

lighter fare.

- GREEN ENERGY SMOOTHIE** 9 [v, gf]  
green apple, celery, tuscan kale, honey, rice milk
- BERRY YOGURT SMOOTHIE** 9 [v, gf]  
greek yogurt, mixed berries, almond milk, clover honey
- YOGURT PARFAIT** 9 [gf]  
clover honey, Greek yogurt, pear-orange jam, strawberries, mandarin oranges, honey, house granola
- SEASONAL FRUIT PLATE** 14 [v, gf]  
seasonal fruit and berries, sabayon sauce
- ORGANIC STEEL-CUT OATMEAL** 10 [gf]  
dried tart cherries, banana, nutella-crème fraiche
- AVOCADO TOAST** 16  
toasted harvest wheat bread, whipped ricotta, harissa- piquillo peppers sauce, pickled red onion- radish salad, two eggs\*
- LOX & BAGEL PLATTER** 19  
smoked salmon, traditional accompaniments, lemon-dill cream cheese, everything bagel

nontraditional.

- BRAISED PORK CHILAQUILES** 18 [gf]  
chili braised pork, pinto beans, queso fresco, two eggs, red onions, cilantro, crema
- CURED SALMON BENEDICT** 19  
sautéed spinach, poached eggs\*, hollandaise, pickled red onions, english muffin, tavern potatoes
- SPICED BROICHE FRENCH TOAST** 16  
cinnamon macerated berries, bourbon maple syrup, lemon curd, spiced pecans and Chantilly cream
- CHICKEN & WAFFLES** 19  
buttermilk waffle, fried chicken thigh, crispy coleslaw, jalapeno dressing and spicy honey
- GREEK EGG SCRAMBLE** 17 [gf]  
lamb sausage, sautéed spinach, feta cheese, tzatziki sauce toast
- BREAKFAST BURRITO** 16 [gf]  
egg scramble, chicken sausage, chihuahua cheese, salsa verde, lettuce, avocado

traditional.

- BREAKFAST 201 NORTH** 17  
two eggs your way\*, tavern potato, breakfast meat, toast
- EGG SANDWICH** 16  
two eggs\*, croissant, bacon, cheddar, tomatoes, tavern potatoes
- MALTED PANCAKES** 15  
maple syrup, butter, whipped cream, ( add ons : banana or berries 3 )
- MUSHROOM & SPINACH EGG WHITE OMELET** 15 [gf]  
roasted exotic mushrooms, spinach, egg whites\*, tavern potatoes, toast
- DENVER OMELET** 16 [gf]  
smoked ham, red pepper, onions, smoked cheddar, tavern potatoes, toast
- STEAK & EGGS** 22 [gf]  
grilled flat iron steak, two eggs your way\*, steak sauce, arugula, tavern potatoes

extra bites.

- ALL-BUTTER CROISSANT** 5
- BAGEL & SCHMEAR** 5  
plain, cinnamon-raisin, everything
- TAVERN POTATOES** 6 [gf]
- BREAKFAST MEATS** 8ea [gf]  
smoked bacon, smoked ham, pork sausage, chicken sausage, veggie sausage
- TOAST** 3  
white, wheat, rye, and gluten free

## signature & classic cocktails *16&19*

### MOSCOW MULE

vodka, lime & ginger beer

### STATE STREET MANHATTAN

knob creek, amaro, vanilla maple syrup & orange bitters

### COSMOPOLITAN

absolut elyx, cointreau, lime & cranberry

### FRENCH 75

bombay sapphire, lemon, simple syrup & sparkling wine

### OLD-FASHIONED

old forester 1870, turbinado syrup, angostura & orange bitters

### WHISKEY SOUR

whistle pig 'piggyback' rye, lemon, simple syrup & egg white

## draft. *bottle and can list available.*

### KRANKSHAFT, KOLSCH

{5.0% ABV} metropolitan brewing | chicago, il

### RADIO FREE, PILSNER

{5.0% ABV} wild onion brewery | chicago, il

### STELLA ARTOIS, BELGIAN LAGER

{5.0% ABV} stella artois. | belgium

### DAISY CUTTER, PALE ALE

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

### GOOSE ISLAND, SEASONAL

{5.5% ABV} goose island | chicago, il

### REVOLUTION, IPA

{6.7% ABV} revolution brewing co. | chicago, il

### LAGUNITAS, SEASONAL

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

### APEX PREDATOR, SAISON

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

### REVOLUTION, SEASONAL

{7.0% ABV} pipeworks brewing co. | chicago, il

### MAPLEWOOD, SON OF JUICE

{6.3% ABV} maplewood brewing co. | chicago, il

### ALLAGASH, WHITE

{5.2% ABV} allagash brewing co. | portland, me

### BUD LIGHT, LAGER

{4.2% ABV} anheuser-busch | st louis, mo

### KENTUCKY BOURBON, BARREL ALE

{8.2% ABV} lexington brewing & distilling co. | lexington, ky

### KROMBACHER, LAGER, PILSNER

{4.2% ABV} krombacher | kreutzal, germany

### MILK NITRO, STOUT

{6.0% ABV} left hand brewing co. | longmont, co

### NINJA VS UNICORN, IMPERIAL IPA

{8.0% ABV} pipeworks brewing co. | chicago, il

\*pour sizes available are glass \$9, pint \$15 and growler \$37.

## wine by the glass.

### *sparkling & champagne*

### CUVEE JEAN-LOUIS BLANC DE BLANCS BRUT

champagne, france 15G/56B

### BERTRAND CREMANT SPARKLING ROSÉ BRUT

napa valley, california 17G/64B

### AVISSI PROSECCO BRUT

treviso, italy 17G/64B

### MOET IMPERIAL

Brut, Champagne, France 18G/85B

### *rosé*

### MIRAVAL ROSÉ

cotes de provence, france 18G/72B

### GERARD BERTRAND COTES DE ROSES

Rose, provence, france 15G/68B

### GERARD BERTRAND "ORANGE GOLD"

White blend, france 14G/64B

### *white*

### TERLATO PINOT GRIGIO

alto adige, italy 17G/64B

### CHALK HILL SAUVIGNON BLANC

sonoma, california 18G/72B

### JORDAN CHARDONNAY

sonoma, california 21G/82B

### WAIRAU RIVER SAUVIGNON BLANC

marlborough, new zealand 17G/61B

### RUFFINO MOSCATO D'ASTI

piedmont, italy 17G/64B

### AUGUST KESSELER "R" I

Riesling, Rheingau, Germany italy 14G/64B

### *red*

### LOVEBLOCK PINOT NOIR

marlborough, new zealand 21G/82B

### FIRESTEED PINOT NOIR

oregon 16G/61B

### ELEMENTAL

Cabernet Sauvignon, Central Valley, Chile 15G/68B

### TERAZZAS MALBEC

mendoza, argentina 16G/61B

### BONANZA by CAYMUS CABERNET SAUVIGNON

california 16G/61B

\*all vintages are subject to change without notice

## towers

### THE TWO MIMOSA TOWERS

#### FULL TOWER

for the enjoyment of parties of 3 or more 85

#### HALF TOWER

for the enjoyment of parties of 2 or more 50