Brick Oven Pizza

Happy Hour 4pm-6pm | ½ off pizza
substitute GLUTEN FREE crust to any pizza

ENTRÉES

SEARED SALMON 24
baby carrots, grilled asparagus
sweet potato puree, sage cream
celery & fennel salad

MUSHROOM RAVIOLI 18
roasted tomato & baby spinach
truffle cream, parmesan

STEAK FRITES 26
grilled flat iron, truffle parmesan frites
citrus chimichurri

Salads

ADD GRIFFLED CHICKEN 7 | ROASTED SHRIMP 8
SEARED SALMON 10

CAESAR 15
Romaine hearts, shaved parmesan
classic Caesar dressing, croutons

SANTORINI 16
Artisan greens, grilled artichokes, feta
marinated olives, cherry tomatoes
carrots, lemon fennel vinaigrette

*FLAT IRON WEDGE 24
Baby ice berg, charred tomato, avocado
toasted pine nuts, roasted red pepper
bleu cheese dressing, crispy shallots

Apple & Pear 16
Artisan lettuce, poached pear
crisp apple, julienne beets & carrots
tomatoes, pecans, apple cider vinaigrette

APPETIZERS

FRIED CALAMARI 16
Calamari, shrimp, sweet peppers
marinara, chipotle aioli
grilled lemon

AVOCADO TOMATO TOAST 13
Fresh mozzarella, avocado, red onion
caps, charred corn, balsamic

CRAB CAKES 16
Lemon tarragon aioli
arugula salad, chervil vinaigrette

SPINACH & ARTICHOKE DIP 13
Crispy shallots, grilled pita, lavash

MEZZA PLATE 14
White bean & red pepper hummus,
marinated olives, blueberry goat cheese
grilled vegetables & crudité, pita

SMOKY CHICKEN WINGS 15
Celery, carrots, ranch
choice of: classic buffalo
chipotle BBQ or thai sweet chili

*SHORT RIB BARBACOA TACOS 15
Avocado, cilantro, cotija cheese
roasted tomato salsa, corn tortillas

CHICKEN NOODLE SOUP 9
Celery, carrot, onion, cavatelli

CREAMY TOMATO BISQUE 9
Gruyere crostini, chervil

Desserts

8

CHEESECAKE TART
Brandy cherries
whipped cream, berries

APPLE BREAD PUDDING
Vanilla ice cream

FLOURLESS CHOCOLATE CAKE
Seasonal berries, raspberry sauce

ICE CREAM SUNDAE
Waffle cone, oreo, m&m's
Chocolate drizzle, caramel sauce

“Proofless” Collection

8

STRAWBERRY
GINGER & LIME

GRAPEFRUIT & HIBISCUS

GOOSE ISLAND SODA POP
Root beer, Grape, Orange

The best part of waking up

SPARKLING MIMOSA 7

HOUSE MADE BLOODY MARY 12

burgers & sandwiches

Choice of: French fries or house salad

Truffle parmesan frites add $3

*GRASS FED ANGUS BURGER 18
Aged white cheddar, bibb lettuce
tomato, b&b pickle
Spicy Secret sauce, brioche bun
Add bacon, avocado, or a fried egg $2 each

TURKEY BURGER 17
Avocado, brie cheese, frisee
cherry pepper mostarda, brioche bun

TRIO GRILLED CHEESE 15
Manchego, gruyere, smoked cheddar
tomato, arugula, rustic italian

Caprese 15
Breaded eggplant, tomato, arugula, fresh mozzarella
pesto aioli, balsamic glaze, ciabatta

Chicken Club 17
Avocado, bacon, tomato, bibb lettuce
Monterey Jack, lemon aioli, ciabatta

*NY STRIP STEAK 19
Ny strip steak, caramelized onion
Roasted mushrooms, jalapeno aioli
Provolone, ciabatta
Uncompromising quality and precision are the backbone of the cocktail program at Level Two. By constructing many of our cocktail ingredients from scratch, we aim to ensure that every imbibing adventure is both unique and memorable.

Happy Hour 4pm-6pm daily
$10 Signature Cocktails
$6 Mixed Drinks featuring Chicago’s own Finn’s Gin, New Amsterdam Vodka, Old Forester Bourbon, Flor de caña Rum, Old Overholt Rye

LEVEL TWO RESTAURANT WILL BE DONATING $2 FROM EVERY “VIKKI’S EGG-LESS NOGG” TO GIVE KIDS THE WORLD VILLAGE WHICH PROVIDES SUPPORT TO CHILDREN WITH CRITICAL ILLNESSES.

A selection of the finest brews the Midwest has to offer!

Happy Hour 4pm-6pm daily
$5 Solemn Oath Lű

BUBBLES
Freixenet Brut Blanc de Blanc, Cava, ESP 12 45
Riondo Collezione d.o.c., Prosecco, ITA 12 45
Piper Sonoma, Brut Rose, Sonoma, CA 14 50
Piper Heidsieck, Champagne, FRA 375ml 45
Taittinger Brut, Champagne, FRA 750ml 75

HOUSE WINE: California Varietals* 10/14 40

ROSE
Conundrum, Red Blend, CA 14/18 52
Belleruche, Grenache blend, Rhone, FRA 13/17 50

RED
Federalist, Cabernet, Lodi, CA 15/19 56
Outlot, Cabernet, Alexander Valley, CA 16/21 68
La Crema, Pinot Noir, Willamette Valley, OR 18/22 70
Lyric, Pinot Noir, Santa Barbara, CA 14/18 52
Amalaya, Malbec, Salta, ARG 13/17 48
Boneshaker, Zinfandel, Lodi, CA 13/16 50
Orin Swift Abstract, Red Blend, Napa, CA 23/30 85