ARC BAR

SNACKS

SHEET PAN CHIPOTLE CHICKEN NACHOS GF — $19
slow-braised chicken, cheddar-jack, jalapeños, sour cream, pico de gallo
add ons: guacamole +$3

MEDITERRANEAN MEZZE BOARD VG, S — $24
sesame-preserved lemon hummus, roasted eggplant baba ganoush, castelvetrano olives, Mediterranean vegetables, marinated feta, manchego, grilled pita, olive oil salted crackers

BAVARIAN PRETZEL STICKS VG — $16
charred poblano-monterey jack fondue

CHARRED SHISHITO PEPPERS VG, GF, S — $17
miso butter, furikake, crispy shallots

MCCORMICK WINGS GF, S — $19
choice of Frank's hot, sticky Korean sauce or ancho chile lime dry rub

TRIO OF DIPS & CHIPS VG — $17
guacamole, charred poblano-monterey jack fondue, salsa roja, tortilla chips

ROASTED CORN FLATBREAD VG, S — $19
roasted corn & Chihuahua fondue, salsa macha, cotija, pickled red onions, micro cilantro

SOUPS & SALADS

add a protein to any salad: chicken +6, marinated skirt steak +12, salmon* +8, shrimp +8, seared ahi tuna * +10, grilled tofu +6*

SUPERFOOD GREEK VG, GF — $22
power greens, quinoa, grilled artichokes, English cucumbers, heirloom tomato, Greek olives, pepperoncini, Marinated feta & crispy chickpeas, champagne vinaigrette

GREEN GODDESS CAESAR — $21
romaine, fire roasted tomato, shaved parmesan, crunchy focaccia crumble, green goddess Caesar dressing

CITRUS CRUNCH SALAD GF, S, V, N — $21
artisan greens, blood orange, sugar snap peas, English cucumbers, crispy shallots, Thai basil & mint, honey-soy cashews, sesame-citrus dressing

SOUP DU JOUR — $9

SIDES

FRESH FRUIT V, GF, DF — $5/$9

PICKLED CUCUMBER SALAD V, GF, DF — $5/$9
quick pickled English cucumber & heirloom tomato

CRISPY RUSSET FRIES V, GF, DF — $8

TRUFFLE PARMESAN FRIES GF, VG — $12
crispy frites, grated parmesan, white truffle oil, lemon aioli

SAUTÉED KALE & RADICCHIO V, GF, DF — $12
garlic, balsamic reduction, red pepper flakes

HOUSE SALAD V — $11/$16
mixed greens, tomatoes, cucumber, avocado, radish, choice of dressing

POBLANO MAC & CHEESE VG — $9 /$14
charred poblano-Monterey jack fondue, tajin cornbread crumbles

HANDHELDS

served with your choice of french fries, fresh fruit or pickled cucumber salad

PRIME CUT BURGER* — $26
8 oz. prime beef patty, bibb lettuce, pickles, beefsteak tomato, choice of cheese
add ons: avocado +2, cage free egg +2, bacon +3

HERB TURKEY AVOCADO CLUB S — $22
All-natural herb roasted turkey breast, sharp cheddar, roasted garlic & herb mayo, peppered bacon, avocado, tomato, bibb lettuce, thick multigrain

CHICKEN BACON RANCH WRAP — $23
herb marinated grilled chicken breast, Swiss cheese, peppered bacon, house made chive-dill ranch, bibb lettuce, tomato, cucumber, whole grain tortilla

BLACK BEAN POBLANO BURGER VG — $19
Black bean, brown rice, corn & poblano patty, jalapeno havarti, bibb lettuce, beefsteak tomato, red onion, cilantro-lime crema, toasted brioche bun
substitute for Beyond Burger +2

GRILLED SHRIMP PO'BOY S — $28
Cajun spiced jumbo shrimp, lettuce, tomato, red onion, house made tangy remoulade, toasted sesame hoagie

FAVORITES

ROASTED VEGETABLE MARKET BOWL GF, V, DF, S — $28
warm quinoa & buckwheat, roasted midwestern mushroom, cauliflower, broccolini, heirloom tomatoes, crunchy chickpeas, lemon-herb tahini dressing
add a protein: chicken +6, marinated skirt steak +12, salmon* +8, shrimp +8, seared ahi tuna * +10, grilled tofu +6*

KOREAN BBQ SKIRT STEAK S ★★★★ — $38
sliced Korean-marinated 6 oz skirt steak, warm furikake seasoned sticky rice, soft poached cage-free egg, pickled carrot, daikon, fresh cucumber, bibb lettuce cups, spicy gochujang honey sauce

CHIPOTLE TOFU & VEGETABLE TACOS V, GF, S — $19
crispy tofu, poblano, portobello & caramelized onions tossed in chipotle sauce, griddled El Milagro corn tortillas, pico de gallo, choice of side
substitute for chicken +3

CALABRIAN CHILI & CARAMELIZED FENNEL POMODORO PASTA VG — $26
imported fusilli, Calabrian chili, caramelized fennel, roasted Campari tomato pomodoro, grilled broccolini, fennel butter parmesan crumbs

SALMON RICE BOWL GF, S — $28
warm ginger-soy glazed salmon, seasoned sticky rice, edamame, pickled carrot & daikon, avocado, crispy shallots, furikake, yuzu-sriracha aioli

CHICKEN TENDERS & FRIES — $17

CHICAGO CLASSICS ★★★★

served with your choice of french fries, fresh fruit or pickled cucumber salad

DA BURGER* — single /$17 double /$23
4oz seared steakburger, American cheese, McCormick sauce, caramelized onions, shredded lettuce, pickles
add ons: avocado +2, egg +2, bacon +3

HOUSEMADE CHICAGO STYLE ITALIAN BEEF S — $25
shaved angus beef, housemade giardiniera, provolone, au jus, toasted sesame hoagie

FAMOUS CHICAGO RED HOT — $16
jumbo Vienna all beef hot dog on poppy seed bun, yellow mustard, chopped white onions, sweet neon green relish, dill pickle spear, tomato slices, pickled sport peppers, dash of celery salt



DESSERTS

GROWN UP BANANA PUDDING VG, N — $14
banana mousse, bruleed bananas, miso caramel, pavlova, Biscoff crumble

DARK CHOCOLATE & RASPBERRY SACHER TORTE VG, N — $14
espresso cream, hazelnut gelato, fresh raspberries

CHICAGO–STYLE CHEESECAKE VG, N — $14
tart lemon curd, blueberry -lavender compote

GF: GLUTEN FREE | V: VEGAN | VG: VEGETERIAN | N: CONTAINS NUTS | DF: DAIRY FREE | S: CONTAINS SESAME

An 18% service charge will be added to the check of parties of six or more. Cannot split checks more then four ways.

**Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness. Please notify your server of any food allergies.*

★★★★ *Locally Inspired, Chicago Proud: These items feature locally sourced or Chicago-inspired ingredients, celebrating the rich flavors and vibrant culinary scene of our hometown.*

HOUSE COCKTAILS

GUAVA GROOVE $16
Tanqueray gin, peach, guava, simple, soda water

GOLDEN MULE $16
High West Double Rye, mango, ginger beer, honey

GARDEN GIMLET $16
Beefeater gin, blackberry, simple, tonic

DUSABLE SOUR $17
Maker's Mark bourbon, aquafaba, blackberry, basil simple, lemon

QUIET HOUR $17
Diplomatico Reserva rum, demarara, aquafaba, lime

SOUTH LOOP TRANSFUSION $17
Tito's vodka, agave, ginger, grape, lime

RHUBARB REFRESHER $17
Maestro Dobel Reposado, rhubarb, simple, tonic, lemon

MOTOR ROW SMASH $18
Patron Silver tequila, agave, strawberry, lemon

CLEMENTINE CRUSH $18
Grey Goose vodka, triple sec, clementine liqueur, strawberry, pear, soda water

TROPIC HEAT $19
Dos Hombres mezcal, pineapple, orange, jalapeno, honey, coconut

ZERO PROOF COCKTAILS

CHERRY BLOSSOM $12
cherry, vanilla, lemon, soda water

MANGO SUNSET $10
Ritual zero-proof tequila, mango, lemonade, soda water, Tajin

CUCUMBER SPLASH $14
cucumber water, mint, lime, ginger

ZERO PROOF WINES

MASCHIO WHITE 5oz $15
sparkling zero wine

ZERO PROOF BEER & OTHER

HEINEKEN 0.0 $8

SAM ADAMS JUST THE HAZE $9
hazy IPA

ATHLETIC BREWING $9
upside dawn | golden

ATHLETIC BREWING $9
run wild | IPA

Fresh from the hive! Our rooftop bees produce this honey, processed by BeeLove—a local organization that gives back to the community

WINE

DRY SPARKLING

CANVAS $14
blanc de blancs, California

CHANDON $22
brut, Napa Valley, California

MIONETTO AVANTGARDE $18
prosecco, Veneto, Italy NV

GUILIANA $20
prosecco, Veneto, Italy NV

ROSÉ

AVALINE $22
rose, France

LA VIELLE FERME $14
rose, France

CHANDON $22
Rose, Napa Valley, California

WHITE

	5oz	9oz
BARTENURA MOSCATO D'ASTI moscato, Piedmont, Italy	$16	$26
CHATEÂU STE MICHELLE riesling, Columbia Valley, Washington	$16	$26
CANVAS pinot grigio, Chardonnay California	$14	$22
SANTA MARGHERITA pinot grigio, Trentino-Alto Adige, Italy	$16	$26
BANFI LE RIME pinot grigio, Tuscany, Italy	$16	$26
BENZIGER FAMILY WINERY sauvignon blanc, North Coast, California	$16	$26
LOVEBLOCK BY KIM CRAWFORD sauvignon blanc, Marlborough, New Zealand	$18	$30
SQUEALING PIG sauvignon blanc, Marlborough, New Zealand	$20	$32
CANVAS chardonnay, California	$14	$22
KENDALL JACKSON chardonnay, California	$16	$26
MER SOLEIL RESERVE chardonnay, Santa Lucia Highlands, California	$18	$30
HESS COLLECTION chardonnay, Napa Valley, California	$20	$32

RED

CANVAS pinot noir, California	$14	$22
NIELSON WINES pinot noir, Santa Barbara County, California	$16	$26
CANVAS cabernet sauvignon, California	$14	$22
PASO D'ORO cabernet sauvignon, Russian River Valley, California	$18	$30
MARTIN RAY VINEYARDS cabernet sauvignon, Paso Robles, California	$18	$30
JUSTIN VINEYARDS cabernet sauvignon, Paso Robles, California	$20	$32
DECOY red blend, California	$16	$26
CHARLES WOODSON red blend, Paso Robles, California	$22	$40
CONCHA Y TORO malbec, Valle Central, Chile	$16	$26
ALEXANDER VALLEY ESTATE merlot, Sonoma, California	$17	$27

SOMETHING BY THE BOTTLE?
ASK US FOR OUR FULL DRINK MENU!

DRAFT BEER

	16oz	32oz
MILLER LITE *Pilsner*	$8	$15
BLUE MOON *Belgian White*	$8	$15
MODELO *Lager*	$8	$15
NORTHMAN *Pub Cider*	$9	$17
GOOSE ISLAND IPA	$8	$15
REVOLUTION ANTI HERO *IPA*	$9	$17
HALF ACRE WAYBIRD *Hazy IPA*	$9	$17
STELLA ARTOIS *Pale Lager*	$9	$17
SAM ADAMS *Seasonal*	$9	$17
DOGFISH HEAD *Juicy Pale Ale*	$9	$17
GRATEFUL DEAD		

DOMESTIC & IMPORT BOTTLES

COORS LIGHT	$9
MICHELOB ULTRA	$9
GUINNESS	$9
BUDLIGHT	$9
BUDWEISER	$9
MILLER LITE	$9
SAM ADAMS LAGER	$9
HEINEKEN	$10
CORONA EXTRA	$10
PACIFICO	$10

SELTZER & CIDER

WHITE CLAW $8
black cherry

SUN CRUISER $10
iced tea, iced tea & lemonade

HIGH NOON $10
pineapple

NORTHMAN $10
hopped cider & rose cider

OWLS BREW $10
black tea & pineapple | green tea & peach | jasmine & blueberry

ADDING A DOSE OF ELECTRICITY TO CHICAGO NIGHTLIFE, THIS HOTEL BAR AND OUTDOOR TERRACE PAYS TRIBUTE TO THE SPIRIT OF THE 1893 WORLD'S FAIR. GLOWING WITH THOUSANDS OF EDISON BULBS, ARC BAR PROVIDES A VINTAGE EXPERIENCE, REWIRED WITH A MODERN EDGE. ENJOY CRAFT BEERS AND COCKTAILS INSIDE OR, IN WARMER MONTHS, DRINK ON THE DOG-FRIENDLY TERRACE EQUIPPED WITH PLUSH OUTDOOR SEATING AND FIRE PITS.

ARC BAR

