We are both lifelong Chicagoans who love and appreciate this city. All around Tortoise Supper Club, you will find art and artifacts with Chicago stories, including many items from our family archives.

In our foyer, you will find the mahogany wood from the original Pump Room. There are two ballot boxes that were used for Chicago mayoral elections from the 1920s through the 1950s. Raoul Varin Prints offer a bird’s-eye view of Chicago landscape during the 1880s. You will also find an 1880s pencil sketch of Andrew McNally. McNally was a great Chicagoan, and one of the founders of the Rand McNally Atlas company. He famously had the presence of mind to bury his printing presses in the sand during the Great Chicago Fire which enabled him to lead the communication efforts during post-fire reconstruction and be back in business one day after the fire.

Keene’s grandmother was a great supporter of the arts here in Chicago including the Lyric Opera, the symphony, and Ravinia Festival. She was a great musician herself. On her 10th birthday, she was given a 1919 Steinway Grand piano which she had her entire life until it landed at Tortoise Supper Club. Our live jazz is played on her piano every Friday and Saturday night.

The Red Room library is filled with books we acquired from our local Newberry Library. It is fun to peek through encyclopedias from the 1950s, and the books like The Chicago Daily News Register. General Wood rests stoically above the fireplace. After managing logistics in the Panama Canal as the Quartermaster General and completing the project of connecting the “Path Between the Seas,” he went on to become the President and Chairman of Sears. General Wood took Sears from the largest mail order retailer in the world to the largest brick and mortar retailer in the world.

Some of our favorite Chicago Stories are that of our “Scoundrels & Rogues.” Prior to opening, we worked with the Chicago History Museum to choose ten scandalous or rogue individuals that had a significant impact on Chicago or an interesting Chicago story. We then commissioned local caricature artist Chuck Senties to create paintings of our scoundrels.

We would love to share our stories with you—just ask!

Keene & Megan Addington
After founding and operating the restaurant company Flat Top Grill for 15 years, we merged with another organization in 2009 and looked to our next adventure. We jumped into the car with our then-5-year-old son, and drove around the country with no schedule and no agenda. It was truly a special year—discovering and rediscovering so many interesting and beautiful parts of this great country, in particular the treasures of our national parks.

During this journey, our next professional undertaking became clear to us. We founded Tortoise Supper Club in the fall of 2012 inspired to open the type of place that combined all the things we love in a restaurant. The best example of how we wanted the restaurant to feel is embodied in the scene from Breakfast at Tiffany’s where Holly Golightly’s cocktail party is stylish, sophisticated, fun, and energetic, but mostly warm and welcoming.

Keene still has a flip phone. He has never had a smart phone and he is proud of it. He is the kind of person that wants to talk instead of text, and he doesn’t care if he is following the latest trends. In a way, that equates to how we feel about Tortoise, including our menus. Here you will find refined American classics prepared from scratch with the highest quality ingredients.

We are delighted you are here, and we appreciate the opportunity to serve you. Relax and enjoy!

Keene & Megan Addington
AMERICAN WHISKEY
ROCKS / NEAT—2 OZ POUR

BULLEIT BOURBON  12
BULLEIT RYE  13
KNOB CREEK BOURBON  12
OLD FORESTER SIGNATURE  12
JACK DANIELS  12
TEMPLETON RYE 4 YR  13
BUFFALO TRACE  14
ANGEL’S ENVY BOURBON  15
BASIL HAYDEN’S  14
WILD TURKEY 101 BOURBON  14
WOODFORD RESERVE  14
EAGLE RARE 10 YR  16
WHISTLEPIG RYE  22

Spirits

Specialty Cocktails

13 EACH

NEGONI
Gin, Luxardo Bitter, Sweet Vermouth

BLOOD ORANGE HARPOON
Vodka, Organic 100% Cranberry Juice, Blood Orange Liqueur, Lime Juice, Simple Syrup

BEE’S KNEES
Basil Infused Gin, Lemon Juice, Honey Syrup

TRINIDAD SOUR
Angostura Bitters, Rye, Lemon Juice, Orgeat

GUAVA MARGARITA
Jalapeno Infused Tequila, Mezcal, Agave, Lime Juice, Guava Syrup

AVIATION
Gin, Lemon, Maraschino, Creme de Violette

LIBATION CHRONICLE: NEGRONI
Designed to be a pre-dinner drink, the Negroni was invented in 1919 at a bar in Florence, Italy. A colorful patron named Count Camillo Negroni asked bartender Forsco Scarselli to strengthen an Americano cocktail by replacing the soda water with gin. Soon, bar patrons were requesting a “Negroni.” The Negroni became popular in the U.S. after gossip columnist Erskine Johnson included the Negroni in a 1947 column covering Orson Welles’ recent divorce from Rita Hayworth.

BEE’S KNEES
Basil Infused Gin, Lemon Juice, Honey Syrup

MANHATTAN
Rye, Sweet Vermouth, Bitters

GUAVA MARGARITA
Jalapeno Infused Tequila, Mezcal, Agave, Lime Juice, Guava Syrup

AVIATION
Gin, Lemon, Maraschino, Creme de Violette

NEGONI
Gin, Luxardo Bitter, Sweet Vermouth

WHISTLEPIG RYE  22

LIBATION CHRONICLE: NEGONI
Designed to be a pre-dinner drink, the Negroni was invented in 1919 at a bar in Florence, Italy. A colorful patron named Count Camillo Negroni asked bartender Forsco Scarselli to strengthen an Americano cocktail by replacing the soda water with gin. Soon, bar patrons were requesting a “Negroni.” The Negroni became popular in the U.S. after gossip columnist Erskine Johnson included the Negroni in a 1947 column covering Orson Welles’ recent divorce from Rita Hayworth.

MARTINI—YOUR WAY  12
Prairie Gin, Prairie Vodka
Beer Bottles & Cans

**Stella Artois** Belgium, Euro Pale Lager, 5% ABV 6

**Coors Light** Colorado, Light Lager, 4.2% ABV 5

**Guinness** Ireland, Irish Dry Stout, 4.2% ABV 7

**Bells Seasonal** Michigan, Seasonal 7

**Bells Two Hearted** Michigan, American IPA, 7% ABV 7

**Half Acre Daisy Cutter** Chicago, American Pale Ale, 5.2% ABV 7

**Lagunitas IPA** California, India Pale Ale, 6.2% ABV 7

**Off Color Apex Predator** Chicago, Farmhouse Ale, 6.8% ABV 8

**Spiteful Lager** Chicago, 6.2% ABV 8

Wine List

**Domestic Blends**

305. **Pahlmeyer ‘Jayson’** Napa Valley, 2017 150
395. **Gundlach Bundschu** Sonoma County 2017 60
335. **Chappellet** Mountain Cuvee, Napa, 2017 75
381. **The Prisoner Wine Co. The Prisoner** Napa, 2018 90
375. **Orin Swift Papillon** Napa Valley, 2016 125
371. **Orin Swift Abstract** Grenache Blend, Napa, 2018 95

**Bordeaux Blends**

450. **Chateau Fombrauge** Saint-Emilion Gand Cru 2017 90
451. **Chateau Le Boscq** Saint-Estephe, 2012 80
481. **Chateau Belles Graves** LaLande-de Pomerol 2016 70

**Syrah, Grenache, Mouvedre**

425. **Jaboulet Les Jalets Crozes** Hermitage, 2015 75
345. **Ramey Syrah** Sonoma, 2016 80
461. **E. Guigal Chateauneuf-du-Pape** 2016 95
515. **Massaya, Cap Est** Beqaa Valley, Lebanon 2016 80

**Other Reds**

360. **Duckhorn Merlot** Napa Valley, 2018 99
455. **Chateau Caillau Malbec** Cahors, 2017 65
488. **Castello Delle Regine Sangiovese** Umbria, 2017 50
340. **Shannon Ridge Zinfandel** Lake County, 2017 50
505. **Monsanto Chianti Classico Riserva** Tuscany, 2015 60
510. **Gaja Promis** Piedmonte, 2016 120

**Happy Hour**

**Monday - Friday**

$1 Shrimp & $1 Oysters
4:30p - 6:00p in the Lounge

**Wednesday**

Half-priced Specialty Cocktails
4:00p - 7:30p in the Lounge & Patio

Vintages Subject to Change
**SPARKLING**

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>530</td>
<td>MIONETTO Prosecco, Valdobbiadene (187 ml)</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>531</td>
<td>POEMA Cava Brut Rosado, Spain</td>
<td>40</td>
<td></td>
</tr>
<tr>
<td>535</td>
<td>CHANDON Brut Classic, California, NV</td>
<td>60</td>
<td></td>
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<tr>
<td>532</td>
<td>SARACCO MOSCATO D’ASTI Piedmont, 2016 (375 ml)</td>
<td>30</td>
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<tr>
<td>540</td>
<td>MOET CHANDON Brute, Champagne, NV</td>
<td>85</td>
<td></td>
</tr>
<tr>
<td>545</td>
<td>VEUVE CLICQUOT Brute, Champagne, NV</td>
<td>110</td>
<td></td>
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<tr>
<td>553</td>
<td>CHAPEL DOWN BRUT Tenterden, England, NV</td>
<td>85</td>
<td></td>
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<tr>
<td>550</td>
<td>DOM PERIGNON Epernay</td>
<td>285</td>
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<tr>
<td>561</td>
<td>KRUG Grand Cuvee, Reims, NV</td>
<td>300</td>
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**SAUVIGNON BLANC**

<table>
<thead>
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<th>No.</th>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>170</td>
<td>CHATEAU DE SANCERRE Loire Valley, 2017</td>
<td>70</td>
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<tr>
<td>140</td>
<td>CADE Napa Valley, 2017</td>
<td>75</td>
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<tr>
<td>161</td>
<td>WAIRAU RIVER Sauvignon Blanc, Marlborough, 2018</td>
<td>64</td>
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<tr>
<td>150</td>
<td>DUCKHORN Napa Valley, 2018</td>
<td>69</td>
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<tr>
<td>155</td>
<td>TALLEY Arroyo Grande California, 2017</td>
<td>60</td>
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<tr>
<td>171</td>
<td>ZD Carneros, 2017</td>
<td>105</td>
<td></td>
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<tr>
<td>159</td>
<td>JORDAN Russian River Valley, 2017</td>
<td>89</td>
<td></td>
</tr>
<tr>
<td>156</td>
<td>FAR NIENTE Napa Valley, 2017</td>
<td>120</td>
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<tr>
<td>155</td>
<td>KISTLER Sonoma Coast, 2017</td>
<td>135</td>
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<tr>
<td>188</td>
<td>GUNDLACH BUNDSCHU Chardonnay, Sonoma County, 2017</td>
<td>64</td>
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**CHARDONNAY**

<table>
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<tbody>
<tr>
<td>190</td>
<td>SIMONNET FEBVRE Chablis, Burgundy, 2016</td>
<td>60</td>
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<tr>
<td>187</td>
<td>YVES CHALEY Bourgogne Hautes-Côtes de Nuits Les Trabuchots, 2017</td>
<td>75</td>
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<tr>
<td>205</td>
<td>LOUIS LATOUR Chassagne-Montrachet, Burgundy, 2014</td>
<td>135</td>
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</table>

**OTHER WHITES**

<table>
<thead>
<tr>
<th>No.</th>
<th>Wine</th>
<th>Origin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>231</td>
<td>TERLATO PINOT GRIGIO Fuili, Italy, 2018</td>
<td>56</td>
<td></td>
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<tr>
<td>172</td>
<td>JOEL GOTT Pinot Gris, Oregon, 2018</td>
<td>50</td>
<td></td>
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<tr>
<td>125</td>
<td>DR. THANISCH BERNKASTLER Riesling Kabinett, Mosel, 2014</td>
<td>70</td>
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</tr>
</tbody>
</table>

**VINTAGES SUBJECT TO CHANGE**
**Wine List**

### PINOT NOIR

**CALIFORNIA**
- 276. CALERA Central Coast, 2016 75
- 270. CUVEE SAUVAGE Russian River, 2017 85
- 267. FOXEN Santa Maria Valley, 2016 80
- 280. ORIN SWIFT “SLANDER” Sonoma Coast, 2017 125
- 431. CLINE Sonoma, 201 52

**OREGON**
- 259. KEN WRIGHT Willamette Valley, 2017 70
- 264. ALEXANA Revana Vineyard, Willamette Valley, 2016 95
- 266. DOMAINE SERENE Yamhill, Cuvee, Willamette Valley, 2016 99

**BURGUNDY**
- 435. DUBOEUF JEAN DESCOMBE Burgundy, Morgan, 2015 69
- 410. DOMAINE ALBERT BICHOT “LES CHARMES” SANTENAY 2014 79
- 422. LOUIS JADOT Pommard, Burgundy, 2017 120

### CABERNET SAUVIGNON

- 290. INTRINSIC Cabernet Sauvignon, Columbia Valley 2017 17/70
- 370. RODNEY STRONG RESERVE Alexander Valley, 2014 80
- 525. BANSHEE Sonoma, 2017 95
- 310. AUROS Napa Valley, 2016 75
- 304. ADAPTATION BY PLUMPJACK Napa Valley, 2017 115
- 295. JORDAN Alexander Valley, 2015 115
- 306. STAGS’ LEAP ARTEMIS Napa Valley, 2017 120
- 287. RIDGE ESTATE, SANTA CRUZ MTS 2016 120
- 321. SILVER OAK Alexander Valley, 2015 160
- 441. SILVER TRIDENT TWENTY SEVEN FATHOMS Napa Valley, 2015 170
- 330. CAYMUS ‘SPECIAL SELECT’ Napa Valley, 2017 325
- 485. OPUS ONE Napa 2016 Half Bottle 325 Full Bottle 650

**SPARKLING**

- 530. MIONETTO Prosecco, Valdobbiadene (187 ml) 10
- 535. CHANDON Brut Classic, California, NV 15/60
- 531. POEMA Cava Brut Rosado, Spain 10/40
- 532. SARACCO MOSCATO D’ASTI Piedmont, 2016 (375 ml) 12/50

### WHITES

- 231. TERLATO PINOT GRIGIO Fruili, Italy, 2018 14/56
- 161. WAIRAU RIVER Sauvignon Blanc, Marlborough, 2018 16/64
- 170. CHATEAU DE SANCERRE Loire Valley, 2017 18/70
- 115. WENTE Morning Fog Chardonnay, Livermore, CA, 2017 12/50
- 188. GUNDLACH BUNDSCHU Chardonnay, Sonoma County, 2017 16/64
- 138. JORDAN Chardonnay, Russian River Valley, 2016 23/89

### ROSÉS

- 229. FLEURS DE PRAIRIE Cotes de Provence, 2018 15/60

### REDS

- 431. CLINE Pinot Noir, Sonoma 2018 13/52
- 259. KEN WRIGHT Pinot Noir, Willamette Valley, 2017 17/70
- 290. INTRINSIC Cabernet Sauvignon, Columbia Valley 2017 17/70
- 371. ORIN SWIFT ABSTRACT Napa, 2018 25/95
- 488. CASTELLO DELLE REGINE SANGIOVESE Umbria, 2017 12/50
- 535. CHAPPELLET Mountain Cuvee, Napa, 2017 19/75
- 340. SHANNON RIDGE Zinfandel, Lake County, 2018 12/50

**VINTAGES SUBJECT TO CHANGE**