

# TASTE

## 222

### THE TASTING HOUR

4 PM – 6 PM

#### WINGS

**KOREAN BBQ**

9

*crispy chicken wings in a Korean spiced barbecue sauce*

**BUFFALO**

9

*our take on the happy hour classic, served medium hot*

**MANGO HABANERO**

9

*sweet and tangy with a kick of habanero heat*

#### FLATBREADS

**BRUSSELS SPROUT**

8

*mushrooms, caramelized onions, mozzarella and goat cheese with a fig balsamic glaze*

**MILANO SALAMI**

8

*tomato sauce and melted mozzarella with fresh basil and a drizzle of honey*

## COCKTAILS

### DRAFT COCKTAIL FLIGHT

15

#### **Crystal Stowaway**

*Flor de Caña aged rum, Somrus Crystal, Rare Tea Cellar wild banana chai, rosemary*

#### **A Bit Steep**

*Reyka vodka collins with mint, Rare Tea Cellar blood orange green tea and wild Anhui lime*

#### **Cold Shoulder**

*Tanqueray gin and housemade tonic with Rare Tea Cellar wild Himalayan lavender, caraway and thyme*

#### **Summer's Bygone**

*Hennessy VSOP old fashioned with Rare Tea Cellar Ancient Pharaoh's lemon peel demerara*

## WINE

### SOMMELIER'S SELECTIONS

8

## BEER

### DRAFT BEER

5

**Great Lakes, Elliot Ness Amber Lager**  
*Cleveland, Ohio*

**Moody Tongue, Peeled Grapefruit Pilsner**  
*Chicago, Illinois*

**Solemn Oath, Snaggletooth Bandana IPA**  
*Naperville, Illinois*

**Guinness Nitro Stout**  
*Dublin, Ireland*