

# COCKTAILS

**THE UMBRELLA \$13**  
Steigl Grapefruit & Vodka

**BIG ASS LEMONADE \$20**  
32oz of Vodka & Pink Lemonade

**MULE \$13**  
Basic Vodka, Lime, Orange Bitters & Ginger  
(Keep the copper mug for an additional \$15)

**SUMMA-TIME SPRITZ \$13**  
Giuliana Prosecco, Aperol & Soda

**HOT GIRL SUMMER \$14**  
Red Bull Watermelon, Vodka, Aperol Lemon Juice & Demerara Sugar

**PINK FLAMINGO \$13**  
Tequila, Pomegranate, Lime, Soda & Jalapeño

**TRAILER PARK QUEEN \$13**  
Sparkling Wine, St Germain & a Lemon Twist

**FEELIN' CUTE \$13**  
Strawberry Gin, Cucumber, Mint, PAMA, Lemon  
& Demerara Sugar

**DIRTY, LIKE YOUR MOM \$13**  
Dirty Vodka Martini

**THE HOOCH \$13**  
Cruzan Rum, Lemon, Mint, St. Germain  
(Pitcher for four is \$38)

**DIXIE CUP \$13**  
Bulleit Rye, Mint, Orange, Cherry, Bitters & Demerara Sugar

**TRASHY TEA \$13**  
Sweet Tea & a Deep Eddy Lemon Airplane Bottle

**GET MEZ'D UP \$13**  
Mezcal Union, Aperol, Lemon, Pineapple, Jalapeño

**CANTEEN-A-RITA \$16**  
26oz of Tequila, Triple Sec, Lemon Juice, Lime Juice, Sugar & Orange  
Juice

**SLAMMI \$5**  
A shot for a good time  
(Jim Beam Fire)

**THE 2020 SHOT \$5**  
You don't know what you're gonna get - but it's gonna to f\*ck you up!

**AIN'T NO LAWS \$60**  
Bottle of Rosé & Six Claws of your Choice

(Make it a pitcher for \$40)

# DRAFTS

Happy Wheat  
Goose Island Next Coast IPA  
Goose Island 312  
Brooklyn Lager  
Bells Two Hearted  
Lagunitas IPA  
Voodoo Ranger Juicy Haze IPA  
3 Floyds Alpha King  
Bells Oberon  
Half Acre Pony Pilsner  
Revolution Suncrusher  
Alaskan Amber Ale  
Virtue Michigan Apple Cider  
Guinness  
Bud Light  
Miller Lite

# WINE

(glass | carafe | bottle)  
Happy Camper Chardonnay 11 | 20 | 38  
Happy Camper Cabernet 11 | 20 | 38  
Avalon Cabernet 11 | 20 | 38  
Canatello Pinot Noir 11 | 20 | 38  
Nonni Malbec 11 | 20 | 38  
You Pretty Rosé 13 | 22 | 45  
Prosecco 11 | 20 | 38  
Milbrandt Pinot Gris 11 | 20 | 38  
Sunday Funday Sauvignon Blanc 11 | 20 | 38  
Evolution White Blend \$48  
Langlois-Chateau Sancerre \$48  
Veuve Cliquot \$90

# CANS 'N BOTS

White Claw  
Basic Seltzer  
Montucky Cold Snacks  
Brooklyn Bel Air Sour  
Dale's Pale Ale  
Half Acre Vallejo  
Hell or High Watermelon  
Brooklyn Summer  
Cruz Blanca Mexico is Calling  
Goose Island Green Line Pale Ale  
SweetWater 420 Extra Pale Ale  
Corona Light  
Tecate  
Modelo  
PBR  
Miller High Life  
Michelob Ultra  
Coors Banquet  
Stella Artois  
Old Style Tall Boy  
Shiner Bock  
Stiegl Radler  
Stone Delicious IPA  
Lagunitas Little Sumpin' Sumpin'  
Daisy Cutter  
Matilda  
Vandermill Cider  
Virtue Rose Cider  
Non-Alcoholic Beer

**CHICAGO HANDSHAKE \$8**  
If you know, you know

# SPECIAL STUFF

## **BABY BACK RIBS \$15**

six tender ribs with a blend of spices, brushed with BBQ sauce & served with a side of coleslaw

## **GETTIN' FIGGY WITH IT \$24**

14" tavern-style 'za topped with goat cheese & fig jelly on our garlic & olive oil base

## **BAKED WINGS \$16**

dry rub, oven roasted wings BAKED to perfection

## **CHARCUTERIE BOARD \$19**

Trio of meats, cheeses and spreads, served with crostini, pretzle sticks and crackers

## **BURRATA \$15**

served with crostini, fig jam, sun-dried tomato pesto, figs, basil, & a balsamic drizzle

## **MAC N' CHEESE \$12**

topped with bread crumbs

## **THE OLD TOWN SALAD \$13**

Kale, roasted corn, cavatappi pasta, red onions, jalapeño, feta, tortilla strips & our eloté dressing.  
Add blackened grilled chicken breast for \$4

## **DOUBLE CHEESE BURGER\* \$12**

cheddar, lettuce & thousand island

## **CHICKEN SANDWICH \$16**

fried chicken breast, coleslaw, chipotle aioli, pickles & lettuce. served with fries

\*these items are cooked to order. consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.

# HAPPY TIZERS

## GOAT STIX ~ 13

bread sticks, served with goat cheese marinara

## MOZZARELLA BREAD STIX ~ 13

served with marinara

## POTATO SKINS (GF) ~ 11

pulled pork, bacon bits, cheddar, green onions, diced romas, sour cream, & a side of BBQ honey mustard

## HUMMUS PLATE ~ 13

kalamata olives, sun-dried tomatoes, feta, veggie stix & pita

## JALAPEÑO HOMIES (GF) ~ 11

cream cheese, bacon, cheddar, tomato & a side of BBQ sauce

## ELOTE DIP (GF) ~ 12

chihuahua cheese, peppers, cream-cheese, corn, chili powder, jalapeños and pico served with chips

## CHIPS & SALSA (GF) ~ 6

## CHIPS & GUAC (GF) ~ 12

## BEAN DIP (GF) ~ 12

refried & black bean corn salsa, sour cream, cheddar & guacamole

## PULLED PORK NACHOS ~ 20

topped with cheddar, pico, black bean corn salsa, sour cream & guac

## TAQUITOS ~ 17

filled with pulled pork & potatoes, topped with cheddar, pico, black bean corn salsa, sour cream & guac

## WINGS ~ 16

BBQ or buffalo; served with celery, carrots & a side of ranch

## TENDERS ~ 14

served with our BBQ honey mustard & chipotle aioli

## MEATBALL ~ 15

Veal, pork & beef with crostinis, parmesan & marinara

## FRIES ~ 6

GF = gluten-free and girlfriend

# SALADS & SOUPS

## WELLS STREET ~ 13

mixed greens, mandarin oranges, avocado, bacon bits, red onions, gorgonzola & lemon poppy seed dressing

## CAESAR\* ~ 13

romaine, croutons, parm & caesar dressing

## BLACKEND CHICKEN CAESAR\* ~ 16

the caesar with blackened chicken & sun-dried tomatoes

## GARY'S GREENS ~ 13

romas, red onions, kalamata olives, feta & gorgonzola vinaigrette

## TRIXIE ~ 13

romaine, cucumbers, red onions, red peppers, croutons, cheddar & ranch

## KALE COBB ~ 16

kale, diced romas, hard-boiled egg, bacon bits, crumbled gorgonzola, smoked ham, avocado & ranch

## SESAME SOY ~ 13

mixed greens, almonds, bean sprouts, red peppers, carrot threads, mandarin oranges, red cabbage, wontons & sesame soy dressing

## BUFFALO CHIX ~ 16

romaine, buffalo chicken, cucumbers, carrot threads, tomatoes, croutons, red peppers, red onions, tortilla strips & blue cheese dressing

## CRISPY CHICKEN SALAD ~ 16

iceberg, crispy chicken, pico, corn, cheddar cheese, avocado, tortilla strips & chipotle dressing

## SOUPS ~ 8

creamy potato, creamy mushroom, or chicken & lime

**MAKE ANY SALAD A WRAP FOR \$1  
ADD CHICKEN TO ANY SALAD FOR \$3**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk



**CALZONES**

## VEGGIE ~ 15

portobellos, artichoke hearts, black olives, sundried tomatoes, mozzarella/provolone & marinara

## MEAT ~ 15

pepperoni, canadian bacon, mozzarella/provolone & marinara

## TURKEY ~ 16

turkey, bacon, cheddar, avocado slice, & ranch

## SMOKED HAM & AVOCADO ~ 16

smoked ham, avocado slice, cheddar, mozzarella/provolone & ranch

## MEATBALL ~ 16

marinara, mozzarella & a side of giardiniera

**ALL ARE GARNISHED WITH LETTUCE,  
TOMATO, RED ONION, & PEPPERONCINI**

# MEAT 'ZA (10", 14", 18")

**PEPPERONI**  
pepperoni & marinara  
\$13, \$22, \$30

**PETER**  
pepperoni, blackened  
chicken, bacon, red onions,  
cheddar & BBQ sauce  
\$15, \$28, \$36

**MIKE**  
italian sausage, sun-  
dried tomatoes, red  
onions, parmesan &  
spinach/ricotta sauce  
\$15, \$28, \$36

**TONY**  
prosciutto, spinach,  
caramelized onion,  
sun-dried tomatoes,  
balsamic, goat cheese &  
cream cheese  
\$15, \$28, \$36

**TIM**  
pepperoni, pepperoncini  
& marinara  
\$14, \$26, \$34

**RYAN**  
pulled pork, pineapples,  
jalapeños & BBQ sauce  
\$14, \$26, \$34

**MATT**  
canadian bacon,  
pepperoni, italian  
sausage, mushrooms,  
green peppers, black  
olives, cheddar & ranch  
\$15, \$28, \$36

**CURT**  
pepperoni, italian  
sausage, mushrooms &  
marinara  
\$14, \$26, \$34

**DEAN**  
canadian bacon,  
pineapple & marinara  
\$14, \$26, \$34

**BENJAMIN**  
italian sausage, green  
peppers, black olives  
& marinara  
\$14, \$26, \$34

**CARNIT-ZA**  
pulled pork, pico, sour  
cream, tortilla chips,  
cheddar & refried bean  
base  
\$15, \$28, \$36

**CHRIS**  
meatball, giardineiera  
& marinara  
\$14, \$26, \$34

**CHEESE**  
mozzarella, provolone,  
parmesan & marinara  
\$12, \$20, \$28

**GAURAV**  
portabellas, sun-dried  
tomatoes, goat cheese &  
spinach/ricotta sauce  
\$14, \$26, \$34

**PAT**  
romas, sun-dried  
tomatoes, parmesan  
& pesto  
\$13, \$22, \$34

# VEGGIE 'ZA (10", 14", 18")

**SCOTT**  
sun-dried tomatoes,  
kalamata olives,  
artichoke hearts, feta  
& pesto  
\$14, \$26, \$34

**LINDA**  
spinach, roasted red  
peppers, red onions,  
mushrooms, oregano,  
feta, parmesan, garlic  
& olive oil  
\$14, \$26, \$34

**TORY**  
diced romas, artichoke  
hearts, roasted garlic,  
feta, fresh basil, garlic  
& olive oil  
\$14, \$26, \$34

**KAYA**  
no cheese. roasted red  
peppers, red onions,  
black olives, mushrooms,  
pepperoncinis, artichoke  
hearts & marinara  
\$14, \$26, \$34  
(mozzarella? add \$2, \$3,  
\$4)

**LANCE**  
artichoke hearts,  
kalamata olives,  
spinach, sun-dried  
tomatoes, roasted  
garlic, feta, garlic &  
olive oil  
\$14, \$26, \$34

# CHICKEN 'ZA

**GREG**  
blackened chicken, pepperoni,  
jalapeños, sour cream, diced  
romas, green onions, cheddar  
& cream cheese

**RICH**  
roasted chicken, bacon, diced  
romas, red onions, parsley, cheddar  
& ranch

**GRANDMA**  
roasted chicken, red onions, green  
peppers, pepperoncinis, diced  
romas, cilantro & BBQ sauce

**ED**  
roasted chicken, bacon, spinach,  
red onions, roasted garlic, diced  
romas, parmesan & cream cheese

**DIME PIECE**  
blackened chicken, fresh  
jalapeños, chili flakes &  
cream cheese base

**STEVE**  
buffalo chicken, celery, carrots,  
gorgonzola, buffalo sauce, garlic  
& oil, plus a side of ranch & blue  
cheese

**10" \$15, 14" \$28, 18" \$36**

**BUILD YOUR OWN:** pick a sauce from: pesto, marinara, spinach/ricotta, BBQ, cream cheese, ranch or garlic & olive oil, then add any topping from up top. **10" \$12, 14" \$20, 18" \$28 (PLUS TOPPINGS)**

**SUBSTITUTIONS:** we can make any small pizza crust gluten-free (& vegan) for **\$3** we can also make any small or medium pizza with a wheat crust for **\$1**

EVERY PIZZA HAS MOZZARELLA & PROVOLONE CHEESE UNLESS NOTED OTHERWISE

# SWEET TREATS

## **THE TRIFECTA \$12**

3 lil slices of: fruity pebbles, cocoa pebbles & krispy cake batter ice cream sandwiches  
(favor one flavor? 2 slices for \$8)

## **S'MORES SKILLET \$12**

Graham cracker, chocolate, marshmallow & caramel drizzle, topped with a scoop of ice cream

## **COOKIE DOUGH BITES \$2.5**

eggless cookie dough rolled in oreo crumbles & sprinkles

## **SNICKERS ICE CREAM BAR \$2.5**

# BRUNCH

Available Fri - Sun until 4p

## **BREAKFAST ZA\***

Cracked eggs, bacon, cheddar, & black pepper 12

## **BREAKFAST BOWL\***

fried eggs, cheesy potatoes, avocado, & pico de gallo, served with bacon & mini quesadillas \$14

## **EGG WHITE TACOS\***

Egg whites, bacon, cheddar & pico. Served with tortilla chips, salsa and guac 12

## **AVOCADO TOAST\***

topped with goat cheese & fried egg, served with arugula salad 12

## **PULLED PORK HASH\***

BBQ pork, fried egg, potatoes, mushrooms, onion, cheddar, sour cream, & pico de gallo 12

## **BREAKFAST BURRITO\***

Refried beans, tots, bacon, eggs, cheddar, tomatoes, & sour cream, served with salsa & ranch 12

## **BREAKFAST SANDWICH\***

Bacon, cheddar, fried egg, arugula & a side of honey mustard 12

## **CHICKEN & WAFFLES**

served with honey butter & maple syrup 17

### **MIMOSA \$11**

Decent Sparkles and Good Juice or you can be boujee...

### **PROSECCO \$38**

a whole damn bottle with a side of OJ or grapefruit juice

### **BLOODY \$12**

Voted as one of Chicago's Best

### **MICHELADA \$9**

Our take on a classic, made with Modelo

### **HANGOVER ICED COFFEE \$14**

Cold-Brew Coffee from the tap with Vanilla Vodka and Rum Cream

\*These items are cooked to order. Consuming raw or undercooked eggs may increase your RISK of foodborne-illness, especially if you have certain medical conditions