

SHAREABLES & MAINS

House Snack Mix (v, gf) 8

Cardamom Candied Pecan, Tart Cherry, Pumpkin Seed, Lavender Sweet Salt, Shaved Coconut, Smoked Almonds

Fresh Baked Focaccia Served with Olive Oil (v) 6

Dips & Spreads (v, gf*) 16

Pomegranate Molasses Muhammara with Pomegranate Aril, Toasted Walnut & Parmesan - Spring Pea Pesto with Mint and Roasted Garlic
Served with Crostini and Focaccia Slices

Charred & Chilled Sweet Potato Salad (v, vg, gf) 16

Crispy Toasted Coriander and Caraway Seed, Char Roasted Sweet Potatoes, House Pastrami Spice, Pickled Red Onion, Baby Kale, Parsley, Dill Green Goddess
** Add Smoked Salmon +\$12

Poached Pear & Prosciutto Toasts (v*) 16

Maderia Poached Pear, Stracciatella, Peppercorn, Basil, Watercress, Focaccia

Espresso Crusted Turkey Sandwich 18

Chilled Roasted Grape, Tarragon, Spring Mix, Candied Pecan, Espresso Vinaigrette, Goat Cheese served warm on House Focaccia

SIDES & SWEETS

House Potato Chips With Spice Rub (v, vg, gf) 5

Caramelized Shallot Dip +\$2

Member's Only Beignets 8 one | 18 three

Flash Fried Pate Au Choux, Confectioners Sugar, Injected Nutella Anglaise

Snickerdoodle Blondie (v) 6

Fresh-Baked Cookies (v) 6

Chocolate Chip or Oatmeal Raisin

Muffin of the Day (v) 5

Fresh Baked Pastries

Butter Croissant (v) 4.25 Chocolate Croissant (v) 5 Ham & Cheese Croissant 6

The museum's dining spaces accept credit card and mobile payments only.

SPIRITS AND LIQUEURS

Wolf Point "Jackscrew" Vodka 14

Chicago Distilling Co. "Ceres" Vodka 16

Belvedere Vodka 18

Wolf Point "Florence Field" Gin 14

Tanqueray Gin 16

The Botanist Gin 18

Ten to One White Rum 14

3tres Tequila Blanco 14

3tres Tequila Reposado 16

3tres Tequila Añejo 18

Paquera Mezcal 16

Wolf Point Bourbon 14

Bulleit Bourbon 16

Bulleit Rye Whiskey 16

Woodford Reserve Bourbon 18

The Macallan 12 Highland Scotch 22

Laphroig 10yr Islay Scotch 22

Hennessy VSOP 18

Aperol Aperitivo 14

Campari Aperitivo 14

Two Brothers Coffee Liqueur 14

Baileys Irish Creme 14

Neat/Rocks +2, Cocktail +3

WINE

Domaine Paul Buisse Cremant 18 / 72

Loire Valley, France NV

Tiefenbrunner Pinot Grigio 16 / 64

Alto Adige, Italy 2021

Abadía de San Campio Albariño 16 / 64

Rías Baixas, Spain 2022

Southern Right Sauvignon Blanc 17 / 68

Cape South Coast, South Africa 2022

Chalk Hill Chardonnay 18 / 72

Russian River Valley, Sonoma, California 2021

Domaine Ott Rosé 17 / 68

Côtes de Provence, France 2021

Benton-Lane Pinot Noir 20 / 80

Willamette Valley, Oregon 2021

Zenato “Alanera” Red Blend 16 / 64

Veneto, Italy 2021

Stéphane Ogier Grenache-Syrah 18 / 72

Côtes du Rhône, France 2021

Clos de Napa “Oakville” Cabernet Sauvignon 22/88

Napa Valley, California 2021

BEER & CIDER

Hopewell “First” 10

16 oz, Pilsner, 5.1%, Chicago, IL

Hopewell “Lightbeam” 10

16 oz, Hazy IPA, 6.3%, Chicago, IL

Moody Tongue “Caramelized Chocolate Churro” 12

12oz, Baltic Porter, 7%, Chicago, IL

GO Brewing “Sunbeam” 8

12 oz, N/A Golden Ale, 0.5%, Chicago, IL

Eris “Pedestrian” 9

12oz, Dry Cider, 5.9%, Chicago, IL

NON-ALCOHOLIC BEVERAGES

Rishi Unsweetened Iced Tea 5

Coca-Cola, Diet Coke, Coke Zero, Sprite,
Fanta Orange 5

Open Water Canned Still Water 5

San Pellegrino Sparkling Water 5

Minute Maid Orange Juice 5

Minute Maid Apple Juice 5

Minute Maid Cran-Apple-Raspberry Juice 5

Minute Maid Lemonade 5

ESPRESSO BEVERAGES

Passion House “Baseline” Espresso 6

Caffé Americano 7

Cappuccino 7

Caffé Latte 7

Hot Cocoa 7

Matcha Latte 7

Chai Latte 7

Double +2

Add Caramel, Hazelnut, Mocha, Vanilla, or Sugar-Free Vanilla +0.75

Substitute Almond or Oat Milk +0.75

FRESH BAKED PASTRIES

While Supplies Last

Butter Croissant (v) 4.25

Chocolate Croissant (v) 5

Ham & Cheese Croissant 6

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SIGNATURE COCKTAILS

Contemporary Highball 16

Wolf Point "Jackscrew" Vodka, Chai Tea, Cranberry, Rosemary, Lemon, Club Soda
Notes: Tart, Effervescent, Refreshing

Surreal-Tini 16

Florence Field Gin, Plum, Currant, Cinnamon, Orange, Lemon
Notes: Bright, Warm Spices, Fruit-Forward

Pear & Vine Expression 16

Ten to One Rum, Madeira, Allspice Dram, Spiced Pear, Demerara, Lime
Notes: Complex, Cidered, Tiki

Avant-Garde Elixir 16

Peloton de la Muerte Mezcal, Earl Grey, Pomegranate, Ginger, Sage, Lemon
Notes: Aromatic, Smokey, Herbal

Abstract Old Fashioned 16

Wolf Point Bourbon, Molasses, Ginger, Demerara, Clove, Cardamom, Orange Bitters
Notes: Spiced, Gingerbread, Strong

CLASSIC COCKTAILS

Classic Martini 17

Choice of Wolf Point Gin or Vodka, Dry Vermouth, Olive Garnish

French 75 16

Wolf Point "Florence Field" Gin, Lemon Juice, Sparkling Wine

Negroni 16

Wolf Point "Florence Field" Gin, Campari, Sweet Vermouth

Margarita 16

3Tres Blanco Tequila, Brovo Curaçao, Lime, Agave

Old Fashioned 16

Wolf Point Whiskey, Demerara, Orange and Aromatic Bitters

Manhattan 16

Wolf Point Whiskey, Sweet Vermouth, Aromatic Bitters

Espresso Martini 17

Wolf Point "Jackscrew" Vodka, Licor 43, Two Brothers Coffee Liqueur, Espresso