morita chili, fire roasted tomato

Sweet Corn on the Cobb

\$6.00

Bruschetta + Fresh Mozzarella

\$14.00

marinated tomatoes, arugula, rustic bread, balsamic

Summertime Watermelon	\$7.00
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Nacho Mama's	\$13.00
corn tortilla chips, queso bravo, "Mama Lil" goat horn peppers, lettuce, pico de gallo	
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Roasted Red Pepper Hummus	\$13.00
warm pita, cucumbers, carrot, celery, evoo	
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Simple Greens	\$11.00
mesclun lettuce, heirloom cherry tomatoes, cucumber, radish, lemon vinaigrette	
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Plaza Chopped	\$14.00
applewood smoked bacon, romaine, heirloom cherry tomatoes, corn, blue cheese, creamy vinaigrette	

COCKTAILS 6

Frozen Rita	\$12.00
El Jimador 100% blue agave, triple sec, lime	
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All Day Frose'	\$14.00
Svedka strawberry lemonade vodka, froze puree, rosé	
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Mighty Mule	\$13.00
Tito's vodka, ginger beer, lime	
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Triple Berry Mojito	\$13.00
Gustoso Rum, lime, berries, simple syrup fresh mint	
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Strawberry Passion Lemonade	\$11.00
Svedka vodka, strawberry, lemonade	
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Bloody Mary	\$14.00
Svedka vodka, celery, olive	

DOS TACOS 2

Carne Asada	\$16.00
morita salsa, lettuce, tomato, pepper jack, corn tortillas	
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Mahi Mahi	\$16.00
coleslaw, cilantro, jalapenos, avocado-lime aioli	

FEAUTRED ITEMS 3

Back of the Yard Burger	\$18.00
double grass-fed patty, bacon, cheddar, smoked brisket pastrami, pickles, fried egg, plaza sauce	
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Double Cheezy	\$16.00
Double grass-fed patty, American cheese, grilled onions, pickles, plaza sauce, kettle chips	

Beefy Beefy**\$15.00**

double grass-fed patty, lettuce, tomato, onion, kettle chips

THINGS WE CRAVE 5**Chi-Town Mild Italian Sausage****\$13.00**

sweet or hot peppers

Pilsen Street Dog**\$12.00**

bacon-wrapped Jumbo Vienna hot dog, jalapeno mustard, pico de gallo, lime cream

Smoked Turkey Cubano**\$15.00**

mustard, pickles, swiss

Portobello Burger**\$15.00**

grilled onions, avocado puree, roasted red peppers, lettuce, tomato, pesto aioli

Chicken Sando**\$15.00**

lettuce, tomato, cheddar, chipotle ranch

DRAFT 12**Bud Light****\$7.00**

Light Lager, 4.2% ABV, St. Louis, MO

Stella**\$9.00**

Pilsner, 5.2% ABV, Leuven, Belgium

Goose Island 312**\$9.00**

Urban Wheat Ale, 4.2% ABV, Chicago, IL

Goose Island Green Line**\$9.00**

Pale Ale, 5.4% ABV, Chicago, IL

Goose Island Lemon Shandy**\$9.00**

Wheat Ale with Natural Lemon Flavor, 4.2 % abv, Chicago, IL

Bells Oberon**\$9.00**

Pale Wheat Ale, 5.8% ABV, Comstock, MI

Bells Two Hearted Ale**\$9.00**

IPA, 7.0% ABV, Comstock, MI

Founder's All Day IPA**\$9.00**

IPA, 7% ABV, Grand Rapids, MI

Virtue Michigan Apple Cider**\$8.00**

Semi-Dry Cider, 5.5% AVB, Fennville, MI

Buckledown Party Pillow**\$9.00**

Hefeweizen, 5.3% ABV, Lyons, IL

Spiteful Alley Time! **\$9.00**
Pale Ale, 6% ABV, Chicago, IL

Moody Tongue Steeped Emperor's Lemon Saison **\$9.00**
Farmhouse Ale-Saison, 6.3% ABV, Chicago, IL

BOTTLES + CANS 11

Cruz Blanca Mexico Calling **\$6.00**
Lager Especial, 4.7% ABV, Chicago, IL

Cruz Blanca Palm Shade **\$6.00**
Tropical Hazy IPA, 6.0% ABV, Chicago, IL

Corona **\$6.00**
Mexican Lager, 4.6% ABV, Mexico

High Noon Seltzer **\$6.00**
Watermelon or Mango

O' Douls Na **\$6.00**
Non-Alcoholic, .2% ABV, Missouri

Michelob Ultra **\$6.00**
Lager, 4.2% ABV, Missouri

Coors Light **\$6.00**
Lager, 4.2% ABV, Colorado

Miller Lite **\$6.00**
American Pilsner, 4.2% ABV, Wisconsin

Guinness Nitro **\$7.00**
Stout, 5.8% ABV, Ireland

Revolution Anti-Hero **\$8.00**
IPA, 6.7% ABV, Chicago

Truly Seltzer **\$7.00**
Wildberry or Lemonade, 5% ABV

GLASS / BOTTLE 12

Prosecco **\$10.00**
Ruffino, Italy

Sparkling Rose **\$10.00**
Ruffino, Italy

Rose **AVAILABLE OPTIONS**
Copain, California Glass: \$9.00
Bottle: \$36.00

Rose	AVAILABLE OPTIONS
Unshackled, California	Glass: \$14.00
	Bottle: \$56.00
Sauvignon Blanc	AVAILABLE OPTIONS
Kim Crawford, New Zealand	Glass: \$11.00
	Bottle: \$44.00
Chardonnay	AVAILABLE OPTIONS
Cambria, California	Glass: \$9.00
	Bottle: \$36.00
Chardonnay	AVAILABLE OPTIONS
Sonoma Cutrer, Russian River, California	Glass: \$14.00
	Bottle: \$56.00
Pinot Grigio	AVAILABLE OPTIONS
Benvolio Friuli-Venezia Giulia, Italy	Glass: \$8.00
	Bottle: \$32.00
Pinot Noir	AVAILABLE OPTIONS
La Crema, California	Glass: \$12.00
	Bottle: \$48.00
Cabernet Sauvignon	AVAILABLE OPTIONS
Silver Palm, California	Glass: \$10.00
	Bottle: \$40.00
Red Blend	AVAILABLE OPTIONS
7 Moons, California	Glass: \$8.00
	Bottle: \$32.00
Red Blend	\$75.00
Prisoner, California	

ENCASED CLASSICS 4

Jumbo Chicago Style Hot Dog	\$5.00
100% Vienna beef, pickle, onion, sweet relish, tomato, mustard, sport peppers & celery salt	
Chili Cheese Dog	\$6.00
mustard, chili, cheese, onions	
Polish Sausage	\$6.00
100% Vienna Beef, old world mustard, caramelized onions	
Da Brat	\$6.00
beer mustard, caramelized onions	

MUNCHIES 4

Nachos	\$6.00
aged cheddar cheese sauce, jalapeno	
Big Pretzel	\$5.00
Assorted Kettle Chips	\$2.00
Trail Mix	\$2.00

DRINKS 7

Beer	\$5.00
Bottled Soda	\$4.00
Bottled Water	\$3.00
Hot chocolate	AVAILABLE OPTIONS
	16 Oz: \$5.00
	Spiked: \$10.00
Spiced Cider	AVAILABLE OPTIONS
	16 Oz: \$5.00
	Spiked: \$10.00
Coffee	AVAILABLE OPTIONS
	16 Oz: \$5.00
	Spiked: \$10.00
Tea	\$4.00

SPIKES 4

Jameson
Baileys
Peppermint Schnapps
Captain Morgan Gingerbread

GLUTEN FREE 15

Guac & Queso Dip
Harissa Roasted Cauliflower
Park Grill Chopped Salad
Greens & Grains Salad
Tomato Basil Bisque

Faroe Island Salmon

Mint Cumin Grilled Lamb Chops

Lake Superior Whitefish

A Big Steak

Broccolini

Asparagus

Grilled Octopus

without romesco

Chicken Cuban Cobb

without egg

Caesar Salad

without croutons

Chicken Vesuvio

without bread

VEGETARIAN 14

Beer Battered Cheese Curds

Bavarian Pretzels

Harissa Roasted Cauliflower

Kung Pao Brussel Sprouts

Parm Fries

Greens & Grains Salad

Tomato Basil Bisque

The Bean Burger

Broccolini

Asparagus

Pizetta

without sausage

Park Grill Chopped Salad

without chicken

Chicken Cuban Cobb Salad

without chicken

Rigatoni

without sausage

VEGAN 10

Harissa Roasted Cauliflower

Kung Pao Brussel Sprouts

Greens & Grains Salad

Broccolini

Asparagus

Bavarian Pretzels

without asiago & beer cheese

Guac & Queso

without queso

Parm Fries

without aioli & cheese

Chicken Cuban Cobb Salad

without chicken & egg

The Bean Burger

without cheese & aioli
