

# Easter Brunch

AVAILABLE 10AM - 1PM

## HASS AVOCADO TOAST\*

EGGS ANY STYLE, GUACAMOLE, AVOCADO, CORN SALSA, MIXED GREENS,  
THICK CUT MULTI-GRAIN VG \$16<sup>50</sup>

## COWBOY OMELET\*

CHEDDAR-JACK, BACON, BREAKFAST SAUSAGE, BREAKFAST POTATOES, TOAST \$14<sup>50</sup>

## MEXICAN OMELET\*

CHEDDAR-JACK, JALAPENO, BELL PEPPER, ONION, TOMATO, SALSA,  
GUACAMOLE, BREAKFAST POTATOES, TOAST VG \$14<sup>50</sup>

## HUEVOS RANCHEROS\*

EGGS ANY STYLE, BLACK BEANS, PICO DE GALLO, SOUR CREAM, CHEDDAR-JACK,  
AVOCADO GF VG \$16<sup>50</sup>

## POT ROAST HASH\*

EGGS ANY STYLE, CHEDDAR-JACK, BELL PEPPER, ONION, MUSHROOM,  
BREAKFAST POTATOES, TOAST \$17<sup>50</sup>

## CHICKEN & WAFFLE

CRISPY CHICKEN TENDERS, BELGIAN WAFFLE, WARM MAPLE SYRUP,  
FRESH WHIPPED CREAM \$16<sup>50</sup>

## FRENCH TOAST

THICK CUT TEXAS TOAST, MIXED BERRIES, WARM MAPLE SYRUP \$12<sup>50</sup>

## ROBERT'S CHOCOLATE CHIP PANCAKES

WHIPPED CREAM, BUTTER, WARM MAPLE SYRUP \$13<sup>50</sup>

## Brunch Cocktails

### MIMOSA

FRENCH BUBBLES, CHOICE: STRAWBERRY, PASSION FRUIT OR TRADITIONAL \$9<sup>50</sup>

### STANDARD BLOODY MARY

LEMON-CILANTRO INFUSED TITO'S VODKA, DITKA'S BLOODY MARY MIX,  
FRESH LIME \$9<sup>50</sup>

### DITKA'S BLOODY MARY

LEMON-CILANTRO INFUSED TITO'S VODKA, DITKA'S BLOODY MARY MIX,  
SHRIMP SKEWER, SHORT'S "LOCAL LIGHT" CHASER \$14<sup>50</sup>





# EASTER

AVAILABLE 10AM - 7PM

## OUR FAMOUS POT ROAST NACHOS

cheddar-jack, jalapeno, sour cream,  
tomato, scallion

SMALL 15<sup>00</sup> LARGE 20<sup>00</sup>

## SOUP + STARTER SALADS

### SOUP OF THE DAY

CUP 4<sup>50</sup> BOWL 7<sup>50</sup>

### TURKEY CHILI

sour cream, cheddar-jack

CUP 4<sup>50</sup> BOWL 7<sup>50</sup>

### 89 CAESAR SALAD

romaine, parmigiano reggiano,  
cornbread croutons 6<sup>50</sup>

### HOUSE SALAD VG

romaine, iceberg, cheddar, carrot, tomato,  
onion, cucumber, cornbread croutons,  
choice of dressing 6<sup>50</sup>

## SIDES

FRENCH FRIES 6<sup>50</sup>

OVEN BREAD 4<sup>50</sup>

ASPARAGUS 9<sup>50</sup>

MASHED POTATOES 7<sup>50</sup>

JALAPENO SLAW 5<sup>50</sup>

MAC N' CHEESE 9<sup>50</sup>

brie, cheddar, parmesan, swiss

## ALLERGIES

PLEASE COMMUNICATE ANY FOOD ALLERGIES  
TO OUR STAFF WHEN PLACING YOUR ORDER.

## HOUSE RULES

(S3) SPLIT PLATE CHARGE

(GF) GLUTEN FRIENDLY

(VG) VEGETARIAN

\*The DuPage County Health Department advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, especially the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

We add a 3% Restaurant Fee to all checks.

This fee helps us offset increased operational costs.  
It can be removed upon request.

## PRIVATE DINING

FOR ALL OCCASIONS

PRIVATE & SEMI-PRIVATE

SPACE AVAILABLE



## STARTERS

### CALIFORNIA-STYLE DEVILED EGGS GF

avocado, smoked bacon, tomato, radish 14<sup>50</sup>

### GRILLED WINGS GF

habanero rubbed, danish blue cheese, celery & carrot sticks 15<sup>50</sup>

### CRISPY ONION RINGS

served with ketchup & ranch 9<sup>50</sup>

### SOUTHERN CORNBREAD MUFFINS VG

jalapeno, sweet corn, whipped butter 8<sup>50</sup>

### DIP & DIP & DIP VG

pimento cheese, guacamole, san marzano salsa, tortilla chips 14<sup>50</sup>

### CRISPY TUNA AVOCADO ROLL

tempura battered, yuzu ponzu sauce, eel sauce, wasabi glaze 15<sup>50</sup>

### GRILLED CHICKEN NACHOS

refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca 15<sup>50</sup>

## ENTREES

### RIGATONI & VODKA SAUCE VG

mascarpone, parmigiano-reggiano 16<sup>50</sup> ADD CHICKEN OR SHRIMP 4<sup>00</sup>

### FETTUCCINE ALFREDO VG

creamy alfredo sauce, broccoli florets 17<sup>50</sup> ADD CHICKEN OR SHRIMP 4<sup>00</sup>

### CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, linguine, tomato basil sauce 22<sup>50</sup>

### FRESH FISH TACOS GF

chipotle mayo, sour cream, jalapeno slaw, white corn tortilla,  
organic rice & black beans 17<sup>50</sup>

### PARMESAN CRUSTED COD

organic rice, asparagus, tropical fruit relish, mango lemon butter 24<sup>50</sup>

### FAROE ISLAND SALMON\* GF

dill beurre blanc, roasted tomato, organic rice, asparagus 27<sup>50</sup>

### RANCHERO CHICKEN ENCHILADAS GF

cheddar-jack, pico de gallo, sour cream, ranchero sauce,  
organic rice & black beans 18<sup>50</sup>

### CRISPY CHICKEN TENDERS

french fries, bbq sauce & honey dijon for dipping 22<sup>50</sup>

### BBQ BABY BACK RIBS

cornbread muffin, jalapeno slaw HALF RACK 20<sup>50</sup> FULL RACK 28<sup>50</sup>

### STEAK MARSALA\* GF

10 oz. strip steak, marsala, mushrooms, roasted potatoes, broccoli 38<sup>50</sup>

### TWIN 4 oz FILET MIGNON\* GF

green peppercorn & cabernet sauce, asparagus, mashed potatoes 35<sup>50</sup>

## ENTREE SALADS + BOWLS

### SONOMA CHICKEN SALAD

grilled chicken breast, mixed greens, avocado, corn, toasted almond,  
date, bacon, tomato, blue cheese crumbles, cornbread crouton,  
green goddess dressing 18<sup>50</sup>

### HARVEST SALMON SALAD\* GF

grilled salmon, organic kale, romaine, butternut squash,  
dried cranberry, red quinoa, crumbled goat cheese, toasted almond,  
diced granny smith apple, citrus vinaigrette 24<sup>50</sup>

### AHI TUNA POKE BOWL\*

diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber,  
edamame, radish, sesame seed, organic rice 22<sup>50</sup>

### SANTA FE BLACKENED CHICKEN PROTEIN BOWL GF

organic rice, organic kale, romaine, avocado, pico de gallo,  
corn & black bean salsa, cheddar-jack, chipotle mayo 19<sup>50</sup>

### BANG BANG SHRIMP PROTEIN BOWL GF

organic rice, organic kale, romaine, poblano, pineapple, cheddar-jack,  
tomatillo salsa, red quinoa-edamame-corn-black bean salsa,  
ranchero sauce, avocado greek yogurt 19<sup>50</sup>

## BURGERS + SANDWICHES

CHOICE : FRENCH FRIES, JALAPENO SLAW, MIXED GREENS

### 89 BURGER\*

cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 16<sup>50</sup>

### THE PATTY MELT\*

american, caramelized onion, seeded rye 17<sup>50</sup>

### CHEESESTEAK

white american, onion, mushroom, bell pepper, giardiniera on the side 18<sup>50</sup>

### DELI-STYLE CORNED BEEF

swiss, 1000 island on the side, seeded rye 23<sup>50</sup> \*LIMITED AVAILABILITY\*

### SPICY FRIED CHICKEN

pickle, jalapeno slaw, ranch dressing, split-top bun 16<sup>50</sup>

### BLACKENED CHICKEN WRAP

cheddar jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla 16<sup>50</sup>

# COLD BEER

## DRAFTS

**ALLAGASH "WHITE"**  
BELGIAN WIT  
5.2% ABV - PORTLAND, MAINE 7<sup>50</sup>

**ALTER "ALTERIOR MOTIVE"**  
INDIA PALE ALE  
7.0% ABV - DOWNERS GROVE, IL 7<sup>50</sup>

**FAT TIRE**  
AMBER ALE  
5.2% ABV - FORT COLLINS, CO 7<sup>50</sup>

**GOLDFINGER "PILS"**  
PILSNER  
5.2% ABV - DOWNERS GROVE, IL 7<sup>50</sup>

**GUINNESS**  
IRISH STOUT  
4.2% ABV - IRELAND 7<sup>50</sup>

**MODELO ESPECIAL**  
MEXICAN LAGER  
4.5% ABV - MEXICO 7<sup>50</sup>

**SHORT'S "LOCAL'S LIGHT"**  
AMERICAN LIGHT LAGER  
5.2% ABV - BELLAIRE, MI 7<sup>50</sup>

**STELLA ARTOIS**  
EUROPEAN LAGER  
5.2% ABV - BELGIUM 7<sup>50</sup>

**THREE FLOYDS "GUMBALLHEAD"**  
PALE ALE  
5.6% ABV - MUNSTER, IN 7<sup>50</sup>

**YUENGLING**  
AMERICAN LAGER  
4.5% ABV - POTTSVILLE, PA 7<sup>50</sup>

## BOTTLES + CANS

**AMSTEL LIGHT**  
LIGHT LAGER  
3.5% ABV - NETHERLANDS 6<sup>50</sup>

**BLUE MOON**  
BELGIAN-STYLE WHEAT ALE  
5.4% ABV - DENVER, COLORADO 7<sup>50</sup>

**COORS LIGHT**  
AMERICAN LIGHT LAGER  
4.2% ABV - GOLDEN, COLORADO 5<sup>50</sup>

**HALF ACRE "DAISY CUTTER" (16 oz.)**  
PALE ALE  
5.2% ABV - CHICAGO, ILLINOIS 7<sup>50</sup>

**LAGUNITAS**  
INDIA PALE ALE  
6.2% ABV - CHICAGO, ILLINOIS 6<sup>50</sup>

**MILLER LITE**  
AMERICAN LIGHT LAGER  
4.2% ABV - MILWAUKEE, WISCONSIN 5<sup>50</sup>

**PERONI**  
EUROPEAN LAGER  
5.0% ABV - ITALY 6<sup>50</sup>

**REVOLUTION "FIST CITY"**  
PALE ALE  
5.5% ABV - CHICAGO, ILLINOIS 6<sup>50</sup>

**TWO BROTHERS "PRARIE PATH"**  
GOLDEN ALE  
5.1% ABV - WARRENVILLE, ILLINOIS 6<sup>50</sup>

**VANDER MILL "TOTALLY ROASTED"**  
HARD CIDER  
6.5% ABV - GRAND RAPIDS, MICHIGAN 6<sup>50</sup>

## NON-ALCOHOLIC

**GO BREWING "SUNBEAM PILS"**  
PILSNER  
0.46% ABV - NAPERVILLE, ILLINOIS 5<sup>50</sup>

**GO BREWING "SUNSHINE STATE"**  
TROPICAL INDIA PALE ALE  
0.3% ABV - NAPERVILLE, ILLINOIS 5<sup>50</sup>

**HEINEKEN "0.0"**  
EURO LAGER  
0.0% ABV - NETHERLANDS 5<sup>50</sup>

# COCKTAILS

## SIGNATURE

**LA CASA MARGARITA**  
CUERVO TRADICIONAL BLANCO TEQUILA, GIFFARD ORANGE LIQUEUR,  
COLD-PRESSED LIME, AGAVE, CHOICE: HABANERO-PINEAPPLE,  
PASSION FRUIT, STRAWBERRY OR TRADITIONAL 13<sup>50</sup>

**SPARKLING SANGRIA**  
CHOICE: RED OR WHITE, BRUT CHAMPAGNE, PEACH, STRAWBERRY,  
ST. GERMAINE ELDERFLOWER 13<sup>50</sup>

**SMOKY HEAT**  
CUERVO TRADICIONAL BLANCO TEQUILA, LETHAL MEZCAL, PASSIONFRUIT,  
COLD-PRESSED LIME, HABANERO TINCTURE 13<sup>50</sup>

**ISLAND 53**  
BACARDI LIGHT RUM, FRESH MINT, COLD-PRESSED LIME, AROMATIC BITTERS,  
JEAN LOUIS BLANC DE BLANCS 13<sup>50</sup>

**BIG BERRY SMASH**  
NEW AMSTERDAM RED BERRY VODKA, CHAMBORD,  
COLD-PRESSED ORANGE & LIME 14<sup>50</sup>

**ESPRESSO MARTINI**  
STOLI VANILLA VODKA, KAHLUA, FRESH ESPRESSO 14<sup>50</sup>

**BRAMBLE**  
TANQUERAY GIN, COLD-PRESSED LEMON, CHAMBORD 14<sup>50</sup>

**PEAR DOWN**  
GREY GOOSE LA POIRE VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR,  
COLD-PRESSED LEMON, JEAN LOUIS BLANC DE BLANCS 14<sup>50</sup>

**BULLEIT OLD FASHIONED**  
BULLEIT BOURBON, DEMERARA SYRUP, AROMATIC & ORANGE BITTERS 14<sup>50</sup>

**OAXACAN OLD FASHIONED**  
CUERVO TRADICIONAL REPOSADO TEQUILA, LETHAL MEZCAL, AGAVE,  
CHOCOLATE & ORANGE BITTERS 14<sup>50</sup>

## ZERO PROOF

**PINA COL-NADA**  
COLD-PRESSED PINEAPPLE JUICE, CREME DE COCONUT 11<sup>50</sup>

**FIZZ LEMO-NADA**  
ODDBIRD BLANC DE BLANCS, LEMONADE, STRAWBERRY 11<sup>50</sup>

# 89 WINE LIST

## BUBBLES

	GL	BTL
PROSECCO ZARDETTO ITALY (SPLIT)	12 <sup>50</sup>	50 <sup>00</sup>
BRUT ROSE FRANCOIS MONTAND FRANCE (SPLIT)	12 <sup>50</sup>	50 <sup>00</sup>
BRUT CHANDON CALIFORNIA (SPLIT)	14 <sup>50</sup>	58 <sup>00</sup>

## ROSE + WHITE

ROSE RAEBURN RUSSIAN RIVER VALLEY	12 <sup>50</sup>	50 <sup>00</sup>
RIESLING NOBLE HOUSE MOSEL	10 <sup>50</sup>	42 <sup>00</sup>
PINOT GRIGIO DA VINCI ITALY	10 <sup>50</sup>	42 <sup>00</sup>
PINOT GRIGIO SANTA MARGHERITA ALTO ADIGE	13 <sup>50</sup>	54 <sup>00</sup>
SAUV BLANC HESS "SHIRTAIL RANCHES" NORTH COAST	10 <sup>50</sup>	42 <sup>00</sup>
SAUV BLANC MARLBOROUGH "ESTATE RSV" NEW ZEALAND	11 <sup>50</sup>	46 <sup>00</sup>
CHARDONNAY PACIFICANA CALIFORNIA	10 <sup>50</sup>	42 <sup>00</sup>
CHARDONNAY SONOMA CUTRER SONOMA	13 <sup>50</sup>	54 <sup>00</sup>

## RED

PINOT NOIR HESS "SHIRTAIL RANCHES" CENTRAL COAST	11 <sup>50</sup>	46 <sup>00</sup>
PINOT NOIR BELLE GLOS "BALADE" RUSSIAN RIVER VALLEY	15 <sup>50</sup>	66 <sup>00</sup>
MALBEC PUNTO FINAL MENDOZA	13 <sup>50</sup>	54 <sup>00</sup>
RED BLEND GOLDSCHMIDT "FIDELITY" SONOMA COUNTY	12 <sup>50</sup>	50 <sup>00</sup>
RED BLEND THE PRISONER NAPA VALLEY	18 <sup>50</sup>	74 <sup>00</sup>
CABERNET SAUVIGNON CHOP SHOP CALIFORNIA	10 <sup>50</sup>	42 <sup>00</sup>
CABERNET SAUVIGNON QUILT BY CAYMUS NAPA VALLEY	15 <sup>50</sup>	62 <sup>00</sup>
CABERNET SAUVIGNON HESS "ALLOMI" NAPA VALLEY	18 <sup>50</sup>	74 <sup>00</sup>

## HOUSE WINE

CHOICE: BOGLE RED, WHITE OR ROSE 9<sup>50</sup>