



REID BAR

SNACK

COLD

CHEF'S PATES AND TERRINES

housemade, mustard, pickles, toast

18

SMOKED SALMON

House Cured, Fennel, Lemon,
Fresno, Creme Fraiche, Chives,

Parmesan

14

6 OYSTERS

traditional accompaniments

18

BURRATA

Quince, Pomegranate, Pepitas

18

HOT

FRIED SMELTS

Cornmeal Dusted, Caper Aioli

12

MUSHROOM TOAST

Herb Aioli, Scallions, Sourdough

10

GRIDDLED DOUBLE CHEESEBURGER

Diner style

15

PORK RINDS

Spicy Green Goddess Dip

10



WINE

SPARKLING

NV GRUET "SAUVAGE"

Chardonnay, Albuquerque, New Mexico

15/65

ROSÉ

2017 GILBERT CELLARS

Syrah Blend, Columbia Valley, Washington

15/63

WHITE

2016 TEUTONIC WINE COMPANY

Riesling, Willamette Valley, Oregon

17/72

2016 YORKVILLE CELLARS AMBER FOLLY

16/67

Semillon, Yorkville Highlands, California

2013 OMERO

Chardonnay, Willamette Valley, Oregon

18/82

RED

2016 EVESHAM WOOD

Pinot Noir, Eola-Amity Hills, Oregon

18/86

2016 LO FI

Cabernet Franc, Santa Barbara County, California

17/74

2014 VALRAVN

Zinfandel, Sonoma County, California

15/60

PACKAGED BEER

PULASKI PILS

Maplewood Brewing
Chicago, IL
8

FLANNEL PAJAMAS OATMEAL STOUT

Begyle Brewing, Chicago, IL
8

SCURRY KOTTBUSSE

Off Color Brewery, Chicago, IL
8

BRIGHT CIDER

2 Towns Ciderhouse
Portland, Oregon
8

LIL CITRA PALE ALE

Pipeworks Brewery
Chicago, IL
10

MILLER HIGH LIFE

The Champagne of Beers
5

5 LIZARD PASSION FRUIT WIT

5 Rabbit Cervceria
Bedford Park, IL
8



LIBATIONS

R.B.O.F.

river roast private barrel bourbon, fig,
demerara, elamakule bitters
16

CLEVELAND CLUB

autumnal gin, banana, raspberry, lemon,
egg white
16

SMOKEY HOT COCOA

mezcal, chinato, drinking chocolate,
cayenne, fernet crema
13

TODDY

blended scotch, OFTD rum, amontillado
sherry, earl grey tea
14

TOPO AMERICANO #2

vermouth di torino, aperitivo, unicorn
blood espresso, topo chico
13

SYLVIA'S WRATH

bolivian brandy, mezcal, rabarbaro, cassis,
lime
15

BETWEEN FRIENDS

choose a spirit base, shaken or stirred,
sweet or sour, and let us do the rest
MP

DAILY PUNCH

rotating daily blend of spirits,
botanicals and fresh juices
10

RED LIGHT HANDSHAKE

miller high life + bourbon
10
for you or pay it forward and we
will deliver it to an unexpected guest



WHOLE SPIRITS

BOURBON

| | |
|------------------------------------|----|
| 4 ROSES SINGLE BARREL | 16 |
| 4 ROSES SMALL BATCH..... | 14 |
| BLANTON'S..... | 17 |
| ELIJAH CRAIG RR BARREL..... | 13 |
| E.H. TAYLOR SINGLE BARREL | 20 |
| EVAN WILLIAMS WHITE LABEL..... | 10 |
| KNOB CREEK RR BARREL..... | 15 |
| WELLER'S RESERVE..... | 16 |

RYE

| | |
|----------------------------|----|
| HIGH WEST DOUBLE | 11 |
| HIGH WEST RENDEZVOUS | 16 |
| LEOPOLD BROS..... | 15 |
| RITTENHOUSE | 10 |
| PIKESVILLE 10 YEAR | 15 |

REGIONAL WHISKEY

| | |
|-------------------------|----|
| GEORGE DICKEL #12 | 10 |
| MELLOW CORN | 11 |

INTERNATIONAL WHISKEY

| | |
|--------------------------|----|
| BRENNE FRENCH MALT | 22 |
| LOT 40..... | 12 |
| REDBREAST 12YR..... | 17 |
| TULLAMORE DEW..... | 10 |

SCOTCH

| | |
|------------------------|----|
| ARDBEG 10..... | 16 |
| HIGHLAND PARK 12 | 17 |
| LAGAVULIN 16..... | 24 |
| LAPHROIG 10..... | 17 |
| OBAN 14..... | 24 |

RUM

| | |
|---------------------------------|----|
| ANGOSTURA 1919 | 14 |
| APPLETON ESTATE..... | 13 |
| BOUNTY SPICED RUM..... | 10 |
| CRUZAN BLACKSTRAP | 10 |
| DAMOISEAU AGRICOLE 110 | 11 |
| DENIZEN..... | 10 |
| EL DORADO 8 | 11 |
| PLANTATION OFTD | 12 |
| PLANTATION PINEAPPLE..... | 14 |
| URUAPAN CHARANDA | 11 |

TEQUILA + MEZCAL

| | |
|----------------------------|----|
| BORROSO MEZCAL..... | 12 |
| EL BUHO MEZCAL | 10 |
| CORAZON BLANCO | 10 |
| CORRALEJO REPOSADO | 13 |
| CRUZ DE FUEGO MEZCAL | 11 |
| FORTALEZA BLANCO..... | 18 |
| FORTALEZA REPOSADO | 23 |
| FORTALEZA ANEJO..... | 27 |
| OCHO PLATA | 16 |
| OCHO REPOSADO..... | 18 |
| OCHO ANEJO..... | 21 |
| POR SIEMBRE SOTOL..... | 12 |

GIN

| | |
|----------------------------------|----|
| CITADELLE | 13 |
| FORD'S..... | 11 |
| LEOPOLD BROS SMALL BATCH..... | 13 |
| LEATHERBEE | 10 |
| OLD RAJ | 15 |

CHICAGO CLASSICS

HIGHLIGHTING SOME OF THE BEST MODERN LIBATIONS FROM THE CHICAGO COCKTAIL RENAISSANCE

PAPER PLANE

bourbon, aperol, barrel aged amaro,
lemon

Toby Ross, The Violet Hour, 2008

16

THE COHASSET PUNCH

aged rum, spanish vermouth, peach,
lemon, cinnamon

*Bartender Unidentified, Ladner
Brothers Saloon, 1930-ish*

15

BITTER GIUSEPPE

carciofo amaro, vermouth di torino,
citrus, orange bitters

Stephen Cole, The Violet Hour, 2010

14

THE HARD SELL

london dry gin, malort, elderflower,
grapefruit, lemon

Brad Bolt, Bar DeVille, 2009

15

WAR OF THE ROSES

gin, pimms, elderflower, lime, peychaud's
bitters, mint

Mike Ryan, Sable Kitchen & Bar, 2010

16

THE LAST PETAL

rose vermouth, fino sherry, rhum agricole,
lime, sparkling wine

Mony Bunni, The Queen Mary, 2015

15

ROSEMARY COLLINS

aromatic gin, lemon, charged h2o,
rosemary

Paul McGee, The Whistler, 2008

10