



Lunch

OUR FAMOUS POT ROAST NACHOS

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

SMALL 15⁰⁰ LARGE 20⁰⁰

SOUP + STARTER SALADS

SOUP OF THE DAY

CUP 4⁵⁰ BOWL 7⁵⁰

TURKEY CHILI

sour cream, cheddar-jack

CUP 4⁵⁰ BOWL 7⁵⁰

89 CAESAR SALAD

romaine, parmigiano reggiano,
cornbread croutons 6⁵⁰

HOUSE SALAD VG

romaine, iceberg, cheddar, carrot, tomato,
onion, cucumber, cornbread croutons,
choice of dressing 6⁵⁰

SIDES

FRENCH FRIES 6⁵⁰

OVEN BREAD 4⁵⁰

ASPARAGUS 9⁵⁰

JALAPENO SLAW 5⁵⁰

MAC N' CHEESE 9⁵⁰

brie, cheddar, parmesan, swiss

ALLERGIES

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

HOUSE RULES

(\$3) 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 DEVEILED EGGS GF

avocado, smoked bacon, tomato, radish 14⁵⁰

GRILLED WINGS GF

habanero rubbed, danish blue cheese, celery & carrot sticks 15⁵⁰

CRISPY ONION RINGS

served with ketchup & ranch 9⁵⁰

SOUTHERN CORNBREAD MUFFINS VG

jalapeno, sweet corn, whipped butter 8⁵⁰

DIP & DIP & DIP VG

pimento cheese, guacamole, san marzano salsa, tortilla chips 14⁵⁰

CRISPY TUNA AVOCADO ROLL

tempura battered, yuzu ponzu sauce, eel sauce, wasabi glaze 15⁵⁰

GRILLED CHICKEN NACHOS

refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca 15⁵⁰

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 18⁵⁰

HARVEST SALMON SALAD* GF

grilled salmon, organic kale, romaine, butternut squash,
dried cranberry, red quinoa, crumbled goat cheese, toasted almond,
granny smith apple, citrus vinaigrette 24⁵⁰

AHI TUNA POKE BOWL*

diced tuna, spicy soy, cilantro miso, carrot, avocado, cucumber,
edamame, radish, sesame seed, organic rice 22⁵⁰

SANTA FE BLACKENED CHICKEN PROTEIN BOWL GF

organic rice, organic kale, romaine, avocado, pico de gallo,
corn & black bean salsa, cheddar-jack, chipotle mayo 19⁵⁰

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 19⁵⁰

BURGERS + SANDWICHES

CHOICE : FRENCH FRIES, JALAPENO SLAW, MIXED GREENS

89 BURGER*

cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 16⁵⁰

SMASH BURGER*

american, dijonnaise, caramelized onion, shredded lettuce 16⁵⁰

THE PATTY MELT*

american, caramelized onion, seeded rye 17⁵⁰

CHEESESTEAK

white american, onion, mushroom, bell pepper, giardiniera on the side 18⁵⁰

DELI-STYLE CORNED BEEF

swiss, 1000 island on the side, seeded rye 23⁵⁰ *LIMITED AVAILABILITY*

SPICY FRIED CHICKEN

pickle, jalapeno slaw, ranch dressing, split-top bun 16⁵⁰

BLACKENED CHICKEN WRAP

cheddar jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla 16⁵⁰

ENTRÉES

RIGATONI & VODKA SAUCE VG

mascarpone, parmigiano-reggiano 16⁵⁰ **ADD CHICKEN OR SHRIMP** 4⁰⁰

FETTUCCINE ALFREDO VG

creamy alfredo sauce, broccoli florets 17⁵⁰ **ADD CHICKEN OR SHRIMP** 4⁰⁰

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, linguine, tomato basil sauce 18⁵⁰

FRESH FISH TACOS GF

chipotle mayo, sour cream, jalapeno slaw, white corn tortilla,
organic rice & black beans 17⁵⁰

PARMESAN CRUSTED COD

organic rice, asparagus, tropical fruit relish, mango lemon butter 24⁵⁰

FAROE ISLAND SALMON* GF

dill beurre blanc, roasted tomato, organic rice, asparagus 24⁵⁰

RANCHERO CHICKEN ENCHILADAS GF

cheddar-jack, pico de gallo, sour cream, ranchero sauce,
organic rice & black beans 18⁵⁰

CRISPY CHICKEN TENDERS

french fries, bbq sauce & honey dijon for dipping 22⁵⁰

Food People Love

COLD BEER

DRAFTS

ALLAGASH “WHITE”
BELGIAN WIT
5.2% ABV – PORTLAND, MAINE 7⁵⁰

ALTER “ALTERIOR MOTIVE”
INDIA PALE ALE
7.0% ABV – DOWNERS GROVE, IL 7⁵⁰

GOLDFINGER “PILS”
PILSNER
5.2% ABV – DOWNERS GROVE, IL 7⁵⁰

GUINNESS
IRISH STOUT
4.2% ABV – IRELAND 7⁵⁰

MILLER LITE
AMERICAN LIGHT LAGER
4.2% ABV – MILWAUKEE, WISCONSIN 6⁵⁰

MODELO ESPECIAL
MEXICAN LAGER
4.5% ABV – MEXICO 7⁵⁰

SHORT’S “LOCAL’S LIGHT”
AMERICAN LIGHT LAGER
5.2% ABV – BELLAIRE, MI 7⁵⁰

STELLA ARTOIS
EUROPEAN LAGER
5.2% ABV – BELGIUM 7⁵⁰

THREE FLOYDS “GUMBALLHEAD”
PALE ALE
5.6% ABV – MUNSTER, IN 7⁵⁰

YUENGLING
AMERICAN LAGER
4.5% ABV – POTTSVILLE, PA 7⁵⁰

BOTTLES + CANS

AMSTEL LIGHT
LIGHT LAGER
3.5% ABV – NETHERLANDS 6⁵⁰

BLUE MOON
BELGIAN-STYLE WHEAT ALE
5.4% ABV – DENVER, COLORADO 7⁵⁰

COORS LIGHT
AMERICAN LIGHT LAGER
4.2% ABV – GOLDEN, COLORADO 5⁵⁰

HALF ACRE “DAISY CUTTER” (16 oz.)
PALE ALE
5.2% ABV – CHICAGO, ILLINOIS 7⁵⁰

LAGUNITAS
INDIA PALE ALE
6.2% ABV – CHICAGO, ILLINOIS 6⁵⁰

MILLER LITE
AMERICAN LIGHT LAGER
4.2% ABV – MILWAUKEE, WISCONSIN 5⁵⁰

PERONI
EUROPEAN LAGER
5.0% ABV – ITALY 6⁵⁰

REVOLUTION “FIST CITY”
PALE ALE
5.5% ABV – CHICAGO, ILLINOIS 6⁵⁰

TWO BROTHERS “PRARIE PATH”
GOLDEN ALE
5.1% ABV – WARRENVILLE, ILLINOIS 6⁵⁰

VANDER MILL “TOTALLY ROASTED”
HARD CIDER
6.5% ABV – GRAND RAPIDS, MICHIGAN 6⁵⁰

NON-ALCOHOLIC

GO BREWING “SUNBEAM PILS”
PILSNER
0.46% ABV – NAPERVILLE, ILLINOIS 5⁵⁰

GO BREWING “SUNSHINE STATE”
TROPICAL INDIA PALE ALE
0.3% ABV – NAPERVILLE, ILLINOIS 5⁵⁰

HEINEKEN “0.0”
EURO LAGER
0.0% ABV – NETHERLANDS 5⁵⁰

COCKTAILS

SIGNATURE

LA CASA MARGARITA
CUERVO TRADICIONAL BLANCO TEQUILA, GIFFARD ORANGE LIQUEUR,
COLD-PRESSED LIME, AGAVE, **CHOICE:** HABANERO-PINEAPPLE,
PASSION FRUIT, STRAWBERRY OR TRADITIONAL 13⁵⁰

SPARKLING SANGRIA
CHOICE: RED OR WHITE, BRUT CHAMPAGNE, PEACH, STRAWBERRY,
ST. GERMAINE ELDERFLOWER 13⁵⁰

SMOKY HEAT
CUERVO TRADICIONAL BLANCO TEQUILA, LETHAL MEZCAL, PASSIONFRUIT,
COLD-PRESSED LIME, HABANERO TINCTURE 13⁵⁰

ISLAND 53
BACARDI LIGHT RUM, FRESH MINT, COLD-PRESSED LIME, AROMATIC BITTERS,
JEAN LOUIS BLANC DE BLANCS 13⁵⁰

BIG BERRY SMASH
NEW AMSTERDAM RED BERRY VODKA, CHAMBORD,
COLD-PRESSED ORANGE & LIME 14⁵⁰

ESPRESSO MARTINI
STOLI VANILLA VODKA, KAHLUA, FRESH ESPRESSO 14⁵⁰

BRAMBLE
TANQUERAY GIN, COLD-PRESSED LEMON, CHAMBORD 14⁵⁰

PEAR DOWN
GREY GOOSE LA POIRE VODKA, ST. GERMAIN ELDERFLOWER LIQUEUR,
COLD-PRESSED LEMON, JEAN LOUIS BLANC DE BLANCS 14⁵⁰

BULLEIT OLD FASHIONED
BULLEIT BOURBON, DEMERARA SYRUP, AROMATIC & ORANGE BITTERS 14⁵⁰

OAXACAN OLD FASHIONED
CUERVO TRADICIONAL REPOSADO TEQUILA, LETHAL MEZCAL, AGAVE,
CHOCOLATE & ORANGE BITTERS 14⁵⁰

ZERO PROOF

PINA COL-NADA
COLD-PRESSED PINEAPPLE JUICE, CREME DE COCONUT 11⁵⁰

FIZZ LEMO-NADA
NON-ALCOHOLIC SPARKLING WINE, LEMONADE, STRAWBERRY 11⁵⁰

89 WINE LIST

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

ROSE + WHITE		
ROSE RAEBURN RUSSIAN RIVER VALLEY	12 ⁵⁰	50 ⁰⁰
RIESLING NOBLE HOUSE MOSEL	10 ⁵⁰	42 ⁰⁰
PINOT GRIGIO BANFI “CENTINE” ITALY	10 ⁵⁰	42 ⁰⁰
PINOT GRIGIO SANTA MARGHERITA ALTO ADIGE	13 ⁵⁰	54 ⁰⁰
SAUV BLANC HESS “SHIRTAIL RANCHES” NORTH COAST	10 ⁵⁰	42 ⁰⁰
SAUV BLANC MARLBOROUGH “ESTATE RSV” NEW ZEALAND	11 ⁵⁰	46 ⁰⁰
CHARDONNAY PACIFICANA CALIFORNIA	10 ⁵⁰	42 ⁰⁰
CHARDONNAY SONOMA CUTRER SONOMA	13 ⁵⁰	54 ⁰⁰

RED		
PINOT NOIR RAINSTORM WILLAMETTE VALLEY	11 ⁵⁰	46 ⁰⁰
PINOT NOIR BELLE GLOS “BALADE” RUSSIAN RIVER VALLEY	15 ⁵⁰	66 ⁰⁰
MALBEC PUNTO FINAL MENDOZA	13 ⁵⁰	54 ⁰⁰
RED BLEND GOLDSCHMIDT “FIDELITY” SONOMA COUNTY	12 ⁵⁰	50 ⁰⁰
RED BLEND THE PRISONER NAPA VALLEY	18 ⁵⁰	74 ⁰⁰
CABERNET SAUVIGNON CHOP SHOP CALIFORNIA	10 ⁵⁰	42 ⁰⁰
CABERNET SAUVIGNON QUILT BY CAYMUS NAPA VALLEY	15 ⁵⁰	62 ⁰⁰
CABERNET SAUVIGNON HESS “ALLOMI” NAPA VALLEY	18 ⁵⁰	74 ⁰⁰

HOUSE WINE	
CHOICE: BOGLE RED, WHITE OR ROSE	9 ⁵⁰