

Rootstock

Wine & B

Welcome

Wine & Bubbles

Beer ~ Liquor ~ Others

Dinner

Brunch

Info

Beer ~ Liquor ~ Others

Draft Beers

Founders Brewing ~ *Breakfast Stout, Imperial Stout 8.3%, 12 oz ~ \$8*

This MI brewery calls their seasonal Imperial Stout “the coffee lovers consummate beer”. It’s brewed with oatmeal, imported bitter chocolate, and a generous dose of Kona and Sumatra coffee. It pours pitch black with a tan head and pronounced flavors and aromas of roasted malts, mocha, maple, and mild hops.

Bockor ~ *Cuvee Des Jacobins Rouge, Flemish Red Ale 5.5%, 10 oz ~ \$9.5*

Pours a crimson red with complex flavors of sour cherry, oak and sweet balsamic. This Belgian Flemish ale will satisfy the sweet, savory and sour on the palate.

Oskar Blues Brewing ~ *G’Knight, Imperial Red Ale 8.7%, 12oz ~ \$7*

This Imperial Red from CO is deceptively drinkable. It pours a dark amber with balanced resinous hops and sweet malts alongside flavors of candied tropical fruit, yeast, pine, and grapefruit.

Gouden Carolus ~ *Hopsinjoor, Blonde Ale 8%, 8.5oz ~ \$7.5*

Hopped with 5 different European varieties, this Belgian Blonde is incredibly complex and wonderfully refreshing. It pours a hazy amber showing a palate full of citrus, coriander, clove, white pepper, and more.

Hinterland ~ *Saison, Farmhouse Ale 6.3%, 12 oz ~ \$6.5*

This sessionable Saison from Green Bay is a perfect palate cleanser. Wonderfully refreshing, it pours a hazy golden with aromas and flavors of black pepper, lemon zest, clove, and mild hops on the finish.

Three Floyds Brewing Company ~ *Dreadnaught, Imperial IPA 9.5% 12 oz ~ \$8.5*

The well respected brewery from Indiana offers this heavy-hopped Imperial IPA year round, which they consider “a hophead’s dream beer”. It pours a deep amber with flavors of mango, orange peel, caramelized malts, and a huge hoppy finish.

Ciders

J.K. Scrumpy ~ *“Solstice” Farmhouse Cider 6.9%, 5 oz ~ \$5 or 22 oz ~ \$16*

This organic Michigan cider is slightly sweet with nice tannins and hints of clove, cinnamon, maple syrup, vanilla, and plum. One of the best domestic seasonal ciders available. Try it by the glass or the bottle.

2012 Isastegi ~ *“Sagardo Naturala” 6%, 750ml ~ \$22*

This Spanish Basque cider is a longtime Rootstock favorite. Fermented in oak barrels and bottled unfiltered, this *cidre* has high acidity and flavors of tart fleshy green apple, malted caramel, musty cheese rind, a touch of oak, and a bone-dry finish.

2010 & 11 Jean-Yves Peron ~ *“Cidre des Cimes Brut Zero” 6.5%, 750ml ~ \$28*

Produced in the French Alps, this all natural *pet-nat* Savoie cider is brand new to Chicago!! It’s bone-dry with bracing acidity and musty flavors of green apple skin, yeast, used oak, and saliva-inducing minerals.

2012 Julien Fremont ~ *“Cidre Brut par Nature” 5.5%, 750ml ~ \$25*

This Normandy cider is traditionally made using organically farmed apples from Julien’s own orchard and an apple press built by the Fremont family in 1765. It’s very lively and hugely refreshing, with a rich mousse, and flavors of musty semi-sweet red apples, alpine cheese, and supple tannins.

Fruit Beers

Stiegl ~ *Radler, Grapefruit Beer 2.5%, 11.2 oz ~ \$4.5*

A naturally flavored fruit beer from Austria that is a perfect first beverage. Flavors of grapefruit, malt, lemon, wheat and a lightly fizzy head. Difficult to only have one and just in time for warmer weather.

Unibroue ~ *Ephemere Apple Ale 5.5%, 12 oz ~ \$5.50*

This Canadian ale is brewed with apples, coriander and curacao peels. Lively effervescent, soft hops, with a balanced granny smith apple finish.

Bottled Beer ~ domestic

Two Brothers ~ *Prairie Path, American Golden Ale 5.10%, 12 oz ~ \$6*

This is from a local brewery that has brought us a light bodied ale that pours a clear golden color. Lemon citrus on the nose with mild yeast and bread on the palate. Gluten free too!

Two Brothers ~ *Domaine DuPage, Bière de Garde 5.9%, 12oz ~ \$6*

This local session ale is a Rootstock favorite. It pours a deep amber with ample body and flavors of toasted malts, floral hops, caramel, and dried cherry.

Local Option Bierwerker ~ *Dampf Loc, Steam Beer 5.3%, 16.9 oz ~ \$9.5*

This old-school German style is produced at Dog Brewing Co. in Westminster MD by the fine folks at Local Option here in Chicago. It shows mild effervescence, soft citrusy hops, ample tartness, and Bavarian yeast.

Tyrannena Brewing Co. ~ *Rocky's Revenge, American Brown Ale 6%, 12 oz ~ \$6*

A portion of this American Brown was aged in bourbon barrels and then blended back into the batch. It's medium bodied and pours a deep brown with flavors of brown sugar, toasted oak, vanilla, and bourbon.

Great Lakes Brewing Co. ~ *Nosferatu, Imperial Red Ale 8%, 12oz ~ \$7*

This Ohio brewery makes one of our favorite Autumnal ales and here it is. This American Strong Ale shows bitter hops, sweet malts, hints of citrus, earth and baking spice with a dry hoppy finish.

Brooklyn Brewery ~ *Sorachi Ace, Saison-Farmhouse Ale 7.6%, 750 ml ~ \$21*

One of the best domestic Saison-Farmhouse Ales I have tasted. Lively carbonation and flavors of lemongrass, lemon zest, mild hops, creamy yeast and a touch of earthiness on the finish.

Allagash ~ *Black, Belgian-Style Stout 7.5%, 12oz ~ \$7*

This year-round seamless Stout from Portland, Maine is an old Rootstock favorite. It pours dark brown with a tan head showing flavors of dark chocolate, espresso, Belgian yeast, raisinated dark fruit, and mild hops.

Allagash ~ *Curieux, Barrel Aged Ale 11%, 750 ml ~ \$28*

Aged in Jim Beam barrels, this Portland Maine Belgian-Style Triple ale offers complex flavors of vanilla, oak and bourbon. An impressive beer with endless complexity and very food friendly.

Lagunitas ~ *Sucks, American Double 7.85%, 12oz ~ \$7*

This seasonal also known as "Brown Shugga Substitute Ale" is brewed with barley, rye, wheat, and oats. Generously dry hopped, it shows flavors of blood orange, pine, toasted bread, hazelnuts, and floral hops.

Lagunitas ~ *Maximus, Imperial IPA 8.2%, 12oz ~ \$7*

This year-round Imperial IPA is sure to satisfy any hop lover. It pours a deep amber with nicely balanced dark malts and piney hops alongside flavors of blood orange, caramel, and tropical fruit.

North Coast Brewing Company ~ *Brother Thelonious, Belgian-style Abbey Ale 9%, 12 oz ~ \$7*

This California dark strong ale offers hints of chocolate, black fruits, a little brown sugar notes, finishing with subtle grassy hops.

North Coast Brewing Company ~ *2011 Old Stock Ale, Old Ale 11.9%, 12 oz ~ \$10*

A stunning vintage brew from California, we have cellared a few cases and decided this vintage is drinking beautifully! Pours a dark amber with rich flavors of toasted nuts, raisin, toffee and sweet malt.

Green Flash Brewing Co. ~ *Double Stout, Black Ale 8.8%, 12 oz ~ \$8*

This San Diego brewery's inspiration for their Double Stout came from 19th century British stout recipe. It's pitch black with an expansive tan head and flavors of mocha, toasted oats, burnt caramel and mild hops.

Bottled Beer ~ import

Dieu Du Ciel ~ *Solstice d'hiver, Barley Wine 10.2%, 11.5 oz ~ \$9*

This Montreal brewery is one of our favorites in North America. This full-bodied Barley Wine pours a brownish amber with flavors of dried fruit, caramel, bitter herbs, molasses, cocoa, and much more...

Sünner ~ *Kölsch 5.4%, 16.9 oz ~ \$7*

Pronounced "zoo-nuh", this is a crisp, light bodied and refreshing lager from the oldest brewery in Cologne. Very light hops and a very popular style of beer found in any German biergarten.

Schlenkerla ~ *Helles, Lager 4.3%, 16.9 oz ~ \$7.50*

This German beer is boiled in the same copper kettles and bottom fermented by the same yeast as the historic Schlenkerla Smoke beer, therefore it has prominent smokey flavors but not overpowering.

Schlenkerla ~ *Marzen, Rauchbier 5.1%, 16.9 oz ~ \$8*

This traditional Bamberg lager is the best Rauchbier around. The malted barley is Beech wood smoked lending the beer a deep mahogany color and flavors of smoked meat, pine, coffee and burnt caramel.

Schneider & Son ~ *Organic Wiesen Edel-Weisse, Hefeweizen 6.2%, 16.9 oz ~ \$8*

One of the best Hefeweizens available! Light bodied, banana, clove, and a touch of hops on the finish from this German beer.

Weihenstephan ~ *1809, Berliner Weisse 5%, 16.9 oz ~ \$10*

Professor Fritz Briem used a 200+ year-old recipe to craft this. It's unpasteurized and unfiltered pouring a hazy golden with expansive carbonation, malic tang, and flavors of tart lemon, wheat, and clove.

Weihenstephan ~ *13th Century Grut Bier, Ancient Herbed Ale 4.6%, 16.9 oz ~ \$11*

Based off of a recipe from the 13th Century, this German beer uses only wild pollinated hops, brewed with rosemary, bay leaves, caraway, ginger, anise and gentian.

Hirt ~ *Hirter Privat Pils, Pilsner 5.2%, 16.9 oz ~ \$7*

Golden yellow pilsner from Austria. Citrusy hops, integrated malt and slight sweetness balance this lager, with a light and crisp finish.

Sam Smith Old Brewery ~ *Organic Lager 5%, 12 oz ~ \$7*

One of our favorite U.K. breweries has brought us a totally organic lager! Light bodied, balanced flavors of grain, citrus and hops...difficult to only drink one.

Stillwater Artisanal & Hof Ten Dormaal ~ *Hof Ten, Bronze Age 6%, 12.7 oz ~ \$12*

This collaboration brew pours a light golden color and has a billowing head, with flavors of funky yeast, apricot, spice and a faintly fruity finish. A beautiful saison!

Dupont ~ *Avril, Saison Farmhouse Ale 3.5%, 750 ml ~ \$16*

This Belgian "Table Beer" is a light golden color with generous carbonation and a yeasty, earthy mustiness that is quintessential for this style. Notes of lemon and wildflowers...finishes dry and clean.

De Leyerth ~ *Saisonniere, Saison Ale 6%, 11.2 oz ~ \$7*

Pours a cloudy yellow with flavors of tropical fruit, lemon and honey. This Belgian beer offers the typical farm house funk you will find with this style, finishing dry with lively carbonation.

Contreras ~ *Valeir Blond, Belgian Pale Ale 6.5%, 11.2 oz ~ \$9*

A pale blond Belgian ale with a soft mouth feel, tropical fruit, citrus, mild yeast and bready malts with a balanced bitterness on the finish.

Van Steenberge ~ *Piraat, Belgian IPA 10.50%, 11.2 oz ~ \$8*

A Belgian winter warmer with slight minerality, light mouth feel and a tropical fruity palate. These combinations make this beer a keeper all year round.

Duvel ~ *2010 Triple Hop Special Edition Ale 9.5%, 750 ml ~ \$35*

A very limited beer from this highly acclaimed Belgian brewery. Dry hopped with Saaz-Saaz, Styrian Golding and Amarillo, this is a hop lover's beer! Generous effervescence, creamy palate feel and a hoppy bitter finish.

De Regenboog ~ *Wostyntje Mustard Ale, Belgian Dark Blond Ale 7%, 11.2 oz ~ \$10*

Dark candy sugar and mustard seeds are the star ingredients in this Belgian beer. Intense carbonation subsides to complex layers of spices, sweetness, and a balanced tartness.

d'Achouffe ~ *N'Ice Chouffe, Belgian Strong Dark Ale 10%, 11.2 oz ~ \$9*

This Belgian seasonal is a perennial favorite! It pours a deep mahogany with nice lacing and rich flavors of sweet malt, Belgian yeast, caramel apple, clove, and a whole lot more...

't Gaverhopke ~ *Gaverhopke Extra, Belgian Strong Ale 12%, 11.2 oz ~ \$11.50*

Pours a cloudy reddish brown with slightly sour notes and a touch of smokiness, a fantastic food pairing beer from a small Belgian producer.

Abbey du Val-Dieu ~ *Tripel, Belgian Triple 9% 11.2 oz ~ \$10*

From one of our favorite brewery's in Belgium, this Triple is perfectly balanced. It pours hazy orange, with a fluffy head, nice lacing, and a creamy palate showing tropical fruit, clove, honey, brioche, and mild spice.

Abbey du Val-Dieu ~ *Grand Cru, Belgian Quadrupel 10.5% 11.2 oz ~ \$10*

This powerful and complex Quad is widely recognized as one of Belgium's great beers. Pours a brownish amber with an endless palate full of dried plum, molasses, Belgian yeast, clove, and much much more...

Verhaeghe ~ *Duchess De Bourgogne, Flemish Red Ale 6%, 11.2 oz ~ \$9*

This is a unique beer that is both sour and fruity from Belgium. It has a deep copper color and robust flavors of currant and tart grapes.

Bavik ~ *Petrus Oud Bruin 5.5%, 11.2 oz ~ \$9*

This Belgian beer is earthy, with flavors of oak and sour red fruits. Aged in oak casks, it pours a leathery tan color with balanced carbonation, incredibly complex and not overpowering sour notes.

Vanberg & DeWulf ~ *Lambrucha* 3.5% 750 ml ~ \$16

A domestic blend of two ancient fermented beverages Lambic and Kombucha. Notes of tart green apple, lime zest, cilantro and coriander. A perfect warm weather session beer with a slightly sour finish.

Fortified Wines

Jerez-Xérés-Sherry

Colosia “Elcano”, Fino ~ 7

La Cigarrera, Manzanilla ~ 6.5

Bodegas Grant “La Garrocha”, Amontillado ~ 8

Colosia “Sangre y Trabajadero”, Dry Oloroso ~ 8.5

1oz **tasting** of all four Sherries ~ 15

Madeira

Rare Wine Co. Historic Series

Sercial “Charleston” ~ 8

Verdelho “Savannah” ~ 8

Bual “Boston” ~ 8

Malmsey “New York” ~ 8

1oz **tasting** of all four Maderias ~ 16

Port

Quinta do Noval LBV 2003 ~ 7

Quinta do Infantado 10yr Tawny ~ 8

Quinta do Infantado 20yr Tawny ~12

Macvin du Jura

Montbourgeau ~ 8

Icewine

2008 Meinklang Pinot Blanc Burgenland, Austria ~ 10

Spirits

Gin

Letherbee, Chicago ~ 6

Deaths Door, Wisconsin ~ 8

Ransom “Smalls”, Oregon ~ 7

Ransom “Old Tom”, Oregon ~ 8

Journeyman “Billberry Black Hearts”, Michigan ~ 7

Hendricks, Scotland ~ 8

American Whiskey

Noah’s Mill, KY ~ 9

Willett Family Pot Still Reserve, KY ~ 8

Kentucky Vintage, KY ~ 8

Buffalo Trace, KY ~ 8

Bulleit, KY ~ 8

Bulleit Rye, KY ~ 8

Elmer T. Lee, KY ~ 7

Rittenhouse Rye, KY ~ 6

Scotch Whiskey

Aberlour 12yr ~ 10

Edradour 10yr ~ 14

Signatory Vintage 1999 Caol Ila ~ 14

Lagavulin 16yr ~ 18

Highland Park 18yr ~ 20

Irish Whiskey

Powers ~ 6

Rum

Appleton White, Jamaica ~ 6

Rhum J.M White, Martinique ~ 7

Kilo Kai Spiced, Curacao ~ 6

Sailor Jerry Spiced, Caribbean ~ 6

Neisson Rhum Reserve Speciale, Martinique ~ 13

Tequila

Herencia Mexicana Blanco ~ 8

Fortaleza Blanco ~ 10

Herradura Reposado ~ 8

Fortaleza Anejo ~ 16

Mezcal 1oz

Organic Single-Village Mezcal

From Oaxaca, Mexico

Del Maguey “Chichicapa” ~ 8

Del Maguey “Minero” ~ 8

Vodka

Gvori, Poland ~ 6

Chopin, Poland ~ 9

Absinthe

Kubler, Switzerland ~ 10

Germain-Robin, California ~ 12

Hemingway - Absinthe & Cava ~ 12

Brandy

A.E. Dor V.S.O.P. Cognac, France ~ 10

Avelleda “Adega Velha” Portugal ~ 8

La Folie Marc de Bourgogne ~ 17

Calvados

Dupont “Fine Reserve” ~ 8

Julien Fremont “Reserve” ~ 13

Grape Distillate 1oz

Bertagnolli Grappino, Italy ~ 6

Eau-de-Vie 1oz

Purkhart “Blume Marillen” Apricot, Austria ~ 8

Liqueurs

Massaya Arak, Lebanon ~ 8

Green Chartreuse, France ~ 10

Grand Marnier, France ~ 10

Montenegro Amaro, Italy ~ 8

Fernet Branca, Italy ~ 7

Carpano Antica, Italy ~ 6

Campari, Italy ~ 7

Cynar, Italy ~ 7

Kaluha, Mexico ~ 6