

C E L E S T E



BEER

BOTTLES & CANS

COORS, BANQUET Steinlager, WI 5.2% ABV	5
KROMBACHER PILS German Pilsner, Germany 4.8% ABV	7
REVOLUTION BREWERY Chicago, IL Revolving	7
GOLDEN MONKEY Belgian-Style Ale, Pennsylvania 9.5% ABV	8
EVIL TWIN, CITRA SUNSHINE SLACKER Session IPA, Stratford, CT 16oz 4.5% ABV	10
YO-HO, WEDNESDAY CAT Belgian-Style White Ale, Japan 4.5% ABV	12

DRAFT (1ST FLOOR ONLY)

LAGUNITAS, NIGHTTIME American Black Ale, Petaluma, CA 8.2% ABV	7
METROPOLITAN, KRANKSHAFT Kolsch-Style, Chicago, IL 5% ABV	7
THREE FLOYDS, ROTATING TAP Munster, IN	7
ALLAGASH, WHITE Witbier, Portland, ME 5.0% ABV	8
ANCHOR, SPRING ALE Saison, San Francisco, CA 7.2% ABV	8
GREAT LAKES ROTATING TAP Cleveland, OH	8
VANDERMILL, TOTALLY ROASTED Cider, Spring Lake, MI 6.8% ABV	8
MOODY TONGUE, ROTATING TAP Chicago, IL	10



COCKTAILS

HOUSE DRINKS: \$13

SALTED LEMONGRASS DAIQUIRI Bacardi Heritage, Lemongrass Reduction, Fresh Lime, Himalayan Pink Salt, Lemongrass Swizzle Stick
THE MUSE* Lemon Verbena-Infused Grey Goose, Honeydew, Dolin White Vermouth, Lemon Bitters, Sparkling Wine
CELESTE'S CHARTREUSE SMASH Green & Yellow Chartreuse, Dimmi Liqueur, Anise Hyssop & Riesling Syrup, Citrus, Mint, Edible Flowers
ENDLESS SUMMER G&T Bombay Gin, Kaffir Lime & Cucumber Tonic, Lime, Compressed Cucumber

SWEET TEA JULEP Bonded Bourbon, Sweet Peach Noir Tea Essence, Orchard Peach, Mint
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MARGARITA DE PROVENCE Silver Tequila, Salted Watermelon Puree, Herbs de Provence Infused Agave, Pierre Ferrand Dry Curacao, Lime
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BEACHSIDE IN BARBADOS Two Brother's Ebelweiss Wheat Beer, Ginger & Coconut Reduction, Plantation 5 Year Barbados Rum, Lime Zest

A GOLDEN NEGRONI* Nolet's Gin, Priorat Natur Spanish Golden Vermouth, Gran Classico Bitter Liqueur, Orange Bitters

MR. YUZU'S COGNAC DREAMSICLE* Pierre Ferrand 1840 Cognac, El Dorado 5 Year Rum, Pineau des Charentes, Vanilla-Yuzu Cordial, Grand Marnier

FROZEN DRINKS: \$13 (GARDEN ONLY)

ELECTRIC PISCO COLADA KAPPA Pisco, Roasted Pineapple Puree, Celeste's Coconut Milk, Crème de Noyeaux

NUCLEAR CAIPIRINHA Overproof Leblon Cachaça, Velvet Falernum, Green Chartreuse, Lime

CLASSICS: \$13

SCOFFLAW Rittenhouse Rye, Dolin Dry Vermouth, Grenadine, Lemon, Orange Bitters

VIEUX CARRE Pierre Ferrand 1840 Cognac, Rittenhouse Rye, Cocchi Torino Sweet Vermouth, Benedictine, Angostura & Creole Bitters
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BOBBY BURNS Pig's Nose Blended Scotch Whisky, Carpano Antica Sweet Vermouth, Benedictine, Orange & Mole Bitters
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WINE

SPARKLING

CAVA, PASCUAL TOSO Chardonnay Argentina	9/36
PROSECCO, CA VITTORIA Brut NV Veneto, Italy	12/48
CHAMPAGNE, PIPER-HEIDSEICK Brut NV Reims, France	20/80

WHITE

CHARDONNAY, BAILEYANA 2013 Edna Valley, California	13/52
SAUVIGNON BLANC, GIESEN 2014 Blenhiem, New Zealand	11/44

RED

PINOT NOIR ROSE, BENOVIA 2013 Sonoma County, California	10/40
PINOT NOIR, TALBOTT 2013 Monterey, California	13/52
SPANISH RED, LUZON CRIANZA 2011 Jumilla, Spain	11/44



* CROWD

*FOR A CROWD \$60 / \$90 / \$120

House Drinks with an * may
be made for 4 / 6 / 8 guests.

Served tableside.
Available in the Garden only.