

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]

sweet.

STRAWBERRY SWEETHEART CAKE FOR TWO 15

yellow cake, strawberry mousse, 'bubble gum' ganache, honey roasted strawberries

theWit Hotel

201 NORTH STATE STREET
CHICAGO, IL 60601
312.239.9400

*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 | FEBRUARY 14, 2019

signature cocktails.

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

IL MULO \$15
fernet branca, absolut, orange, agave, lime & ginger beer

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

A HAZY SHADE OF WINTER \$15
maker's mark, aperol, blood orange syrup,
lemon & orange bitters

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

2017 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 coast, california 15G / 60B

2015 VICCHIOMAGGIO CHIANTI CLASSICO
tuscan, italy 12G / 48B

2015 ZUCCARDI SERIE A MALBEC
valle de uco, mendoza, argentina 12G / 48B

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

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

2014 RAYMOND SOMMELIER SELECT CABERNET SAUVIGNON
north coast, california 16G / 64B

dessert wine & port

2015 CHATEAU LARIBOTTE SAUTERNES
bordeaux, france 16G / 64B

QUINTA DO NOVAL NOVAL BLACK PORT
douro, portugal 16G / 64B

WARRE'S OTIMA 10 YEAR TAWNY PORT
douro, portugal 16G / 64B

*all vintages are subject to change without notice

draft.

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 | vlezeebeek, 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 STRONG DARK 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

