

pastries

cinnamon roll 6

blueberry coffee cake 5

vanilla & plum cream doughnuts 6

brunch

seedling farm apple salad, hazelnuts, marinated manchego 11

market greens, tarragon buttermilk dressing 9

hangover breakfast, noodles, pork broth, aromatic vegetables 13

french toast, powdered sugar, maple syrup 12

smoked ham benedict, mustard hollandaise, potatoes 12

chicken 'n a biscuit, homemade sausage gravy 13

braised pork chilaquiles, fried egg, lime, cilantro, queso fresco 12

quarter pounder with cheese, pickled onions, garlic aioli, duck fat fries 13

sides

nueske's bacon 4

duck fat fries 6

breakfast potatoes 4

breakfast sausage 4

ciabatta toast 2

the menu is thoughtfully created by executive chef sean pharr
the cook county department of health would like to inform you that consuming raw or
uncooked foods may, in fact... be an extremely enjoyable, life changing experience.

hand-crafted cocktails

bristol bloody mary 8 (add a 7 oz. beer for a buck!)

ketel one vodka, chef chris pandel's bloody mary mix

moscow mule 9

ketel one vodka, fresh lime juice, ginger beer, ginger

poire & elderflower 9

grey goose la poire, white grape juice, lemon sour

bourbon stone sour 9

four roses bourbon, luxardo amaretto, oj, egg white

coffee & tea

french press coffee 4

espresso 3 (dbl. 4)

latte 4 (dbl. 5)

cappuccino 4 (dbl. 5)

macchiato 4 (dbl. 5)

hot tea 4

emperor's genmaicha - japanese green

magnolia - oolong

emperor's lemon meritage - herbal

emperor's chamomile - herbal

french mint - herbal

juices & soft drinks

orange or grapefruit juice 3

mexican coke 4

mexican sprite 4

diet coke 3

seagram's ginger ale 3

gosling's ginger beer 4

iced tea - three estate black tea 4

draught beer

pilsner - oskar blues "mama's little yella pils" 6

american wheat ale - maplewood "lemon drop" 6

saison - deschutes "zarabanda" 6

white i.p.a - deschutes "chainbreaker" 6

amber ale - ale asylum "ambergeddon" 6

french-style saison - revolution "coup d'etat" 6

wines by the glass

sparkling

cava - portell 11

blanc de blancs - ruinart 17

brut rosé - cattier 19

white

sauvignon blanc - hall 11

pinot grigio - cantina tollo 11

pinot blanc - trimbach 12

white pinot noir - frecciarossa 13

albariño - kentia 12

riesling - cheateau tanunda 11

grüner veltliner - salomon undhof 12

chenin blanc - l'ecole "no. 41" 12

viognier - d'arenberg 10

chardonnay - friedeman "dichotomy" 13

rosé

pinot noir - toad hollow 11

red

mencia - viña reboreda 10

gamay - maison guillot-broux 12

pinot noir - ritual 13

nebbiolo - angelo e fili 14

sangiovese - lucignano 11

barbera del monferrato - scarpetta 12

grenache/carignan - bodegas la cartuja 12

tempranillo - ontañón 11

malbec - chateau du cedre "cedrus" 9

zinfandel - masseria surani 10

carménère - ventisquero 11

cabernet sauvignon - pozzan "cuvee no. 16" 14

for bottled beer & wine, servers can provide our list upon request

*the bristol proudly serves la colombe coffee, roasted and blended to our specifications
tea is hand selected by the bristol and provided by rare tea cellars*