



Draught Beers

	<u>14 oz.</u>	<u>22 oz</u>
Bell's Best Brown Comstock, Michigan	8	12
Bud Light St. Louis, Missouri	7	10
Stella Artois Leuven, Belgium	8	12
Blue Moon Golden, Colorado	7.50	12
Goose Island IPA Chicago, Illinois	7.50	12
Sam Adams Seasonal Boston, Massachusetts	7	11
Revolution Anti-Hero IPA Chicago, Illinois	7.50	12
Rotating Seasonal Selection	MKT	

Local Craft Beers

Please ask your server about our rotating local seasonal craft selection9

Bottle Beers

	<u>12 oz</u>
Crispin Pacific Pear Cider Colfax, California	8
Strongbow Cider Hereford, England	7
Michelob Ultra Light St. Louis, Missouri	6
Bud Light St. Louis, Missouri	6
Coors Light Golden, Colorado	6
Miller Lite Milwaukee, Wisconsin	6
Amstel Light Amsterdam, Netherlands	7
Corona Mexico City, Mexico	7
Dos Equis Mexico City, Mexico	7
Budweiser St. Louis, Missouri	6
Coors Banquet Lager Golden, Colorado	6
New Grist Gluten Free Pilsner Milwaukee, Wisconsin	7
Stella Artois Leuven, Belgium	7
Heineken Amsterdam, Netherlands	7
Leinenkugel Berry Weiss Chippewa Falls, Wisconsin	7
Blue Moon Golden, Colorado	7
Samuel Adams Boston, Massachusetts	6
Lagunitas IPA Chicago, Illinois	7



Sparkling

	<u>Glass</u>	<u>1/2</u>	<u>Bill</u>
Prosecco Mionetto Italy	12		53
Prosecco La Marca Italy			62
Sparkling Chandon Brut Classic California			76
Sparkling étoile Rosé California			77
Champagne Moët & Chandon Impérial Brut France			140
Champagne Veuve Clicquot Yellow Label France			199

White Wine

Riesling Wente Riverbank California	9	16	40
Pinot Grigio Alta Luna Italy	10	17	44
Pinot Grigio Terlato Family Vineyards Italy	12	15	54
Sauvignon Blanc Joel Gott California	12	19	49
Sauvignon Blanc Cloudy Bay New Zealand			99
Sauvignon Blanc Matanzas Creek California			55
Chardonnay Schug California			73
Chardonnay Albert Bichot Bourgogne Blanc France	13	20	52
Chardonnay Wente Vineyards Morning Fog California			47
Chardonnay Sonoma-Cutrer Russian River Ranches California			72
Chardonnay Mer Soleil Reserve California			73
Chardonnay Stag's Leap Wine Cellars Karia California			99
Chardonnay Chateau St. Jean California	11	18	46
Chardonnay Chalk Hill California	16	22	58
Bordeaux Blanc Château La Fleur de Graves France	15	21	55

Rosé

Rosé Chapoutier Belleruche France	11	17	44
Rosé Elouan Oregon			55

Red Wine

Pinot Noir Parker Station California	12	19	49
Pinot Noir Meiomi California	14	20	52
Pinot Noir Davis Bynum Jane's Vineyard California	17	24	63
Pinot Noir The Four Graces Oregon			81
Red Blend Zaca Mesa Z Cuvée California	11	19	50
Red Blend Conundrum California			61
Merlot Ferrari-Carano California			87
Merlot Seven Falls Cellars Washington	12	18	46
Cabernet Sauvignon Columbia Crest H3 Washington			55
Cabernet Sauvignon Oberon California			63
Cabernet Sauvignon Conn Creek California			89
Cabernet Sauvignon Storypoint California	14	22	56
Cabernet Sauvignon Hess Shirtail Ranches California	12	19	49
Malbec Terrazas Altos Del Plata Argentina	10	17	44
Malbec Susana Balbo Argentina	17	23	60
Malbec Bodega Norton Reserva Argentina			63
Tuscan Blend Tenuta Dell'Ornellala Le Volte Italy	14	16	63
Tempranillo Torres Celeste Crianza Spain			79

Parties of six or more are subject to a 18% gratuity

Small Plates

Freshly Baked Bread v	4.00
fusette, green olive, polenta, bourbon butter	
Chicken Tortilla Soup	8.75
pulled chicken, roasted corn relish, lemon zest	
Soup of the Day	8.50
chef's selection	
House Made Gnudi v	12.25
fire roasted pomodoro, pine nut	
Pork Belly Flatbread	13.50
pickled cauliflower, gouda, arugula	
Mushroom Flatbread	11.75
pickled shallot, local ricotta, baby spinach	
Truffle Fries	9.75
parmesan, truffle aioli	
Garlic Fries	7.25
garlic oil, fresh herbs	
French Fries	6.50
classic salt and pepper	

Medium Plates

Baby Gem Salad GF, V	12.50
black radish, toasted pistachio, hooks blue cheese	
ale honey mustard vinaigrette	
Caesar v	12.00
romaine, sourdough crouton, parmesan	
Grilled Wings GF	13.25
bbq rub, sweet chili soy glaze, buffalo ranch	
Burrata v	11.75
spinach pine nut purée, marinated tomato, balsamic glaze, crostini	
Grilled Chicken Sandwich	14.00
carolina style coffee bbq, tuscan kale slaw, croissant roll	
Lobster Roll	18.25
lobster salad, new england roll	
Cheese and Charcuterie	26.25
hooks blue cheese, house made pimento cheese, capicola	
carr valley casa bolo, smoking goose gin-n-juice lamb salami	
soppressata, pickled vegetable, crostini, accoutrement	

Large Plates

Roasted Half Chicken DF	25.75
crispy fingerling, succotash, bacon gravy	
NY Strip GF	39.95
braised knob onion, spinach béchamel,	
yukon mashed potato, black garlic demi	
Michigan Walleye GF, DF	28.00
oyster mushroom, cannellini bean, broccolini	
fire roasted pomodoro sauce	
Garganelli Pasta v	23.75
spring pea, asparagus, burrata, arugula	

Burgers

add fried egg to any burger 3

Southern Buffalo Burger	17.95
pepperjack, caramelized onion, jones farm bacon	
coffee bbq sauce, sesame brioche	
Mushroom Burger v	14.25
tuscan kale slaw, caramelized oyster mushroom, sourdough roll	
Steakhouse Burger	15.25
white cheddar, leaf lettuce, tomato, brioche bun	
Farmhouse Burger	17.25
bone marrow butter, shishito pepper jam, watercress, pretzel bun	
Italian Burger	16.50
crispy pancetta, giardiniera, roasted red pepper, pesto aioli	

Sweet Bites

Mixed Berry Cheesecake	7.75
white chocolate mousse, mixed berry compote	
Milk Chocolate Pot de Crème	8.50
mascarpone cream, bourbon flavor, chocolate rice crispies	
Dessert Minis	3.50ea.
lemon meringue pie, strawberry shortcake,	
peanut butter salted caramel(GF), mango cheesecake	
Ice Cream GF	6.50
vanilla, chocolate or strawberry ice cream	
chocolate gianduja or sea salt caramel gelato	
wild berry sorbet	

After Dinner Beverages

Coffee/Tea	3.25
Cappuccino/Latte	4.50
Espresso	3.50

Dinner served until 10pm. Ask your server for late night menu.
*Consuming raw or undercooked meats, poultry, shellfish or eggs
may increase your risk of food borne illness*

Hand Crafted Cocktails

Not Just a Margarita 14.50
maestro dobel tequila, triple sec, agave nectar, lime
choice of classic, strawberry or mango
Boulevardier Bottled Cocktail 13.25
templeton rye, campari, sweet vermouth
A cocktail with Chicago history written all over it!
The BOULEVARDIER, a play on the classic Negroni exchanging
gin for bourbon or American style rye. Al Capone sipped this
aperitif as a favorite libation during the prohibition era.

720 Signature Kentucky Peach Iced Tea 14.00
few bourbon rye, peach liqueur, honey chamomile syrup, bitters
Bubbles & Bourbon 14.25
maker's mark, grapefruit juice, honey syrup, mionetto prosecco, lime
Morning Jazz 12.00
bombay sapphire gin, dry vermouth, grapefruit juice
simple syrup, club soda, basil
Cool as a Cucumber 14.25
hendrick's gin, st. germain, simple syrup, lemon, cucumber
Ginger Stone Sour 13.75
knob creek, domain de canton, house-made lime sour, orange juice
Scofflaw 15.00
few bourbon, dry vermouth, grenadine, lemon
Winter Berry Mojito 13.50
bacardi, lime, simple syrup, mint, blackberries, club soda
Pretty in Pink 15.50
grey goose, aperol, strawberry purée, lime, ginger syrup
Espresso Martini 15.25
grey goose, kahlua, simple syrup, espresso
Not Just a Mule 14.25
fito's, grand marnier, pomegranate juice, ginger beer

Mocktails

Tuscan Sun 5.25
cranberry juice, simple syrup, fresh lime juice, basil leaves
fresh strawberries
Basil Lemonade 5.25
fresh lemon juice, simple syrup, basil, club soda

Bourbon

1792 11.00
A D Laws Four Grain 14.00
Angel's Envy 12.50
Baker's 13.00
Basil Hayden 12.00
Bib and Tucker 6 Year 13.00
Blanton's 16.00
Blind Tiger 11.50
Buffalo Trace 10.00
Bulleit 9.50
Bulleit 10yr 13.00
Cody Road 10.50
Eagle Rare 10yr Single Barrel 11.00
Few 14.00
George Dickel 10.00
Hudson 16.50
J Henry and Sons Blind Goat 13.50
Jim Beam 9.00
Knob Creek 12.50
Koval 11.00
Maker's Mark 12.50
Oppidan Solera 11.50
Rebel Yell Kentucky Straight 10.00
Ri 10.00
Smooth Ambler Old Scout Cask Strength 13.00
Wild Turkey 81 12.00
Woodford Reserve 13.00
Wyoming Whiskey Small Batch 14.00

Jefferson Bourbon Flight

Like the accomplished third President of the US, this Kentucky Straight
Bourbon Whiskey is complex, elegant and sophisticated.
Jefferson's Reserve | Jefferson's Bourbon | Jefferson's OCEAN .5oz ea
16.00

Rye

Catskill Provisions New York Honey 11.00
Cody Road 10.50
Few 16.00
Few Flaming Lips Brainville 30.00
George Dickel 10.00
High West Double 10.50
High West Rendezvous 17.00
Hudson 16.50
James Oliver 10.50
Templeton 6yr 13.50
Ask your server about limited release selections