

The Foundation Room

329 N Dearborn St 60654-2681 · +13129237050 · Updated: Jan 14, 2026

[View online menu](#)



WINE BY THE GLASS & BOTTLE 15

NV Domaine Chandon Brut

NV Domaine Chandon Rosé

Santa Cristina Pinot Grigio

Flat Top Hills Sauvignon Blanc

Louis Guntrum Dry Riesling

Shadow Ridge Winery Chardonnay

Famille Perrin Réserve Côtes du Rhône Reserve Blanc

Château d’Esclans Rock Angel Rosé

Prisoner Red Blend

Intercept by Charles Woodson Pinot Noir

Siduri Wines of Willamette Valley Pinot Noir

Hess Shirtail Ranches Cabernet Sauvignon

Bianchi Signature Selection Cabernet Sauvignon

Clos du Val Napa Valley Red Blend

Stéphane Ogier Côtes-du-Rhône Le Temps Est Venu

SPECIALITY COCKTAILS 6

Perfect Gin & Tonic

Lavender infused Nolet’s gin, Mediterranean Tonic, crushed clove, fresh sage & lemon twist

Cucumber Zen

Mint & lemongrass infused Tito’s vodka, Effen cucumber vodka, citrus infused St. Germain, fresh lemon, fresh lime, muddled cucumber

The Aged Fashion

Our signature blend of brown spirits aged in-house in oak barrels, bitters, raw sugar

Good Karma Margarita

Patrón reposado tequila, Vida mezcal, fresh lime, Giffard Crème de Pamplemousse rose liqueur, toasted agave, fresh pomegranate seeds, lime zest & wheel

Wandering Mule

Hibiscus bud-infused Stolichnaya vodka, vanilla Giffard liqueur, Domaine de Canton ginger liqueur, fresh lemon juice, Owen’s Ginger beer

Botanical Spritz

Peach & Orange Blossom Ketel One Vodka, Aperol, ginger liqueur, Yellow Chartreuse, fresh lime, British Tonic, grapefruit

BEER 17

3 Floyds Zombie Dust APA

Goose Island 312 Uban Wheat Ale

Bell’s Brewery Two Hearted IPA

Metropolitan Flywheel Pilsner

Off Color Apex Predator Farmhouse Ale

Lagunitas Hazy Wonder

ERIS Cider House Van Van Mojo Cider

Corona

Modelo Especial

Stella Artois

Guinness

Coors Light

Miller Lite

Michelob Ultra

Bud Light

Budweiser

White Claw

TO SHARE 4

Cauliflower Tempura

Flash fried cauliflower, oelek sambal aioli, ponzu sauce

Korean Fried Chicken & Bao Buns

Chopped chicken thigh, cucumber, green onion, cilantro, hoison & gochujang sauces

Haute Wings

Brined & smoked chicken wings, house rub, honey hot sauce

Truffle Pommes Frites

Truffle oil, fresh rosemary

MAINS 5

Center Cut Filet Mignon

Eight-ounce Angus filet, roasted garlic mashed potatoes, crispy Brussels sprouts, Béarnaise sauce, Himalayan salt

Blackened Salmon

Blackened or simply grilled, andouille reduction, pickled red onion, creamed corn

Cajun Chicken Pasta

Blackened chicken, bowtie pasta, cajun cream sauce, bell pepper, roasted tomatoes, red onion, basil, Parmesan

Wagyu Burger

Eight-ounce ground Wagyu beef, heirloom tomato, arugula, white cheddar, fries

Everything Legendary™ Burger

Built 100% vegan Everything Legendary™ burger patty, American cheese, shredded lettuce, smoked aioli, dill pickle chips

GO GREEN 1

Southern Salad

Mixed field greens, Fuji apple, white cheddar cheese, toasted pecans, champagne vinaigrette

SWEETS 1

House Baked Cookies