

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, BRUSSELS 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

A5 MIYAZAKI WAGYU \$18

SHALLOT, DIJON MUSTARD

SMALL PLATES

FRIED MOZZARELLA \$15

SHAVED PECORINO, BLACK PEPPER

VEAL & RICOTTA

MEATBALLS \$16

SHAVED PARMIGIANO REGGIANO,

MISO CHICKEN WINGS \$18

MISO, SESAME, CHIVES

SEASONAL 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

SUGGESTED PAIRING: TOASTED RICE LAGER

MARGHERITA (V) \$22

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

SUGGESTED PAIRING: APERITIF PILSNER

PROVOLA E PEPE (V) \$24

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

SUGGESTED PAIRING: HAZY ORANGE PINEAPPLE IPA

EGGPLANT (V) \$25

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

SUGGESTED PAIRING: CHERRY BERLINER WEISSE

SAUSAGE BROCCOLI RABE \$27

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

SUGGESTED PAIRING: ALLSTAR PEACH WILD ALE

DIAVOLA \$27

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

SUGGESTED PAIRING: JUICED LYCHEE IPA

GENOVESE \$30

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

SUGGESTED PAIRING: CASSIS

SPECIALTY PIZZA

WAGYU \$38

A5 BUSHU WAGYU, ARUGULA, LEMON, CHERY TOMATO

SUGGESTED PAIRING: CHERRY OUD BRUIN

CRAB & PECORINO \$34

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

SUGGESTED PAIRING: YUZU LAGER

(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 · \$9 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

GRAPEFRUIT GOSE

4.0% ABV · \$16 per 16 oz
ruby red grapefruit spritz

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 · \$12 per 13.9 oz
pine, melon, orchard fruit

COLD KIWI IPA

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

OKTOBERFEST

5.6% ABV · \$15 per 13.9 oz
german munich, pilsner malt

HAZY ORANGE PINEAPPLE IPA

5.0% ABV · \$16 per 13.9 oz
orange-pineapple sherbet

ORANGE BLOSSOM BELGIAN BLONDE

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

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

SPRITZ BAR

\$18 EACH

APEROL SPRITZ

Aperol, Prosecco,
Club Soda, Orange

PLUM SPRITZ

Ume, Prosecco,
Club Soda, Lavender

HUGO SPRITZ

St. Germain,
Prosecco, Club Soda,
Lemon, Mint

MELON SPRITZ

Midori, Prosecco,
Club Soda, Sour Patch
Watermelon

NEGRONI BAR

\$18 EACH

SUNSHINE NEGRONI

Suze, Padro & Co Blanco, Montanaro Extra Dry

CLASSIC NOT-GRONI

Montanaro Extra Dry,
Campari, Padro & Co Rojo

MERMAID NEGRONI

Suze, Montanaro Extra Dry,
Blue Curacao

PEACH NEGRONI

Suze, Montanaro Extra Dry,
Peach Schnapps

SPAGLIATO NEGRONI

Campari, Padro & Co Rojo,
Prosecco

COCKTAILS - \$16 EACH

ALL BARK NO BITE

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

KIMONO

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

MIDNIGHT SNACK

Ume Plum Liqueur, Banana
Liqueur, Lime, Bitters

EAST COAST COLLINS

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

WINE

BY THE GLASS

WHITE

TIBERIO PECORINO ABRUZZO, ITALY	\$14 / \$55
LE MONDE PINOT GRIGIO VALDADIGE, ITALY	\$14 / \$55
K5 PILOTA GETARIAKO TXAKOLINA BASQUE COUNTRY, SPAIN	\$15 / \$60
BOSCO DEL MERLO SAUVIGNON BLANC VENETO, ITALY	\$16 / \$64

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

TRIENNES ROSE PROVENCE, FRANCE	\$14 / \$56
NO ES PITUKO ORANGE CENTRAL VALLEY, CHILE	\$15 / \$60

BY THE BOTTLE

WHITE

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 GENSHU JUNMAI JAPAN	\$96
RYUJIN DRAGON GOD JUNMAI DAIGINJO NAMAZUME KANTO, JAPAN	\$102
HEAVENSAKE JUNMAI GINJO TOHOKU, JAPAN	\$140
HEAVENSAKE JUNMAI DAIGINJO CHUGOKU, JAPAN	\$270