

shareables.

AGED CHEDDAR SOFT PRETZEL 9

creamy apple mustard, grainy mustard, pleasant ridge reserve cheddar

TEMPURA FRIED DELICATA SQUASH 13

caramelized onion, tomato and mustard conserva

BACON ROASTED BRUSSELS SPROUTS 11

cranberry relish, pistachios, pickled squash

PORK AND BEEF MEATBALLS 10

tomato sauce, parmesan cheese, scallion-pine nut relish

WARM SHRIMP AND CHEESE DIP 13

florida pink shrimp, vine tomatoes, cream cheese, smoked mozzarella, house-made chips

MUSHROOM, PEA AND BACON ARANCINI 14

fried risotto, pecorino cream sauce, pickled fennel, cracked pepper

soup & salads.

ITALIAN SAUSAGE AND CAULIFLOWER SOUP 8

tuscan kale, shaved carrots, orange olive oil

BROCCOLI HARVEST SALAD 14

crispy farro, fennel, apple, red onion, carrots, pickled cranberries, orange and cranberry dressing

SPINACH AND KALE SALAD 11

quinoa, shaved pears, almonds, pickled red onions, buttermilk and chive dressing

BUTTER LETTUCE SALAD 10

sherry dijon vinaigrette, fennel, grapes, hazelnut

[add one: 3.5oz chilled poached SALMON* 8 | 3.5oz grilled SHRIMP* 7 |

5oz chilled roasted CHICKEN 7 | 4oz grilled STEAK* 11

handhelds.

CHOICE OF FRIES OR DRESSED GREENS

SMOKED TURKEY PASTRAMI SANDWICH [served cold] 14

smoked turkey pastrami, swiss, pickle, yellow mustard, rye bread

ROASTED CHICKEN SANDWICH [served cold] 14

shredded chicken, tomatoes, pickled carrots, avocado, sweet chili mayo

FRIED CHICKEN SANDWICH 14

fried chicken thigh, pimento cheese, pickles, cabbage slaw, spicy dried chili vinaigrette

HAM PANINI 14

bacon, prosciutto, swiss cheese, preserved sweet peppers, cabbage, mustard aioli

BALSAMIC BRAISED BRISKET SANDWICH 15

house braised beef, parmesan remoulade, arugula, vine tomato

EGGPLANT TORTA 14

fried eggplant, melted cheese, cabbage slaw, avocado, pineapple, toasted bun

TAVERN BURGER 16

smoked cheddar, beef-glazed grilled onions, dijonaise, dill pickle, tomato, cornmeal-dusted bun, choice of fries or dressed greens

[add on: BACON 3 | EGG 2]

mains.

BUCATINI AND MARINARA 19

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

[add on: PORK AND BEEF MEATBALLS 7]

ROASTED CHICKEN BREAST 21

spring vegetables, bacon, fingerling chips, horseradish, lemon, chicken jus

SEARED WHITEFISH 21

sun dried tomato puree, bulgur wheat salad, grilled broccolini, pine nut relish

theWit Hotel
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CHICAGO, IL 60601
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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.

LUNCH MENU | DECEMBER 24, 2018

CHICAGO TAVERN
STATE LAKE

signature cocktails. draft.

THE CRANBERRY-ORANGE MULE \$15
bombay dry, cranberry-orange reduction, rosemary & lemon

THE HOLIDAY MULE \$15
absolut, gingerbread reduction & lime

GOLDEN FLEECE \$15
templeton rye, earl grey infused licor 43, vanilla, maple & whole egg

IT'S THE GREAT PUMPKIN, CHARLIE BROWN \$15
maker's mark, pimento dram, angostura, pumpkin reduction & sparkling wine

I'M THE GINGERBREAD, MAN \$15
absolut citron, gingerbread reduction & cream

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

MY OLD KENTUCKY PUEBLA \$14
jim beam, ancho reyes, agave, lime, pineapple & mint

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

OAXACKTAIL \$15
banhez mezcal, jalapeno, orange liqueur & lime

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

wine.

sparkling & champagne

NV CUVÉE JEAN-LOUIS BLANC DE BLANCS BRUT
champagne, france 14G / 56B

NV MAISON FORTANT ROSÉ BRUT
languedoc, france 15G / 60B

NV ADAMI, PROSECCO BRUT

treviso, italy 15G / 60B

NV PERRIER-JOUET GRAND BRUT CHAMPAGNE
champagne, france 20G / 80B

rosé

2016 MIRAVAL ROSÉ

cotes de provence, france 15G / 60B

2017 CLINE ROSÉ

sonoma, california 14G / 56B

2016 JUAN GIL ROSÉ

jumilla, spain 15G / 60B

white

2016 SEA PEARL SAUVIGNON BLANC
marlborough, new zealand 12G / 48B

2015 ALOIS LAGEDER PINOT GRIGIO
alto adige, italy 12G / 48B

2014 BEX RIESLING

nahe, germany 12G / 48B

2014 TRUE MYTH CHARDONNAY

edna valley, california 14G / 56B

red

2016 CLINE PINOT NOIR

sonoma, california 15G / 60B

2015 DAVICCHIOMAGGIO CHIANTI CLASSICO
tuscany, italy 12G / 48B

2015 ZUCCARDI SERIE A MALBEC

valle de uco, mendoza, argentina 12G / 48B

2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON
napa valley, california 16G / 64B

2015 BODEGAS ATECA, CALATAYUD ATECA GARNACHA
calatayud, spain 16G / 64B

2015 FATTORIA LA VALENTINA, MONTEPULCIANO D'ABRUZZO
abruzzo, italy 16G / 64B

KRANKSHAFT, KOLSCH 7 11 32

{5% ABV} metropolitan brewing | chicago, il

RADIO FREE, PILSNER 7 11 32

{5% ABV} wild onion brewery | chicago, il

DAISY CUTTER, PALE ALE 8 13 37

{5.2% ABV} half acre brewing | chicago, il

GREAT CENTRAL GERMAN PILSNER 7 11 32

{5.3% ABV} great central brewing | chicago, il

OHIO CITY, OATMEAL STOUT 7 11 32

{5.4% ABV} great lakes brewing | cleveland, oh

MICHIGAN APPLE CIDER 7 11 32

{5.5% ABV} virtue | fennville, mi

NITROPUPPY, NITRO PORTER 8 13 37

{5.5% ABV} central waters brewing | chicago, il

BEST BROWN, BROWN ALE 8 13 37

{5.8% ABV} bell's brewing | kalamazoo, mi

DOMAINE DUPAGE, FRENCH COUNTRY ALE 8 13 37

{5.9% ABV} two brothers brewing co. | chicago, il

END ALL, AMERICAN IPA 8 13 37

{6.0% ABV} solemn oath | naperville, il

LAGUNITAS IPA, AMERICAN IPA 8 13 37

{6.2% ABV} lagunitas brewing co. | chicago, il

PORKY PINE, DARK SAISON with PLUMS 8 13 37

{6.2% ABV} whiner brewing co. | chicago, il

FUN PUNCH, SOUR ALE 8 13 37

{6.2% ABV} hopewell brewing | chicago, il

NINJA VS. UNICORN, IMPERIAL IPA 9* 15

{8% ABV} pipeworks brewing co. | chicago, il

GFY, IMPERIAL STOUT 9* 15

{8% ABV} spiteful brewing | chicago, il

TANK 7, FARMHOUSE ALE 9* 15

{8.5% ABV} boulevard brewing co. | kansas city, mo

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

bottles & cans.

BELGIAN STRAWBERRY LAMBIC, 12 oz 9

{4.1% ABV} brouwerij lindemans | vlezzenbeek, belgium

BALLOON BOY, WHEAT ALE, 12oz 6

{5% ABV} burnt city brewing | chicago, il

PRAIRIE PATH (GF), GOLDEN ALE, 12oz 7

{5.1% ABV} two brothers brewing co. | chicago, il

SALMON PANTS, AMERICAN PALE LAGER, 12oz 6

{5.3% ABV} three floyds & mikkeller | munster, in & denmark

CHUG LIFE, AMERICAN SPARKLING LAGER, 12oz 6

{5.5% ABV} marz community brewing | chicago, il

BEAR'S CHOICE, AMERICAN IPA, 16oz 7

{6.3% ABV} tighthead brewing co. | mundelein, il

LE TUB, WILD FARMHOUSE ALE, 12oz 7

{6.4% ABV} whiner brewing co. | chicago, il

APEX PREDATOR, SAISON, 12oz 7

{6.5% ABV} off color brewing | chicago, il

LAGROW ORGANIC IPA, 12oz 6

{7.25% ABV} lagrow organic beer co. | chicago, il

LIL SUMPIN SUMPIN, PALE WHEAT ALE, 12oz 7

{7.5% ABV} lagunitas brewing co. | chicago, il

WORKING FOR THE WEEKEND, DOUBLE IPA, 16oz 8

{7.9% ABV} spiteful brewing co. | chicago, il

ANTI-HERO, AMERICAN IPA, 19.2oz 14

{8% ABV} revolution brewing | chicago, il

KENTUCKY BOURBON BARREL STRONG ALE, 12oz 12

{8.1% ABV} lexington brewing | lexington, ky

NOEL, BELGIAN DARK STRONG ALE, 12oz 7

{9.5% ABV} goose island | chicago, il

MECHA MARZILLA, IMPERIAL MILK STOUT 14

with vanilla beans, 500mL

{10% ABV} marz community brewing | chicago, il