



Draught Beers

	<u>14 oz.</u>	<u>22 oz.</u>
Blue Moon Golden, Colorado	7.50	11.75
Bud Light St. Louis, Missouri	7	11
Sketchbook Insufficient Clearance Evanston, Illinois	8.50	12.50
Stella Artois Leuven, Belgium	8.50	12.50
Sam Adams Seasonal Boston, Massachusetts	7	11
Revolution Anti-Hero IPA Chicago, Illinois	8.75	13
Domaine Dupage Warrenville, Illinois	8.75	13
Rotating Seasonal Selection	MKT	

Bottle Beers

	<u>12 oz</u>
Bud Light St. Louis, Missouri	6.50
Budweiser St. Louis, Missouri	6.50
Coors Light Golden, Colorado	6.50
Crispin Pacific Pear Cider Colfax, California	7.50
Michelob Ultra Light St. Louis, Missouri	6.50
Miller Lite Milwaukee, Wisconsin	6.50
Amstel Light Amsterdam, Netherlands	7
Blue Moon Golden, Colorado	7
Corona Mexico City, Mexico	7
Guinness Stout Ireland	8
Heineken Amsterdam, Netherlands	7
Lagunitas IPA Chicago, Illinois	7
Modelo Guadalajara, Mexico	7
New Grist Gluten Free Pilsner Milwaukee, Wisconsin	7
Samuel Adams Boston, Massachusetts	6.50
Stella Artois Leuven, Belgium	7

Mocktails

Tuscan Sun	5.50
cranberry juice, fresh lime juice, basil leaves, fresh strawberries	
Basil Lemonade	5.50
fresh lemon juice, simple syrup, basil, club soda	
Ginger Cherry	5.50
fresh lemon juice, simple syrup, ginger syrup, cherries, cranberry juice	

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

	<u>Glass</u>	<u>1/2</u>	<u>Bill</u>
Prosecco Riondo Italy	12	18	55
Sparkling Domaine Ste. Michelle Brut Washington			60
Sparkling Chandon Brut Classic California			76
Sparkling Étoile Rosé California			96
Champagne Moët & Chandon Impérial Brut France	Split 25		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
Rosé Spritzer	13		
Rosé, elderflower, soda water, cut strawberries			

Red Wine

Pinot Noir 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	13	20	61
Merlot Seven Falls Cellars Washington	12	18	55
Merlot Tangley 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	4.50
fusette, green olive, bourbon butter, olive tapenade	
Tomato Basil Soup v	8.75
cream, herbs, grilled cheese garnish	
Soup of the Day	8.50
chef's selection	
Tuna Tartare	18.00
avocado mousse, sesame seed, herb infused oil, crostini	
Prosciutto & Port Fig Flatbread	13.75
port wine infused fig, prosciutto, pecorino béchamel, fresh arugula, balsamic glaze	
Shrimp Flatbread	13.75
hummus, mozzarella, piquillo pepper, watercress, gremolata	
Truffle Fries	9.75
parmesan, truffle aioli	
Garlic Fries	7.50
herb garlic butter	
Buffalo Fries	8.00
gorgonzola béchamel, scallion	
French Fries	7.00
classic salt and pepper	
Au Gratin Potatoes GF	8.50
gruyere, roasted garlic	

Medium Plates	
Seasonal Greens GF, V	12.75
romaine, arugula, spinach, kale, radicchio, heirloom tomato, pecorino cheese, toasted focaccia, balsamic truffle vinaigrette	
Burrata & Greens GF, V	14.50
grilled heart of romaine, raspberries, fermented lemon port vinaigrette	
Spring Potato Salad GF, V	13.75
marble potato, asparagus, cauliflower, arugula, endive, walnuts, dijon ale vinaigrette	
Grilled Wings GF	13.75
bbq rub, sweet chili soy glaze, buffalo ranch	
Chicken Sandwich	14.50
herb marinated chicken, avocado, romaine, piquillo pepper aioli, ciabatta roll	
Deli Sandwich	13.25
sopressata, mortadella, capicola, fontina, tomato, onion, lettuce, oil & vinegar, herbs, soft italian roll	
Lobster Roll	18.25
tarragon mayo, celery, pickled red onion, chives, lettuce, new england bun	
Cheese and Charcuterie	24.75
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
farro, spring vegetable succotash, roasted baby carrots, herb jus	
NY Strip Steak GF *	39.95
heirloom potato, mushroom fricassee, shallot truffle butter	
Striped Bass GF *	29.00
shaved asparagus, spinach, yuzu tomato vinaigrette, charred lemon	
Scallops & Gnocchi *	24.75
mushrooms, parsnip spinach puree, parmesan	

Burgers	
<i>add to any burger: fried egg* 3 bacon 3.50 avocado 3</i>	
Meatless Burger Vegetarian	16.00
avocado, pickle, red onion, lettuce, tomato, kaiser roll	
Bison Mushroom Burger *	16.50
spinach, white cheddar, tempura fried mushroom, smoked pep-percorn aioli, potato bun	
Steak House Burger *	15.50
aged cheddar, lettuce, tomato, pickle, brioche bun	
Black & Bleu Burger *	16.50
bleu cheese spread, lettuce, tomato, pickle, sesame brioche bun	
Brie Burger *	16.00
caramelized onion jam, spinach, brie cheese, potato bun	

Sweet Bites	
Strawberry Rhubarb Cheesecake	8.75
strawberry mousse, rhubarb cheesecake, honey graham cracker	
Passionfruit Chocolate Cake	8.75
milk chocolate mousse, passionfruit curd, brownie sponge	
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 or as Milk Shake 7.00	
pineapple basil sorbet, peach hibiscus or sea salt caramel gelato	
*Ask your server for Chef's nightly creations	

Hand Crafted Cocktails	
Good Times Lavender Lemonade 14.50	
casamigos blanco tequila, blueberry syrup, lime, lemonade, lavender bitters	
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 whiskey, vermouth, bitter cube cherry bark vanilla bitters served tableside in an applewood smoked box	

720 Signature Kentucky Arnold Palmer	14.00
very old barton bourbon, peach liqueur, lemon, bitters, iced tea	
Candied Couture	14.25
belvedere vodka, stone fruit syrup, lemon, riondo prosecco	
Cool as a Cucumber	14.50
hendrick's gin, st. germain liqueur, simple syrup, lemon, cucumber	
Ginger Stone Sour	13.75
knob creek bourbon, domain de canton, amaretto, house-made lime sour, orange juice	
Cherry Mojito	13.50
bacardi rum, lime, simple syrup, mint, cherries, soda	
Pretty in Pink	15.50
grey goose vodka, aperol, strawberry purée, lime, ginger syrup	
Not Just a Mule	14.25
tito's vodka, grand marnier, pomegranate juice, ginger beer	

Rum Away This Summer	
Mai Tai	11.25
Captain Morgan Spiced Rum, Myer's Dark Rum, orange Curaçao, fresh lime, almond	
Strawberry Basil Daiquiri	10.25
Bacardi rum, strawberry, fresh lime, basil served on the rocks	

J. Henry and Sons Bourbon Flight 18.00	
Three 1/2 ounce pours	
5-year Bourbon Patton Road Reserve Bellefontaine Reserve	
cask strength	cognac finished

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
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. GF: gluten free, V: vegetarian