

Cafe des Architectes

20 E Chestnut St 60611-2664 · +13123244063 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 2

Chef's Garden Petite Vegetable Salad

Chevre, citrus, toasted almonds

Chestnut Ravioli

Squid ink pasta, morels, fava beans

ENTREE 2

Seared Duck Breast

Charred cauliflower, asparagus, French curry

Flat Iron Steak

Spring onions, potato gratin, mustard jus

DESSERT 2

Toasted Angel Food Cake

Rhubarb sorbert, macerated strawberries

Milk Chocolate Cremeaux

Yogurt, blueberry preserves, cornbread pudding

JUICES, SMOOTHIES, SHAKES, & HOT BEVERAGES 10

Fresh Juices

\$6.00

Orange, grapefruit

Juices

\$5.00

Cranberry, tomato, pineapple

Homemade Veggie Cocktail

\$8.00

Carrot, cucumber, spinach, melon

Protein Shake

\$8.00

Vanilla or chocolate met-rx, choice of fruit, non-fat milk

Berry Smoothie

\$8.00

Yogurt, banana, mixed berries

French Press Lavazza Coffee	\$5.00
Regular, decaf	
Espresso	\$5.00
Regular, decaf	
Harney and Son's Tea	\$5.00
Darjeeling, english breakfast, earl grey, chamomile, japanese, decaf ceylon	
Hot Chocolate	\$5.00
Ghirardelli chocolate, steamed milk	
Build Your Own Latte	\$6.00
Decaf or regular espresso, whole milk, 2% milk, skim milk, soy milk	

FRUITS, BREADS & GRAINS 7

Continental Housemade Baker's Basket	\$13.00
Croissants, viennoiseries, fresh baguettes	
Selection of Dry Cereals	\$8.00
Special k, corn flakes, raisin bran, frosted flakes, kashi go lean	
Half Ruby Red Grapefruit	\$7.00
Passion fruit yogurt, vanilla grapefruit cocktail	
Steel Cut Oatmeal	\$11.00
Fresh berries, bourbon-maple reduction	
Swiss Muesli	\$12.00
Granny smith apple, fresh mint	
Granola and Berry Parfait	\$11.00
Yogurt, chestnut provisions compote, almond-oatmeal granola	
Fresh Fruit Assortment	\$14.00
Sliced fruits, berries	

OMELETS 3

Traditional Omelet	\$17.00
Choice of: mushrooms, tomatoes, bell peppers, cheese, spinach	
Margherita Omelet	\$16.00
Heirloom tomatoes, fresh basil, fresh mozzarella	
Fresh Seafood Omelet	\$19.00
Jumbo lump crab meat, gulf coast shrimp, shellfish bisque	

BENEDICT 3

Eggs Benedict	\$18.00
English muffin, poached eggs, canadian bacon, sauce hollandaise	
Hash Brown Waffle	\$18.00
Bacon, sausage, french onion hollandaise, scallions	
Smoked Salmon Pastrami Benedict	\$18.00
Brioche, fennel-red onion salad, poached egg	

CDA SIGNATURES 4

American Breakfast	\$18.00
Eggs any style, red breakfast potatoes and a choice of: pork link sausage, chicken sausage, applewood smoked bacon, grilled honey-cured ham	
Steak and Eggs	\$24.00
4 oz. Filet mignon, horseradish hollandaise, eggs any style, red breakfast potatoes	
Bacon and Gruyère Quiche	\$16.00
Prosciutto, fuji apple, applewood, smoked bacon	
Chestnut Provisions Cave Tasting	\$18.00
A selection of aged meats and cheeses hand-picked by our chefs from our very own cheese and charcuterie cave. Accompanied by housemade preserves, pickles, and jams	

SWEETS 7

Buttermilk Pancakes	\$13.00
Whipped butter, chestnut provisions compote, warm maple syrup	
Mixed Berry Crêpes	\$14.00
Hazelnut ganache, lime whipped cream	
Belgian Waffle	\$15.00
Vanilla-whipped cream, berry compote	
Nutella Pancakes	\$16.00
Banana compote, toasted hazelnuts	
Blueberry Buckwheat Pancakes	\$16.00
Honey butter, warm maple syrup	
Brioche French Toast	\$14.00
Whipped cream, warm maple syrup, berry compote	
Ham and Gruyère Crêpes	\$15.00
Nueske ham, sauce béchamel, fresh herbs	

SIDE DISHES 6

Breakfast Potatoes	\$4.00
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Two Eggs	\$6.00
Any style	
Breakfast Meats	\$7.00
Bacon, sausage, ham	
Toast	\$4.00
Bagel and Cream Cheese	\$5.00
Greek Yogurt	\$7.00

SALADS & SANDWICHES 4

Acorn Squash Salad	\$10.00
Pumpernickel, candied walnuts, brescola, warm vinaigrette	
Seared Amish Chicken Breast Sandwich	\$14.00
Chipotle aioli, bibb, roma tomato, herb ciabatta	
Chestnut Provisions Breakfast Sandwich	\$16.00
Brioche, bacon, hen egg, brie	
Cda Burger	\$16.00
Boursin aioli, crispy onions, boston bibb lettuce, applewood smoked bacon	

BRUNCH SAMPLER 3

Trio of Housemade Fruit Juices
Mini Bagel and Lox
Acorn squash salad, blueberry pancake short stack, braised chicken and egg cocotte
Assorted Mini Desserts

BLOODY MARY 2

Classic	\$14.00
Vodka, fresh lemon juice, tomato juice, spicy mix	
Cda	\$16.00
Bourbon, fresh lemon juice, tomato juice, spicy mix	

REVIVING COCKTAILS 6

Mimosa	\$11.00
Mango Bellini	\$14.00
Kir Royale	\$14.00

Domaine Chandon Brut or Rosé	\$16.00
Laurent Perrier, Brut	\$21.00
Taittinger Brut La Française	\$26.00

LIQUID GOODNESS 6

Fresh Orange Juice	\$6.00
Fresh Pink Grapefruit Juice	\$6.00
Cranberry, Tomato, or Pineapple Juice	\$5.00
Mixed Berry Smoothie	\$8.00
Homemade Veggie Cocktail	\$8.00
Bailey's Irish Coffee	\$10.00

MARKET INSPIRED SALADS 4

Celery Root	AVAILABLE OPTIONS
Almonds, dried cherries, celery leaves, grapefruit vinaigrette	Appetizer: \$9.00 Entrée: \$16.00
Crispy Chicken	AVAILABLE OPTIONS
Romaine, buttermilk ranch dressing, roasted squash, cherry tomatoes	Appetizer: \$9.00 Entrée: \$16.00
Kale	AVAILABLE OPTIONS
Ricotta salata, pickled onions, warm sherry vinaigrette, candied walnuts	Appetizer: \$9.00 Entrée: \$16.00
Belgium Endive and Rock Shrimp	AVAILABLE OPTIONS
Braised apples, vanilla chili vinaigrette, crispy shallots	Appetizer: \$9.00 Entrée: \$16.00

APPETIZER 4

Acorn Squash Salad
Brescola, candied walnuts, pumpernickel croutons, warm vinaigrette
Beef Tartare
Caviar, egg yolk, potato gaufrettes
Root Vegetable Risotto
Parmesan, mascarpone, arborio rice
French Onion Soup
Gruyère cheese, french baguette

ENTRÉE 4

Chicken Ballantine

Truffle jus, winter vegetables, roasted sweet potatoes

Braised Beef Short Rib

Pumpkin purée, pickled turnips, seasonal mushrooms

Alaskan Halibut

Onion purée, beet relish, seasonal mushrooms

Green Acres Vegetable Terrine

Fromage blanc, shaved butternut squash, pickled onions

LUNCH SIGNATURES 5

Chestnut Provisions Tasting

A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave.
Accompanied by house made preserves, pickles, and jams

AVAILABLE OPTIONS

For One: \$14.00

For Two: \$24.00

For Four: \$39.00

Butternut Squash Velouté

\$10.00

Brown butter, enoki mushrooms, sage-mascarpone ice cream

Cda Burger

\$16.00

Boursin aioli, crispy onions, bibb lettuce, applewood smoked bacon

Amish Chicken Breast Sandwich

\$14.00

Chipotle aioli, boston bibb lettuce, roma tomato, herb ciabatta

Classic Reuben Sandwich

\$14.00

Sauerkraut, swiss cheese, corned beef

SOFT MILD CHEESE 3

Langres

France, champagne, cow, raw

Chestnut Provisions Chevre

Chicago goat, pasteurized

Chestnut Provisions Brie

Chicago, cow, pasteurized

SEMI-FIRM MEDIUM CHEESE 3

Fourme D'ambert

France, cow, pasteurized

Chestnut Provisions Tomme

Chicago, cow, pasteurized

Morbier

France, jura, cow, pasteurized

FIRM CHEESE 3

Cottonwood River Cheddar

Wisconsin, cow, raw

Cantalet

France, cow, raw

Sartori Bellavitano Espresso

Wisconsin, cow, pasteurized

SIGNATURE APPETIZERS 7

Chestnut Provisions Tasting

A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave.
Accompanied by housemade preserves, pickles, and jams

AVAILABLE OPTIONS

For One: \$14.00

For Two: \$24.00

For Four: \$39.00

Hudson Valley Foie Gras

Pepperone, tomme cheese, frisée

\$18.00

Hamachi Sashimi

Avocado purée, soy caviar, pickled beech mushrooms

\$16.00

Green Acres Acorn Squash Salad

Brescola, candied walnuts, pumpernickel croutons, warm vinaigrette

\$12.00

Carolina Marinated Quail

Preserved eggplant, celery root, truffle jus

\$14.00

Butternut Squash Velouté

Brown butter, pine nut cracker, sage-mascarpone ice cream, grapes

\$10.00

Housemade Baked Brie

Cherry mustardo, trumpet royal mushrooms, pickled mustard seeds

\$14.00

ENTRÉES 7

Alaskan Halibut

Pickled beet relish, onion purée, seasonal mushrooms

\$32.00

Seared Arctic Char

Artichoke purée, olive dulce de leche, cipolini onions

\$29.00

Diver Scallop & Pork Belly

Matsutake mushroom, mortadella, brussels sprouts

\$24.00

Amish Chicken Ballantine	\$26.00
Radicchio, sweet potatoes, brown chicken jus, truffle apricot coulis	
Beef Shortrib Rossini	\$29.00
Foie gras, chanterelles, nichol's farm pumpkin purée	
Catalpa Grove Lamb Duo	\$34.00
Roasted rack, braised shank, charred citrus, fennel-onion gratin	
Green Acres Fall Vegetable Terrine	\$22.00
Fromage blanc, balsamic reduction, "the chef's garden" baby radishes	

SEASONAL DEGUSTATIONS ²

Cda Signatures	\$90.00
Fall-Winter Vegetables	\$75.00

DESSERTS ⁷

Parisian Mini Desserts	\$12.00
Chef's selection of four assorted mini desserts	
Stone Fruit Cremeux	\$10.00
Graham cracker, blackberry meringue, apricot	
Pistachio Sponge Cake	\$10.00
Compressed pear, preserved lemon ice cream, spice	
Valrhona Chocolate Sphere	\$10.00
Almond praline mousse, black raspberry, cocoa nibs	
Pineapple Vacherin	\$10.00
Tahitian vanilla, meringue, greek yogurt	
Seasonal Sorbet	\$8.00
Selection of housemade sorbets	
Seasonal Dessert Degustation	\$25.00
Dessert degustations created by executive pastry chef leigh omilinsky are the result of many local farmer and artisan partnerships. Our chefs highlight the very best of the season from the very best in products	

SMALL PLATE ⁶

Atlantic Salmon Tartare	\$12.00
Salmon roe, crème fraîche, radish	
French Onion Soup	\$10.00
Gruyère cheese, french baguette	

"Loaded" Potato Fries	\$9.00
Bacon, green onions, sour cream aioli, parmesan	
Burgundy Escargots	\$15.00
Roasted garlic, parsley purée	
Crab Cake Fritters	\$14.00
Tempura spring vegetables, jalapeño jam	
Mixed Green Salad	\$10.00
Candied walnuts, goat cheese mousse, raspberry vinaigrette	

SANDWICH BITES ³

Madame Et Monsieur	\$14.00
Nueske ham, comté cheese, quail egg	
Mini Burgers	\$12.00
Foie gras sauce, arugula, red onion jam	
Mini Turkey Burgers	\$12.00
Pickled red onions, blue cheese, brioche bun	

HOUSE MADE FLAT BREADS ²

Chestnut Provisions Tallegio	\$12.00
Seasonal mushroom, lamb sausage	
Green City Market Vegetables	\$12.00
Tomato cream, fresh mozzarella	

CHESTNUT PROVISIONS TASTING ¹

Chestnut Provisions Tasting	AVAILABLE OPTIONS
A selection of cured meats and cheeses crafted by our chefs from our very own cheese and charcuterie cave.	For One: \$14.00
Accompanied by house made preserves, pickles, and jams	For Two: \$24.00
	For Four: \$39.00

LARGE PLATE ³

Cda Burger	\$16.00
Boursin aioli, crispy onions, lettuce, tomato, bacon	
Mussels	\$28.00
Thai curry broth, pickled peppers, toasted peanuts	
Steak Frites	\$28.00
10oz new york steak, french fries	

ADD-ONS ²

Macaroni and Cheese Gratiné	\$9.00
White truffle oil, garlic cream, wisconsin white cheddar	
Truffle Frites	\$8.00
Parmesan, scallions, white truffle oil	

TEQUILA 11

1800	\$12.00
Avion Silver	\$10.00
Clase Azul Reposado	\$30.00
Don Julio Blanco	\$12.00
Don Julio Añejo	\$14.00
Jose Cuervo Especial	\$8.00
Patrón Añejo	\$12.00
Patrón Silver	\$11.00
Roca Patrón Añejo	\$16.00
Roca Patrón Reposado	\$14.00
Roca Patrón Silver	\$12.00

PORT 6

Cockburn 10 Year Tawny	\$15.00
Cockburn 20 Year Tawny	\$22.00
Churchill's 10 Year Tawny	\$15.00
Churchill's Finest Characteristics	\$13.00
Fonseca Bin 27	\$11.00
Taylor Flatgate 10 Year Tawny	\$16.00

ARMANGAC 2

Dartigalongue Xo	\$20.00
Marie Duffault 1978	\$31.00

AFTER DINNER 9

Grand Marnier	\$13.00
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Grand Marnier 100	\$29.00
Green Chartreuse	\$9.00
Yellow Chartreuse	\$8.00
Cynar	\$7.00
Fernet	\$7.00
Ouzo	\$8.00
Sambuca	\$8.00
Sambuca Black	\$8.00

CHAMPAGNE COGNAC ²

Hennessy Paradis	\$150.00
Remy Martin Louis Xii	\$175.00

FROMAGERIE ¹

Fromagerie

AVAILABLE OPTIONS

- One: \$4.00
- Three: \$10.00
- Five: \$14.00
- Seven: \$20.00

SOFT MILD ⁴

Langres

France, champagne, cow, raw

Chestnut Provisions Chevre

Chicago goat, pasteurized

Chestnut Provisions Tallagio

Chicago, cow, pasteurized

Brie

Michigan, cow, pasteurized

SEMI-FIRM MEDIUM ³

Fourme D'ambert

France, cow, pasteurized

Morbier

France, jura, cow, pasteurized

Chestnut Provisions Tomme

Chicago, cow, pasteurized

VODKA 12

Absolut	\$9.00
Belvedere	\$10.00
Belvedere Intense Unfiltered	\$12.00
Chopin	\$11.00
Chopin Rye	\$11.00
Ciroc	\$14.00
Grey Goose	\$11.00
Ketel One	\$10.00
Smirnoff	\$8.00
Stolichnaya	\$9.00
Tito's	\$10.00
Ceres	\$10.00

GIN 8

Beefeater	\$8.00
Bombay Sapphire	\$10.00
Citadelle	\$9.00
Hendrick's	\$12.00
Plymouth	\$9.00
Tanqueray	\$9.00
Tanqueray 10	\$12.00
Journeyman's Black Billberry Hearts	\$10.00

RUM 12

10 Cane	\$10.00
Appleton Estate	\$8.00
Bacardi	\$8.00

Captain Morgan	\$8.00
Depaz Blue Cane	\$14.00
Gosling Black Seal	\$8.00
Myers Dark Rum	\$8.00
Clement Agricole	\$10.00
Clement Select Barrel	\$10.00
Mount Gay (Barbados)	\$9.00
Mount Gay Black Barrel	\$11.00
Zacapa Xo	\$30.00

WHISKEY 10

Bushmill Original	\$9.00
Bushmills 10	\$10.00
Crown Royal	\$8.00
Crown Royal Reserve	\$14.00
Gentleman Jack	\$11.00
Jack Daniels	\$8.00
Jameson	\$9.00
Seagrams 7	\$8.00
Seagrams Vo	\$9.00
Tullamore Dew	\$8.00

BOURBON 9

Basil Hayden	\$10.00
Bulleit	\$10.00
Buffalo Trace	\$10.00
Jim Beam	\$8.00
Knob Creek	\$10.00
Makers Mark	\$10.00
Noah's Mill 15 Year	\$17.00

Wild Turkey 81 \$9.00

Woodford Reserve \$14.00

RYE WHISKEY 6

Bulleit Rye \$11.00

Jim Beam Rye \$8.00

Lock Stock and Barrel 13yr Rye \$32.00

Journeyman's Ravenswood Rye \$11.00

Wild Turkey 101 Rye \$10.00

Templeton \$10.00

COGNAC 9

Hennessy Vs \$13.00

Hennessy Vsop \$19.00

Hennessy Xo \$40.00

Remy Martin Vs \$11.00

Remy Martin Vsop \$15.00

Remy Martin Xo \$32.00

Lise Baccara Xo - Pons \$45.00

Pierre Ferrand Reserve \$20.00

Pierre Ferrand Selection Des Anges \$31.00

NON VINTAGED 11

Laurent Perrier Brut AVAILABLE OPTIONS
\$21.00
\$84.00

Taittinger Brut, La Française AVAILABLE OPTIONS
\$26.00
\$104.00

Veuve Clicquot Ponsardin Brut AVAILABLE OPTIONS
\$28.00
\$130.00

Taittinger Prestige Rosé \$125.00

Laurent Perrier Rosé	\$130.00
Moët & Chandon Impérial	\$138.00
Louis Roederer Brut Premier	\$150.00
Moët & Chandon Rosé Impérial	\$162.00
Taittinger Brut, La Française, Magnum	\$275.00
Taittinger Brut, La Française, Jéroboam	\$600.00
Armand De Brignac, Ace of Spades	\$625.00

VINTAGE ⁶

Henriot Brut, 1998	\$250.00
Taittinger, Comtes De Champagne, 2000	\$390.00
Perrier Jouët, Fleur De Champagne, 1999	\$395.00
Henriot, Cuvée Des Enchanteleurs, 1998	\$410.00
Moët & Chandon, Dom Pérignon, 2003	\$440.00
Louis Roederer, Cristal, 2005	\$560.00

SPARKLING CELEBRATIONS ³

Domaine Chandon Rosé, California	\$20.00
Domaine Chandon Brut, California	\$20.00
Taittinger Brut, La Française, France	\$20.00

SPARKLING SELECTION ³

Avissi Prosecco, Veneto Doc, Italy	AVAILABLE OPTIONS
	\$12.00
	\$52.00
Domaine Chandon Brut, Napa Valley	AVAILABLE OPTIONS
	\$12.00
	\$72.00
Domaine Chandon Rosé, Napa Valley	AVAILABLE OPTIONS
	\$12.00
	\$72.00

FRENCH ²

Château Lafite, Reserve Spéciale 2013, Sauvignon Blanc - Sémillon, Bordeaux	AVAILABLE OPTIONS
	\$13.00
	\$52.00

Les Charmes Mâcon-Lugny, 2013, Chardonnay, Burgundy, France	AVAILABLE OPTIONS
	\$16.00
	\$64.00

USA ³

Chateau St. Michelle "Mimi"2012, Chardonnay, Columbia Valley, Washington	AVAILABLE OPTIONS
	\$13.00
	\$52.00

Anew, 2012, Riesling, Columbia Valley, Washington	AVAILABLE OPTIONS
	\$12.00
	\$48.00

Napa Cellars, 2013, Sauvignon Blanc, Napa Valley, California	AVAILABLE OPTIONS
	\$16.00
	\$64.00

INTERNATIONAL ²

Santa Cristina, 2013, Pinot Grigio Sicily, Italy	AVAILABLE OPTIONS
	\$12.00
	\$48.00

Oyster Bay, 2014, Sauvignon Blanc Marlborough, New Zealand	AVAILABLE OPTIONS
	\$12.00
	\$48.00

SAUVIGNON BLANC VOYAGE ³

Oyster Bay, Marlborough, New Zealand, 2014	\$18.00
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Napa Cellars, Napa Valley, California, 2013	\$18.00
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Château Lafite, Bordeaux, 2013	\$18.00
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ROSE WINE ¹

Mas De La Dame 2013, Les Baux-De-Provence, France	AVAILABLE OPTIONS
	\$12.00
	\$48.00

DESSERT WINE ¹

\$15.00

\$60.00

CAMPBELTOWN ISLAND ¹

Springbank 10	\$18.00
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THE HIGHLAND ⁵

Glenmorangie 18	\$29.00
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Macallan 12	\$13.00
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Macallan 18	\$36.00
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Macallan 25	\$138.00
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Oban 14	\$17.00
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THE ISLAY ³

Caol Ila 12	\$14.00
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Lagavulin 16	\$21.00
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Laphroaig 10	\$17.00
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ISLE OF SKYE ²

Talisker 10	\$17.00
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Talisker 25	\$45.00
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THE SPEYSIDE ⁷

Balvenie 12, "Doublewood"	\$15.00
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Balvenie 21, "Portwood"	\$42.00
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Glen Grant 10	\$18.00
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Glenlivet 12	\$14.00
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Glenlivet 16, "Nadura"	\$17.00
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Glenlivet 18	\$22.00
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Glenlivet 21	\$32.00
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BLENDED SCOTCH ¹⁰

Armorik Double Maturation - Lannion	\$17.00
Chivas 12	\$10.00
Chivas 18	\$18.00
Chivas Regal Royal Salute 21	\$35.00
Dewars White Label	\$9.00
The Famous Grouse	\$9.00
Johnnie Walker Red	\$9.00
Johnnie Walker Black	\$11.00
Johnnie Walker Platinum	\$28.00
Johnnie Walker Blue	\$51.00

BOTTLED BEER 10

Budweiser	\$6.00
Bud Light	\$6.00
Coors Light	\$6.00
Miller Light	\$6.00
Sam Adams	\$7.00
Corona	\$7.00
Heineken	\$7.00
Stella Artois	\$8.00
Tsing Tao	\$7.00
Duvel	\$16.00

DRAFT BEER 8

Sliced Nectarine Ipa, Moody Tongue Brewing, Abv 6%, Chicago, Il	\$8.00
Steeped Emperor Lemon Saison, Moody Tongue Brewing, Abv 6.30%, Chicago, Il	\$8.00
Allagash White, Belgium Style Wheat, Allagash Brewing, Abv 6%, Portland, Me	\$8.00
Domaine Dupage French Country Ale, Two Brothers Brewing Co. , Abv 5.9%, Warrenville, Il	\$8.00
Green Line Pale Ale, Goose Island Beer Co. , Abv 5.4%, Chicago, Il	\$8.00
Dirty Bastard Scotch Ale, Founders Brewing Co. , Abv 8.5%, Grand Rapids, Mi	\$8.00

Nitro Milk Stout, Left Hand Brewing Co. , Abv 6%, Longmont, Co **\$8.00**

Dynamo Copper Lager, Metropolitan Brewing Co. , Abv 5.6%, Chicago, Il **\$8.00**

GREAT REDS FROM 3 CONTINENTS 3

Dona Paula, Malbec, Argentina **\$18.00**

The Seeker, Pinot Noir, France **\$18.00**

Ravenswood, Zinfandel, California **\$18.00**

SIGNATURE COCKTAILS 10

Rosie Landgrab **\$12.00**

Journeyman bilberry black hearts gin, grapes, lime, rosemary, regans orange bitters

French Mule **\$13.00**

Ketel one, st. Germain, ginger, lime, champagne

Pelé's Pipe **\$12.00**

Clement rhum select barrel, clement mahina coco, falernum, lime, bitterman's hellfire bitters

The Old Guitarist **\$13.00**

Avion blanco tequilla, suze, agave nectar, cucumber, lime, soda

Tall Strawberry Blonde **\$12.00**

Ceres vodka, pimms ,strawberry puree, ginger syrup, lime

Sugarman's So **\$13.00**

Bulleit rye, beefeater gin, maple syrup, lime, peychaud bitters, egg white

Sloe Boat to Oaxaca **\$12.00**

Del maguey vida mezcal, bitter truth sloe gin, lemon, rich demerara syrup, prosecco

Wingmaster **\$13.00**

Journeyman ravenswood rye, carpano antica, carpano dry, rtc gingerbread dream tea syrup, baked apple bitters, burnt cinnamon

Blackberry Gin Mojito **\$12.00**

Gin, blackberry puree, lime, mint, simple syrup

Cliffs of Insanity **\$13.00**

Plymouth gin, cocoa nib infused campari, art in the age root liqueur, carpano dry, grapefruit cordial

CLASSIC COCKTAILS 9

Aviation **\$13.00**

Plymouth gin, luxardo maraschino liqueur, crème de violette, lemon juice, simple syrup

Pisco Sour **\$13.00**

Barsto mosto verde pisco, lemon, lime, egg white, angostura bitters

The Daiquiri	\$12.00
Clement agricole rhum, lime, gum syrup	
Manhattan	\$14.00
Rittenhouse 100 rye whiskey, carpano antica sweet vermouth, angostura bitters	
Old Fashion	\$13.00
Bulleit rye, simple syrup, orange bitters, angostura bitters	
Vieux Carré	\$14.00
Wild turkey 101 rye whiskey, hennessy vs cognac, carpano antica, benedictine, peyschaud & angostura bitters	
Last Word	\$13.00
Citadelle gin, green chartreuse, luxardo maraschino liqueur, lime	
Margarita	\$12.00
Blanco tequila, cointreau, agave syrup, lime juice	
Blood and Sand	\$13.00
Johnny walker black, cherry heering, carpano antica, orange juice, lemon juice	

ZERO PROOF ²

Fruit Basket	\$8.00
Orange, pineapple, pomegranate, soda water	
Menage a Trois	\$8.00
Strawberry purée, orange, soda water	