

HAPPY HOUR

monday-saturday five-seven pm

DRINKS

7 ... BEER OF THE DAY ... cruz blanca christmas ale

7 ... SHOT OF THE DAY ... whatever strikes our fancy

10 ... GLASS OF VINO ... red, white, rosé or sparkling

10 ... PERU-N-BACK ... guava-basil-infused three olives vodka, pisco, ginger beer, lime

10 ... AMOR CALIENTE ... gran centenario blanco tequila, squirt, grapefruit, passion fruit, chiopotle

12 ... KENTUCKY OLD FASHIONED ... bourbon, house bitters

BITES

5 ... FIVE-SPICE MIXED NUTS ... toasted cashews, almonds, pecans, macadamia, hazelnuts, roasted garlic oil

5 ... OLIVES ... marinated greek olives, shallots, roasted garlic, red peppers

13 ... CHICKEN TENDERS ... korean-inspired sweet-n-spicy glaze or hot & spicy

MP ... KITCHEN SPECIAL OF THE DAY ... ask server for details

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





WAGYU BEEF SLIDERS

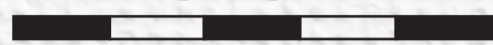
american wagyu beef sliders, sautéed onions
with shishito peppers, garlic aioli, hawaiian rolls

COCKTAILS

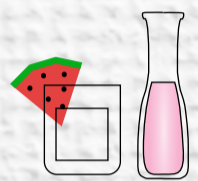
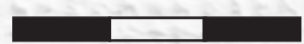
ARBELLA CLASSICS



ARBELLA'S MARTINI 17
gin, lillet blanc, elderflower, bitter bianco, pamplemousse, twist



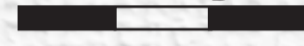
SMOKEY'S SIDEPiece 17
charred habanero infused creyente mezcal, 8-spiced infused lillet, aperol, citrus, bitter orange, nice ice rock



EAZY MONEY 17
bombay sapphire gin, watermelon, peach rosemary essences, lime, nice ice rock



ABANDON SHIP 18
santa teresa 1796 rum, pineapple, orange, coconut, guava, carrot, nutmeg



PERU-N-BACK 17
pisco, guava-basil-infused three olives vodka, ginger beer, lime



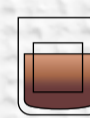
OLD SCHOOL 18
grey goose vodka, peanut butter, jelly ice



CHICAGO FIRE EXTINGUISHER 17
dewar's scotch, amaro abano, smoked bitters, crème de noyaux, nice ice rock



AMOR CALIENTE 17
gran centenario tequila, grapefruit, passion fruit, chipotle, squirt



GLOBE TROTTING 30
voyage 24 jefferson's ocean, jerez spanish sherry, madagascar bourbon vanilla, brazilian banana, trinidad + tobago bitters, nice ice rock



SEASONAL



SIMPLE MAN 17
rabbit hole rye whiskey, gran classico, cynar, cardamom bitters



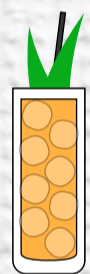
PURPLE REIGN 17
botantist gin, three olives vodka, citrus, elderflower, lavender honey, pixie dust



MONEY TREE 17
singani 63 gin, pistachio liqueur, maraschino, lemon



ON ASSIGNMENT 17
grey goose vodka, peach, rosemary, passion fruit, citrus, aperol, bubbles



LEGENDS NEVER DIE 17
creyente mezcal, tepache, cantaloupe agua fresca, lemon



KASHMIR 18
bourbon, pandan, genmaicha, yuzu, dry curaçao, mandarin liqueur



ALL THE SMOKE* 17
altos tequila, 400 conejos mezcal, cynar, raspberry, egg white



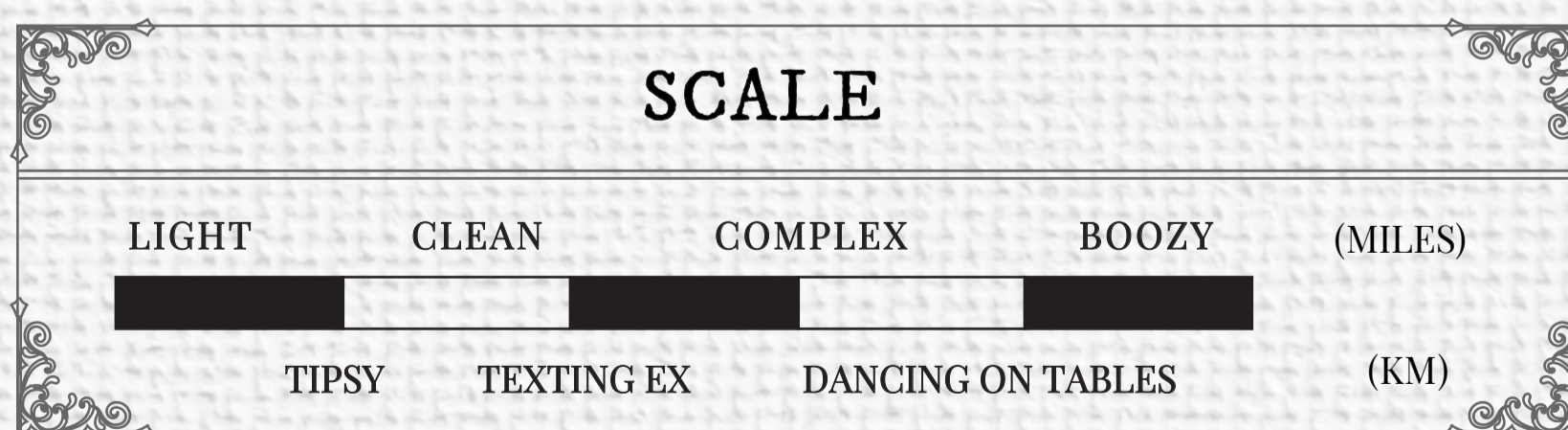
HOLIDAY DRANKS available until december 30



TITA NINA'S COQUITO 19
(milk punch) bacardi 8, plethora of milks, christmas spices, ube, pandan, lemon



FLIP-FLIP-FLIPADELPHIA 18
montenegro, ancho reyes, dark rum, pimento spiced liqueur, lemon, pasilla syrup, whole egg



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MONEY TREE

gin, pistachio liqueur, maraschino,
lemon, @niceicecompany big rock



TRAVELING OLD FASHIONED

seventeen dollars

LAGOS

ginger-spiced whiskey,
habanero honey, elderflower

TOKYO

iwai, toki, sake, plum bitters,
goji berries

VIETNAM

bourbon-rye blend,
dragonfruit-lemongrass,
south-east asian blend of bitters

HAVANA

aged-rum, bourbon, cachaça rinse,
house blend of bitters, falernum
(contains nuts)

GOA COAST

south pacific single malt,
spiced turmeric syrup,
cardamom bitters

QUEBEC

bacon-washed bourbon, canadian
rye whisky, house blend of bitters

ISTANBUL

bourbon, apple-cinnamon syrup,
house-made saffron bitters

MYKONOS

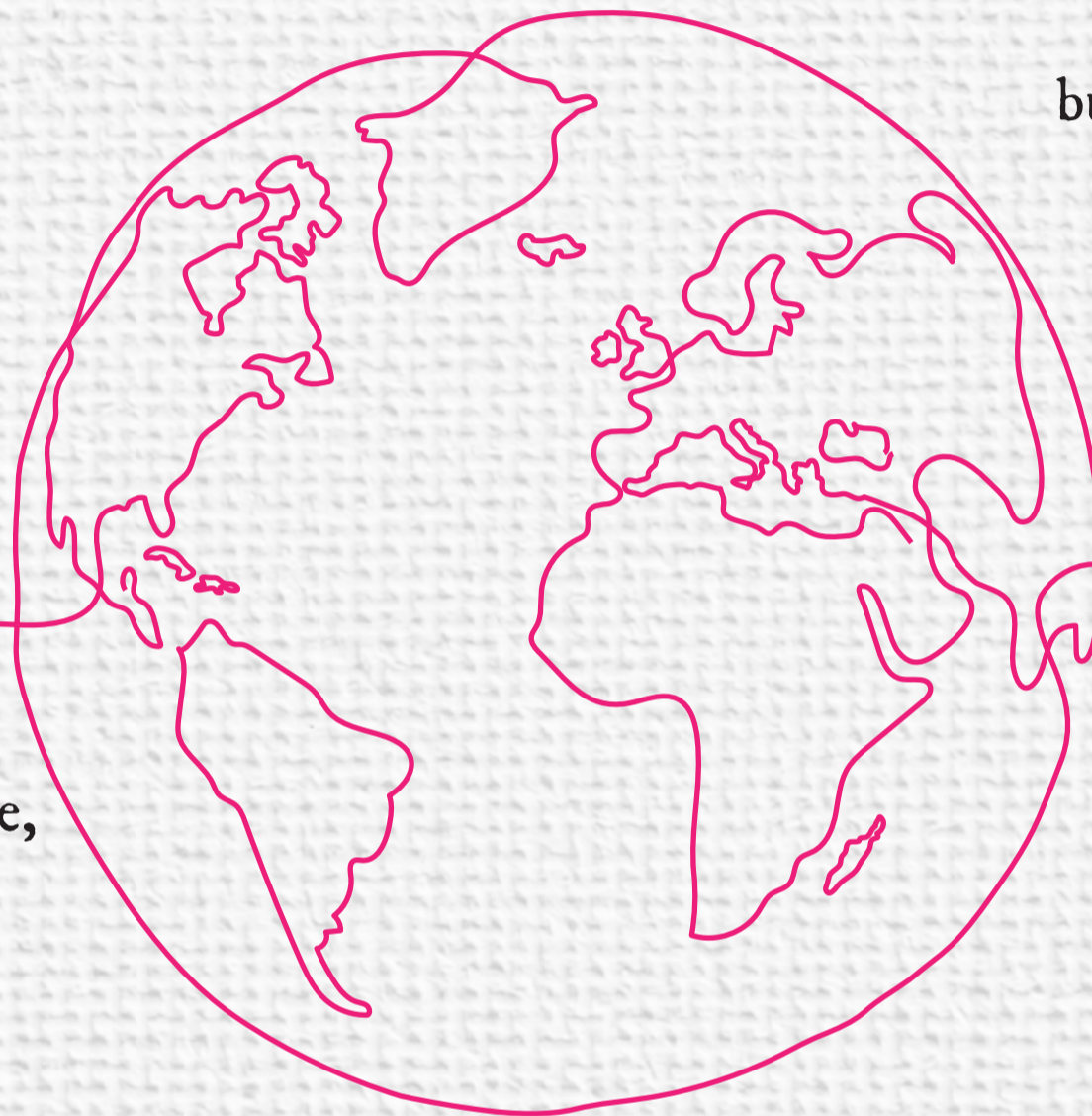
bourbon, metaxa, walnut bitters,
ancient greek mythology syrup

MANILA

ube-whiskey, ube-coconut syrup,
house blend of bitters

DUBLIN

bushmills whiskey,
walnut + house
blend bitters,
black coffee



KENTUCKY

bourbon, house
blend of bitters

COGNAC

Hennessy VSOP
Privilège Cognac,
bourbon, cynar

OAXACA

Del Maguey mezcal, bourbon, passion
fruit, house blend of bitters

“THE GOOD LAND,” WISCONSIN

bourbon, wisconsin brandy,
black cherry vodka, orange bitters

JALISCO

dobel reposado cristalino, mole syrup,
aztec chocolate bitters

WINES BY THE GLASS

Canard-Duchêne Brut 20
Sparkling, Ask Server 12

Rosé, Ask Server 12
White, Ask Server 12
Red, Ask Server 14

WINES BY THE BOTTLE

Canard-Duchêne Brut, Champagne, France, NV 90
Perrier Jouet Grand Brut, Champagne, NV 130
Marco Felluga, Pinot Grigio, Giulia Italy 55
Sager & Verdier, Sancerre, Loire, France 80
Albert Bichot, Chablis, France Burgundy 130
Beckmen Cuvee Le Bec, Red Blend, Santa Ynez Valley, CA 55
Mirafiore Langhe, Nebbiolo, Piedmont, Italy 110
Educated Guess, Cabernet, Napa, California 80

BEER - CIDER (BOTTLES/CANS)

Spiteful Gridiron Golden Lager (can) 8
Miller High Life 12 oz. 6
Miller Lite 12 oz. 6
Modelo 12 oz. 7
IPA of the day, ask barkeep 8
Moody Tongue Chocolate Porter 8

Cruz Blanca Christmas Ale 9
BuckleDown, Party Pillow, Wheat 16 oz. 12
Right Bee Cider 12 oz. 10

MORE

Freshie Tequila Seltzer 10
— Lime or Guava-Grapefruit

ZERO PROOF

fourteen dollars, non-alcoholic mocktails
+\$3 to add select spirit



SMOKING KILLS

lemon-ginger kombucha, lime, ginger-beer, infused smoke



SECRET WINDOW

london dry spirit-free, hibiscus, peachtree sipping vinegar, citrus

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BRISKET BAO BUNS

KITCHEN MENU

last call at 9:30 pm — v: vegetarian

TOASTED FIVE-SPICE MIXED NUTS 7

v — five-spiced cashews, almonds, pecans, macadamia, hazelnuts, roasted garlic oil

OLIVES 7

v — marinated greek olives, shallots, roasted garlic, red peppers

BLISTERED SHISHITO PEPPERS 11

v — fried lemon + garlic, aleppo chile flakes, charred lemon, buttermilk ranch

TRUFFLE FRIES 9

v — crispy potato fries, truffle oil, parmesan, chopped parsley, garlic aioli

POTATO CROQUETTES 12 (7 pcs)

v — panko-cruste croquettes stuffed with aged wisconsin cheddar, parsley chimichurri, topped with smoked paprika aioli, parmesan

WHIPPED FETA DIP 14 (add crudite +4)

v — whipped roasted garlic, mascarpone, feta, tomato compote + red wine balsamic reduction, toasted spiced pumpkin seeds served with za'atar pita bread

CRAB RANGOONS 18 (6 pcs)

lump crab meat mixed with lemongrass, ginger, citrus, scallions, sweet + sour sauce

WAGYU BEEF SLIDERS 20

american wagyu beef sliders, sautéed onions + shishito peppers, garlic aioli, hawaiian rolls

COCONUT SHRIMPS 19

coconut brined shrimp, coconut and panko breading, cilantro, sweet + sour sauce

CAST IRON OCTOPUS 22

confit spanish octopus, charred pineapple, spiced jerk squid ink purée, balsamic reduction, lime, cilantro

KFC TENDERS 16

korean-inspired fried chicken glazed with a sweet + spicy glaze, toasted sesame seeds, cilantro, roasted peppers

BUFFALO HOT & SPICY TENDERS 16

toasted in a roasted mixed pepper garlic sauce, celery, carrots served with texas toast + ranch dressing

LAMB TACOS 22 (served DIY family-style)

slow roasted lamb, house-made chili de árbol salsa, toasted pumpkin seeds, roasted tomatillo salsa verde, red onion, cilantro, corn tortillas,

CHICKEN TACOS 22 (served DIY family-style)

briased chicken in adobo, house-made chili de árbol salsa, toasted pumpkin seeds, roasted tomatillo salsa verde, red onion, cilantro, corn tortillas

BRISKET BAO BUNS 22 (served DIY family-style)

smoked brisket, watermelon-cucumber kimchi coleslaw, jalapeños, cilantro

LATE NIGHT BITES

items in gold are available until late-ish Tuesday - Saturday

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WE HAVE MERCH.

inquire with your server or barkeep

ARBELLA



CHICAGO