



Draught Beers

	14 oz.	22 oz
Sketchbook Insufficient Clearance Evanston, Illinois	8	12
Bud Light St. Louis, Missouri	7	10
Stella Artois Leuven, Belgium	8.25	12.50
Blue Moon Golden, Colorado	7.50	11.75
Goose Island IPA Chicago, Illinois	7.50	11.75
Sam Adams Seasonal Boston, Massachusetts	7	11
Revolution Anti-Hero IPA Chicago, Illinois	8.25	12.50
Rotating Seasonal Selection	MKT	

Local Craft Beers

Please ask your server about our rotating local seasonal craft selection 9

Bottle Beers

	12 oz
Crispin Pacific Pear Cider Colfax, California	8
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
Modelo Guadalajara, Mexico	7
Budweiser St. Louis, Missouri	6
New Grist Gluten Free Pilsner Milwaukee, Wisconsin	7
Stella Artois Leuven, Belgium	7
Heineken Amsterdam, Netherlands	7
Blue Moon Golden, Colorado	7
Samuel Adams Boston, Massachusetts	6
Lagunitas IPA Chicago, Illinois	7

After Dinner Beverages

Coffee/Tea	3.25
Cappuccino/Latte	4.50
Espresso	3.50

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



Sparkling

	Glass	1/2	Btl
Prosecco Riondo Italy	12		55
Sparkling Domaine Ste. Michelle Brut Washington	12		60
Sparkling Chandon Brut Classic California			76
Sparkling Étoile Rosé California			96
Champagne Moët & Chandon Impérial Brut France			152
Champagne Veuve Clicquot Yellow Label France			175
Champagne Veuve Clicquot NVRosé France			215
Champagne Ruinart Rosé France			250
Champagne Dom Pérignon France			325

White Wine

Riesling Chateau Ste. Michelle Washington	9	14	40
Riesling Chateau Ste. Michelle & Dr. Loosen Eroica Washington			58
Pinot Grigio San Angelo Italy	10	16	45
Pinot Grigio Terlato Family, Colli Orientali del Friuli Italy			66
Sauvignon Blanc Matanzas Creek California	13	20	60
Sauvignon Blanc Starborough New Zealand			45
Chardonnay Decoy by Duckhorn California	13	20	60
Chardonnay Starmont California	15	24	70
Chardonnay Sonoma-Cutrer Russian River Ranches California			72
Chardonnay J. Wilkes California			79
Chardonnay Smoketree California			86
Chardonnay Quilt California			90

Rosé

Rosé Fleur de Mer France	12	18	55
Rosé Whispering Angel France			64

Red Wine

Pinot Noir Davis Bynum Acrobat California	12	18	55
Pinot Noir Meiomi California	14	22	65
Pinot Noir Parker Station California			50
Red Blend Zaca Mesa Z Cuvée California			52
Red Blend Murrietta's Well The Spur California			61
Merlot Seven Falls Cellars Washington	12	18	55
Merlot Tangle Oaks California			64
Cabernet Sauvignon Columbia Crest H3 Washington	13	20	60
Cabernet Sauvignon Storypoint California	15	24	70
Cabernet Sauvignon Oberon by Michael Mondavi California			75
Cabernet Sauvignon DAOU California			82
Cabernet Sauvignon Conn Creek California			95
Malbec Bodega Norton Barrel Select Argentina	11	18	50

Missing Something In Your Drink?
Help us protect our oceans and reduce plastic waste. We have transitioned to paper straws available upon request.

Small Plates

Freshly Baked Bread v	4.00
fusette, green olive, bourbon butter, olive tapenade	
Sweet Potato and Pumpkin Soup v	8.75
toasted sun flower seeds, five spice cream, fennel oil	
Soup of the Day	8.50
chef's selection	
Brussels Sprouts GF	8.75
pancetta, percorino cheese	
Egg & Potato Flatbread *	13.50
quail egg, mornay sauce, giardiniera	
Steak & Blue Flatbread *	13.75
gorgonzola béchamel, grapes, roasted pine nut, arugula	
Truffle Fries	9.75
parmesan, truffle aioli, chives	
Garlic Fries	7.25
garlic oil, fresh herbs	
Buffalo Fries	8.75
gorgonzola béchamel, scallion	
French Fries	6.50
classic salt and pepper	
Au Gratin Potatoes GF	9.25
gruyere, roasted garlic	

Medium Plates

Seasonal Greens GF, V	13.75
kale, radicchio, shaved parmesan, shallot fritter, basil pesto vinaigrette	
Butternut Squash & Greens v	14.25
arugula, kale, dried cherries, farro, goat cheese, fermented citrus vinaigrette	
Endive and Pancetta GF	13.25
mixed greens, heirloom potato, walnut, apple, dijon ale vinaigrette	
Grilled Wings GF *	13.25
bbq rub, sweet chili soy glaze, buffalo ranch	
Chicken Sandwich *	14.00
herb marinated chicken, fried egg, crispy mushroom, arugula, preserved lemon aioli, pretzel roll	
Lobster Roll *	18.25
Lobster salad, new england bun	
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 Chicken GF *	25.75
cauliflower mash, parsnip kale soubise, tarragon tomato broth	
Strip Steak GF *	39.95
au gratin potatoes, shaved brussels sprout, grilled pickled eggplant	
Striped Bass *	29.00
white bean, farro, arugula & braised tomato, ragout with charred lemon	
Potato Gnocchi v	24.75
butternut squash, pear, arugula, pecorino cheese, brown butter	

Burgers

add fried egg to any burger 3

Falafel Burger v *	14.75
dill tzatziki, pickle, red onion, lettuce, tomato brioche bun	
Wild Boar Burger *	17.25
tomato jam, foraged mushroom, spinach, white cheddar, smoked peppercorn aioli, potato bun	
Steak House Burger *	15.25
aged cheddar, lettuce, tomato, pickle, brioche bun	
Southern Buffalo Burger *	17.75
smoked bacon, pepper jack, caramelized onion, bourbon bbq sauce, sesame bun	
Chori Burger *	16.75
char onion, queso fresco, chipotle mayo, avocado, telera roll	

Sweet Bites

Winter Cheesecake Bar	7.75
hazelnut mousse, eggnog cheesecake, gingerbread crumbs	
720 Chocolate Cake	8.50
mexican chocolate mousse, spicy dark chocolate ganache, sponge brownie	
Mini Shooter	3.50 ea.
lemon meringue pie, strawberry shortcake, peanut butter salted caramel (GF), mango cheesecake	
Ice Cream GF	6.50
vanilla, chocolate or strawberry ice cream limoncello sorbet or apple cider, sea salt caramel gelato	
Milkshake	7.00
vanilla, chocolate or strawberry cream	

Dinner served until 10 pm. 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, lime, triple berry compote, rosemary

The Night Cap Bottled Cocktail 15.50

few bourbon, galliano, fig syrup, peychaud's bitters

"G-Cue" Smoke Box Manhattan 30.00

high west campfire, vermouth, bittercube cherry bark vanilla bitters served tableside in an applewood smoked box

720 Signature Kentucky Arnold Palmer	14.00
cody road, peach liqueur, lemon, bitters, iced tea	
Bubbles & Bourbon	14.25
maker's mark, grapefruit juice, honey syrup, riondo prosecco, lime	
Morning Jazz	12.00
bombay sapphire, dry vermouth, grapefruit juice, club soda, basil	
Cool as a Cucumber	14.50
hendrick's, st. germain, simple syrup, lemon, cucumber	
Ginger Stone Sour	13.75
knob creek, domain de canton, amaretto, house-made lime sour, orange juice	
Berry Mojito	13.50
bacardi, lime, sugar, mint, cranberries, soda water	
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
tito's, grand marnier, pomegranate juice, ginger beer	

Mocktails

Tuscan Sun	5.25
cranberry juice, 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
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
Smooth Ambler Old Scout Cask Strength	13.00
Wild Turkey 81	12.00
Woodford Reserve	13.00
Wyoming Whiskey Small Batch	14.00

Rye

Bulleit Rye	11.00
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
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Templeton 6yr	13.50
Whistle Pig 10 Yr.	18.00

Ask your server about limited release selections