MINDFULLY SOURCED & HANDCRAFTED
GRILL 89
ESTABLISHED IN 2016 | WESTMONT, IL

BRUNCH

STARTERS

CALIFORNIA-STYLE DEVILED EGGS
avocado, smoked bacon, tomato, radish GF 14.50

GRILLED WINGS
habanero rubbed, danish blue cheese, celery & carrot sticks GF 15.50

89 ONION RING STACK
hand-breaded sweet onions, ketchup, spicy ranch 14.50

DIP & DIP & DIP
pimento cheese, guacamole, salsa, house tortilla chips VG 14.50

CORNBREAD MUFFINS
jalapeno, sweet corn, whipped butter VG 8.50

SPICY AHI TUNA POKE*
soy sriracha sauce, sesame, guacamole, scallion, crispy sesame wontons 15.50

GRILLED CHICKEN NACHOS
refried beans, cheddar-jack, jalapeno, sour cream, salsa fresca, house tortilla chips 15.50

OUR FAMOUS POT ROAST NACHOS
cheddar-jack, jalapeno, sour cream, tomato, scallion, house tortilla chips
SMALL 16.00 **LARGE** 20.00

SOUPS + SALADS

SOUP OF THE DAY
CUP 4.50 **BOWL** 7.50

TURKEY CHILI
sour cream, cheddar-jack
CUP 4.50 **BOWL** 7.50

89 LITTLE CAESAR SALAD
romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 7.50

HOUSE SALAD
romaine, iceberg, cheddar, carrot, tomato, onion, cucumber, cornbread croutons, choice of dressing VG 7.50

1000 ISLAND — BLUE CHEESE — FRENCH
CITRUS VINAIGRETTE — GREEN GODDESS
ITALIAN — RANCH — RED WINE VINAIGRETTE

DAILY FEATURES

Monday
BUFFALO SHRIMP WRAP • 19.50
BUFFALO SHRIMP SALAD • 19.50

Taco Tuesday
FAJITAS
TACOS

Wednesday
CHICKEN POT PIE • 21.50

Thursday
LOBSTER & SHRIMP ROLL • 26.50
LOBSTER & SHRIMP SALAD • 26.50

Friday Fish Fry
FISH N' CHIPS • 25.50

Saturday
SURF + TURF KABOBS • 25.50

Sunday
PULLED PORK SANDWICH • 16.50

Food People Love

BRUNCH

AVAILABLE 11AM TO 2PM

HAAS AVOCADO TOAST*
eggs any style, guacamole, corn salsa, mixed greens, multi-grain VG 16.50

COWBOY OMELET*
cheddar-jack, bacon, sausage, hash brown, toast 14.50

MEXICAN OMELET*
cheddar-jack, jalapeno, bell pepper, onion, tomato, salsa, guacamole, hash brown, toast VG 14.50

EGG WHITE VEGGIE OMELET*
bell pepper, mushroom, spinach, goat cheese, hash brown, toast VG 14.50

THE TRADITIONAL*
eggs any style, choice of bacon or sausage, hash brown, toast 14.50

HUEVOS RANCHEROS*
eggs any style, black beans, pico de gallo, sour cream, cheddar-jack, avocado, tostada 16.50

BREAKFAST BOWL*
eggs any style, cheddar-jack, bacon, tomato, spinach, avocado, red quinoa-edamame-corn-black bean salsa, hash brown, chipotle drizzle 15.50

CHICKEN & WAFFLE
crispy chicken tenders, belgian waffle, warm maple syrup, fresh whipped cream 16.50

STEAK & EGGS*
10 oz. strip steak, eggs any style, hash brown, toast 27.50

ENTREE SALADS

SONOMA SALAD
mixed greens, romaine, avocado, bacon, date, corn, tomato, toasted almond, blue cheese crumbles, cornbread croutons, green goddess dressing 14.50

89 BIG CAESAR SALAD
romaine, parmigiano-reggiano, cornbread croutons, caesar dressing 13.50

HARVEST SALAD
organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, granny smith apple, citrus vinaigrette GF VG 14.50

TUSCAN SALAD
arugula, mixed greens, sun-dried tomato, red onion, artichoke, pumpkin seed, crumbled goat cheese, garlic croutons, sweet basil vinaigrette VG 14.50

ADD ANY OF THE FOLLOWING PROTEINS TO OUR SALADS LISTED ABOVE
CHOPPED CHICKEN 5.00 **SHRIMP** 8.00 **FAROE ISLAND SALMON** 12.00 **PETITE FILET MIGON** 14.00

BOWLS

POKE BOWL*
soy sriracha mayo, cilantro miso, carrot, avocado, cucumber, edamame, sliced radish, sesame seed, organic rice
AHI TUNA 23.50 **FAROE ISLAND SALMON** 23.50 **COMBINATION** 23.50

SANTA FE BOWL
organic rice, organic kale, romaine, avocado, pico de gallo, corn & black bean salsa, cheddar-jack, chipotle mayo GF
CHOPPED CHICKEN 19.50 **SHRIMP** 22.50 **FAROE ISLAND SALMON** 26.50 **PETITE FILET MIGON** 28.50

HOUSE SPECIALTIES

RIGATONI VODKA
mascarpone, parmigiano-reggiano VG 17.50
ADD CHICKEN 5.00 **ADD SHRIMP** 8.00 **ADD ITALIAN SAUSAGE** 4.00

FIVE CHEESE MAC
cavatappi, american brie, white cheddar, mozzarella, baby swiss, parmigiano-reggiano, herb breadcrumbs 17.50
ADD CHICKEN 5.00 **ADD SHRIMP** 8.00

CRISPY CHICKEN TENDERS
french fries, bbq sauce & honey dijon for dipping 22.50

RANCHERO CHICKEN ENCHILADAS
cheddar-jack, pico de gallo, sour cream, ranchero sauce, organic rice & black beans GF 18.50

FRESH COD TACOS
chipotle mayo, sour cream, jalapeno slaw, white corn tortilla, organic rice & black beans GF 17.50

HANDHELDS

CHOICE: CRINKLE FRIES, WHIPPED POTATOES, JALAPENO SLAW OR MIXED GREENS

89 BURGER*
cheddar, mustard, mayo, onion, pickle, lettuce, tomato, split-top bun 17.50

DOUBLE SMASH BURGER*
american, dijonnaise, caramelized onion, shredded lettuce, split-top bun 16.50

THE PATTY MELT*
american, caramelized onion, seeded rye 17.50

DELI-STYLE CORNED BEEF
swiss, 1000 island on the side, seeded rye 23.50 *limited availability*

BLACKENED CHICKEN WRAP
cheddar-jack, lettuce, tomato, bacon, mayo, avocado, whole wheat tortilla 16.50

SPICY FRIED CHICKEN
pickle, jalapeno slaw, ranch dressing, split-top bun 16.50

BLACK ANGUS CHEESESTEAK
thin-sliced sirloin, white american, onion, mushroom, bell pepper, side giardiniera, amoroso roll 20.50

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

HOUSE RULES
(GF) GLUTEN FRIENDLY
(VG) VEGETARIAN

We add a 3% Restaurant Fee to all checks.
This fee helps us offset increased operational costs.
It can be removed upon request.

DITKA'S RESTAURANT GROUP

*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.

WINE

BUBBLES

	GL	BTL
PROSECCO		
ZARDETTO veneto (SPLIT)	11.50	44.00
PROSECCO ROSE		
CANDONI veneto (SPLIT)	11.50	44.00
BRUT SPARKLING		
CHANDON california (SPLIT)	15.50	60.00

ROSE + WHITE

ROSE		
LA VIDAUBANAISE "LE PROVENCAL" provence	10.50	40.00
SUMMER WATER california	12.50	48.00
PINOT GRIGIO		
MIRABELLO delle venezia	9.50	36.00
SANTA MARGHERITA alto adige	14.50	56.00
SAUVIGNON BLANC		
EMMOLO california	10.50	40.00
OTTO'S CONSTANT DREAM marlborough	11.50	44.00
CHARDONNAY		
RAEBURN north coast	10.50	40.00
SONOMA CUTRER sonoma coast	13.50	52.00
POST & BEAM BY FAR NIENTE carneros	16.50	64.00

RED

PINOT NOIR		
NO CURFEW BY AMICI california	10.50	40.00
J CHRISTOPHER "JJ" willamette valley	13.50	52.00
WALT "BLUE JAY" BY KATHRYN HALL anderson valley	16.50	64.00
BLENDS		
THE WALKING FOOL BY CAYMUS california	15.50	60.00
QUILT "FABRIC OF THE LAND" napa valley	16.50	64.00
CABERNET SAUVIGNON		
BROADBENT north coast	10.50	40.00
AUSTIN BY AUSTIN HOPE paso robles	14.50	56.00
NAPA CELLARS napa valley	16.50	64.00

SUNDAYS : ALL WINE BOTTLES HALF PRICE

Cocktails

BRUNCH

MIMOSA 8.00
french bubbles
CHOICE : strawberry, passion fruit or traditional

STANDARD BLOODY MARY 9.50
wheatley vodka, ditka's bloody mary mix, fresh lime

DITKA'S BLOODY MARY 14.50
tito's vodka, ditka's bloody mary mix, shrimp skewer, miller lite chaser

CLASSICS

BIG BERRY SMASH 14.50
new amsterdam red berry vodka, chambord, cold-pressed lime, orange

ESPRESSO MARTINI 14.50
stoli vanilla vodka, kahlua, fresh espresso

PEAR DOWN 14.50
grey goose "la poire" vodka, cold-pressed lemon, st. germaine elderflower liqueur, french bubbles

PASSION SANGRIA-RITA 14.50
libelula joven tequila, passion fruit, cold-pressed lime, red wine float

OLD FASHIONED 14.50
four roses bourbon, demerara, aromatic & orange bitters

CHERRY OLD FASHIONED 15.50
journeyman pit-spitter cherry whiskey, aromatic bitters, cherry-vanilla bitters

LA CASA MARGARITA 13.50
libelula joven tequila, combier orange liqueur, cold-pressed lime, agave
CHOICE : guava, mango, passion fruit, or traditional

SKINNY SPICY & HAPPY MARGARITA 13.50
libelula joven tequila, jalapeno, agave, orange juice, cold-pressed lime

SPRITZ

APEROL 14.50
prosecco, aperol aperitivo, sparkling water, orange slice

HUGO 14.50
prosecco, elderflower liqueur, mint, cold-pressed lime

LIMONCELLO 14.50
prosecco, limoncello, sparkling water, lemon slice

SARTI 14.50
prosecco, sarti rosa, sparkling water, mint

ZERO PROOF

GUAVA REFRESHER 5.50
guava, cold-pressed lime, sparkling water

LUXARDO LEMONADE 7.50
lemonade, luxardo maraschino, cherry juice

BEER

DRAFT

ALLAGHASH "WHITE" 7.50
belgian wit • 5.2% abv • portland, me

ALTER "ALTERIOR MOVTIVE" 7.50
india pale ale • 7.0% abv • downers grove, il

GOLDFINGER "PILS" 7.50
pilsner • 5.2% abv • downers grove, il

GUINNESS 7.50
irish stout • 4.2% abv • ireland

MAPLEWOOD "SON OF JUICE" 7.50
hazy india pale ale • 6.3% abv • glen ellyn, il

MILLER LITE 7.50
light lager • 4.2% abv • milwaukee, wi

MODELO ESPECIAL 7.50
mexican lager • 4.5% abv • mexico

STELLA ARTOIS 7.50
european lager • 5.2% abv • belgium

THREE FLOYDS "GUMBALLHEAD" 7.50
pale ale • 5.6% abv • munster, in

YUENGLING 7.50
american lager • 4.5% abv • pottsville, pa

MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOL :
PLEASE BE READY TO PRESENT VALID IDENTIFICATION :
VERTICAL ID'S WILL NOT BE ACCEPTED

BOTTLES + CANS

BLUE MOON 7.50
belgian-style wheat ale • 5.4% abv • denver, co

COORS LIGHT 5.50
american light lager • 4.2% abv • golden, co

HALF ACRE "DAISY CUTTER" 16 OZ 7.50
pale ale • 5.2% abv • chicago, il

MILLER LITE 5.50
light lager • 4.2% abv • milwaukee, wi

PERONI 6.50
european lager • 5.0% abv • italy

REVOLUTION "FIST CITY" 6.50
pale ale • 5.5% abv • chicago, il

TWO BROTHERS "PRARIE PATH" 6.50
golden ale • 5.1% abv • warrenville, il

VANDER MILL "TOTALLY ROASTED" 6.50
hard cider • 6.5% abv • grand rapids, mi

YUENGLING "FLIGHT" 6.50
light pale lager • 4.2% abv • pottsville, pa

NON ALCOHOLIC

GO BREWING "SUNBEAM PILS" 5.50
pilsner • 0.46% abv • naperville, il

GO BREWING "SUNSHINE STATE" 5.50
tropical ipa • 0.3% abv • naperville, il

HEINEKEN "0.0" 5.50
european lager • 0.0% abv • netherlands