



SAMPLE / NOSH / EXPLORE

## APPETIZERS

### HOT WINGS

One dozen wings, celery, bleu cheese dressing 12.00



### JERK CHICKEN WINGS

One dozen wings, Caribbean sauce 12.00



### CHICKEN QUESADILLA AL PASTOR

Pulled chicken, Oaxaca cheese, sour cream, salsa, guacamole 8.00

### QUESO FUNDIDO

Mexican chorizo, pico de gallo, crispy corn tortillas 9.00



### FLIGHT OF SALSAS

Avocado, roasted tomatillo, salsa roja with tortilla chips 7.00

## SOUP & SALADS

### SOUP OF THE DAY 7.00

### CAESAR SALAD

Romaine hearts, white anchovies, Parmigiano-Reggiano 11.00

with chicken add 3.00

with shrimp add 5.00



## AFTER 4 PM

### CHEESE SAMPLER

Cheddar, bleu, goat and hard cheeses, assorted condiments and breads 12.00



### ANTIPASTO

Cured meats, cheese, marinated vegetables, olives and breads 13.00



## BURGERS

### ANGUS BURGER

8 oz grilled burger, crisp lettuce, sliced tomato, red onion,  
French fries and herb dip 13.00

### WAGYU STYLE KOBE

Organic fried egg, white Cheddar, pineapple, smoked bacon,  
herb mayonnaise, French fries and herb dip 14.00

### GRILLED EGGPLANT

Roasted tomato, mozzarella, arugula, pesto mayonnaise,  
French fries and herb dip 10.00

## MINIS

Mix and match your own assortment 3.00 each

Add French fries 2.00

### CHILI DOGS

Chili, cheese, onions

### BUFFALO CHICKEN

Maytag bleu cheese, lettuce, tomato

### REUBEN

Swiss cheese, sauerkraut, thousand island dressing

### FRIED FISH

Tartar sauce, slaw

### THREE CHEESE STACK

Cheddar, white Cheddar, Gouda

## DESSERTS

### WARM APPLE TART

Dulce de leche ice cream 6.00

### CLASSIC CHEESECAKE

Seasonal fruit compote 6.00

### DOUBLE CHOCOLATE LAYERED CAKE 6.00

## THE BREW CREW

### CRAFT & IMPORT DRAFT BEER 6.25

#### BLUE MOON

This Belgian white is full-flavored with spicy citrus notes.

#### FAT TIRE AMBER ALE

Toasty, biscuit-like malt flavors coasting in equilibrium with hoppy freshness.



#### GUINNESS

Aroma of dark roasted malts with chocolate and toffee notes.

#### PERONI

Bold lager beer, much sweeter, rich and slightly fruity.

#### STELLA ARTOIS

A fine pale lager from Belgium. Pleasantly bitter with a refreshing finish.

## CRAFT & IMPORT DRAFT BEER 6.25

### SAMUEL ADAMS BOSTON LAGER

Hoppy, floral aromas, malty and slightly sweet with a dry, complex finish.

### SAM ADAMS SEASONAL

A selection of seasonal beers brewed in the Sam Adams style.

### SIERRA NEVADA PALE ALE

Deep amber in color with a full-bodied, complex character.



STELLA ARTOIS

SAMUEL ADAMS



## AMERICAN PREMIUM DRAFT 5.00

### MILLER LITE

Malted barley, cereal grains and choice hops for superior taste.

### LEINENKUGEL'S CLASSIC AMBER

Pale, caramel and Munich malts with notes of citrus.

## DIAMOND COCKTAILS

### APPLE PIE MARTINI

Level vodka, Tuaca, apple juice and fresh lemon juice. 12.00

### ICED TEA

Smirnoff vodka, Beefeater gin, Cruzan rum and Daily's triple sec and sweet & sour topped with Pepsi. 12.00



ICED TEA



MANGO MOJITO

### MANGO MOJITO

Cruzan Mango rum with muddled mint, lime and Daily's bar syrup, topped with soda water. 10.00

### MARGARITA

Don Julio Blanco tequila, Grand Marnier and Daily's bar syrup with fresh lemon and lime juices. 10.00

### STRAWBERRY LEMON DROP

Stoli Strasberi vodka, Daily's bar syrup and Caribbean Groove strawberry with fresh lemon juice. 12.00

## CHICAGO FAVORITIES

### “MAG” MILE MUDSLIDE

ABSOLUT VANILIA vodka, Kahlúa and BAILEYS  
Irish Cream liqueur. 12.00

### SOUTH LOOP SANGRIA

Red wine, brandy, Daily's triple sec and fruit. 9.00

### ON THE SHOR

Midori Melon liqueur, Malibu rum, peach schnapps  
and orange and pineapple juices. 11.00



PEACH MARTINI

PEACHES 'N CREAM



### PRESIDENTIAL MARTINI

Ketel One vodka, dry vermouth and bleu cheese  
stuffed olives. 12.00

### PEACH MARTINI

ABSOLUT VODKA, Daily's triple sec, peach schnapps  
and peach purée. 12.00

### ZERO PROOF™

### PEACHES 'N CREAM

Peach purée, club soda, milk and a sprig of mint. 6.00

### RASPBERRY MINT LEMONADE

Lemon juice and Daily's Caribbean Groove raspberry  
with mint leaves, topped with Sierra Mist. 6.00

## SWEET, WHITE WINES

Listed from sweetest to least sweet

Clean Slate, Riesling, Mosel, Germany 8.50

A hint of spiciness to complement the characteristic fresh peach flavors.

Sokol Blosser, "Evolution", Oregon 11.00

Off-dry, somewhat tropical wine with a crisp finish (9 different varieties).

## DRY, LIGHT INTENSITY WHITE WINES

Listed from milder to stronger

Silver Birch, Sauvignon Blanc, Marlborough, New Zealand 8.50

Lime and grapefruit flavors and a tangy finish with lively acidity.

Pighin, Pinot Grigio, Collio, Friuli Venezia Giulia, Italy 10.00

Peachy stone fruit flavors with classic floral and hazelnut nuances and a clean, silky texture.

## DRY, MEDIUM INTENSITY WHITE WINES

Listed from milder to stronger

Groth, Sauvignon Blanc, Napa Valley, California 11.00

Lush, full melon and citrus character in the aroma and in the flavor.

Canvas, Chardonnay, California 7.50

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Franciscan, Chardonnay, Napa Valley, California 11.00

Sweet notes of vanilla and cream, followed by a long, mineral, finish with crisp acidity.

## DRY, MEDIUM INTENSITY RED WINES

Listed from milder to stronger

MacMurray Ranch, Pinot Noir, Sonoma Coast,  
California 11.00

Flavors of red fruits and fresh, earthy notes.

De Loach, Pinot Noir, Sonoma County,  
California 9.50

Prominent cherry and cranberry fruit flavors complemented  
by notes of smoke and black pepper.

Canvas, Merlot, California 7.50

Pure Merlot fruit and subtle toasty spice combined  
with rich, ripe tannins.

Canvas, Cabernet Sauvignon, California 7.50

Subtle hints of oak and spice, married with lively tannins.

Razor's Edge, Shiraz, South Australia 9.00

Smooth, velvety and appealing from the smokey edge to  
the dark berry flavors, finishing with a light edge of acidity.

Rodney Strong, Cabernet Sauvignon, Sonoma  
County, California 11.50

Replete with black cherry, cedar, and cassis, structured  
with lush, mature tannins.

Napa Cellars, Merlot, Napa Valley,  
California 12.00

Red cherry and dark chocolate with hints of black tea and  
vanilla spice.

Marchesi di Frescobaldi, Chianti Rufina,  
"Castello di Nipozzano", Riserva, Tuscany, Italy 12.00

Sour black cherry, dried plum, and raspberry,  
enriched with spicy nuances of vanilla.

