

# MOODY TONGUE PIZZA

## SALAD

### HEIRLOOM TOMATO CARPACCIO \$17

HEIRLOOM TOMATO, CUCUMBER,  
CRISPY SUNCHOKE, BONITO,  
TOKYO NEGI OIL

### SUNDAY SALAD \$18

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

### CAESAR WEDGE \$19

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

## SMALL PLATES

### CHILI CRISP TEMPURA BRUSSELS \$14

TEMPURA BATTERED FRIED BRUSSEL SPROUTS,  
ITALIAN CHILI CRISP, ZESTY RANCH

### VEAL & RICOTTA MEATBALLS \$15

SHAVED PARMIGIANO REGGIANO, TOMATO GRAVY

### FRIED MOZZARELLA \$15

PANKO CRUSTED MOZZARELLA,  
SHAVED PECORINO, BLACK PEPPER

### TOGARASHI LEMON PEPPER WINGS \$17

YUZU MARINATED CHICKEN WINGS, SOY,  
LEMON PEPPER, TOGARASHI, FURIKAKE

### FISH KARAAGE \$24

TEMPURA FRIED COD, RUSSET CHIPS, WASABI AIOLI

## CRISPY RICE

### HAMACHI \$8

GINGER, SHALLOT,  
KIZAMI WASABI, SOY, NORI

### SALMON \$9

SHALLOT OIL, JALAPENO,  
ROASTED PEPPER, SEED MUSTARD

### SPICY BLUEFIN TUNA \$9

CHIVE, NORI

### NEGI TORO \$10

GINGER OIL, SCALLION, TOGARASHI

## CRUDO

### FLUKE \$20

PICKLED FRESNO CHILIS,  
CRISPY SHALLOTS, GARLIC,  
GINGER, CUCUMBER

### HASU HAMACHI \$20

FRIED LOTUS ROOT,  
PICKLED RED ONION,  
POTATO, CHIVES

### RINGO HAMACHI \$20

GRANNY SMITH APPLE,  
LEMON, SEA SALT,  
EVOO

## 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, PEPPERONCINO,  
BASIL, EVOO

### GENOVESE \$28

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

## SPECIALTY PIZZA

### SESAME SALAD (V) \$28

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

### AKAMI \$38

BLUEFIN TUNA, SCALLION OIL, MOZZARELLA

### 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

## DESSERT >>

### CHEESECAKE \$14

MADAGASCAR BOURBON  
VANILLA BEAN, BISCOFF CRUST

### MILK & COOKIES \$18

MATCHA CHOCOLATE CHIP & JAPANESE  
SWEET POTATO, RONNYBROOK WHOLE MILK

### TORTA CAPRESE \$14

FLOURLESS  
CHOCOLATE CAKE

# 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*

### HOPPY PILSNER

5.5% ABV · \$9 per 16 oz  
*key lime, white grapefruit*

### TOASTED RICE LAGER

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

### YUZU LAGER

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

### SUDACHI RICE LAGER

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

### OROBLANCO GRAPEFRUIT IPA

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

### 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*

### GRISETTE ALE

6.2% ABV · \$9 per 13.9 oz  
*sumo orange peel*

### ORANGE BLOSSOM BELGIAN BLONDE

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

### MOSAIC SAISON

6.0% ABV · \$11 per 13.9 oz  
*mango sour skittles*

### DARK LAGER

5.4% ABV · \$12 per 13.9 oz  
*cocoa nibs, espresso*

### 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*

## 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

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
BODEGAS FAUSTINO   RIOJA RESERVA   RIOJA, SPAIN	\$14 / \$56
SAN FELICE   CHIANTI CLASSICO   TUSCANY, ITALY	\$15 / \$60
CLOS DE LOS SIETE   BORDEAUX STYLE RED BLEND   MENDOZA, ARGENTINA	\$15 / \$60

### 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
CAVE DE LUGNY LA CARTE   CHARDONNAY   BOURGOGNE, FRANCE	\$60
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