



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 **27 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

TOKI TO ME	16
Suntory Toki, Honey Lavender-infused syrup, splash of lemon juice and orange bitters	
BEAMING SIDE CAR	12
Jim Beam Bourbon, Grand Marnier, Agave and simple syrup	
MEZCAL AL FUEGO	15
Union Mezcal with Jalapeno Lime Juice and strawberry puree	
CHERRY BLOSSOM	14
Oma's Cherry Vodka, sour and simple syrup and cherry bitters	
KINZIE'S RED SANGRIA	10
Cabernet Sauvignon, Blackberry Brandy and Triple Sec, with juices of Orange, Pineapple and Lime	
DATE NIGHT	11
Honey and date-infused Jim Beam Bourbon, thyme syrup, muddled Orange, orange bitters and soda	
KINZIE'S WHITE SANGRIA	10
Pinot Grigio, Apple-infused Whiskey, Triple Sec, with Cider, Apple, Pears and club soda	
JIM BEAM OAK AGED MANHATTAN	12
Jim Beam, sweet vermouth, Madagascar vanilla, fresh clove and Jamaican spice. Aged in-house, in an oak vessel	
FRESA-RITA	10
Handcrafted with Hornitos Reposado	
THE JOCKEY	12
Makers Mark, Grapefruit Juice, and Agave Syrup	
PATIO PUNCH	10
Seasonal Flavored Vodka with a blend of fruit juices and soda	
CUCUMBER COOLER	15
Sipsmith Gin, Elderflower, muddled Cucumber, lime juice, simple syrup	
SUSAN FOR PRESIDENT	12
Korval Peach Brandy, Elderflower Liqueur, Honey Thyme Syrup, and Topped with Cremant	
PRESIDENT'S MULE	12
Maker's 46, blood orange puree and ginger beer	
CRUZAN IN THE SUN	12
Cruzan Single Barrel aged rum, lime juice, Demerara Syrup	

CRAFT BEER

- Drafts -

MILLER LITE LAGER		5
Milwaukee, Wisconsin ABV 4.1%		
STELLA ARTOIS LAGER		8
Leuven, Belgium ABV 5.0%		
REVOLUTION REV PILS		8.50
Chicago, Illinois ABV 5.5%		
LAGUNITAS INDIA PALE ALE IPA		8.50
Chicago, Illinois ABV 6.2%		
ODELL 90 SHILLING AMBER ALE		8
Denver, Colorado ABV 5.3%		
LAGROW ORGANIC CITRA BLONDE ALE - SUMMER SEASONAL		8.50
Chicago, IL ABV 5.2%		

- Bottles & Cans -

COORS LIGHT	5	STONE TANGERINE EXPRESS	8
AMERICAN LAGER ABV 6.0%		TANGERINE IPA ABV 6.7%	
CORONA	6.50	VICTORY GOLDEN MONKEY	9.50
MEXICAN LAGER ABV 4.6%		BELGIAN TRIPEL ABV 9.5%	
HEINEKEN	6.50	TWO BROTHERS DOMAINE	7
EUROPEAN LAGER ABV 5.0%		FRENCH COUNTRY ABV 5.6%	
BROOKLYN BREWERY	8	KENTUCKY VANILLA BARREL	8
AMERICAN AMBER LAGER ABV 5.2%		BOURBON BARREL-AGED CREAM ALE	
ALLAGASH HOPPY TABLE BEER	8	ABV 5.5%	
HOPPED BELGIAN ALE ABV 4.8%		LEFT HAND MILK STOUT	8
5 RABBIT	7.50	STOUT ABV 6.0%	
GOLDEN ALE ABV 5.3%		GUINNESS	8.50
21ST AMENDMENT		STOUT ABV 4.2% 14.9 oz.	
HELL OR HIGH WATERMELON	7.50	VANDERMILL BLUE GOLD 16oz	9
WATERMELON WHEAT ABV 4.9%		BLUEBERRY CIDER ABV 6.8%	
WEIHENSTEPHANER	8.50	O'DOUL'S	4.50
HEFEWEISSBIER ABV 5.4%		NON-ALCOHOLIC ABV 0.5%	
LAGROW	9.50		
ORGANIC IPA ABV 5.4%			

WHITE WINE

RED WINE

	<u>6oz</u> <u>9oz</u>
TROCADERO BRUT BLANC DE BLANCS Savoie, France Bursts of citrus and apple	8
JULES BERTIER BLANC DE BLANC CREMANT Veneto, Italy Crisp yellow apple, pear, pleasantly tart	10
JUVE & CAMPS CAVA ROSE BRUT Catalonia, Spain Red apples, strawberries and almond	9
SAGET LA PETITE PERRIERE ROSE Loire Valley, France Grapefruit, tangerine, strawberry and cherry	10 14
ROCCA PINOT GRIGIO Veneto, Italy Crisp, dry citrus aromas	8 12
FINCA ANTIGUA VIURA Castilla-La Mancha, Spain Lime zest, white pepper and chalky mineral	8 12
MILBRANDT RIESLING Columbia Valley, Washington Tropical fruit, with a dry finish	9 13
JUSTIN MONMOUSSEAU SAUVIGNON BLANC Loire Valley, France Flowers and white fleshed fruit	10 14
SEA PEARL SAUVIGNON BLANC Marlborough, New Zealand Grapefruit, passionfruit and gooseberry	9 13
MONTE XANIC SAUVIGNON BLANC Baja California, Mexico White peach, nectarine and lime zest	11 16
WILD FERMENT BROADSIDE CHARDONNAY Central Coast, California Pineapple, papaya, and stone mineral	9 13
SBRAGIA "HOME RANCH" CHARDONNAY Dry Creek Valley, California Ripe apples, tropical fruit and toasted almonds	14 21
MALLORY AND BENJAMIN TALMARD MACON-CHARDONNAY Burgundy, France Apple, pear and quince fruit	12 17

	<u>6oz</u> <u>9oz</u>
THE SIMPLE LIFE PINOT NOIR Monterey, California Blackberry and pomegranate	9 13
WILDSTOCK PINOT NOIR Willamette Valley, Oregon Dark cherry, boysenberry, blackberry and earthy tones	12 17
TABALI RESERVA PINOT NOIR Limari Valley, Chile Cherries, strawberries, spices with earthy notes	11 16
ANDELUNA MALBEC Mendoza, Argentina Dark fruit, vanilla and chocolate	9 13
JASON STEPHENS MERLOT Santa Clara Valley, California Rich jammy fruits with velvety tannins	12 17
CA' MOMI MERLOT Napa Valley, California Plum, black Cherry, allspice and chocolate	10 14
JEAN-LUC COLOMBO COTES DU RHONE LES ABEILLES Rhône, France Bold red fruits and licorice flavors	10 14
ENRIQUE MENDOZA LA TREMENDA MONASTRELL Valencia, Spain Black cherry, red berries and sweet spice	9 13
CYCLES GLADIATOR PETITE SIRAH Central Coast, California Raspberry, plum and blackberry with great acidity	10 14
MATCHBOOK SYRAH Dunningan Hills, California Dark berries, cocoa and currant	11 16
LAKE SONOMA ZINFANDEL Dry Creek, California Dark fruit, cherry and baking spices	11 16
BIAGIO CHIANTI RISERVA DOCG Tuscany, Italy Dark chocolate, black cherry and plum	9 13
THREE RIVERS WINERY CABERNET Columbia Valley, Washington Cherry, cassis, dark fruit, tobacco and oak	13 19
CEDAR + SALMON Horse Heaven Hills, Washington Black cherry, black currant and dark chocolate	14 21
SHANNON RIDGE HIGH ELEVATION CABERNET Lake County, California Black cherry, raspberry and vanilla	10 14
ARSONIST RED BLEND California Dried blueberries, plum, dark chocolate and truffle tannins	15 22