bubbles

CHAMPAGNE COCKTAIL 12
“champagne”, aperol, brown sugar cube, angostura bitters

AMERICANO 8
noilly prat sweet vermouth, aperol, orange

warm classics

MULLED WINE 12
red blend, brandy, mulling spices

TODDY 13
bourbon, apple brandy, honey, lemon
ginger, english breakfast

shaken

THE CLAW 10
vodka, lemongrass tonic

EL DIABLO 12
blanco tequila, ginger, lime, blackberry

FUZZY MUSKETEER 14
vodka, passionfruit, raspberry, vanilla, lemon

stirred

RYE MANHATTAN 14
Sazerac rye, sweet vermouth, angostura, luxardo cherry

BRAND NEW COMPANION 12
Ransom old tom gin, Plymouth sloe gin, campari

OLD FASHIONED 12
bourbon, demerara sugar, angostura bitters, orange

bites

BRUSSELS SPROUTS gochujang glaze 11
fried MANCHEGO CHEESE sunny egg
watercress, apple cider dressing 14
STEAK TARTARE fried capers, hen egg yolk* 16

pasta

french onion AGNOLOTTI onion broth, gruyere, garlic breadcrumbs 18
ricotta GNOCCHI truffle cream, fried sage, Parmigiano 18
hand-made TAGLIATELLE beef short rib ragu
carrot, red wine reduction 18

forks, spoons and knives

PEI MUSSELS thai-coconut broth, toast 16
VEAL, PORK, & BEEF MEATBALLS
ricotta, Parmigiano 16
crispy CHICKPEA SALAD za’atar cream
frisée, lemon-vinaigrette 13
seared SCALLOP RISOTTO garlic, white wine, sorrel 22
10 oz NY STRIP STEAK FRITES au poivre, shoestring fries* 35

after

cinnamon-sugar brioche DOUGHNUTS mocha hot chocolate 10
CHOCOLATE GANACHE, tuscan olive oil, sea salt, toast 9

CHEF RYAN BAIR

thank the kitchen team
with a six pack 10

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.
announcements

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rosé & sparkling

“PROSECCO” Zannoto, “Col Fundo”, Italy 10/48
DOLCETTO Ruth Lewandowski Feints 2018, Utah 12/58
PIQUETTE SPRITZ Old Westminster NV, Maryland 5 (canned)
PINOT NOIR Long Meadow Ranch 2018, Anderson Valley CA 54

white

RIESLING Gunderloch Trocken 2018, Germany 10/48
MARSANNE Ver Sachrum “Geisha de Jade” 2017, Uco Valley 11/53
GARNAXTA BLANCA Clua 2018, Spain 10/48

red

PINOT NOIR Brendan Tracey “Fistful of Bottles” 2015, Saint-Anne Loire 12/100 (r.75L)
G-S-M Dom. de la Solitude 2018, Rhone 10/48
CABERNET BLEND Tony Coturri “Red” NV, Sonoma 11/53
MALBEC De Combel-La-Serre “Le Pur Fruit” 2018, Cahors 53
CABERNET FRANC Patrick Lambert “Gourmandise” 2018, Chinon 61
TROUSSEAU Stolpman Vineyards “Combe” 2019, Ballard Canyon CA 65
TANNAT-Angelos Iatrisia “Alpha Estate” 2015, Florina, Greece 55

beer

MILLER HIGH LIFE 4
(12 oz. bottle, Champagne of beer – Milwaukee)
VIRTUE FARMS ROSÉ CIDER 5
(12 oz. can, Farmhouse Cider – Michigan)
ST. FEULLIEN SAISON 7
(11.2 oz can, Belgian Farmhouse Ale – Belgium)
HALF ACRE DAISY CUTTER 7
(12oz can, American Pale Ale – Chicago)
LEFT HAND NITRO 5
(16 oz can, Nitro Milk Stout – Colorado)