

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

AVOCADO AND SHRIMP BRUSCHETTA 11

mashed avocado, grilled and chilled shrimp, piquillo peppers, radish, pickled red onion, meyer lemon cream, dried chilies

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

CLASSIC CAESAR SALAD 10

romaine lettuce, caesar dressing, parmesan, grilled bread, hard-boiled egg

[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, dijonnaise, 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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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 | JANUARY 26, 2019

CHICAGO TAVERN
STATE LAKE

signature cocktails. draft.

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.

<i>sparkling & champagne</i>	
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	
<i>rosé</i>	
2016 MIRAVAL ROSÉ cotes de provence, france 15G / 60B	
2017 CLINE ROSÉ sonoma, california 14G / 56B	
2016 JUAN GIL ROSÉ jumilla, spain 15G / 60B	
<i>white</i>	
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	
<i>red</i>	
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 {5% ABV} metropolitan brewing chicago, il	7	11	32
RADIO FREE, PILSNER {5% ABV} wild onion brewery chicago, il	7	11	32
DAISY CUTTER, PALE ALE {5.2 % ABV} half acre brewing chicago, il	8	13	37
GREAT CENTRAL GERMAN PILSNER {5.3% ABV} great central brewing chicago, il	7	11	32
OHIO CITY, OATMEAL STOUT {5.4% ABV} great lakes brewing cleveland, oh	7	11	32
MICHIGAN APPLE CIDER {5.5% ABV} virtue fennville, mi	7	11	32
NITROPUPPY, NITRO PORTER {5.5% % ABV} central waters brewing chicago, il	8	13	37
PUFFING BILLY, BROWN ALE {5.9% ABV} around the bend beer co. chicago, il	8	13	37
DOMAINE DUPAGE, FRENCH COUNTRY ALE {5.9 % ABV} two brothers brewing co. chicago, il	8	13	37
END ALL, AMERICAN IPA {6.0% ABV} solemn oath naperville, il	8	13	37
LAGUNITAS IPA, AMERICAN IPA {6.2% ABV} lagunitas brewing co. chicago, il	8	13	37
PORKY PINE, DARK SAISON with PLUMS {6.2 % ABV} whiner brewing co. chicago, il	8	13	37
FUN PUNCH, SOUR ALE {6.2% ABV} hopewell brewing chicago, il	8	13	37
NINJA VS. UNICORN, IMPERIAL IPA {8% ABV} pipeworks brewing co. chicago, il	9*	15	
GFY, IMPERIAL STOUT {8 % ABV} spiteful brewing chicago, il	9*	15	
TANK 7, FARMHOUSE ALE {8.5 % ABV} boulevard brewing co. kansas city, mo *served only in a 9 oz. snifter or 16 oz. pint	9*	15	

bottles & cans.

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

*all vintages are subject to change without notice