

DMK Burger Bar

2954 N Sheffield Ave 60657-5048 · +17733608686 · Updated: Jan 14, 2026

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MAIN 16

Aged Cheddar	\$11.00
Smoked Bacon, Charred Balsamic Red Onion, Rufus Teague's BBQ Sauce	
Chili-Rubbed Onion Strings	\$11.00
Amish Blue, Spicy Chipotle Ketchup	
French Dip	\$12.00
Arugula, Portobello, Caramelized Onion, Gruyere, Mushroom Jus	
2x4 Hot Cheese	\$11.00
Cheddar & Jack, 4 Hot Peppers, Roasted Poblano, Onion, Garlic Aioli	
Roasted Hatch Green Chile	\$11.00
Fried Farm Egg, Sonoma Jack, Smoked Bacon	
Grass-Fed Bison	\$12.00
Fresh Goat Cheese, Pickled Red Onion, Blueberry BBQ Sauce	
Chorizo	\$12.00
Guacamole, Sonoma Jack, Chipotle Aioli	
The Big DMK	\$14.00
Double Patty, Triple Decker, Special Sauce, get it?	
Iceberg Lettuce	\$11.00
Marinated Tomato, Pickled Red Onion, Bread & Butter Pickles, Mayo, Choice of Cheese	
The Patty Melt	\$11.00
Smoked Bacon, Charred Balsamic Red Onion, Leroy's Remoulade, Smoked Gouda, Griddled Rye	
Turkey	\$11.00
Smoked Gouda, Marinated Tomato, Arugula, Dijonnaise	
The Rambler	\$12.00
Grass-Fed Beef, American, Smothered Onions, Mushrooms, Smoked Bacon, Garlic-Bacon Aioli	
House Veggie & Grain	\$11.50
Aged Cheddar, Eggplant, Tomato, Pesto Mayo	
The Paleo	\$13.00
Grass-Fed Beef, Marinated Portobello 'Buns,' Arugula, Pistou	

Fresh Salmon**\$11.50**

Ginger & Scallion, Asian Slaw, Red Thai Curry Sauce

Listen Up, We're Saving Paper**HOT & CRISPY** 2**Chili-Rubbed Onion Strings****\$5.00**

House Ketchup

Fried Okra & Dill Pickles**\$5.00**

Herb Ranch

COOL & CRUNCHY 4**House-Made Coleslaw****\$3.00**

Creamy or Wasabi

Iceberg Wedge**\$6.00**

Tomato, Cucumber, Bacon, Scallion, Egg, House-Made Blue

Arugula & Quinoa**\$7.00**

Red Onion, Goat Cheese, Lemon Vinaigrette

Deviled Eggs**\$3.00**

need I say more

A BIG SALAD 1**A Big Salad****AVAILABLE OPTIONS**A Variety of Seasonal Chopped Veggies, Mesclun Greens, Kalamata Olives, Sheep's Milk Feta,
Toasted Walnuts

\$8.00

Add Griddled Chicken or Spanish Tuna:

\$3.00

ANOTHER SALAD 1**Cobb****\$11.00**

Field Greens, Griddled Chicken, Avocado, Blue Cheese, Smoked Bacon, Cucumber, Tomato, Red Onion, Egg

GREAT CHICAGO FRIES 5**Parmesan****AVAILABLE OPTIONS**

Truffle Cream

\$5.00

\$7.00

Sea Salt & Black Pepper**AVAILABLE OPTIONS**

House Ketchup

\$3.50

\$7.00

Wisconsin Cheddar & Scallions

AVAILABLE OPTIONS

\$5.00

\$7.00

Sweet Potato Fries

AVAILABLE OPTIONS

Lemon Tabasco Aioli

\$3.50

\$7.00

Angry Fries

AVAILABLE OPTIONS

Chili Powder, Sriracha Mayo

\$5.00

\$7.00

CHEESE WITH THINGS 3

Mac & Cheese

\$9.00

Aged Cheddar, Parmesan Crust

Grilled Cheese

\$8.00

Smoked Gouda, Aged Cheddar, Hickory Smoked Bacon, Charred Balsamic Onions, Tomato

Hatch Green Chili

\$7.00

Pork Shoulder, Hominy, Tomatillos, Cheddar

HOUSE MADE SODAS & SHAKES 9

Blood Orange

\$3.00

Vanilla Ginger

\$3.00

Pineapple Basil

\$3.00

Seasonal Soda

\$3.00

Vanilla

\$6.00

Chocolate

\$6.00

Espresso

\$6.00

Peanut Butter Shakes

\$6.00

Marshmallow

\$7.00

vanilla bean ice cream, toasted marshmallows, malt

BEER LIST TAP 6

Seasonal, Rotating Tap

Variety is the spice of life. Try something fit for the weather

Off Color, Rotating Tap

Chicago's an IPA city you say? Nay, the gents and lasses from Off Color have a different idea. Extra fancy beers only

Rotating Cider

A different selection from across the US. Maybe berries, maybe pears, maybe cherries, always delicious

Allagash, White, Wheat Ale, Portland, ME 5.1% ABV \$6.50

Belgian wheat beer with high carbonation, notes of citrus & spice. Summer, winter, or whenever: good beer is good beer

Lagunitas, IPA Chicago & Petaluma, CA 6.2% ABV \$6.50

A California transplant brewed in Chicago packing a total west coast profile with dozens of hop varieties. About time you try this mainstay, don't ya think?

House Lager, Pilot Project, Lager, Chicago 4.6% ABV \$7.00

Need a beer? Look no further. Crisp, refreshing, and just bold enough to crash land on our menu, Pilot Project makes a beer worthy of a burger companion

BEER LIST BOTTLES & CANS 12

Right Bee, Semi-dry, Cider, Chicago 5.7% ABV \$6.50

American Cider from fresh pressed apples, fermented with champagne yeast and sweetened with a few drops of honey. You'll be curling up right beside her in no time

Revolution, Pils, Chicago Pilsner, Chicago 5.5% ABV \$6.00

Pilsner brewed with German hops and malts, ultra clean and drinkable. Even the IPA drinkers crack a couple of these open

Whiner, Bleu Tub, Sour Saison Ale, Chicago 5.6% ABV \$7.00

Sour beers are not just for summer, okay? Brewed at The Plant, a Chicago facility promoting zero waste, this blueberry sour does good, and tastes great

Off Color, Apex Predator, Farmhouse Ale, Chicago 6.5% ABV \$8.00

Dry hopped with a fruity bite. A farmhouse by nature, and a saison in taste, this one stays at the top of the food chain

Metropolitan, Dynamo, Copper Lager, Chicago 5.8% ABV \$6.50

Copper lager a la Vienna, supremely balanced with spicy hop aroma and toasty malts. Chicago's dukes of lager strike again

3 Floyd's, Gumballhead, Wheat Beer, Munster, IN 5.6% ABV \$8.00

Those who know, know. Wheat beer's crunchy cousin doused with American hops

Solemn Oath, Butterfly Flashmob, Belgian, Naperville 6.8% ABV \$9.00

A Belgian style pale ale that brings out spicy fruit notes. This one's so good, we might even let it claim it's from Chicago

Half Acre, Daisy Cutter, American Pale Ale, Chicago 5.2% ABV \$7.00

West Coast pale ale with notes of pine & tropical fruits, balanced with biscuit malt. The hero this city deserves, and maybe the one you need right now

Bell's, Two Hearted IPA Kalamazoo, MI 7% ABV \$8.00

100% Centennial hops and a beautiful balance of malt have created a legacy for Bells. Named after the Two Hearted River in Michigan's Upper Peninsula, you'll be happy it made the trip down to Chicago for ya

Warpigs, Foggy Geezer IPA Munster, IN 6.8% ABV \$8.00

This hazy IPA is bringing the thunder down with a huge hop profile and full body

Maplewood, Brownie Points, Brown Ale, Chicago 5.7% ABV \$8.50

What happens when an English Brown Ale mingles with Madagascar vanilla? I'd say you should hunker down and find out for yourself

Left Hand, Milk, Stout, Longmont, CO 6% ABV**\$7.00**

A creamy sweet stout with rich coffee flavor to give you that pick me up

DMK COCKTAILS 11

Michelada**\$9.00**

Pacifico, Valentina, El Yucateco, Maggi

Margarita**\$11.00**

Altos Blanco, Lime, Agave

Chai Fizz**\$9.00**

Beefeater Gin, Chai Tonic, Egg White, Orange

Gimlet**\$10.00**

Apple-Cinnamon Cordial. Choice of: El Dorado 3yr Rum, Tito's Vodka, Junipero Gin

Fucking French Martini**\$11.00**

Pearl Vodka, Lemon, Passionfruit, Raspberry, Vanilla

Jungle Bird**\$11.00**

Plantation Pineapple Rum, Amaro Averna, Campari, Blackstrap

Mulled Wine**\$7.00**

Red Blend, Laird's Apple Brandy, Mulling Spices

Manhattan**\$14.00**

Sazerac Rye, Punt e Mes, Zucca Rabarbaro, Angostura Bitters

Pecan Old Fashioned**\$12.00**

Pecan Infused Buffalo Trace selection, Demerara, Angostura, Orange

Negroni**\$12.00**

Beefeater Gin, St. George Spiced Pear, Campari, Sweet Vermouth

Can't Break an Old Habit**\$7.00**

Jack & Cola

SPARKLING 1

Prosecco, Zonin, Italy, NV**AVAILABLE OPTIONS**

Dry, bubbly, appropriate for breakfast, lunch or dinner

\$8.00

Bucket of 5: \$40.00

ROSÉ 1

Rotating**AVAILABLE OPTIONS**

A rotating selection to help you live your best life

\$9.00

\$40.00

WHITE 2

Sauvignon Blanc, Gainey Vineyards, Santa Ynez Valley

Tropical fruit, floral, natural acidity

AVAILABLE OPTIONS

\$9.00

\$40.00

Chardonnay, Long Meadow Ranch, Napa Valley

Spiced apple & pear, balanced

AVAILABLE OPTIONS

\$9.00

\$40.00

RED 2

Pinot Noir, Saintsbury, North Coast

Red fruits, soft, balanced acid, some need constant care and attention

AVAILABLE OPTIONS

\$10.00

\$44.00

Cabernet Sauvignon, Cult, California

Ripe cherry, toasty barrel, integrated tannins

AVAILABLE OPTIONS

\$10.00

\$44.00