



Draught Beers

	14 oz.	22 oz.
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

	12 oz
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
Heineken 0.0 Non Alcoholic Amsterdam, Netherlands	7

Mocktails

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

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

Pinot Noir

Pinot Noir Acrobat California	12	18	55
Pinot Noir Meiomi California	14	22	65
Pinot Noir Parker Station California			50

Red Wine

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	5.00
fusette, green olive, bourbon butter, olive tapenade	
Roasted Butternut Squash Soup v	8.75
honey whipped goat cheese, spiced pumpkin seed	
Soup of the Day	8.50
chef's selection	
Meatball to Share	16.50
beef, veal, pork, tomato basil, ricotta, pecorino	
Sun-Dried Tomato & Goat Cheese Flatbread v	13.75
sun-dried tomato, goat cheese, kalamata, watercress	
Four Cheese Flatbread v	13.75
tomato basil sauce, mozzarella, fontina, tellagio, ricotta, arugula	
Truffle Fries GF, V	9.75
parmesan, truffle aioli	
Tokyo Fries GF, V	8.50
togorashi, sesame aioli	
Poutine	10.50
fries, beef gravy, cheese curd, short rib	
French Fries GF, V	7.00
classic salt and pepper	
Au Gratin Potatoes GF, V	8.50
gruyere, roasted garlic	

Medium Plates

Seasonal Greens GF, V	12.75
mesclun greens, tomato, cucumber, pecorino romano, roasted shallot vinaigrette	
Maple Pear Salad GF, V	14.50
watercress, frisee, roasted pears, goat cheese, roasted hazelnut, maple vinaigrette	
Tuna Nicoise GF	17.50
mixed greens, seared tuna, nicoise olive, egg, verts, tomato, potato, roasted shallot vinaigrette	
Steakhouse Wedge Salad GF	17.50
4 oz. ny strip, iceberg, bacon, bleu cheese, heirloom tomato, green onion	
Grilled Wings GF	14.00
bbq rub, sweet chili soy glaze, buffalo ranch	
Chicken Sandwich	14.50
sweet chipotle aioli, bibb lettuce, swiss cheese, focaccia bread	
Sourdough Grilled Cheese v	13.25
smoked cheddar cheese, swiss, tomato jam, sourdough	
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, accomtreatment	

Large Plates

Roasted Chicken GF	26.25
roasted corn whipped potatoes, caramelized carrot, house made BBQ sauce	
NY Strip Steak GF *	39.95
crispy brussel sprout, roasted potato, black garlic butter	
Striped Bass GF *	28.75
sweet potato puree, caramelized purple potato, heirloom carrot	
Bucatini and Meatball	24.75
bucatini pasta, tomato basil, meatball, ricotta	

Burgers

add to any burger: fried egg* 3 bacon 3.50 avocado 3

Meatless Burger Vegetarian	15.75
avocado, pickle, red onion, lettuce, tomato, kaiser roll	
720 Signature Burger*	16.25
crispy shoe string potato, hooks 1 year cheddar sauce, house pickle	
Steakhouse Burger *	15.50
aged cheddar, lettuce, tomato, pickle, brioche bun	
Black & Bleu Burger *	16.50
bleu cheese spread, lettuce, tomato, pickle, sesame brioche bun	
BBQ Brisket Burger *	17.00
tender brisket, house made BBQ sauce, smoked cheddar	

Sweet Bites

Winter Apple Cinnamon Bar	8.75
cinnamon white chocolate mousse, apple cheesecake, cinnamon graham cracker	
Hazelnut Mousse Delight	8.75
milk chocolate mousse, hazelnut ganache, hazelnut 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	

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

Kentucky Arnold Palmer	14.00
smooth ambler bourbon, peach liqueur, lemon, bitters, iced tea	
Mai Tai	12.75
captain morgan spiced rum, myer's dark rum, orange curaçao, fresh lime, almond	
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	

Keep Warm with Brr'bon Cocktails

Night Light	12.50
maker's mark, campari, pom pomegranate, averna amaro, orange bitters	
720 Old Fashioned	14.50
very old barton bourbon, spiced syrup, averna amaro, orange, angostura bitter	

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	12.50
Bib and Tucker 6 Year	13.00
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.