

~~Sparkling NV Veuve de Vernay, Blanc de Blancs Vernay, France NV Le Cellaro, “Crumer” Prosecco di Valdobbiadene Veneto, Italia (prosecco valdobbiadene) NV Mionetto, “Gorgia” Spumante Valdobbiadene, Italia (prosecco valdobbiadene, etc) NV Ca’ del Grillo, Italia (catenato) OR Gianni Gagliardi, Falegna Reero, Italia (favorita) OR Borgo San Daniele, Arbia Bianco Friuli Isonzo, Italia (tosc, sauvignon, chardonnay, pinot bianco) OR Turlan Castellese, “Curve Tati” Friuli Venezia Giulia, Italia (tosc, sauvignon, traminer, riesling) O1 Coltrancia, Pinot Bianco Alto Adige, Italia (rieslinguradon, pinot bianco) O1 Nadaria, InsoliaCiolio, Italia (insolia) O1 Cusumano, “Angimbe”Ciolio, Italia (insolia, chardonnay) O1 Lunganetti, “Torre di Giano” Bianco di Torgiano, Italia (trebbiano, grechetto) OR Angiola, Vermentino Costamolina, Sardinia, Italia (vermentino) O1 Antinori, “Castello della Sala” Chardonnay Umbria, Italia (chardonnay) OR Planeta “La Segreta” Bianco OR Bodegas Castelo de Medina, Vega de Rosis, Brut Nuova Curve Franciscorta, Italia (chardonnay, pinot bianco, pinot nero) NV Marques de Monistrol, “Gran Reserva” Rose Brut Cava, España (monastrell, pinot noir) White O1 Domaine Russardonay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” Cio, “Z”Languedoc, France (ainfandel) OO Chateau Massamion La Mignardo, “l’impression de Massamion” Coteaux de Peyrie, France (arignan) OO Nicolas Cartier, “Mas de Gougenmier” Daun en Provence, France (grenache, cinsault, syrah, cabernet, etc) O1 Domaine Riserva DOC Puglia, Italia (negroamaro, malvasia nera) O5 Gella e Mossa, “Marchese di Villamorino”Gardogna, Italia (cabernet sauvignon) O8 Gardere di Montomemolo, “Monfolette” Barolo, Italia (nebbiolo) OO Terra Rossa, Rosso di Montalcino Montalcino, Italia (sangiovese) O8 Malvina, “San Guglielmo Langhe” Langhe, Italia (barbera, nebbiolo, barbera) OO Termarossa, “Masseria Maine”Negroamaro, Salento, Italia (negroamaro) OO Marco Donati, “Sangue di Drago” Toraldige Rotiliano, Italia (toraldige) O1 Emilio Delfon, Pioulti Neri Friuli Venezia Giulia, Italia (pioulti neri) OR Casore, Aniccolotta Veneto Orientale, Italia (aniccolotta) OO Tonuta dell’Ornellais, “Le Volte” Maromina, Italia (sangiovese, merlot, merlot) O1 Nadaria, Nore D’Avela Ciolio, Inc du Dragon, “Michel” Provence, France (cabernet, syrah, grenache) OR Domaine du Peyre, Diepoul de Pinot Coteaux du Languedoc, France OO Chateau Laffitte Teston Madiran, France (tannat) OO Chateau de Vauzelas, “Le Prieure” Corderos, France Charentais, France (ugni blanc, colombard, sauvignon) OO Domaine Serin, Blanc Cotes de Provence, France (clairette, semillon, rolle, ugni blanc) OO Cote Rousse, “Font de Lautre” Cotes de Thengue, Languedoc, France OO Torre di Ginetra, Catenato Ciolio (nere d’avela) O1 Castel di Salvo, “Santi Medici” Rosso del Salento, Puglia, Italia (negroamaro)OO Cantino del Notisio, “Il Repertorio”Aglianico del Vulture, Italia (aglianico)O8 Garofoli, “Piancardo”Rosso Canoso, Italia (montepulciano)OR PinO1 Ocea Filiputi, Merlot RosatoFriuli Venezia Giulia, Italia (merlot)OR Fuente del Cendo, Rosado de TempranilloCigales, España (tempranillo) Red O1 Chateau du Denjon, “Tradition”Minervois, France (grenache, arignan, syrah)O1 Domaine de L’Anj AlberinoDias Baines, España (alberino) OO Dolorando y Lurten, Blanco Rueda Superior, España (verdejo)OR San Feinos, Blanco Seleccio Penedes, España (parollada, macabeo, chardonnay) O1 Vina Inadi, Blanco Rieja, España (viura, malvasia) O1 Torres, “Vina Esmeralda Penedes, España (moscatel, gewurztraminer) O1 Santiago Ruiz, BlancoRias Bajas, España (albarino) O1 Bodegas Corrocel, Rueda Verdejo Rueda, España (verdejo) OR JoaAlexandria) OR Luis Pato, Maria Gomes Beiras, Portugal (Maria Gomes) OO Qc Pires, Muscat Terras de Gado, Portugal (muscat of Alexandria) OR Luis Pato, Maria Gomes Beiras, Portugal (Maria Gomes) OO, manuelo, graciano) OO Baren de Mogana, “Pinos la Garda” Navarra, España (old vines of merlot, cabernet, syrah, tempranillo) O4 Gans Rafaela dels Gaus, Gran Gaus Penedes, España (merlot, frane, cabernet) OO Bodegas y Vinedos Fernandez Rivera, “De Hosa e nera) O8 Tommaso Bussola “PD”, Valpolicella Classico Superiore Italia O6 Alario Claudio e Matteo, “Cote Fiore”Dolcetto di Diano D’Alba, Italia (dolcetto) aña (monastrell, pinot noir) White O1 Domaine Russardonay, sauvignon) O1 Domaine de l’Anjelle, “Equinore” Cio, “Z”Languedoc, France (ainfandel) OO Chateau Massamion La Mignardo, “l’impression de Massamion” Coteaux de Peyrie, France (arignan)~~

bar
avec

sparkling

sparkling	glass	bottle
Prosecco Santome, Veneto, Italy	13	• 52
Sparkling Rosé of Cava Raventos i Blanc “De Nit” Spain	17	• 68
Lambrusco La Collina “Quaresimo” Emilia Romagna, Italy	56	
Champagne Charpentier “Tradition Brut” France nv	96	
Champagne Pierre Pailliard “Les Parcelles” France nv	150	
Champagne Rosé Vilmart “Cuvee Rubis” 1er cru France	215	

rosé

Rosé of Syrah Jean-Luc Colombo, **Vins de Pays, France**.....16 • 64
Rosé of Mourvedre Pradeaux **Bandol, France**.....80

~~orange/chilled red/cidar~~

Corvina Le Fraghe Bardolino, Italy (Chilled Red)	15 • 60
Topaz Apples/Gruner Veltliner Meinklang “Fusion” Austria`	60
Ribolla/Chardonnay Radikon “Slatnik” Oslavia, Italy	84
Cider Eric Bordelet Normandy, France (330 ml)	12

white

Gruner Veltliner Malat "Crazy Creatures" Kremstal, Austria	15 • 60
Pinot Blanc Brand Germany (LITER)	14 • 60
Chardonnay Domaine Rolet Arbois, Jura, France	17 • 68
Sauvignon Blanc Francois le Saint Sancerre, France	21 • 84
Riesling Falkenstein "Euchariusberg" Mosel, Germany	75
Albarino Albamar Rías Baixas, Spain	80
Chardonnay Lavantureux "Vauprin" Chablis, France	125

red

Nero d'Avola/Syrah Planeta "La Segreta" Sicily, Italy	14 • 56
Gamay Noir Dupeuble Beaujolais, France	16 • 64
Nebbiolo GD Vajra Piedmont, Italy	16 • 64
Sangiovese Cosimo Maria Chianti Classico, Italy	15 • 60
Tempranillo R.Lopez De Heredia "Bosconia Reserva" Rioja, Spain '13...	84
Cab/Cinsault Château Musar "Hochar" Bekaa Valley, Lebanon '20.....	75
Sangiovese San Fiorenzo Brunello di Montalcino, Italy '19.....	92
Nebbiolo Poderi Colla "Roncaglio" Barbaresco, Italy '18.....	125

**consumption of raw or undercooked foods such as seafood and shellfish
may increase your risk of food borne illness*****

~~bar avec cocktails~~

livin la vinho verde
cucumber, mint, ch vodka, ameal vinho verde,
lemon • 16

lust for life
jin jiji darjeeling gin, grapefruit vanilla cordial, lime..... • 16

daiquiri de fresa asada
plantation 3 star rum, xaymaca, roasted strawberry
rhubarb liqueur, p.x. alvear sherry, lime • 16

ibisco d'amorita
hibiscus infused tequila, mallorca melón,
urfa pepper, lime..... • 16

side to side
banhez mezcal, aperol, grapefruit jarritos,
habanero shrub, lime..... • 16

i want to be sedated
old forester bourbon, house date dram,
walnut bitters, clove • 16
**contains nuts*

pina espress
big shoulders espresso, pineapple infused magenta
reposado tequila, zucca, horchata chai demarara • 16

golden oldie
sazerac rye avec single barrel select, apologue saffron
liqueur, house bitters, satsuma demerara..... • 20

beer

Super Bock "Original", pale lager	• 12
Leç do Balio, Portugal, 12oz bottle	
Isastegi "Sagardo Naturala", natural cider	• 12
Basque, España, 12oz bottle	
Hopewell Brewing Co. "Tank Beer" unfiltered lager.....	• 12
Chicago, Illinois, 16oz can	
Half Acre "Daisy Cutter" pale ale	• 12
Chicago, Illinois, 16oz can	
Maplewood "Son of Juice" india pale ale	• 12
Chicago, Illinois, 16oz can	

~~non-alcoholic~~

Phony Negroni	• 10
Hibiscus Fizz	• 8
Rosemary Limonata	• 8
Lust For Life Lite	• 8
N/A estrella galicia lager especial	• 10

**please inform your server of any allergies or dietary restrictions you may have
as items on the menu contain ingredients that are not listed**

~~snacks at bar avec~~

***pick 3 for \$36 served with publican quality bread, seeded crackers,
and crudité**

chickpea hummus

cucumber raita

smoked whitefish dip

tinned sardines + \$4

publican quality rotating charcuterie + \$4

marinated olives

lavender marcona almonds

2oz rotating cheese selection

shareables

bar avec caeser with baby kale, chopped romaine, seeded crackers and aged parmesan **18**

heirloom tomato and plum salad with preserved lemon tahina, fried bulgur and cardamom **22**

grilled **market vegetables** with marcona almond romesco, feta cheese and lemon agrumato **20**

salmon tartar with zaatar buttermilk, fried bulgur, pickled currants and belgium endive **28**

fried **octopus** with black eyed peas, roasted jalapeno and garlic aioli **42**

chorizo-stuffed **medjool dates** with bacon and piquillo pepper-tomato sauce **22**

braised **lamb quesabirria** with pickled serrano chili and green chermoula **22**

grilled **prime skirt steak** with cherry bomb chermoula, shishito peppers and feta cheese **34**

slagel farms **cheeseburger** with fried shallot aioli, dill pickled banana peppers and lettuce **16**

shawarma **fried chicken** thighs with fries, fermented chili sauce and garlic toum **32**

falafel seasoned **french fries** with harissa aioli **8**

dessert

mango caradamon sorbet popsicle 4
nutterbutter ice cream bar 7