

MOODY TONGUE PIZZA

SALADS

SUNDAY SALAD

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

\$18

CHOPPED CAESAR

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

\$19

SMALL PLATES

FRIED MOZZARELLA

SHAVED PECORINO, BLACK PEPPER

\$15

VEAL & RICOTTA MEATBALLS

SHAVED PARMIGIANO REGGIANO

\$16

MISO CHICKEN WINGS

MISO, SESAME, CHIVES

\$18

TUNA & SALMON POKE

TUNA, SALMON, AVOCADO, RICE CRACKERS

\$18

SKEWERS

SHISHITO \$8

MUSHROOM \$9

EGGPLANT \$9

CRUDO

HAMACHI \$20

GRANNY SMITH APPLE, LEMON, SEA SALT

FLUKE \$20

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

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

SHALLOT, DIJON MUSTARD

\$18

CRISPY RICE PAIRING

THE ULTIMATE CRISPY RICE
EXPERIENCE:

4 CRISPY RICE PAIRED
WITH 4 SEASONAL BEERS

\$50

SUSHI

FROM OUR SISTER RESTAURANT IN THE WEST VILLAGE, MOODY TONGUE
SUSHI, IN CELEBRATION OF THEIR 2025 MICHELIN SELECTION

NIGIRI

CONFIT GARLIC BLUEFIN TUNA,

GINGER ORA KING SCALLION

& HAMACHI PONZU

3 piece: \$21

6 piece: \$39

9 piece: \$54

SPICY TUNA MAKI

\$19

SESAME SALMON MAKI

\$19

SALSA HAMACHI MAKI

\$19

TOKYO NEAPOLITAN 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 ROVOLA, DATTERINO TOMATO, PARMIGIANO
REGGIANO 24 MONTHS, BLACK PEPPER, BASIL OIL

SUGGESTED PAIRING: PIQUETTE FRAMBOISE

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

TOKYO NEAPOLITAN 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.

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

WINTER ALE

8.5% ABV · \$15 per 13.9 oz
cinnamon, clove, hibiscus

PIQUETTE FRAMBOISE

5.0% ABV · \$12 per 5 oz
skin contact, raspberry

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

FIZZ BAR

\$18 EACH

GUAVA FIZZ

Guava, Montanaro,
Club Soda, Lime

MANGO FIZZ

Mango, Montanaro,
Club Soda, Lime

STRAWBERRY FIZZ

Strawberry, Montanaro,
Club Soda, Lime

WHITE PEACH FIZZ

White Peach, Montanaro,
Club Soda, Lime

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

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
GETRANK GRUNER VELTLINER AUSTRIA	\$80
THE PRISONER BLINDFOLD BLANC DE NOIR CALIFORNIA	\$95
MAX FERD. RICHTER WEHLENER-SONNENUHR RIESLING KABINETT MOSEL, GERMANY	\$120

ORANGE & ROSÉ

CATENA LA MARCHIGIANA CRIOLLA CHICA ROSE MENDOZA, ARGENTINA	\$78
TINTO AMORIO MONJE ORANGE CALIFORNIA	\$85

SPARKLING

LISE & BERTRAND JOUSSET EXILE ROSE PET NAT LOIRE VALLEY, FRANCE	\$75
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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
KUBOTA SENJYU GINJO NIIGATA, JAPAN	\$75
AMABUKI SHUZO ICHIGO JUNMAI GINJO SAKE KYUSHU, JAPAN	\$80
NOGUCHI MUROKA NAMA GENSHU JUNMAI JAPAN	\$96
HEAVENSAKE JUNMAI GINJO TOHOKU, JAPAN	\$140
HEAVENSAKE JUNMAI DAIGINJO CHUGOKU, JAPAN	\$270