

APPETIZERS

chips & salsa (vg)	\$7
add guacamole	+\$2
chicken wings	\$14
choice of buffalo, teriyaki or bbq, celery sticks, ranch dressing	
quesadilla (v)	\$11
cheddar & jack cheese, salsa, sour cream, guacamole	
add fajita chicken	+\$4
nachos	\$13
cheddar cheese sauce, guacamole, tomato salsa, jalapeño, sour cream	
add fajita chicken or chopped steak	+\$4
chicken tenders	\$12
choice of bbq or buffalo sauce	
parmesan fries (v)	\$6
grated parmesan, chipotle aioli	
vegetable flatbread (v)	\$15
caramelized onion, mushroom, asparagus, cheese, arugula	
italian beef flatbread	\$15
italian beef, giardiniera, mozzarella cheese	

SALADS

add a protein to any salad	
add chicken	+\$5
add salmon*	+\$5
add shrimp	+\$9
caesar salad (v)	\$12
romaine, shaved parmesan, white anchovy, garlic toasted crouton, caesar dressing	
house salad (v)	\$6
mixed greens, cucumbers, tomato, radish, choice of dressing	
caprese salad (v)	\$15
buffalo mozzarella, vine ripened tomato, olives, baby arugula, balsamic dressing, grilled ciabatta	

BURGERS & SANDWICHES

served with fries, greens or fruit
gluten-free option available upon request

add to any burger or sandwich + \$2 ea.
over easy egg, smoked bacon, avocado

o'hare burger*	\$16
double patty, white cheddar cheese, lettuce, tomato, onion, brioche bun	
beyond burger (v)	\$16
plant-based patty, roasted mushrooms, tomato, arugula, pepper jack cheese	
blt chicken sandwich	\$16
grilled chicken breast, smoked bacon, avocado, lettuce, tomato, chipotle mayo	
chopped steak & cheese*	\$16
grilled onions, peppers, provolone cheese	

MAINS

crispy fish taco	\$16
beer battered tilapia, cabbage slaw, avocado crema, lime, chips & salsa	
cavatappi pasta (v)	\$15
peas, mushrooms, spinach, tomato basil sauce, shaved parmesan	
add chicken	+\$5
add shrimp	+\$9
grilled salmon	\$21
charred corn, avocado, brown rice, grilled asparagus	
steak frites	\$29
10oz strip steak, braised mushrooms & onions, grilled asparagus, parmesan fries	

***please notify your server if you have food allergies. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

(v) = vegetarian (vg) = vegan (gf) = gluten free



HAND-CRAFTED COCKTAILS

NOW BOARDING

served in a tall glass

conciierge vodka, peach schnapps,
goslings ginger beer,
lime, dash of bitters

\$11

NITE CAP

served in a rocks glass

baileys irish cream, kahlua, amaretto

\$13

FIRST CLASS

served in a rocks glass

bulleit bourbon, orange bitters, angostura bitters,
simple syrup, amarena black cherry

\$14

BEER

draft \$7.25 / \$8.75

miller lite
blue moon
goose island ipa
stella artois
modelo especial
sam adams lager
sam adams seasonal
revolution anti-hero

domestic bottles \$6.75

bud light
michelob ultra light
sam adams
miller lite

imported bottles \$7.75

corona extra
heineken
heineken 0.0
blue moon
stella artois

craft bottles & cans \$8.25

half acre daisy cutter pale ale
lagunitas hazy memory ipa
revolution anti-hero
lakefront ipa
312 urban wheat

SPARKLING WINES / CHAMPAGNE

la marca prosecco 187ml \$13.5
italy

canvas brut blanc de blancs 750ml \$44
italy

taittinger brut 750ml \$125
france

BLUSH WINE

rosé 5oz 8oz bottle
belleruche \$12.5 \$17 \$48

by m. chapoutier
northern rhone valley, france

WHITE WINE

riesling 5oz 8oz bottle
chateau ste michelle \$10.5 \$15 \$40
columbia valley

pinot grigio 5oz 8oz bottle
canvas \$10 \$16 \$40
veneto, italy

sauvignon blanc 5oz 8oz bottle
kim crawford \$11.5 \$19 \$48
marlborough, new zealand

chardonnay 5oz 8oz bottle
canvas \$9.5 \$15 \$38
napa, california

hess \$12.5 \$17 \$48
napa, california

RED WINES

pinot noir 5oz 8oz bottle
canvas \$10 \$16 \$40
napa, california

merlot 5oz 8oz bottle
canvas \$9.5 \$15 \$38
napa, california

malbec 5oz 8oz bottle
kaiken \$12.5 \$17 \$48
mendoza, argentina

cabernet sauvignon 5oz 8oz bottle
canvas \$9.5 \$15 \$38
napa, california

bonanza \$13.5 \$18 \$52
by caymus
sonoma, california