

COCKTAILS

16 each

g N o M I

absolut elyx vodka - lillet blanc - agave - peach puree - prosecco

YUZU SO NICE

elijah craig bourbon - basil - yuzu juice - yuzu huckleberry shrub

U M E L I C I O U S

hennessy cognac - blood orange - lemon - umeshu sake

C H E R R Y P I C K I N ' S

bacardi dark rum - cherry herring liqueur - amaro lucano - cherry bark vanilla bitters

G R E E N D R A G O N

control pisco - chateau liqueur - pistachio orgeat - lemon

A Z T E C T H R U S H

banhez mezcal - pamplemousse rose liqueur - lime - canela syrup - grapefruit bitters

M R . G R E Y

fords gin - earl grey - lemon - orange bitters

P A R A D I S E I S L A N D

kikusui funaguchi sake - aperol - watermelon fresca - grains of paradise - lemon

S U N N Y D A Z E

lunazul tequila - pineapple - licor 43 - lime - chile de arbol - rhubarb bitters

V A N I L L A B L O O M S

dewars scotch - lemon - simple syrup - madagascar vanilla

N o M I M O S A

prosecco - seasonal rotating sorbet

G A R D E N F R O S T

seasonal frozen cocktail

WHITE

SKOURAS	Moscofilero, Peloponnese 2017	13/52
TENUTA DI GHIZZANO	Il Ghizzano Bianco 2016	14/56
PONGA	Sauvignon Blanc, Marlborough 2017	15/60
RAIMBAULT	Sancerre 2016	18/72
FRANK FAMILY	Chardonnay, Napa 2016	18/72
VINCENT DANCER	Mersault 2013	37/148

RED

OMERO	Pinot Noir, Willamette Valley 2016	18/72
DAY WINES	Syrah "Hock & Deuce", Applegate Valley 2014	16/64
RIDGE	Zinfandel "Dusi Vineyard", Paso Robles 2016	24/96
VIEUX TÉLÉGRAPHE	Châteauneuf-du-Pape 2013	37/148
AERENA	Cabernet Sauvignon, Lake County 2016	18/72
CUVELIER LOS ANDES	Cabernet Sauvignon "Coleccion" 2012	15/60

ROSE

AZUR	Grenache, Syrah, Rutherford & Sierra Foothills 2017	19/76
CHÂTEAU D'ANGLÈS	Grenache, Syrah "Classique" Languedoc 2017	15/60
IL POGGIONE	Sangiovese Montalcino 2017	14/56
MARGERUM	Riviera Rosé 500 ML can	25
	Rosé Bouquet 3 cans over ice	70

SPARKLING

CA' FURLAN	Prosecco, Extra Brut "Cuvee Beatrice"	13/60
BILLECART-SALMON	Champagne, Brut "Réserve"	28/140

BEER

LAGUNITAS LITTLE SUMPIN' SUMPIN' | 8
pale wheat ale - Chicago, IL - 7.5% abv

BELLS OBERON | 8
american wheat ale - Kalamazoo, MI - 5.8% abv

DOGFISH HEAD 60 MINUTE IPA | 8
india pale ale - Milton, DE - 6% abv

HALF ACRE TUNA 16 oz. | 10
extra pale ale - Chicago, IL - 4.7% abv

THREE FLOYDS ALPHA KING | 9
pale ale - Munster, IN - 6.6% abv

STELLA ARTOIS | 8
european lager - Belgium - 5.2% abv

DOMAINE DUPONT CIDRE BOUCHE BRUT | 15
cider - France - 5.5% abv

HITACHINO NEXT WHITE ALE | 12
witbier - Japan - 5.5% abv

GOOSE ISLAND SOFIE | 750ML | 25
saison - Chicago, IL - 6.5% abv

GOOSE ISLAND BRASSERIE BLANC | 750ML | 36
barrel-aged golden ale - Chicago, IL - 8.3% abv

THE GARDEN



EXECUTIVE CHEF
ERIC DAMIDOT

EXECUTIVE PASTRY CHEF
GREG MOSKO

STARTERS

PARK BOARD | 24 ~ 46

house cured and smoked meats - midwestern cheeses
seasonal jam - mustard - grilled bread - marinated olives

NOMI FLATBREAD | 19

garlic conserva - prairie fruits farms goat cheese - spinach - mushroom

SMOKED SALMON BEIGNETS | 18

herb cream cheese - red ribbon sorrel - pickled red onion

DIJON MUSTARD DEVILED EGGS | 15

shaved truffle - mushroom julienne - micro cress

NOMI HUMMUS | 18

crispy chickpeas - house hot sauce - herb yogurt - pita

CARROT TOAST | 14

multigrain - pickled mustard seed - pistachio - goat cheese

EDAMAME | 8

lime - sea salt

PICKLED FRIED MUSHROOMS | 8

butter milk blue cheese dressing

OLIVES & NUTS | 8

marcona almonds - marinated olives

SALADS

add chicken 12 | add salmon or steak 14

LOCAL GREENS | 12

yellow frisee - shaved strawberry - aged cheddar - roasted walnuts

CAESAR SALAD | 13

baby romaine - parmesan brioche crouton - white anchovy

PETITE MACHE, KALE & DANDELION | 12

roasted black grapes - blue cheese - brioche crouton - dijon dressing

FARRO AND BARLEY GRAIN | 14

baby kale - fresh apple - avocado - four hour egg

SMASHED CUCUMBER SALAD | 14

butter beans - yellow frisee - shallot dijon vinaigrette

WATERMELON SALAD | 16

crema & cotija cheese - petite bibb lettuce
sherry vinaigrette - roasted hazelnut

ROASTED DUCK CONFIT | 19

soft boiled egg - pomegranate & scallion - pita - petite mesclun

ROASTED ASPARAGUS SALAD | 18

jamon - lemon ricotta - ciabatta crouton - lemon vinaigrette

ENTREES

NOMI PRIME ANGUS BURGER | 23

caramelized onion - blue cheese - gem lettuce - sesame seed bun

AMISH CHICKEN SANDWICH | 23

bacon jam - buttermilk ramp dressing - goats milk cheddar
onion pocket bun

GRILLED SIRLOIN STEAK SANDWICH | 26

broccoli rabe - chimichurri - provolone - ciabatta

BEER BATTERED WHITEFISH SANDWICH | 24

grilled red oak - tartar sauce - pickles - potato roll

SKUNA BAY SALMON | 37

morel fricassee - fava bean & sage - cipollini

OPEN FACED RAVIOLI | 28

burrata - braised baby fennel - Hon Shimeji mushroom - spinach jus

GRILLED SIRLOIN STEAK | 35

pommes pailles - petite salad - beurre maître d'hôtel

SUSHI

NOMI PLATTER | 80

chef's selection of nigiri, sashimi, maki

SASHIMI PLATTER | 50 ~ 90

chef's selection of sashimi

SUSHI PLATTER | 55

chef's selection of nigiri

EAST & WEST COAST OYSTERS | 19 ~ 38

cucumber lime - mignonette

MAKI

NOMI FUTOMAKI | 23

snow crab - eel - salmon - scallion - rhubarb

CRUNCHY SPICY TUNA | 23

big eye tuna - shiso panko - togarashi

SALMON AVOCADO | 20

salmon - avocado - citrus dressing

TIGER | 23

shrimp tempura - spicy big eye tuna - snow crab - avocado

SAKURA YELLOWTAIL | 23

cured cherry blossom leaf - chili paste

EEL CUCUMBER | 20

barbecue eel - soy marinated cucumber - sansho

NEGITORO | 15

fatty tuna - scallions

VEGETABLE | 18

leek - green bean - broccoli - asparagus - shiso

NIGIRI

JAPANESE MARKET SELECTION

Kindly inquire

DESSERT

LEMON CHEESECAKE TART | 9

elderberry - blueberry - graham cracker - almond - hibiscus

WHITE CHOCOLATE PANACOTTA | 11

blackberry & apricot salad - mint - pistachio - yuzu - graham

BITTER CHOCOLATE MOUSSE | 11

pecan feuilletine - chicory cajeta - cocoa nib coulis - pecans - chocolate sable

COOKIES & CANDIES | 8

daily selection of housemade cookies & sweets

CHOCOLATE STRAWBERRY TART | 10

chocolate mousse - strawberry - olive oil

HOUSEMADE ICE CREAMS | 9

brown butter smoked pecan

80% bitter chocolate

triple vanilla goat's milk

toasted oat

black sesame

toasted buckwheat

AFFOGATO | 9

espresso - ice cream - citrus almond biscotti

HOUSEMADE SORBETS | 9

seasonal flavors

SIDES

AVOCADO SALAD | 8

cucumber - cherry tomato - shallot lemon dressing

HAND-CUT FRIES | 8

garlic aioli