

## cold.

### MARINATED OLIVES 5

citrus, wine

### SMOKED TROUT DIP 11

rushing waters trout, mascarpone, lemon, house hot sauce, diner saltines

### BUTTER LETTUCE SALAD 9

fennel, grapes, hazelnuts, sherry dijon vinaigrette

### GYRO CURED SALMON 14

cucumber-dill yogurt sauce, shaved red onion, tomato, fried caper, olive, pita chips

### BUTTERMILK BLUE CHEESE TARTINE 14

ciabatta, black garlic apple butter, poached pear, smoked pickled onion, malt granola

### BEET SALAD 11

kale, swiss chard, preserved tomatoes, ramp vinaigrette, maple pecans

### TOMATO AND BACON SANDWICH 10

toasted white bread, duke's mayo, hot sauce onions, cilantro

## hot.

**AGED CHEDDAR SOFT PRETZEL 9** baked fresh daily, limited availability  
creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

### LENTIL VEGETABLE SOUP 8

tomato, spinach, carrot, coriander, scallion crema

### ROASTED CAULIFLOWER 9

italian salsa verde, preserved raisins, cashews

### GRILLED PORK STEAK 15

hazelnut mole, black bean masa cake, pickled tomatillo, chili pepitas

### PORK AND BEEF MEATBALLS 10

tomato sauce, parmesan cheese, scallion-pine nut relish

### FRIED BRUSSELS SPROUTS 13

berbere spiced lentils, pickled watermelon rind, pomegranate seeds, spicy vinaigrette

### CHARRED BROCCOLINI 14

smoked scallops, almond milk bagna cauda, celery root, sesame seeds, garlic chips, preserved peppers

### PAN ROASTED MUSSELS 17

white wine, collard greens, cauliflower-lavender "gremolata," grilled bread

## entree.

### FAROE ISLAND SALMON 29

sweet potato, sautéed kale, cranberry relish, sunflower seeds

### ROASTED AMISH HALF CHICKEN 29

cauliflower puree, beets, duck fat pearl onions, puffed wild rice, chestnut chicken jus

### 21 DAY DRY-AGED GRASS-FED STRIPLOIN 52

grilled 14oz striploin, everything bagel spice potato puree, bordelaise

### 72 HOUR LOCAL SHORT RIB "STEAK" 29

parmesan polenta, roasted carrots, mushroom demiglace, cherry tomato, watercress, crispy onions

### PORK TENDERLOIN SCHNITZEL 25

truffled apple, fried potatoes, bacon, banyuls roasted cabbage, grapes, celery, horseradish

### BUCATINI AND MARINARA 21

san marzano tomatoes, warmed burrata, roasted peperonata, garlic breadcrumbs

[ add on: PORK AND BEEF MEATBALLS 7 ]

### TAVERN BURGER 16

smoked cheddar, beef-glazed grilled onions, dijonnaise, dill pickle, tomato,

cornmeal dusted bun, choice of fries or dressed greens

[ add on: BACON 3 | EGG 2 ]

theWit Hotel

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\*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.

\*An automatic gratuity of 20% may be added to parties of six or more.

DINNER MENU | DECEMBER 24, 2018

## signature cocktails.

<b>THE CRANBERRY-ORANGE MULE \$15</b> bombay dry, cranberry-orange reduction, rosemary & lemon	
<b>THE HOLIDAY MULE \$15</b> absolut, gingerbread reduction & lime	
<b>GOLDEN FLEECE \$15</b> templeton rye, earl grey infused licor 43, vanilla, maple & whole egg	
<b>IT'S THE GREAT PUMPKIN, CHARLIE BROWN \$15</b> maker's mark, pimento dram, angostura, pumpkin reduction & sparkling wine	
<b>I'M THE GINGERBREAD, MAN \$15</b> absolut citron, gingerbread reduction & cream	
<b>SUMMER THOUGHTS \$14</b> avion silver, st. george raspberry liqueur & st. germain elderflower liqueur	
<b>MY OLD KENTUCKY PUEBLA \$14</b> jim beam, ancho reyes, agave, lime, pineapple & mint	
<b>SMOKE &amp; FEARS \$15</b> house smoked patron anejo, green chartreuse, maraschino luxardo liqueur, agave nectar & lime	
<b>OAXACKTAIL \$15</b> banhez mezcal, jalapeno, orange liqueur & lime	
<b>STATE STREET MANHATTAN \$14</b> knob creek, amaro, vanilla maple syrup & orange bitters	

## wine.

### sparkling & champagne

<b>NV CUVÉE JEAN-LOUIS BLANC DE BLANCS BRUT</b> champagne, france 14G / 56B	
<b>NV MAISON FORTANT ROSÉ BRUT</b> languedoc, france 15G / 60B	
<b>NV ADAMI, PROSECCO BRUT</b> treviso, italy 15G / 60B	
<b>NV PERRIER-JOUET GRAND BRUT CHAMPAGNE</b> champagne, france 20G / 80B	
<i>rosé</i>	
<b>2016 MIRAVAL ROSÉ</b> cotes de provence, france 15G / 60B	
<b>2017 CLINE ROSÉ</b> sonoma, california 14G / 56B	
<b>2016 JUAN GIL ROSÉ</b> jumilla, spain 15G/60B	
<i>white</i>	
<b>2016 SEA PEARL SAUVIGNON BLANC</b> marlborough, new zealand 12G / 48B	
<b>2015 ALOIS LAGEDER PINOT GRIGIO</b> alto adige, italy 12G / 48B	
<b>2014 BEX RIESLING</b> nahe, germany 12G / 48B	
<b>2014 TRUE MYTH CHARDONNAY</b> edna valley, california 14G / 56B	
<i>red</i>	
<b>2016 CLINE PINOT NOIR</b> sonoma coast, california 15G / 60B	
<b>2015 VICCHIOMAGGIO CHIANTI CLASSICO</b> tuscan, italy 12G / 48B	
<b>2015 ZUCCARDI SERIE A MALBEC</b> valle de uco, mendoza, argentina 12G / 48B	
<b>2015 BODEGAS ATECA, CALATAYUD ATECA GARNACHA</b> calatayud, spain 16G / 64B	
<b>2015 FATTORIA LA VALENTINA, MONTEPULCIANO D'ABRUZZO</b> abruzzo, italy 16G / 64B	
<b>2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON</b> north coast, california 16G / 64B	

### dessert wine & port

<b>2015 CHATEAU LARIBOTTE SAUTERNES</b> bordeaux, france 16G / 64B	
<b>QUINTA DO NOVAL NOVAL BLACK PORT</b> douro, portugal 16G / 64B	
<b>WARRE'S OTIMA 10 YEAR TAWNY PORT</b> douro, portugal 16G / 64B	

## draft.

<b>KRANKSHAFT, KOLSCH</b> {5% ABV} metropolitan brewing   chicago, il	7	11	32
<b>RADIO FREE, PILSNER</b> {5% ABV} wild onion brewery   chicago, il	7	11	32
<b>DAISY CUTTER, PALE ALE</b> {5.2% ABV} half acre brewing   chicago, il	8	13	37
<b>GREAT CENTRAL GERMAN PILSNER</b> {5.3% ABV} great central brewing   chicago, il	7	11	32
<b>OHIO CITY, OATMEAL STOUT</b> {5.4% ABV} great lakes brewing   cleveland, oh	7	11	32
<b>MICHIGAN APPLE CIDER</b> {5.5% ABV} virtue   fennville, mi	7	11	32
<b>NITROPUPPY, NITRO PORTER</b> {5.5% ABV} central waters brewing   chicago, il	8	13	37
<b>BEST BROWN, BROWN ALE</b> {5.8% ABV} bell's brewing   kalamazoo, mi	8	13	37
<b>DOMAINE DUPAGE, FRENCH COUNTRY ALE</b> {5.9% ABV} two brothers brewing co.   chicago, il	8	13	37
<b>END ALL, AMERICAN IPA</b> {6.0% ABV} solemn oath   naperville, il	8	13	37
<b>LAGUNITAS IPA, AMERICAN IPA</b> {6.2% ABV} lagunitas brewing co.   chicago, il	8	13	37
<b>PORKY PINE, DARK SAISON with PLUMS</b> {6.2% ABV} whiner brewing co.   chicago, il	8	13	37
<b>FUN PUNCH, SOUR ALE</b> {6.2% ABV} hopewell brewing   chicago, il	8	13	37
<b>NINJA VS. UNICORN, IMPERIAL IPA</b> {8% ABV} pipeworks brewing co.   chicago, il	9*	15	
<b>GFY, IMPERIAL STOUT</b> {8% ABV} spiteful brewing   chicago, il	9*	15	
<b>TANK 7, FARMHOUSE ALE</b> {8.5% ABV} boulevard brewing co.   kansas city, mo	9*	15	

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

## bottles & cans.

<b>BELGIAN STRAWBERRY LAMBIC, 12 oz</b> {4.1% ABV} brouwerij lindemans   vlezeebeek, belgium	9
<b>BALLOON BOY, WHEAT ALE, 12oz</b> {5% ABV} burnt city brewing   chicago, il	6
<b>PRAIRIE PATH (GF), GOLDEN ALE, 12oz</b> {5.1% ABV} two brothers brewing co.   chicago, il	7
<b>SALMON PANTS, AMERICAN PALE LAGER, 12oz</b> {5.3% ABV} three floyds & mikkeller   munster, in & denmark	6
<b>CHUG LIFE, AMERICAN SPARKLING LAGER, 12oz</b> {5.5% ABV} marz community brewing   chicago, il	6
<b>BEAR'S CHOICE, AMERICAN IPA, 16oz</b> {6.3% ABV} tighthead brewing co.   mundelein, il	7
<b>LE TUB, WILD FARMHOUSE ALE, 12oz</b> {6.4% ABV} whiner brewing co.   chicago, il	7
<b>APEX PREDATOR, SAISON, 12oz</b> {6.5% ABV} off color brewing   chicago, il	7
<b>LAGROW ORGANIC IPA, 12oz</b> {7.25% ABV} lagrow organic beer co.   chicago, il	6
<b>LIL SUMPIN SUMPIN, PALE WHEAT ALE, 12oz</b> {7.5% ABV} lagunitas brewing co.   chicago, il	7
<b>WORKING FOR THE WEEKEND, DOUBLE IPA, 16oz</b> {7.9% ABV} spiteful brewing co.   chicago, il	8
<b>ANTI-HERO, AMERICAN IPA, 19.2oz</b> {8% ABV} revolution brewing   chicago, il	14
<b>KENTUCKY BOURBON BARREL STRONG ALE, 12oz</b> {8.1% ABV} lexington brewing   lexington, ky	12
<b>NOEL, BELGIAN STRONG DARK ALE, 12oz</b> {9.5% ABV} goose island   chicago, il	7
<b>MECHA MARZILLA, IMPERIAL MILK STOUT with vanilla beans, 500mL</b> {10% ABV} marz community brewing   chicago, il	14

