

SALADS

**Classic Caesar Salad 15**

romaine hearts, aged parmesan, torn croutons, caesar dressing

**Roasted Beet Salad 15**

apple ribbons, crispy potatoes, warm goat cheese, sherry vinaigrette

**Winter Salad 15**

kale, butternut squash, shredded brussels sprouts, carrots, cabbage, candied pecans, pomegranates, dijon thyme dressing

COLD

**Deviled Eggs [gf] 16**

house-made giardiniera, crispy pork belly, smoked paprika aioli

**Burrata & Spiced Sweet Potato Bruschetta 17**

maple pumpkin seed granola, balsamic glaze

HOT

**Seared Lump Crab Cake 19**

fried caper-lemon aioli, calabrian chili coulis

**Jennie's Meatballs 17**

whipped goat cheese polenta, san marzano pomodoro sauce, grilled ciabatta bread

**Charred Spanish Octopus 23**

pickled vegetable, marcona almonds, romesco sauce

**Vidalia Onion Soup Gratinee 15**

veal stock, crostini, swiss, gruyere

**Shrimp and Grits 19**

seasoned jumbo black tiger shrimp, harissa cajun gravy, cheddar grits, herb oil

ENTRÉES

**Steak Frites\* [gf] 31**

10oz prime ribeye, chimichurri, pommes frites, garlic aioli

**14oz Prime New York Strip\* 59**

wild mushrooms ragout and double baked truffle, gruyere yucan potato, truffle reduction

**14oz Berkshire Pork Chop\* 37**

estilo al pastor, succotash of sweet corn-cactus, confit jalapeno salsa, grilled pineapple-pickled fresno pepper slaw

**Roasted Chicken Breast 26**

leek & bacon savory bread pudding, apple reduction

**Grilled Faroe Island Salmon\* [gf] 29**

heirloom cauliflower, marble potatoes, poached raisins, piquillo coulis

**Braised Short Rib Bourguignon 33**

baby carrots, pearl onions, mushrooms, creamy potatoes

**Double Griddle Burger\* 21**

havarti cheese, tomato remoulade, house-made bread & butter pickles, LTO, pommes frites

**Thai Bouillabaisse of Grilled Seabass 34**

miso butter crostini, pei mussels, coconut curry broth

**Rigatoni 26**

spicy vodka sauce, charred broccolini, fresh ricotta

**Housemade Potato Gnocchi with Bolognese Sauce 29**

grated grana padano

**Spaghetti Surf Clam Puttanesca 31**

roasted tomatoes, olives, capers, garlic

**Wild Mushroom Risotto 25**

fire roasted cherry tomatoes, grated parmesan, truffle nage

SIDES

**Roasted Brussels Sprouts [gf] 11**

dates, calabrian chili honey, manchego

**Herbed Pommes Frites [gf] 10**

truffle aioli

**Roasted Broccoli 11**

shaved parmesan, lemon

**Wild Mushroom-Potato Lasagna 12**

aged parmesan

CHICAGO TAVERN  
STATE AND LAKE

SIGNATURE COCKTAILS

- Pink Panther 18**  
gin, Aperol, guava, lemon juice, egg white
- Passion on State 18**  
maker's, passion fruit, lime juice, ginger ale
- Harvest Apple Spritz 16**  
aperol, apple cider, pumpkin puree, prosecco
- Cuban Smash 16**  
bacardi, mango, lemon juice, simple syrup
- Diablo Margarita 16**  
flecha azul, strawberry syrup, smoked jalapeños
- Pumpkin Martini 18**  
tito's, cream liquor, simple syrup, pumpkin puree
- Campfire 16**  
jim beam, lemon juice, ginger syrup, maple syrup, ginger beer
- Fall Margarita 18**  
casamigos reposado, apple cider syrup, lime juice, maple syrup, orgeat
- Winterfell 16**  
absolut vodka, cranberry, lemon juice, grenadine
- Smokin' Hot 18**  
mexican hot chocolate, whole milk, mezcal demerara syrup

Classic Cocktails also available

DRAFT BEERS

- Dovetail 11**  
kolsch, dovetail brewery, chicago, il (4.6% abv)
- Radio Free 9**  
pilsner, wild onion brewery, chicago, il (5.0% abv)
- Stella Artois 11**  
anheuser-busch, st. louis, mo (5.0% abv)
- Daisy Cutter 11**  
pale ale, half acre brewing, chicago, il (5.2% abv)
- IPA 9**  
lagunitas brewery, chicago (6.2% abv)
- Ninja vs. Unicorn 10**  
pipeworks brewing co. chicago, il (8.0% abv)
- Krombacher 9**  
krombacher/kreutzal, germany (4.2% abv)
- Kentucky Bourbon 9**  
barrel ale, lexington brewing, lexington, ky (8.2% abv)
- Apex Predator 11**  
saison, off color brewing co. chicago, il (6.5% abv)
- Allagash White 9**  
belgian style wheat, allagash white brewing co. maine (5.2% abv)
- Son of Juice 9**  
indian pale ale, maplewood brewery, illinois (6.3% abv)
- Mexico Calling 11**  
american style lager, cruz blanca brewery, chicago, il (4.7% abv)
- Dovetail Vienna Lager 11**  
lager, dovetail brewery, chicago, il (5.1% abv)
- Modelo 9**  
lager, mexican brewery, mexico (4.4% abv)
- Angry Orchard 9**  
samuel adams boston brewery, walden, ny (5% abv)

BOTTLES AND CAN BEERS

- Eris Blush 12**  
rosé cider, eris brewery and cider (6.2% abv)
- Von Von Mojo 12**  
eris brewery and cider (6.0% abv)
- Hard Apple Cider 9**  
cider, vander mill (6.5% abv)
- High Life 9**  
lager, miller brewing co. milwaukee, wi (4.6% abv)
- Haymarket 9**  
lager, dortmunder (5.3% abv)
- Anti-Hero 9**  
ipa, revolution brewing, chicago, il (6.5% abv)
- Gumballhead 10**  
ipa, three floyds brewing, munster, in (5.6 abv)
- Lil' Sumpin 10**  
ipa, lagunitas brewery, petaluma, ca (7.5 abv)
- El Tub 11**  
saison, whiner brewery, chicago, il (6.4% abv)
- Miller Lite 9**  
pilsner lager, miller brewing co. milwaukee, wi (4.2% abv)

- Zombie Dust 11**  
pale ale, three floyds brewing, munster, in (6.2% abv)
- Heineken 9**  
pale lager, dutch brewery (5.0% abv)
- Fist City 9**  
pale ale, revolution brewing, chicago, il (5.5 abv)
- Corona 9**  
pale lager, mexican brewery, mexico (4.5% abv)
- Jungle Boogie 12**  
american pale, marz brewery (5.4% abv)
- Triple Jungle Boogie 12**  
american pale, marz brewery (10% abv)
- Churros Con Leche 12**  
milk stout, marz brewery (7% abv)
- White Claw (Lime / Black Cherry) 9**  
seltzer, mark anthony brewing co. arizona (5.0% abv)
- Toucan Chan's Citrus Cardamom Sparkler 12**  
ipa, marz brewery (6.0% abv)

- Chicago Icon Malort Spritz \$11**  
pre-mixed cocktail, marz Brewery (4.75% abv) served in a cocktail can

- Golden Lager 10**  
non alcoholic beer, gruvi brewery, denver, co
- Juicy IPA 10**  
non alcoholic beverage, gruvi brewery, denver co
- Drysecco 10**  
non alcoholic beverage, gruvi brewery, denver, co
- Elixir Citrus Party 12**  
choose flavor: botanical, flower power or juniper fizz seltzer, marz brewery (30mg hemp)

WHITE WINE

- Terlato 15g/65b**  
pinot grigio, alto adige, italy
- Jordan 21g/85b**  
chardonnay sonoma, california
- White Haven 15g/65b**  
sauvignon blanc, marlborough, New Zealand
- Ruffino 17g/61b**  
moscato, d'asti, italy
- Bricco Riella 15g/65b**  
moscato d'asti, italy
- August Kessler 14g/64b**  
riesling, rheingau, germany
- Chalk Hill 18g/77b**  
sauvignon blanc, sonoma, california

RED WINE

- Loveblock 21g/95b**  
pinot noir, marlborough, new zealand
- Portlandia 16g/72b**  
pinot noir, oregon
- Hess Maverick Ranches 17g/75b**  
cabernet sauvignon, paso robles california
- Zuccardi 16g/61b**  
malbec, valle de uco, mendoza, argentina
- Substance 15g/61b**  
cabernet sauvignon, columbia valley, washington state
- St. Francis Old Vines 16g/72b**  
zinfandel, sonoma county
- Quinta De Infantado 14g/54b**  
port wine, portugal
- Boomtown 14g/62b**  
merlot, washington

SPARKLING & CHAMPAGNE

- Cuvee Jean-Louis Blanc De Blancs 15g/56b**  
brut champagne, france
- Avissi 17g/64b**  
prosecco brut, treviso, italy
- GH Mumm 20g/120b**  
champagne, france
- Moet Imperial 155/b**  
brut, champagne, france

ROSÉ

- Miraval 21g/85b**  
rosé, cotes de provence, france
- Cotes De Rosé 15g/65b**  
gerard bertrand rosé, cotes de provence, france
- Bertrand Cremant 17g/75b**  
sparkling rosé, brut napa valley, california

\*all vintages are subject to change without notice

DRINKS MENU