

MOODY TONGUE PIZZA

SALADS

SUNDAY SALAD \$18

CHOPPED ROMAINE, SALUMI,
MOZZARELLA, CHERRY TOMATO,
BLACK OLIVE, CUCUMBER, RED ONION,
TOMATO DRESSING

CHOPPED CAESAR \$19

NAPA CABBAGE, BRUSSEL SPROUTS,
TOFU CROUTONS, FRIED ANCHOVIES,
DAIKON SPROUTS, SHREDDED
PARMIGIANO

CRISPY RICE

HAMACHI \$8

GINGER, SHALLOT

SPICY BLUEFIN TUNA \$9

CHIVE, NORI

SALMON \$9

JALAPENO, ROASTED PEPPER

NEGI TORO \$10

SCALLION, TOGARASHI

SMALL PLATES

FRIED MOZZARELLA \$15

SHAVED PECORINO, BLACK PEPPER

VEAL & RICOTTA

MEATBALLS \$15

SHAVED PARMIGIANO REGGIANO,
TOMATO GRAVY

MISO CHICKEN WINGS \$15

MISO, SESAME, CHIVES

SUMMER PAIRINGS

FARMERS MARKET PIZZA PAIRING

DIVE INTO THE FARMERS MARKET WITH CHEF DANIEL AS
HE CREATES PIZZAS FEATURING 4 DIFFERENT SLICES WITH
4 SEASONAL INGREDIENTS PAIRED WITH 4 OF OUR BEERS

PIZZA: \$35 / BEER PAIRING: \$20

CRISPY RICE PAIRING

THE ULTIMATE CRISPY RICE EXPERIENCE:

4 CRISPY RICE PAIRED WITH

4 SEASONAL BEERS

\$50

WE ARE THRILLED TO SHARE OUR TOKYO NEAPOLITAN PIZZA SELECTION WITH YOU. THE HIGHLIGHTED FEATURE OF THIS STYLE IS OUR DOUGH,
WHICH IS CREATED FROM OUR BLEND OF THREE IMPORTED ITALIAN FLOURS, CRIMPED BY HAND AND THEN BAKED IN OUR OVEN WHICH WAS
BUILT IN NAPLES AND HAS BEEN SEASONED WITH JAPANESE HAKATA SALT.

CLASSIC PIZZA

MARINARA (VV) \$18

SAN MARZANO TOMATO DOP, GARLIC,
FRESH OREGANO, EVOO

MARGHERITA (V) \$22

SAN MARZANO TOMATO DOP, FIOR DI LATTE,
PARMIGIANO REGGIANO 24 MONTHS, BASIL, EVOO

PROVOLA E PEPE (V) \$24

SMOKED PROVOLA, DATTERINO TOMATO, PARMIGIANO
REGGIANO 24 MONTHS, BLACK PEPPER, BASIL OIL

EGGPLANT (V) \$25

SQUARED EGGPLANT, SAN MARZANO TOMATO DOP,
FIOR DI LATTE, RICOTTA SALATA, BASIL, EVOO

SAUSAGE BROCCOLI RABE \$27

ITALIAN SWEET SAUSAGE, BROCCOLI RABE,
GARLIC, CHILI FLAKES, SMOKED FIOR DI LATTE,
PARMIGIANO REGGIANO 24 MONTHS, EVOO

DIAVOLA \$27

SAN MARZANO TOMATO DOP, FIOR DI LATTE,
SPICY SALUME, PARMIGIANO REGGIANO 24 MONTHS,
PEPERONCINO, BASIL, EVOO

GENOVESE \$30

CRISPY FRIED PIZZA DOUGH,
SHORT RIB RAGU, STRACCIATELLA,
LEMON ZEST

SPECIALTY PIZZA

SESAME SALAD (V) \$29

BOK CHOY, NAPA CABBAGE, CARROTS, RADISH, CHERRY
TOMATOES, SESAME SEEDS, MOZZARELLA,
CREAMY SESAME DRESSING

WAGYU \$38

A5 BUSHU WAGYU, ARUGULA, LEMON, CHERRY TOMATO

CRAB & PECORINO \$34

CRAB, PECORINO, PANCETTA, SCALLION OIL,
CRISPY BROCCOLI, MOZZARELLA

TRUFFLE \$55

PERIGORD TRUFFLE, PECORINO, NORI,
PEA, HEN EGG

(VV) VEGAN · (V) VEGETARIAN · GF AVAILABLE +\$2

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

BLACK TRUFFLE +\$25 / 2G CAVIAR +\$40

BEER & COCKTAILS

WE ARE THRILLED TO SHARE THAT MOODY TONGUE IS HOME TO THE ONLY MICHELIN STARRED BREWERY IN THE WORLD. BELOW YOU WILL FIND OUR EVOLVING SEASONAL SELECTION OF BEERS CREATED BY OUR TEAM AT OUR PRODUCTION BREWERY IN CHICAGO SPECIALLY FOR YOU TO ENJOY.

BEER

APERITIF PILSNER

5.0% ABV · \$8 per 16 oz
french baguette

TOASTED RICE LAGER

5.5% ABV · \$9 per 16 oz
*lightly toasted jasmine rice,
baked lychee*

CHERRY BERLINER WEISSE

4.0% ABV · \$12 per 16 oz
cherry dum-dum lollipop

HOPFENWEISSE

6.0% ABV · \$13 per 13.9 oz
banana, clove

YUZU LAGER

4.7% ABV · \$14 per 6 oz
lemon-lime popsicle

SUDACHI RICE LAGER

5.0% ABV · \$12 per 6 oz
japanese lime

JUICED LYCHEE IPA

6.0% ABV · \$9 per 13.9 oz
lychee, grapefruit zest

COLD KIWI IPA

5.5% ABV · \$10 per 5 oz
lime, sauvignon blanc grape

OROBLANCO GRAPEFRUIT IPA

6.0% ABV · \$10 per 5 oz
grapefruit zest, pomelo

ORANGE BLOSSOM BELGIAN BLONDE

5.4% ABV · \$9 per 13.9 oz
orange rock candy, honeysuckle

KOLSCH

5.2% ABV · \$12 per 13.9 oz
german pilsner malt, honey

CERISE

6.0% ABV · \$16 per 5 oz
balaton cherry, cherry pie, beaujolais

CASSIS

6.5% ABV · \$16 per 5 oz
black currant, bordeaux red wine

ALLSTAR PEACH WILD ALE

6.0% ABV · \$12 per 5 oz
sour peach rings, chardonnay wine

CHERRY OUD BRUIN

9.5% ABV · \$17 per 5 oz
tart balaton cherry, pinot noir grape

BOURBON BARREL AGED 12 LAYER CAKE IMPERIAL STOUT

16.0% ABV · \$18 per 6 oz
*bourbon-soaked german chocolate cake,
aged in Kentucky Heaven Hill bourbon barrels*

SAKE BOMB \$12

FROZEN MUG OF TOASTED RICE
LAGER WITH YOUR CHOICE OF:

YUZU SAKE
POMEGRANATE SAKE
COLD BREW SAKE

BEER TO-GO

SHAVED BLACK TRUFFLE PILSNER

355ml bottle · \$50

APERITIF PILSNER

6 pack · \$19

PEELED GRAPEFRUIT PILSNER

4 pack · \$16

TOASTED RICE LAGER

6 pack · \$19

ORANGE BLOSSOM BELGIAN BLONDE

6 pack · \$19

JUICED LYCHEE IPA

6 pack · \$19

CARAMELIZED CHOCOLATE CHURRO PORTER

4 pack · \$19

COCKTAILS

\$16 EACH

TWO BIRDS ONE STONE

Pajarote Ponche Chocolate,
Pajarote Jengibre, Bitters

SHERRY BABY

Heavensake "Sake Baby",
Creme de Cassis, Pedro Ximenez
Sherry, Club Soda

ALL BARK NO BITE

Amaro Braulio,
Cantera Negra Cafe,
Cold Brew, Oat Milk

NOT-GRONI

Campari, Montanaro Extra Dry
Vermouth, Padro & Co Rojo
Classico Vermouth

6PM SOMEWHERE

Montanaro 6pm Aperitivo,
Amaro Braulio, Prosecco

MIDNIGHT SNACK

Ume Plum Liqueur,
Banana Liqueur, Lime,
Bitters

BUONGIORNO MILANO

Campari, Cantera Negra Cafe,
Club Soda, Lemon

KIMONO

Nori Seaweed Liqueur,
Cream Sherry, Padro & Co Blanco
Reserva Vermouth

EAST COAST COLLINS

Padro & Co Blanco
Reserva Vermouth, Cucumber,
Lime, Club Soda

WINE

BY THE GLASS

WHITE

ALICE VERDECA PUGLIA, ITALY	\$12 / \$48
BARONE FINI PINOT GRIGIO VALDADIGE, ITALY	\$12 / \$48
BOSCO DEL MERLO SAUVIGNON BLANC VENETO, ITALY	\$14 / \$56
K5 PILOTA GETARIAKO TXAKOLINA BASQUE COUNTRY, SPAIN	\$15 / \$60

SPARKLING

CLETO CHIARLI SECCO LAMBRUSCO EMILIA-ROMAGNA, ITALY	\$14 / \$56
ZARDETTO EXTRA DRY PROSECCO VENETO, ITALY	\$15 / \$60

RED

J. HOFSTATTER PINOT NERO TRAMIN-TERMENO, ITALY	\$14 / \$56
SAN FELICE CHIANTI CLASSICO TUSCANY, ITALY	\$15 / \$60
CLOS DE LOS SIETE BORDEAUX STYLE RED BLEND MENDOZA, ARGENTINA	\$15 / \$60
CATINE NICOSIA ETNA ROSSA SICILY, ITALY	\$17 / \$67

ORANGE & ROSÉ

NO ES PITUKO ORANGE CENTRAL VALLEY, CHILE	\$13 / \$52
TRIENNES ROSE PROVENCE, FRANCE	\$14 / \$56

BY THE BOTTLE

WHITE

ALICE VERDECA PUGLIA, ITALY	\$ 4 8
TENUTA DI CASTELLARO SICILY	\$65
THE CALLING DUTTON RANCH CHARDONNAY CALIFORNIA	\$80
GETRANK GRUNER VELTLINER AUSTRIA	\$80
DOMAINE DROUHIN-VAUDON CHABLIS BOURGOGNE, FRANCE	\$80
THE PRISONER BLINDFOLD BLANC DE NOIR CALIFORNIA	\$95
MAX FERD. RICHTER WEHLENER-SONNENUHR RIESLING KABINETT MOSEL, GERMANY	\$120

ORANGE & ROSÉ

PALI WINE CO. WILD SERIES CENTRAL COAST ORANGE CALIFORNIA	\$68
CATENA LA MARCHIGIANA CRIOLLA CHICA ROSE MENDOZA, ARGENTINA	\$78
TINTO AMORIO MONJE ORANGE CALIFORNIA	\$85

SPARKLING

KIND OF WILD BRUT NATURE CAVA CATALONIA, SPAIN	\$65
LISE & BERTRAND JOUSSET EXILE ROSE PET NAT LOIRE VALLEY, FRANCE	\$75
FAIRE LA FETE BRUT CREMANT LANGUEDOC, FRANCE	\$80

RED

CHÂTEAU DE SAINT COSME CÔTES DU RHONE RHÔNE VALLEY, FRANCE	\$65
IL VULCANE DI ELISA TERRE SICILIANE SICILY, ITALY	\$72
ROCCA DI FRASSINELLO LE SUGHERE DI FRASSINELLO SUPER TUSCAN TUSCANY, ITALY	\$72
RIZZI NEBBIOLO PIEDMONT, ITALY	\$80
BERTINGA CHIANTI CLASSICO TUSCANY, ITALY	\$92
BOOTLEG PREQUEL PETITE SIRAH SONOMA COUNTY, CALIFORNIA	\$100

SAKE

SUIGEI DRUNKEN WHALE TOKUBETSU JUNMAI SHIKOKU, JAPAN	\$72
KIKUSUI JUNMAI GINJO CHUBU, JAPAN	\$72
AMABUKI SHUZO ICHIGO JUNMAI GINJO SAKE KYUSHU, JAPAN	\$80
NOGUCHI MUROKA NAMA GENSU JUNMAI JAPAN	\$96
RYUJIN DRAGON GOD JUNMAI DAIGINJO NAMAZUME KANTO, JAPAN	\$102
HEAVENSAKE JUNMAI GINJO TOHOKU, JAPAN	\$140
HEAVENSAKE JUNMAI DAIGINJO CHUGOKU, JAPAN	\$270