



## SALADS & STARTERS

- HOUSEMADE MILK BREAD Whipped Ricotta, Fig Mostarda, Port Wine Syrup, Onion Marmalade 19  
Add Seared Foie Gras +18
- SWEETBREAD KARAAGE House Giardiniera, Yuzu Aioli, Togarashi, Lime 19
- BAKED BRIE Spring Pesto, Confit Leeks, Fresh Asparagus Salad, Macadamia, Buttercrumb Baguette 32
- WARM MARINATED SPANISH OLIVES Orange, Garlic, Hearty Herbs (Vegan) 10
- LOBSTER BISQUE CAPPUCCINO Tarragon Foam, Corn Bread 22
- BEET CARPACCIO Rose Syrup, Frisée, Horseradish Cream, Dill (Vegetarian) 18
- ENDIVE AND RADICCHIO CAESAR SALAD\* Grilled Broccoli, Parmesan, Red Onion, Anchovy, Sourdough Breadcrumbs 15
- WEDGE SALAD Tomato Jam, Lardons, Cambozola Blue Cheese, Green Goddess Dressing 18
- BEEF TARTARE\* Chile, Salsa Verde, Gouda, Quail Egg 30
- THAI STYLE MUSSELS Creamy Green Curry, Shallots, Lemongrass, Lime Leaves, Sourdough Bread 19

### THE CCR SEAFOOD TOWER\*

- 2 Tier Seafood Tower with Fresh Catch Of Day Tartare, Half Dozen Oysters, Five Piece Shrimp Cocktail  
Served with Mignonette, Zesty Cocktail Sauce, Dijonnaise and Crackers 85  
Add Wasabi Tobiko +10 Add Smoked Trout Roe +15 Add Osetra Caviar +30

## LARGER PLATES

- SAFFRON RAVIOLI Carrot Cream, Red Yuzu Kosho, Miso Sesame Tuile (Vegetarian) 36
- CHAR SIU PORK BELLY House Hoisin, Umeboshi, Sakura Blossom, Steamed Buns 42
- BRAISED LAMB SHANK Herbed Breadcrumb, Dijon, Sweet Pea Medley, Mint, Jus 70
- WHOLE FRIED SEA BASS Garlic Fried Rice, Grilled Bok Choy, Dashi Beurre Blanc 48
- JUICY LISETTE\* Half Pound Wild Game Burger, Chèvre Cheese, Blackberry Jam, Arugula, Caramelized Beef Fat Onions, Served with Fries and Bordelaise Sauce 32  
Add Bacon +6
- GOCHUJANG GLAZED BEEF RIBS Miso Caramel, Kimchi Turnips, Charred Kale 68

## BUTCHER'S BLOCK

*All served with Grilled Onion and a choice of Sauce  
House Made Sauces: Béarnaise, Bordelaise or Au Poivre  
Trio of Sauces \$15*

FILET MIGNON* 8 oz Filet . . . . .	69
NY STRIP* 14 oz . . . . .	79
THE OG* 30 Day Dry-aged 22 oz, Bone-in Ribeye . . . . .	105

## SIDES

- CHARRED SHISHITOS Ponzu, Preserved Lemon, Katsuobushi 14
- HOMESTYLE MASHED POTATOES Roasted Garlic (Vegetarian) 12
- Yoshi's Way with Fresh Wasabi +3 Blue Cheese, Fried Onion +3
- GOLDEN FRENCH FRIES with Ketchup (Vegetarian) 12  
Add Truffle Oil, Parmesan & Black Pepper +5
- FRIED BRUSSELS SPROUTS Calabrian Chile Honey, Chives (Vegetarian) 13

*Mari Katsumura—Executive Chef • Daniel Cha—Chef de Cuisine*

\*THESE ITEMS CAN BE ORDERED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS.  
CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH AND EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
LATEX GLOVES MAY BE USED IN FOOD HANDLING. PLEASE LET YOUR SERVER KNOW IF YOU HAVE AN ALLERGY. REV. 03/20/24



## SPIRIT-FREE

*All Cocktails \$14*

### WINDMILL

Mallorca Melon, Spiced Clementine Shrub, Orange,

### THE SECRET GARDEN

Earl Grey, Lemon, Blackberry, Mint, Maple

### BARNES & BARNES

Rare Tea Cellar Umami Shrub, Ginger Shrub, Shio Koji, Lime, Bloody Mary Mix, Topo Chico, Bonito, Cornichon, Olive

### SNAKE BERRY

Seedlip Grove 42, Strawberry Peppercorn Shrub, Lemon, Topo Chico

## BEER

*Draft Beer*

LOCAL'S LIGHT LAGER . . . . . 6  
5.2% ABV, Short's Brewing, Elk Rapids, MI

BEER FOR LOUNGING AMERICAN  
PALE ALE . . . . . 8  
5% ABV, Off Color Brewing, Chicago, IL

SHE'LL KNOW HAZY IPA . . . . . 10  
6.5% ABV, Hidden Hand Brewing, Darien, IL

APERITIF PILSNER . . . . . 8  
5.0% ABV, Moody Tongue, Chicago, IL

DUVEL 6.66 BLONDE ALE . . . . . 11  
6.66% ABV, Brouwerij Duvel Moortgat NV, Belgium

"COLD CALL" KOLSCH-STYLE ALE . . . . . 9  
4.2 % ABV Hopewell Brewing Co., Chicago, IL

*Cans and Bottles*

LAGUNITAS IPNA (Non-alcoholic). . . . . 7  
Lagunitas Brewing Company, Chicago, IL

ISASTEGI SIDRA CIDER . . . . . 11  
6.0% ABV, Tolosa, Spain

## NON-ALCOHOLIC

ACQUA PANNA . . . . . 7

SAN PELLEGRINO . . . . . 7

SPARKLING LEMON . . . . . 5

SPARKLING GRAPEFRUIT . . . . . 5

TOPO CHICO . . . . . 4

DIET COKE . . . . . 4

SPRITE/COKE . . . . . 5

## HISTORIC

*"Jones' Complete Bar Guide",  
Stan Jones c. 1977*

*All Cocktails \$18*

### RED CLOUD

Hayman's Royal Dock Gin, Apricot, Lemon, Pomegranate, Angostura Bitter

### ST. REGENT PUNCH

Sacred Bond Brandy, Kronan Swedish Punsch, Pierre Ferrand Dry Curacao, Smith & Cross Rum, Appleton Rum, Mallorca Melon, Lemon, Angostura Bitter

### GREEN ROCKY DRAGON

Citadelle Gin, Pierre Ferrand 1840 Cognac, Green Chartreuse

### POLYNESIAN PICK ME UP

Citadelle Gin, Plantation 3 Star Rum, Pineapple, Coconut, Madras Curry, Lime, Fire Tincture

### HONEYMOON COCKTAIL

Laird's Apple Brandy, Benedictine, Pierre Ferrand Dry Curacao, Lemon

### BYRRH COCKTAIL

House Barrel Rittenhouse Rye, Dolin Dry Vermouth, Byrrh Grand Quinquina

## HOUSE

*All Cocktails \$18*

### MORNING DOVE

Corazón Blanco Tequila, Lustau Fino Sherry, Cocchi Americano, Lime, Grapefruit Cordial, Absinthe

### GOOD GRIEF

House Barrel Rittenhouse Rye, Claque Pepin Calvados, Tempus Fugit Creme de Menthe, Demerara, Angostura Bitter, Absinthe

### MOUNT PELÉE

Neisson Eleve Sous Bois Rum, Plantation O.F.T.D. Rum, Spiced Pear, Lime, Angostura Bitter

### ISLAY COLLINS

Bruichladdich Classic Laddie Scotch, Benedictine, Fig, Lemon, Topo Chico

### APIUM

Hayman's Royal Dock Gin, Dolin Dry Vermouth, Genepy des Alps, Celery

### SILVER STREAK

Corazon Reposado Tequila, Pelotón de la Muerte Mezcal, Dolin Blanc, Chamomile, Lavender, Orange

### RHUM FLIP

Neisson Blanc Rum, Cruzan Blackstrap Rum, St. Elizabeth Allspice, Whole Egg, Nutmeg

### GOLIGHTLY

Wheatly Vodka, Pierre Ferrand Yuzu Curacao, Spiced Orange Cranberry, Lime, Cremant d'Alsace Sparkling Wine

## WINE

*Sparkling*

NV DOPFF CUVÉE JULIEN CREMANT D  
ALSACE Alsace, France . . . . . 15/60

"HOUSES OF HEIDSIECK"  
Reims, France

MV CHARLES HEIDSIECK BRUT  
RESERVE . . . 29/116

RARE 2013 VINTAGE 70/350

*White*

2015 MAVERICK WINES "TRIAL HILL"  
RIESLING, Eden Valley, Australia . . . . . 18/72

2022 GRÜNER VELTLINER CHRISTINA,  
Carnuntum, Austria. . . . . 17/68

2022 VINARIJA KARIĆ "ADRIA" MALVASIA  
ISTRIANA BLEND, Fruška Gora, Serbia . 17/68

2021 OSSIAN "QUINTALUNA" VERDEJO  
Rueda, Spain. . . . . 17/68

2020 J.C. SOMERS "CORRINE VINEYARD"  
CHARDONNAY  
Chehalem Mountains, Oregon, USA . . . 18/72

2022 SMITH AND SHETH "CRU"  
SAUVIGNON BLANC  
Wairau, New Zealand. . . . . 18/72

*Skin Contact*

2022 BUIL AND GINÉ "GINÉ ROSAT,"  
Garnacha, Priorat, Spain . . . . . 18/72

2022 BODEGA MONTE XANIC ROSÉ OF  
GRENACHE, Baja California, Mexico . . 17/68

*Red*

2018 SOLISTE "NARCISSE" PINOT NOIR  
Sonoma Coast, California, USA . . . . . 25/100

2018 EDEN "VELVET" CABERNET  
SAUVIGNON BLEND Šumadija, Serbia. 18/72

2022 CIRELLI "VINO ROSSO"  
MONTEPULCIANO, Abruzzo, Italy . . . . 18/72

2021 DOMAINE DE MONTVAC  
"ARABESQUE" GRENACHE BLEND,  
VACQUEYRAS, Rhone Valley, France . . . 18/72

2021 ICON ROCK "SIGNATURE" MALBEC  
BLEND Valle de Uco, Argentina . . . . . 18/72

2019 TROUPIS AGIORGITIKO  
Nemea, Greece . . . . . 19/76

## SOMMELIER SELECTION

MARKET PRICE 5 OZ

## HOUSE BARREL CLASSICS

### LONGMAN & EAGLE BRANCH POINT SMASH

Longman & Eagle Branch Point  
Single Barrel Whiskey, Lemon,  
Maple, Mint, Angostura Bitters  
26

### C.C.R. COPPERCRAFT OLD FASHIONED

C.C.R. Coppercraft Single Barrel  
Bourbon, Amaro Braulio,  
Demerara, Orange Bitters  
28

### THE SLEEPY HOLLOW

C.C.R. Makers Mark Private  
Selection Bourbon, Punt e Mes,  
Fall Spices, Orange Bitters,  
Absinthe  
27

### SUNNY SIDE OF THE STREET

CCR x Foxtrot Bourbon,  
Gran Classico, Dolin Blanc,  
Orange Bitters,  
Absinthe  
23