

WINGS & STRIPS

BONE-IN WINGS OR FRIED STRIPS TOSSED IN YOUR CHOICE OF SAUCE \$14

CLASSIC BUFFALO – SPICY KOREATOWN – MAPLE BACON – HONEY HABANERO – NAKED – HOT
CHEETOS CRUSTED – SMOKED

TRIFECTA CHOOSE 3 STYLES

12 WINGS FOR \$19 | 18 WINGS FOR \$25 | 9 STRIPS FOR \$19 | 12 STRIPS FOR \$25

SNACKS

DIY Lettuce Wraps \$13/14

choice of pork belly or chicken - ktown bbq sauces, pickled veg, gem lettuce cups

Flash Fried Calamari \$14

lime sriracha aioli, mango pico de gallo, queso fresco

Grilled Skewers \$13/14

choice of: shawarma chicken, jumbo shrimp, miso glazed mahi

Fried Mac & Cheese \$13

tomato fonduta

Fried Cauliflower \$12

buffalo ranch

Cheezy Risotto Balls \$15

mushroom cream, black truffle 'shower', parmesan

Giant Pretzel \$17

beer cheese, sloppy sauce, grain mustard

Bacon Wrapped Hot Dog \$9/\$17

elote, cheese, flamin hot cheetos, housemade chips

House Made Mozzarella Sticks \$11

spicy tomato

Double Trouble \$19
2 mini versions of any snacks, wings, or strips

Final Four \$36
4 mini versions of any snacks, wings, or strips

Guac and Chips \$8

STACKS

All served with house cut fries – sub sweet potato or truffle fries \$2 – sub salad \$4

Burger \$13
custom beef blend, shredded iceberg, tomato, red onion

Double Stack Burger \$14
2 quarter pounders, american cheese, lto, pickles, secret sauce

The Works Burger \$17
custom beef blend, tomato confit, gruyere, applewood bacon, fried egg, arugula, secret sauce

River North Burger \$15
custom blend, wisconsin cheddar, sambal mayo, whiskey sour pickles, crispy onions

Turkey Burger \$14
ginger, scallion, pickled veg, teriyaki mayo

Beyond Burger \$16
Plant based vegan burger, caramelized onions, pickles, secret sauce.

Sirloin Sliders \$15
caramelized onions, secret sauce

Buffalo Chicken Sliders \$14
fried thigh, house made hot sauce, blue cheese slaw

Toppings \$2 each
smoked bacon, fried egg, caramelized onions, truffled mushrooms, cheddar, gruyere, american

TOAST

Buffalo Hummus \$14

Fried saganaki, plantain chips, veggies

Avocado Toast \$14

black kale, herb salad, dried chilies
add bacon, poached egg + \$2

SAUCES \$2

Buffalo ranch, flamin hot cheetos sauce, secret sauce, smoked chili mayo, maple bourbon bbq, buffalo, honey habanero, korean bbq, 'street meat' sauce, spiced yogurt, lemon sriracha aioli

TORTILLAS

For Tacos – flour, corn, lettuce

Ahi Tuna Poke Tacos NA

avocado, toasted seaweed, chilies, ponzu

Firecracker Shrimp Tacos \$15

fried tempura style, pickled pepper slaw, avocado, tobiko, firecracker sauce

Chicken 'Shawarma' Tacos \$14

hummus, za'atar spice, pickled beets, street sauce gf (corn / lettuce)

Blackened Mahi Tacos \$15

cabbage slaw, cilantro lime aioli, avocado gf (corn / lettuce)

Smoked Pulled Chicken Nachos \$16

cheddar and jack, pickled chilies, guac, salsa fresca gf, add short rib \$5, steak \$7, flamin hot cheetos \$3

FLATS

Truffle Mushroom Flatbread \$15

asiago, marjoram, white truffle oil

Buffalo Chicken Flatbread \$14
panko crusted chicken, buffalo blue cheese, asiago

Pepperoni A La Vodka Flatbread \$13
Vodka sauce, la rosa pepperoni, mozzarella, chile

PLATES

House Smoked 1/2 Amish Chicken \$24
duck fat smashed potatoes, braised greens

28 Day Dry Aged NY Strip \$35
herb butter, truffle cheese tots

GREENS

Kale & Avocado Salad \$15
shaved brussel sprouts, radishes, crushed almonds, lemon tahini dressing

Bounce Chopped \$14
romaine, feta, peperoncini, cerignola olive, onion, peppers, tomato, cucumber, chickpeas, currants, lemon honey vinaigrette gf

Wedge Salad \$13
Bacon, heirloom tomatoes, red onion, blue cheese ranch

Salad Add-Ons- Chicken \$5, Buffalo Chicken \$5, Steak \$7, Blackened Mahi \$7, Avocado \$4

SIDES

House Cut Fries \$8
bistro or parmesan truffle gf

Sweet Potato Fries \$8
bistro or parmesan truffle gf

Tater Tots \$7

bistro or parmesan truffle gf

Brussel Sprouts

\$8

candied bacon chips, spiced yogurt gf