



Dear Guest,

**I'm honored to welcome you to Kinzie Chophouse!**

Please sit back, relax and enjoy the atmosphere, great company, and delectable food that features the freshest farm-to-table ingredients. We look forward to treating you to a true Chicago dining experience.

I'm so delighted you have chosen Kinzie Chophouse, one of the only female-owned independent restaurants in Chicago. This year we have the pleasure of celebrating **25 years** of service, and have become a staple in the Chicago steakhouse scene! We pride ourselves on setting the standard in fine dining with our service and cuisine. It's because of you, our guest, that we continue to be a success.

Please let us know if there's anything you need while you're here to make your experience exceptional. We are here to listen, accommodate and tailor your visit down to the last detail.

Make yourself comfortable at my house, the Kinzie Chophouse.

Best,

**Susan Frasca**  
Owner

# BAR MENU

**STUFFED MUSHROOMS \$8.95**

Mushroom caps filled with spinach and bleu cheese

**VEGGIE PLATE \$6.95**

Carrots, celery, mushrooms and broccoli served with bleu cheese dressing

**SIGNATURE-BLEND MINI BURGERS \$9.95**

Topped with your choice of cheese and lettuce, tomato and onion

**CHOPHOUSE TACOS \$9.95**

Two steak taco with lettuce, pico de gallo and sour cream

**CRISPY CALAMARI \$10.95**

Served with a spicy remoulade and marinara sauce

**CHEESE QUESADILLA \$7.95**

Served with lettuce, pico de gallo and sour cream

**MUSHROOM & GORGONZOLA CHEESE TART \$7.95**

Wrapped in a puffed pastry, with a hint of sun-dried tomatoes and onions over a lemon beurre blanc

**CHICKEN FLAUTAS \$7.95**

Three corn tortillas with chicken and chipotle mash potatoes. Topped with shredded lettuce and an avocado cream sauce

**FRIES \$3.95**

Choice of potato wedges, herb seasoned or mojito style straight cut fries

**BAR MENU AVAILABLE DAILY 4PM-CLOSE**

*Available in the bar and patio only.  
Not available for carry out.*

# COCKTAILS

<b>PEAR-ADISE FALLS</b>	<b>10</b>
Vodka, rosemary syrup, elderflower liqueur and fresh pear juice	
<b>DOUBLE CROSS TRUFFLE MARTINI</b>	<b>12</b>
Double Cross vodka, served with truffle blue cheese olives	
<b>GUAVA-LAJARA</b>	<b>12</b>
Guava puree, tequila and a basil-jalapeno simple syrup	
<b>NEW FASHIONED</b>	<b>10</b>
Cherry brandy, muddled orange and a splash of bitters	
<b>RED LOTUS</b>	<b>10</b>
Citrus vodka, lime juice, and muddled strawberry, topped with ginger ale	
<b>GREEN TEA COOLER</b>	<b>12</b>
Green tea vodka with a splash of honey and topped with lemonade	
<b>LET'S MANGO</b>	<b>12</b>
Rum, mango, mint and lime topped with sparkling wine	
<b>CUCUMBER MINT MARTINI</b>	<b>12</b>
Brokers gin, muddled cucumber and mint leaves	
<b>LEMON SPARKLER</b>	<b>10</b>
Trocadero Brut Blanc de Blancs, lemon juice, elderflower liqueur	
<b>GINGER BLANCO</b>	<b>10</b>
Tequila, ginger-infused syrup, house made sour mix, and muddled mint	
<b>VIOLET BEAUREGARDE</b>	<b>12</b>
Makers Mark bourbon, lemon juice, dried tarragon syrup, muddled blueberries, club soda, and bitters	
<b>KINZIE'S RED or WHITE SANGRIA</b>	<b>10</b>
House blended wines with juices of orange, pineapple and lime	
<b>SPICED ICED COFFEE</b>	<b>10</b>
Coffee, RumChata, Jack Daniel's Tennessee Fire whiskey over ice	
<b>PATIO PUNCH</b>	<b>8</b>
Fruit infused vodka and fresh juices - See Server for today's infusions	

# CRAFT BEER

## - Drafts -

<b>MILLER LITE LAGER</b>		
Milwaukee, Wisconsin   ABV 4.1%		<b>5</b>
<b>STELLA ARTOIS LAGER</b>		
Leuven, Belgium   ABV 5.0%		<b>8</b>
<b>REVOLUTION BOTTOM UP WIT WITBIER</b>		
Chicago, Illinois   ABV 5.0%		<b>8.25</b>
<b>BELL'S OBERON AMERICAN WHEAT ALE</b>		
Kalamazoo, Michigan   ABV 5.8%		<b>8</b>
<b>LAGUNITAS INDIA PALE ALE IPA</b>		
Chicago, Illinois   ABV 6.2%		<b>7.50</b>
<b>ROTATING CRAFT BREW SPECIAL</b>		
See server for more details		<b>8.50</b>

## - Bottles -

<b>COORS LIGHT LAGER</b>	<b>5</b>	<b>LAGUNITAS DAYTIME FRACTIONAL IPA</b>	<b>8.25</b>
ABV 6.0%		ABV 4.6%	
<b>CORONA LAGER</b>	<b>6.50</b>	<b>ALE ASYLUM BEDLAM BELGIAN IPA</b>	<b>7.75</b>
ABV 4.6%		ABV 7.5%	
<b>HEINEKEN LAGER</b>	<b>6.50</b>	<b>CARSON'S RIPA RED IPA</b>	<b>7.75</b>
ABV 5.0%		ABV 7.0%	
<b>LA FIN DU MONDE BELGIAN TRIPEL</b>	<b>9.75</b>	<b>NINJA VS. UNICORN DOUBLE IPA</b>	<b>12</b>
ABV 9.0%		ABV 8.0%   16 oz.	
<b>ALLAGASH WHITE BELGIAN WHITE</b>	<b>9.75</b>	<b>HELL HOUND BROWN ALE</b>	<b>10</b>
ABV 5.0%		ABV 5.6%   22 oz.	
<b>MAISEL'S WEISSE HEFEWEIZEN</b>	<b>10</b>	<b>LEFT HAND MILK STOUT STOUT</b>	<b>7.75</b>
ABV 5.4%   16.9 oz.		ABV 6.0%	
<b>5 RABBIT GOLDEN ALE</b>	<b>7.50</b>	<b>GUINNESS STOUT</b>	<b>7</b>
ABV 5.3%		ABV 4.2%   14.9 oz.	
<b>COSMONAUT BLONDE ALE</b>	<b>10</b>	<b>O'DOUL'S NON-ALCOHOLIC</b>	<b>4.25</b>
ABV 5.0%   22 oz.		ABV 0.5%	

# WHITE WINE

<b>L. MAWBY BLANC DE NOIR</b> Leelanau Peninsula, Michigan Elegant bubbles, plum and apple	<u>375 ml</u> <b>36</b>
<b>TROCADERO BRUT BLANC DE BLANCS</b> Savoie, France Bursts of citrus and apple	<u>6oz   9oz</u> <b>8</b>
<b>DOMAINE RICHOU L'ROSE</b> Loire, France Full-bodied, with sweetness and spice	<b>9   13</b>
<b>ROCCA PINOT GRIGIO</b> Veneto, Italy Crisp, dry citrus aromas	<b>8   12</b>
<b>MILBRANDT RIESLING</b> Columbia Valley, Washington Tropical fruit, with a dry finish	<b>9   13</b>
<b>LUNATIC WHITE BLEND</b> Napa, California Jasmine, apricot, pear and peach	<b>9   13</b>
<b>JUSTIN MONMOUSSEAU SAUVIGNON BLANC</b> Loire Valley, France Flowers and white fleshed fruit	<b>10   14</b>
<b>TWIN ISLANDS SAUVIGNON BLANC</b> Marlborough, New Zealand Grapefruit, citrus and fresh herb	<b>9   13</b>
<b>HILL FAMILY "TIARA" SAUVIGNON BLANC</b> Napa Valley, California White peach, nectarine and lime zest	<b>11   16</b>
<b>BONTERRA CHARDONNAY</b> Monterey, California Ripe apple with tropical notes	<b>9   13</b>
<b>SILVER MER SOLEIL UNOAKED CHARDONNAY</b> Santa Lucia, California Candied lemon and tropical fruit	<b>14   21</b>
<b>FRANCOIS CARILLON 1611 CHARDONNAY</b> Puligny Montrachet, Cote D'or, France Apple peel, nectarine and almond	<b>16   24</b>

# RED WINE

<b>HAHN PINOT NOIR</b> Monterey, California Blackberry and pomegranate	<u>6oz   9oz</u> <b>9   13</b>
<b>GARNET PINOT NOIR</b> Monterey County, California Ripe cherry and dark berries	<b>11   16</b>
<b>BONNANO PINOT NOIR</b> Carneros, California Cranberry, strawberry and earthy tones	<b>12   17</b>
<b>ANDELUNA MALBEC</b> Mendoza, Argentina Dark fruit, vanilla and chocolate	<b>9   13</b>
<b>JASON STEPHENS MERLOT</b> Santa Clara Valley, California Rich jammy fruits with velvety tannins	<b>12   17</b>
<b>DUCKHORN DECOY MERLOT</b> Napa Valley, California Cranberry, red currant and cassis	<b>15   22</b>
<b>JEAN-LUC COLOMBO COTES DU RHONE LES ABEILLES</b> Rhône, France Bold red fruits and licorice flavors	<b>10   14</b>
<b>MATCHBOOK SYRAH</b> Dunningan Hills, California Dark berries, cocoa and currant	<b>11   16</b>
<b>LAKE SONOMA ZINFANDEL</b> Dry Creek, California Dark fruit, cherry and baking spices	<b>11   16</b>
<b>THREE RIVERS WINERY CABERNET</b> Columbia Valley, Washington Cherry, cassis, dark fruit, tobacco and oak	<b>13   19</b>
<b>SHANNON RIDGE HIGH ELEVATION CABERNET</b> Lake County, California Black cherry, raspberry and vanilla	<b>10   14</b>
<b>SMITH &amp; HOOK CABERNET</b> Central Coast, California Blackberries and cassis	<b>12   17</b>
<b>THE ARSONIST RED BLEND</b> Central Coast, California Blackberry, black currant and licorice	<b>14   21</b>