



FRESH-SQUEEZED JUICE 6

Immunity Hot Shot	\$4.95
orange, ginger, honey, cayenne	
Sweet Valencia Orange	\$6.95
Mango, Orange & Pineapple Nectar	\$7.95
Blue Boost	\$7.95
blueberry, agave, basil	
Power Greens	\$8.95
kale, romaine, celery, pineapple, mint	
Housemade Lemonade	\$5.95

SNACKS 6

Kennebec Fries	\$8.95
crispy lemons & chilis	
Roasted Garlic Hummus	\$11.95
lemon & herb oil, pita	
Whipped Feta	\$12.95
black truffle honey, seeded crackers	
Hot Honey Brussels Sprouts	\$12.95
pickled fresno, peanut	
Buffalo Chicken Meatballs	\$13.95
yogurt ranch	
Loaded Guacamole	\$15.95
crispy pineapple, spicy seeds	

MAIN 19

Vegan Pozole Verde	\$9.95
hominy stew, watermelon radish, shaved cabbage, cilantro	

Enlightened Caesar*

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

AVAILABLE OPTIONS

\$13.95

Add Avocado: \$3.95

Add Roasted Salmon*:

\$9.95

Add Strip Steak*: \$10.95

Add Grilled Chicken: \$6.95

Straight "A" Salad

arugula, avocado, asian pear, asiago, almond

\$15.95**Shredded Brussels Sprout Salad**

honeycrisp apple, white cheddar, smoked almond, kale, white balsamic vinaigrette

\$15.95**Ginger Chicken & Kale Salad**

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

\$17.95**Ahi Tuna Poke Bowl***

avocado, cashew granola, pickled mushroom, bamboo rice, ginger soy

\$19.95**Mushroom & Quinoa Burger**

swiss cheese, baby kale, kennebec fries, sriracha aioli

\$16.95**Prime Burger***

whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti

\$17.95**Slow Cooked Pot Roast Sandwich**

caramelized onion, white cheddar spread, horseradish sauce, kennebec fries

\$18.95**Ham & Cheese Croissant**

black forest ham, gruyère, arugula salad

\$14.95**Hot Honey Fried Chicken Sandwich**

kale & apple slaw, lemon aioli, kennebec fries

\$15.95**Turkey French Dip**

peppers & onions, aged provolone, house-made giardiniera, kennebec fries

\$17.95**Cauliflower Mac & Cheese**

smoked gouda, parmesan breadcrumbs, garlic toast

\$17.95**Wild Mushroom Teriyaki Bowl**

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

\$19.95**Green Chili & Chicken Enchiladas**

tomato & avocado salsa, chili verde, crema

\$19.95**Oven Baked Spinach & Ricotta Ravioli**

roasted squash, sugar snap pea, grana padano, black truffle & lemon cream

\$22.95**Blackened Fish Tacos**

elote-style creamed corn, guacamole, smoked almond slaw, spicy tomato salsa

\$24.95

Pistachio Crusted Whitefish	\$26.95
parmesan smashed potatoes, basil pesto, butternut squash, scampi sauce	
Miso Glazed Faroe Islands Salmon*	\$28.95
bok choy, asparagus, sugar snap pea, broccolini	

COFFEE BAR ⁶

Cappuccino	\$4.50
Latte / Chai Latte	\$4.50
Mexican Cold Brew	\$4.50
London Fog	\$4.95
Hazelnut Oat Mocha	\$4.95
Iced Dulce de Leche Latte	\$4.95

SIDES ⁶

Organic Turkey Bacon	\$6.95
Brown Sugar Bacon	\$6.95
Our Chicken Sausage	\$6.95
Golden Hash Browns	\$5.95
Slice Tomato & Avocado	\$6.95
Melon & Berries	\$6.95

TO BEGIN ⁸

Kennebec Fries	\$8.95
crispy lemons & chilis	
Roasted Garlic Hummus	\$11.95
lemon & herb oil, pita	
Whipped Feta	\$12.95
black truffle honey, lemon, seeded crackers	
Hot Honey Brussels Sprouts	\$12.95
pickled fresno pepper, crushed peanut	
Buffalo Chicken Meatballs	\$13.95
yogurt ranch	

Cauliflower Mac & Cheese	\$13.95
smoked gouda, parmesan breadcrumbs	
Loaded Guacamole	\$15.95
crispy pineapple, spicy seeds	
Shrimp Ceviche*	\$16.95
coconut lime aguachile, plantain chips	

SOUP, SALADS & SANDWICHES 6

Vegan Pozole Verde	\$9.95
hominy stew, watermelon radish, shaved cabbage, cilantro	
Enlightened Caesar*	AVAILABLE OPTIONS
little gem lettuce, baby arugula, caper, migas, grana padano, greek yogurt dressing	\$13.95
	Add Avocado: \$3.95
	Add Roasted Salmon*: \$9.95
	Add Strip Steak*: \$10.95
	Add Grilled Chicken: \$6.95
Straight "A" Salad	\$15.95
arugula, avocado, asian pear, asiago, almond	
Shredded Brussels Sprout Salad	\$15.95
honeycrisp apple, white cheddar, smoked almond, kale, white balsamic vinaigrette	
Mushroom & Quinoa Burger	\$16.95
swiss cheese, baby kale, kennebec fries, sriracha aioli	
Prime Burger*	\$17.95
whole-grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti	

GO VEGAN OR VEGETARIAN 2

Wild Mushroom Teriyaki Bowl	\$19.95
green vegetable & bamboo rice stir-fry, yuzu ponzu, cashew, garden herb salad	
Oven Baked Spinach & Ricotta Ravioli	\$22.95
roasted squash, sugar snap pea, grana padano, black truffle & lemon cream	

CHICKEN 3

Green Chili & Chicken Enchiladas	\$19.95
tomato & avocado salsa, chili verde, crema	
Chicken Bebe	\$19.95
parmesan crust, white wine, roasted asparagus	

Lemon & Garlic Roasted Chicken

\$23.95

greek kennebec fries, feta, oregano, grilled lemon

FROM THE SEA 3

Blackened Fish Tacos

\$24.95

elote creamed corn, guacamole, smoked almond slaw, spicy tomato salsa

Pistachio Crusted Whitefish

\$26.95

parmesan smashed potatoes, basil pesto, butternut squash, scampi sauce

Miso Glazed Faroe Islands Salmon*

\$28.95

bok choy, asparagus, sugar snap pea, broccolini

BUTCHER 3

Heritage Pork Tenderloin Chimichurri*

\$25.95

sweet potato fries, jalapeño cilantro aioli

Slow Cooked Short Rib

\$30.95

mashed japanese sweet potato, roasted brussels sprouts, red chili caramel

Pepper Crusted Strip Steak*

\$36.95

loaded smashed potatoes, mushroom bordelaise sauce

FRESH-SQUEEZED COCKTAILS 6

Mimosa

\$11.00

orange or blue

Spicy Bloody Mary

\$13.00

grey goose citron, brown sugar bacon

Pour Decisions

\$14.00

white wine, pisco, passion fruit, grapefruit, lime

Beatrix Espresso Martini

\$14.00

basic vodka, coffee liqueur, licor 43

Hombre Daiquiri

\$15.00

dos hombres mezcal, shampton water rosé

Pineapple Habanero Margarita

\$15.00

nosotros blanco, smoky cordial

SEASONAL SPECIALS 3

LONDON BRIDGE

\$4.95

voyager espresso, dark chocolate, orange zest, steamed milk

GINGERBREAD CHAI	\$4.95
kilogram chai, cinnamon, nutmeg, steamed milk	
ICED ROSE & PEPPERMINT MOCHA	\$4.95
monin peppermint & rose, matcha, milk	

DESSERT ⁴

Coconut Chia Pudding	\$8.95
Mango, pistachio-sesame brittle, basil. Suggested Coffee Pairing: Honey Cinnamon Latte	
Oh My! Caramel Pie	\$8.95
Shortbread cookie crust. Suggested Coffee Pairing: Beatrix Coffee Roasters Enlightened	
Tall, Dark & Handsome Chocolate Cake	\$9.95
Housemade hot fudge. Suggested Coffee Pairing: Beatrix Coffee Roasters Emboldened	
Pastry Bar	
additional treats available at our pastry bar	

COOKIES ⁷

chocolate chunk	\$4.25
lemon burst	\$5.95
butterscotch	\$4.25
peanut butter cup	\$3.95
cream cheese coffee cake	\$4.95
apple oatmeal	\$4.50
vegan chocolate chip	\$4.95

PASTRIES ¹²

honey-butter cinnamon roll	\$5.50
lemon blueberry muffin	\$3.95
angel food muffin	\$3.95
plain, lemon, chocolate	
kouign amann	\$4.95
banana bread	\$3.95
sadie's walnut crunch cake	\$4.95
SUPERFOOD MUFFIN	\$3.95

Apple Vegan Muffin	\$3.95
BACON ASIAGO ROLL	\$4.95
Chocolate Almond Croissant	\$5.50
Ham & Cheese croissant	\$8.95
Breakfast Cruffin	\$6.95

GLUTEN-FREE 3

joy cookie	\$4.95
DARK CHOCOLATE BROWNIE	\$3.95
Emmy's Gluten Free Cream Cheese Coffee Cake	\$4.75

COFFEE 11

Espresso	AVAILABLE OPTIONS
	\$2.95
	\$3.50
Coffee	\$3.25
Cold Brew	\$4.95
nitro	\$4.25
Americano	\$3.65
Cappuccino	\$4.50
Latte	\$4.50
Chai Latte	\$4.50
matcha latte	\$4.50
hot chocolate	\$4.50
malted freddo	\$4.25

SPECIALTIES 12

Honey Cinnamon Latte	\$4.95
turmeric chai latte	\$4.95
hazelnut oat mocha	\$4.95
iced dulce de leche latte	\$4.95

cinnamon roll latte	\$4.95
mexican iced coffee	\$4.95
almond mocha	\$4.95
cinnamon maple matcha	\$4.95
white lightening latte	\$4.95
lavender honey latte	\$4.95
london fog	\$4.95
hot tea	\$3.95

ROASTS & RETAIL 5

joe to go	\$22.00
serves 8-10	
enlightened	\$16.00
beatrice coffee roasters	
voyager espresso	\$17.00
beatrice coffee roasters	
BEATRIX COLD TO-GO CUP	\$8.95
holds 24oz.	
BEATRIX YETI RAMBLER HOTSHOT BOTTLE	\$32.95
holds 18oz.	

BREAKFAST 5

Eggs Your Way*	\$7.95
golden hash browns, choice of brown sugar bacon, turkey bacon or our chicken sausage	
Vanilla Yogurt	\$7.95
fresh berries	
BAKED FRENCH TOAST	\$7.95
strawberry sauce, whipped cream, maple syrup	
Light & Fluffy Lemon Pancakes	\$7.95
blueberries, maple syrup	
Prime Burger*	\$7.95
classic bun, kennebec fries, choice of aged white cheddar, wisconsin swiss or havarti	

LUNCH & DINNER 4

Crispy Chicken Tenders*	\$7.95
house-cut kennebec fries	
Buttered Noodles	\$7.95
parmesan cheese	
GRILLED CHEESE SANDWICH	\$7.95
house-cut kennebec fries	
Prime Burger*	\$7.95
classic bun, kennebec fries, choice of aged white cheddar, wisconsin swiss or havarti	

HAND-CRAFTED COCKTAILS 8

Mango Gin & Tonic	\$14.00
hendrick's & brockmans gins, honey, pineapple & orange juices, tonic	
Pour Decisions	\$14.00
white wine, pisco, passion fruit, grapefruit, lemon	
Attitude Adjustment*	\$14.00
wheatley vodka, beatrix hibiscus ginger kombucha, lime	
Hombre Daiquiri	\$15.00
dos hombres mezcal, equiano light rum, hampton water rosé, grapefruit, lime	
Pineapple Habanero Margarita*	\$15.00
nosotros blanco, lime, appel's smoky habanero syrup	
Beatrix Espresso Martini	\$14.00
basic vodka, beatrix voyager espresso, coffee liqueur, licor 43, demerara	
Cider House Old Fashioned	\$15.00
uncle nearest 1884, cardamaro, apple, pear, maple, spices	

*can be made zero proof with ritual alcohol-free spirits

SPARKLING 2

Prosecco	AVAILABLE OPTIONS
giuliana, italy, nv	\$13.00
	\$52.00
Cava Brut Rosé	AVAILABLE OPTIONS
los dos, catalonia, spain, nv	\$12.00
	\$48.00

ROSÉ 3

Cabernet Franc / Merlot

dourthe, "no. 1", bordeaux, france, 2022

AVAILABLE OPTIONS

\$13.00

\$52.00

Grenache

a tribute to grace, central coast, california, 2022

AVAILABLE OPTIONS

\$15.00

\$60.00

Cinsault

hampton water, provence, france, 2022

AVAILABLE OPTIONS

\$15.00

\$60.00

WHITE 7

Sauvignon Blanc

hobo wine company, "folk machine", potter valley, california, 2022

AVAILABLE OPTIONS

\$16.00

\$64.00

Pinot Grigio

le monde, friuli, italy, 2021

AVAILABLE OPTIONS

\$12.00

\$48.00

Riesling

red tail ridge, "good karma", finger lakes, new york, 2021

AVAILABLE OPTIONS

\$12.00

\$44.00

Albariño

paco & lola, rías baixas, spain, 2021

AVAILABLE OPTIONS

\$13.00

\$52.00

Assyrtiko

skouras, "wild ferment", peloponnese, greece, 2021

AVAILABLE OPTIONS

\$14.00

\$56.00

Chardonnay

house of brown, lodi, california, 2021

AVAILABLE OPTIONS

\$14.00

\$56.00

Chablis

j moreau & fils, bourgogne, france, 2020

AVAILABLE OPTIONS

\$18.00

\$72.00

RED 7

Cinsault

margerum, los olivos district, california, 2021

AVAILABLE OPTIONS

\$15.00

\$60.00

Pinot Noir

grower's guild wine co., oregon, 2021

AVAILABLE OPTIONS

\$14.00

\$56.00

Tempranillo

cvne, "cune crianza", rioja, spain, 2019

AVAILABLE OPTIONS

\$14.00

\$56.00

Grenache / Syrah

famille perrin, côtes du Rhône villages, france, 2020

AVAILABLE OPTIONS

\$13.00

\$52.00

Malbec

zuccardi "q", mendoza, argentina, 2021

AVAILABLE OPTIONS

\$14.00

\$56.00

Cabernet Sauvignon

camp, north coast, california, 2022

AVAILABLE OPTIONS

\$14.00

\$56.00

Cabernet Sauvignon

quilt, napa valley, california, 2020

AVAILABLE OPTIONS

\$20.00

\$80.00

LOCAL BEERS & BREWS 9

Cider

eris brewery, pedestrian, chicago, il

\$7.00

Sparkling Hard Tea

luna bay, chicago, il

\$8.00

Hard Kombucha

luna bay, blueberry fizz, chicago, il

\$8.00

Pilsner

moody tongue, paradise, chicago, il

\$7.00

Citra Blond Ale

lagrow beer co., chicago, il

\$8.00

Pale Ale

hopewell brewing, ride or die, chicago, il

\$7.00

Wheat Ale

pollyanna brewing, dreamsicle flurries, lemont, il

\$8.00

Hazy IPA

old irving brewing co., beezer, chicago, il

\$9.00

Oatmeal Milk Stout

maplewood brewery, fat pug, chicago, il

\$8.00

FREE-SPIRITED CANS & BOTTLES 3

Cold Brew**\$4.00**

beatrix coffee roasters, chicago, il

Hibiscus Ginger Kombucha**\$7.00**

beatrix restaurants, chicago, il

Non-Alcoholic IPA**\$6.00**

big drop brewing co., chicago, il

STARTERS & SALADS 6**Kennebec Fries**

crispy lemons & chilis

Hot Honey Brussels Sprouts

pickled fresno pepper, crushed peanut

Straight "A" Salad

arugula, avocado, asian pear, asiago, almond

Buffalo Chicken Meatballs

yogurt ranch

Loaded Guacamole

crispy pineapple, spicy seeds

Enlightened Caesar*

little gem lettuce, baby arugula, caper, migas, grana padano, greek yogurt dressing (gluten free, no migas)

ENTREES 11**Shredded Brussels Sprout Salad**

honeycrisp apple, white cheddar, smoked almond, kale, white balsamic vinaigrette

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 French Dip

peppers & onions, aged provolone, house-made giardiniera

Wild Mushroom Teriyaki Bowl

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

Oven Baked Spinach & Ricotta Ravioli

roasted squash, sugar snap pea, grana padano, black truffle & lemon cream

Green Chili & Chicken Enchiladas

tomato & avocado salsa, chili verde, crema

Pistachio Crusted Whitefish

parmesan smashed potatoes, basil pesto, butternut squash, scampi sauce (add \$5)

Miso-Glazed Faroe Islands Salmon*

bok choy, asparagus, sugar snap pea, broccolini (add \$8)

DESSERTS 4

Tall, Dark & Handsome Chocolate Cake

Oh My! Caramel Pie

Our Cookie Jar

Coconut-Chia Pudding

STARTERS 4

Kennebec Fries

crispy lemons & chilis

Whipped Feta

black truffle honey, lemon, seeded crackers

Hot Honey Brussels Sprouts

pickled fresno pepper, crushed peanut

Roasted Garlic Hummus

lemon & herb oil, pita

SOUP & SALAD 3

Vegan Pozole Verde

hominy stew, watermelon radish, shaved cabbage, cilantro

Enlightened Caesar*

little gem lettuce, baby arugula, caper, migas, grana padano, greek yogurt dressing (gluten free, no migas)

Straight "A" Salad

arugula, avocado, asian pear, asiago, almond

PASSED APPETIZERS 10

Hummus & Cucumber Crudite

preserved pepper

\$24.00

Hot Honey Brussels Sprouts	\$26.00
pickled fresno pepper, crushed peanut	
Loaded Guacamole	\$26.00
crispy pineapple, spicy seeds	
Whipped Feta	\$28.00
black truffle honey, seeded cracker	
Buffalo Chicken Meatballs	\$28.00
yogurt ranch	
Teriyaki Mushrooms	\$32.00
cashew granola, sesame, yuzu	
Chicken Skewers	\$34.00
lemon, garlic, oregano	
Ahi Tuna Poke*	\$42.00
cucumber, sriracha aioli	
Blackened Fish Tostadas	\$42.00
guacamole	
Strip Steak Skewers*	\$42.00
chimichurri	

STATIONED APPETIZERS 5

Whipped Feta	\$60.00
black truffle honey, lemon, seeded crackers	
Hot Honey Brussels Sprouts	\$60.00
pickled fresno pepper, crushed peanut	
Roasted Garlic Hummus	\$60.00
lemon & herb oil, pita	
Buffalo Chicken Meatballs	\$65.00
yogurt ranch	
Loaded Guacamole	\$70.00
crispy pineapple, spicy seed	

STATIONED SWEETS 4

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

Coconut-Chia Pudding

\$30.00

seasonal toppings

Our Cookie Jar

\$26.00

select three: dark chocolate chunk, coconut passionfruit, lemon burst, joy (gluten free)

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

\$5 LOCAL BEERS ²

PILSNER

moody tongue paradise, chicago, il

PALE ALE

hopewell ride or die pale ale, chicago, il

\$6 WINES ⁴

PROSECCO

giuliana, italy, nv

ROSÉ

dourthe, "no. 1", bordeaux, france, 2022

RIESLING

red tail ridge, "good karma", finger lakes, new york, 2021

PINOT NOIR

grower's guild wine co., oregon, 2021

\$7 HAND-CRAFTED COCKTAILS 3

HOUSE MARGARITA

corazon blanco tequila, agave nectar, lime

OLD FASHIONED

rittenhouse rye, demerara, angostura bitters

MOSCOW MULE

basic vodka, fresh juiced ginger, lime, soda

\$ 9 BURGERS 2

MUSHROOM & QUINOA BURGER

swiss cheese, baby kale, kennebec fries, sriracha aioli

Prime Burger

whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti

GO VEGAN 1

Wild Mushroom Teriyaki Bowl

\$18.95

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

STARTER 3

Loaded Guacamole**

crispy pineapple, spicy seeds

Whipped Feta**

black truffle honey, seeded crackers

Buffalo Chicken Meatballs

yogurt ranch

ENTRÉE 4

Straight "A" Salad**

arugula, avocado, asian pear, asiago, almond

Shredded Brussels Sprout Salad**

honeycrisp apple, white cheddar, smoked almond, kale, white balsamic vinaigrette

Prime Burger* **

whole grain toast or classic bun, kennebec fries, house-made giardiniera, choice of aged white cheddar, wisconsin swiss or havarti

Green Chili & Chicken Enchiladas**

tomato & avocado salsa, chili verde, crema

BEVERAGE 3

Pour Decisions

white wine, pisco, passionfruit, grapefruit, lime

Select Wine

Select Beer

PASTRY 3

Lemon Blueberry Muffin

Emmy's Cream Cheese Coffee Cake**

Chocolate Chunk Cookie

COLD 3

Seasonal Melon & Berries

\$55.00

Vanilla Bean Yogurt w/ Tropical Granola

\$75.00

Coconut Chia Pudding

\$80.00

HOT 7

Scrambled Eggs

\$55.00

Ten Grain Oatmeal

\$60.00

Ranchero Breakfast Burrito

\$65.00

Oven Baked Brioche French Toast

\$65.00

Migas Egg Scramble

\$70.00

Bacon, Cheddar & Egg Sandwich

\$70.00

Spicy Chicken Tinga w/ Scrambled Eggs

\$80.00

BAKERY 2

Pastries

\$60.00

Select up to 3: lemon-blueberry muffin, sadie's crunch cake, morning bun, honey butter cinnamon roll, banana bread, kouign-amann, angel food muffin

Cookie Jar

\$55.00

Select up to 3: dark chocolate chunk, joy, butterscotch oatmeal, lemon burst, coconut passionfruit, cream cheese, peanut butter & chocolate, apple oatmeal

JOE TO-GO 1

Joe To-Go

AVAILABLE OPTIONS

Includes cream, sugar, & cups. Alternative milk options: oat, almond, soy milk

\$25.00

Alternative Milk Options: \$4.00

SALADS ⁵

Enlightened Caesar*	\$60.00
Straight "A"	\$60.00
Shredded Brussels Sprout	\$65.00
Ginger Chicken & Kale	\$75.00
Ahi Tuna Poke Bowl*	\$80.00

SANDWICHES ³

Hot Honey Fried Chicken	\$80.00
Mushroom & Quinoa Burger	\$90.00
Prime Burger*	\$90.00

LUNCH BOXES ¹

Lunch Boxes	\$18.00
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Sandwich / potato chips / fresh-baked cookie. Minimum order 10. Sandwich choice of: chicken avocado club, ham & swiss, caprese

BEVERAGES ²

Water	\$3.00
Canned Soda	\$4.00