

Drinks

Gazoz

Cocktails

Liquors

Beer & Cider

Wine

Sparkling

Piquette

White

Rose & Chilled Blends

Orange

Red

N/A Beverages & Coffee

Gazoz

Street sodas made with fruit, herbs, house juices, syrups & fermentations, and carbonation.

Qazvin / rye whiskey, apple cider, yuzu, walnut orgeat, orange, bubbles 14
Anaheim / mezcal, pepita, celery, parsley, lime, anaheim pepper, bubbles 14
Aden / vodka, hibiscus, pineapple amaro, orange, vanilla, angostura, bubbles 14
Is it fall yet? / (N/A) apple, caramel, lemon, orange blossom, bubbles 10
Sittin' pretty / (n/a) ginger, lime, pomegranate, bubbles 10

Cocktails

Fig bee's knees 16
thyme infused gin, lemon, fig, honey, angostura

Saz-Arak 16
rye, arak, demerara, peychaud's + walnut bitters, lemon

ROYINTAN 12 (n/a)
rye, arak, demerara, peychaud's + walnut bitters, lemon

Chrysanthemum penicillin 16
scotch, bourbon, lemon, chrysanthemum+honey liqueur, ginger, cardamom

Oaxacan Old fashioned 16
reposado, mezcal, caramel, black walnut bitters

Pomegranate negroni 16
gin, campari, sweet vermouth, pomegranate cordial

Liquors

Arak askalon, elite, massaya, razzouk, muaddi artisanal, zachlawi (fig, black)
- arak flight -tastes of razzouk, massaya & zachlawi fig 21
- premium arak flight - tastes of askalon, muaddi, zachlawi black 35

Vodka tito's, ketel one, grey goose, stoli cucumber

Gin no. 3 london dry, hendricks, tanqueray, bombay sapphire

Agave Nosotros Reposado, Espolon reposado, patron silver, laya blanco, fortaleza blanco +reposado, elemental mezcal, lalo, lalo high proof

Rum flor de caña seco/añejo, cihuatán spiced, planteray, uruapan charanda

Bourbon angel's envy, buffalo trace, few, four roses sb, g&w, maker's mark, maker's 46, elijah craig sb, pinhook cask, michter's us 1, old forester, penelope rosé cask

Rye redemption, sazerac, whistlepig 10 yr, knob creek, koval, new riff, old overholt, old forester

Single Malt glenfiddich 12y, balcones texas single malt, milk & honey dead sea terroir (isr)

Other Whiskey tullamore dew, michter's american whiskey

Cognac remy martin vsop cognac

Amaro fernet branca, branca menta, jepson's malort, averna, heirloom pineapple, amaro nonino

Liqueur chartreuse (green and yellow), aperol, campari, disaronno amaretto, luxardo maraschino, luxardo morlacco, apologue saffron, apologue persimmon, apologue aronia, italicus, fiorente elderflower, creme de violette, creme de cassis, chambord, north shore aquavit, frangelico, koval ginger, koval chrysanthemum and honey, mastiha, meletti coffee

Craft Beer & Cider

listed loosely in order of style, light to heavy, and offered as an 8 oz small or 12 oz glass or 16 oz pint. SM / LG

Athletic Upside Dawn (CA) yellow, light body, water cracker, orange, lemon, honey, resin. 0% 8/can

Two Towns Guava Get Down (OR) Pale Gold, Tropical, Guava, Crisp Apple, Citrusy, Floral, Tart & Sweet 5.3% 6/9P

Uncle John's Perry Pear Cider (MI) Light Gold, Ripe Pear, Honey, Lemon, Citrus, Floral, Fresh Fruit 5% 5/9P

Prairie Blueberry Boyfriend Sour Ale (OK) Ruby-Red, Blueberry, Lemon Zest, Jammy Fruit, Apple 5.4% 10/15

Dovetail Kolsch (IL) Pale Straw, fresh Bread, Pear, Cracker Malt, Citrus Zest, Honey-Kissed Biscuit, 4.6% 5/8P

Phase Three Brewing Festbier (IL) Deep gold, Fresh Bread, Honey, Herbal Hops, Sweet Grain, Citrus Zest 5.8% 6/10P

Pollyanna Smrt Smrt Sour (IL) Electric Blue, Blue Raspberry, Candy, Tart Citrus, Mixed Berry, Lemonade 6% 6/11

Big Muddy Pumpkin Smasher (IL) amber orange, pumpkin pie, vanilla, caramel malt 6% 5/8P

Perennial Cracker Crust Pale Ale (MO)light amber, honey, guava, nectaring, grapefruit, light pine 6% 5/8P

OIB The Archatron IPA (IL) Light Amber, Candied Orange peel, Mango, Fresh Pine, Dank Herbs, Grapefruit 6% 5/9P

Art History Artoberfest (IL) Light Copper, Toasted Bread, Pretzel, Biscuits, Honeyed Malt, Carmel, Hops 5.8% 6/9P

Noon Whistle Cubbie Gummy NEIPA (IL) golden Orange, Pineapple, Pine, Mango, Resin, Grapefruit 6.1% 5/9P

Phase Three bushel of apples (IL) blonde ale, caramel, sour apple, toasted peanut, toffee, light amber 6% 8/12P

Hirter Morchl (AU) Dark Brown, Roast Coffee, Dark Chocolate, Carmel, Toasted Nuts, Bread Crust 5% 6/10P

Saugatuck Peanut Butter Porter (MI) Nitro Deep Brown, Roasted peanuts, Milk Chocolate, Coco, Coffee, Carmel 5.7% 5/8

Natural Wine

Sparkling / Frizzante

Amelie & Charles Sparr "cremant"
Alsace, France. 2020
100% Pinot Blanc

Pale gold, lacy bubbles, silky acidity, dry. Aged 2 years on the lees.lemon, baked pear, toasted brioche, vanilla, almond. 12.5% 20/75

Bulli "Sampagnino"
Italy
Local Grapes

Soft body, cuddly acidity, off dry. ripe Pear, stone fruit, applewood, kombucha yeast. 18/67

Whites

Villargeau gennois
Loire valley, France. 2023
100% Sauvignon blanc

Sauvignon blanc from Sancerre neighbor, light, crisp, elegant pear, honeydew, flinty mineral, hint of straw. 12.5% 16/58

Georg Gustav "Huff"
Rheinhessen, Germany, 2021
100% Riesling

Light body, mostly dry, crisp acidity. smooth, bold, flavors of green apple, pear, and lime zest balanced with creamy papaya mid palate and soft petrol earth tones. 12% 14/53

Massaya Blanc
bekaa valley, lebanon 2023
sauvignon blanc/obeïdi/clairette

pale yellow, medium body, crisp, dry, crushed & aged "on the lees" (on the yeast cells for body) in neutral oak. flavors of white flower, pear, citrus, asian spice, mineral.obeïdi native to lebanon. 13% 15/56

Malat, "Crazy Creatures"
kremstal, austria 2023
100% gruner veltiner

medium body, pale straw, silky, mostly dry, lively. crushed in stainless then aged in neutral oak. flavors of candied green apple, white peach, lemon, with a hint of white pepper. 12% 14.5/54

Barra Chardonnay
Mendocino, California 2024
100% Chardonnay

Dark golden, Full body, Medium acidity, Dry. 100% organic grapes aged in new oak. Yellow apples, Lime, vanilla, oak. 14% 18/67

Rosés & Oranges

Zillamina Rosé
Pinoso, Spain. 2025
Monastrell

Pale pink, med body, Juicy acidity, Mostly dry. Certified organic, 10 hour skin contact maceration. Strawberry, hibiscus, lime candy, plum, touch of mineral. 12.5% $15/$56

Mátyás "SaraDora" Orange
strekov, slovakia nv
pinot blanc/riesling/welschriesling

medium body, copper orange, pleasant tannins, very dry. 30 days on the skins, aged in old oak. a funkier orange with flavors of orange & apricot rind, dried pineapple, leather, turning apple, sea salt. cool. 13% 16/60

Enguera "Pellnua"
Valencia, Spain. 2023
100% Verdil

Amber color, medium body, bright acidity, mostly dry. Notes of lemon and orange peel, peach, almond, dried fruit, and tea leaves. 12.5% 14/53

Reds

Thymiopoulos "Young Vines"
macedonia, greece 2021
100% xinomavro

medium body, brick, dry, good tannins. done in stainless steel then aged 8 months in concrete tanks. earthy, juicy flavors of cherry, strawberry, leather, licorice, hint of green herb. 13% 14.5/54

Malat "Furth"
kremstal, austria. 2023
100% pinot noir

medium body, silky, soft tannins, lively, old vine grape crushed in stainless then aged in neutral oak. Flavors of wild raspberry, strawberry, cherry, violets, and some forest floor earthiness. 12.5% 15/56

Colin "Pierre Francois"
Loire, France. 2023
Pineau d'aunis / pinot noir / Gamay

Pale Ruby, Light body, Bright acidity, Dry. Raspberry jam, cooked cherries, Pink peppercorn, allspice, smoke. 12% 14/53

Massaya Le Colombier
bekaa valley, lebanon. 2022
grenache/cinsault/tempranillo

brick red, full body, fruit forward, bold tannins, dry. all done in stainless steel. flavors of raspberry, red cherry, blueberry, black pepper, chocolate, cinnamon. approachable big red. 14.5% 15/56

Field recordings "fiasco"
Pasa robles, california. 2024
Cabernet Sauvignon/sangiovese

Full body, warm acidity, Dry and tannic. Plum, black currant, blackberry, vanilla, tobacco. 14.5% 18/67

A Note On Our Wine we feature natural wine (except where noted), it being organic or biodynamic, with the use of local yeasts for fermentation, many wines are "spontaneously fermented", which simply means using the yeasts residing naturally on the grapes, and many are unfiltered without excessive use of oak. generally, natural wines are less manipulated so as to let the grapes and their environs shine, often somewhat randomly. curated by mark bires, not a sommelier but a known wino. all reds are kept at cellar temperature of ~57°. glasses are ~6 ounce pours

*$35/bottle corkage fee for outside bottles brought into the restaurant.

N/A Beverages

N/A Gazoz & Beer See Groups above.

Draft Kombucha Ask about our current flavor(s) 6/9

Soft Drinks coke, diet coke, sprite 3.5 ginger beer 5
Bottled Water still or sparkling 6.5

Coffee & Tea metropolis drip coffee 5 (regular only, refills) 5
French Press Service regular or decaf, cardamom syrup 6
Espresso 4, Cappuccino 5.5, Caffè Latte 5.5
Metropolis Nitro Cold Brew 6
Rishi Loose Leaf Tea 5 (earl grey lavender (black), jade cloud (green),
turmeric ginger (herbal), hibiscus berry (herbal), golden chamomile (herbal), peppermint (herbal)
Nana Tea fresh mint tea with hint of saffron 6 add black tea bag 1
Forte Iced Tea Service blueberry-merlot with choice of syrup 9 (for two, or one generously)
lipton iced tea, free refills 5.75

Mixology & Wine robby martineau
Beer Chris Royce

09/02 update