lighter fare.

GREEN ENERGY SMOOTHIE 8
celery, apple, honey, rice milk

YOGURT PARFAIT 8
honey yogurt, peach jam, fresh berries, house granola

SEASONAL FRUIT PLATE 11
seasonal fruit, berries, whipped cream cheese sauce

ORGANIC STEEL-CUT OATMEAL 7
macerated apples, pumpkin seeds, preserved cranberries, honey

AVOCADO TOAST 12
dried chilies, orange & charred scallion relish, crème fraiche, rye, two eggs*

BAGEL & LOX 14
cured salmon, caraway & caper cheese spread, pickled onions, dill, everything bagel, two eggs*

BISCUIT & GRAVY 10
buttermilk biscuit, sausage gravy, two eggs*

EGG SANDWICH 13
two eggs*, croissant, bacon, cheddar, tomatoes, tavern potatoes

plates.

CHILAQUILES 14
chorizo, black beans, a fried egg*, cotija cheese, tortilla chips, salsa verde

BREAKFAST 201 NORTH 14
two eggs*, tavern potato, breakfast meat, toast

CHICKEN AND WAFFLES 14
rosemary waffle, fried chicken thigh, arugula and tomato salad

DENVER OMELET 14
smoked ham, red pepper, onions, smoked cheddar, tavern potatoes, toast

MUSHROOM & SPINACH EGG WHITE OMELET 13
shiitake mushrooms, spinach, egg whites*, tavern potatoes, toast

TAVERN BENEDICT 14
shaved ham, poached eggs*, celery root, truffle oil, english muffin, tavern potatoes

CURED SALMON BENEDICT 17
sautéed spinach, poached eggs*, pickled red onion, english muffin, hollandaise, tavern potatoes

STEAK & EGGS 17
grilled sirloin flap, two eggs*, steak sauce, roasted tomatoes, cress, tavern potatoes

WHITE CHOCOLATE FRENCH TOAST 13
white chocolate bread pudding, strawberry compote, toasted pistachios, whipped cream

MALTED PANCAKES 11
maple syrup, butter, whipped cream

brunch.

AVAILABLE AFTER 11AM

AGED CHEDDAR SOFT PRETZEL 9
creamy apple mustard, local folks grainy mustard, pleasant ridge reserve

CLASSIC CAESAR SALAD 9
romaine lettuce, caesar dressing, parmesan, grilled bread, hard-boiled egg

[add one: 3.5oz SALMON* 8 | 3.5oz SHRIMP* 7 | 5oz CHICKEN 7 | 4oz GRILLED STEAK* 11

BROCCOLI SALAD 11
marcona almond, herb dressing, pickled bean sprouts, marinated cucumber, crispy onions, scallion, cilantro

FRIED CHICKEN SANDWICH 14
fried chicken thigh, pimento cheese, pickles, cabbage slaw, spicy dried chili vinaigrette

TAVERN BURGER 16
cheddar, old style caramelized onions, red wine and cracked peppercorn mayo, pickles, lettuce, toasted bun, fries
[add ons: BACON 3 | EGG 2]

extra bites.

ALL-BUTTER CROISSANT 3.5

BISCUIT & JAM 4

BAGEL AND SCHMEAR 5
plain, cinnamon-raisin, everything

TAVERN POTATOES 4

BREAKFAST MEATS 6ea
smoked bacon, smoked ham, pork sausage, chicken sausage, veggie sausage

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

theWit Hotel
201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

CHICAGO TAVERN STATE AND LAKE

signature cocktails.

THE CUCUMBER MULE $14
absolut, cucumber reduction, lime juice & ginger beer

STRAWBERRY RHUBARB MULE $15
absolut elyx, strawberry rhubarb syrup, lime juice & ginger beer

PENNYROYAL...TEA $15
grey goose, apricot liqueur, egg white & lemon juice

SUMMER THOUGHTS $14
avion silver tequila, st. george raspberry liqueur & st. germain elderflower liqueur

SMOKE & FEARS $15
smoked patron anejo, green chartreuse, maraschino luxardo liqueur, agave nectar & lime juice

IT'S EVERYTHING NICE $14
averno, blue agave nectar, lemon juice, orange bitters & egg white

SNEAKY GOOD $14
beefeater gin, lemon juice & cucumber reduction

SLCT HOT TODDY $13
infused white whiskey, bärenjäger honey liqueur, & lemon

STATE STREET MANHATTAN $14
knob creek, amaro, vanilla maple syrup & orange bitters

LET'S GET "FIGGY" WIT IT $15
hibiki whiskey, fig syrup, campari & orange bitters

draft.

KRANKSHAFT, KOLSCH {5% ABV · 28 IBU} metropolitan brewing, chicago, il	7	11	32
RADIO FREE, PILSNER {5% ABV} wild onion brewery | chicago, il	7	11	32
PULASKI PILS, GERMAN PILSNER {5.1% ABV} maplewood brewing co. | chicago, il	7	11	32
LAGROW PALE ALE {5.15% ABV} lagrow organic beer co. | chicago, il	7	11	32
SCHLAFLY WHITE LAGER, KELLERBIER {5.5% ABV} the saint louis brewery | st. louis, mo	7	11	32
GREAT CENTRAL HEFEWEIZEN {5.6% ABV} great central brewing co. | chicago, il	7	11	32
CLOVER CLUB, AMERICAN WILD ALE {5.2% ABV} hopewell brewing co. | chicago, il	7	11	32
PUFFING BILLY, AMERICAN BROWN ALE {5.9% ABV} around the bend beer co.| chicago, il	8	13	37
DAISY CUTTER, AMERICAN PALE ALE {5.2% ABV} half acre brewery | chicago, il	8	13	37
INSOMNIATIC ADVANTAGE, BROWN ALE {6% ABV} buckeldown brewing | lyons, il	7	11	32
ESCAPIST IPA, AMERICAN IPA {6.1% ABV} temperance brewing co. | evanston, il	8	13	37
LAGUNITAS IPA, AMERICAN IPA {6.2% ABV} lagunitas brewing co. | chicago, il	8	13	37
NINJA VS. UNICORN, IMPERIAL IPA {8% ABV} pipeworks brewing co. | chicago, il	9*	15*	–
STRANGER THAN FICTION, PORTER {5.5% ABV} collective arts brewing | ontario, Canada	8	13	37
CASHMERE HAMMER, NITRO STOUT {6.5% ABV} 3 sheeps brewing co. | sheboygan, wi	8	13	37
BROWN SHUGGA, AMERICAN STRONG ALE {9.7% ABV} lagunitas brewing co. | chicago, il	9*	15*	–

*served only in a 9 oz. snifter or 16 oz. pint

FULL BEER, WINE + SPIRITS MENU AVAILABLE

wine.

sparkling & champagne

NV CHARLES DE FERE CUVEE JEAN-LOUIS **BLANC DE BLANCS** BRUT
champagne, france 14G / 56B
full bodied lots of apples, apricots and a hint of honey

NV PERRIER-JOUET GRAND BRUT **CHAMPAGNE**
champagne, france 20G / 80B
floral, delicate and balanced with a long finish

rosé

2016 MIRAVAL **ROSE**
cotes de provence, france 15G / 60B
notes of peach and strawberry with a crisp, mineral finish

whites

2016 SEA PEARL **SAUVIGNON BLANC**
marlborough, new zealand 12G / 48B
fresh and crisp with lime zest, gooseberry, green apple with breezy grassy notes

2015 ALOIS LAGEDER **PINOT GRIGIO**
alto adige, italy 12G / 48B
Abundant with crisp fresh pear, apple, melon, and just a touch floral

2015 DR. BERGWEILER NOBLE HOUSE **RIESLING QBA**
mosel, germany 12G / 48B
picture perfect riesling with lots of peach, apricot and balanced minerality

2014 TRUE MYTH **CHARDONNAY**
edna valley, california 14G / 56B
well balanced oak integrated with ripe pear, pineapple and a touch of lemon curd

reds

2015 BUENA VISTA NORTH COAST **PINOT NOIR**
north coast, california 15G / 60B
rich cherry, bright strawberry, cardamom, clove and cinnamon

2015 SAN JACOPO DA VICCHIOMAGGIO **CHIANTI CLASSICO**
tuscany, italy 12G / 48B
dark cherry, red cherry, raspberry, vanilla, and baking spice helps create an amazing food wine

2015 ZUCCARDI SERIE A **MALBEC**
valle de uco, mendoza, argentina 12G / 48B
fresh blueberries and blackberries, backed by cocoa, black pepper and tobacco

2014 RAYMOND SOMMELIER SELECT **CABERNET SAUVIGNON**
north coast, california 16G / 64B
a rich mixture of dark berries, cedar, black pepper and tobacco leaf

hair of the dog

MICHELADA
12 oz pacifico & homemade bloody mary mix
7

THE HANGOVER CURE
grey goose l'orange vodka & orange juice
10

THE SLCT PICK ME UP
licor 43 & espresso
12

RED LINE
house vodka & homemade bloody mary mix
8

BLUE LINE
belvedere bloody mary, homemade bloody mary mix
10

ORANGE LINE
grey goose vodka, homemade bloody mary mix, bacon strip
14

BLOODY MARIA
espolon blanco, homemade bloody mary mix
9

-- 7oz MILLER HIGH LIFE BEER BACK +$4 --

TAVERN MIMOSA
10

MIMOSA FLIGHT
orange juice, peach juice, guava juice & mango juice
14