



APPETIZERS & SOUP

- POUTINE ROYALE** fries, wisconsin curds, braised short rib, pickled red onion, brown gravy | 18
- FRIED PICKLES** lightly beer-battered with smoked serrano aioli (v) | 12
- COLOSSAL PRAWN COCKTAIL** chilled nova prawns, lemon preserve, spiced cocktail sauce (GF, SH) | 28
- PUB SCOTCH EGG** fennel sausage, black pudding, farm egg, apple mostarda | 15
- CHICKEN ORZO SOUP** slowly simmered, amish chicken, orzo pasta, garden veggies | 10
- SOUP OF THE DAY** served chilled when it's hot, and hot when it's chilly | Market Price

BIG SALADS

ADD TO ANY SALAD | *GRILLED SALMON 15 GRILLED CHICKEN 12 SLICED STEAK 26 THREE SHRIMP 18*

- THE GAGE CAESAR** romaine heart, brioche crouton, anchovy, parmesan, broken caesar dressing | 15
- COBB** organic greens, marinated tomato, avocado, bleu cheese, bacon, hard boiled egg, buttermilk ranch (GF) | 19
- SUPER GREEN** all the greens, broccoli, edamame, green apple, avocado, green goddess dressing (GF, V) | 18
- AUTUMN SALAD** shaved honeycrisp apple, celery root, kale, ruby red leaf lettuce, humboldt fog, candied pecans, cider mustard vinaigrette (GF, V, N) | 18

BETWEEN BREAD

SERVED WITH FRIES OR HOUSE SALAD

- CLASSIC BURGER** 8oz prime blend, l.t.o., choice of swiss, cheddar or bleu cheese, brioche bun | 18
- D'ARTAGNAN VENISON BURGER** built with melted onions, fire-roasted jalapeños, young arugula, hook's white cheddar on a buttered brioche bun | 24
- SMOKED SALMON BLT** thick-cut smoked bacon, dill-marinated cucumber, caper aioli, multigrain | 22
- RIBEYE STEAK SANDWICH** caramelized onion, mushroom, hook's cheddar cheese, horseradish aioli, truffle fries, rustic ciabatta | 26
- GRILLED CHICKEN PAILLARD SANDWICH** heirloom tomato, pickled onion, arugula, smoked gouda, basil aioli, onion roll | 18
- HALF SANDWICH & SOUP OF THE DAY** choice of grilled chicken paillard or smoked salmon blt | 18

HOUSE SPECIALTIES

- CATCH OF THE DAY** is seasonally appropriate, carefully thought out, and sustainably fished | Market Price
- THE GAGE FISH & CHIPS** lightly beer-battered, lemons, tartar, crispy fries | 24
- P.E.I MUSSELS** saffron broth, dried chorizo, shallots, fresno pepper, ciabatta (s) | 23
- ORA KING SALMON** shaved brussels sprout and charred napa cabbage, crispy turnip, horseradish vinaigrette (GF) | 34
- STEAK FRITES** wood grilled bavette steak, maître d' butter, crispy fries | 32
- CHICKEN KIEV WITH FRITES** and herb butter | 26
- BUTTERNUT SQUASH AGNOLOTTI** toasted hazelnuts, butternut squash, fried sage, parmesan, sage-brown butter (V, N) | 28
- THAI COCONUT CURRY** seasonal vegetables, house-made curry, jasmine rice (GF, V) | 24
ADD | salmon - 12 | grilled chicken - 10 | shrimp - 18

SIDES

- ROASTED BABY CARROTS 12** / **BRUSSELS SPROUTS 12** / **CAULIFLOWER STEAK 14** / **TRUFFLE FRIES 12** / **RUSTIC BAGUETTE 8**
horseradish cream, pickled shallots, saba, pepitas (GF, V) brie, roasted hazelnuts, shallots, hazelnut oil (N, V) pistachio gremolata, purée, pickled cauliflower (N, V) honey butter (V)

EXECUTIVE CHEF JORGE HERNANDEZ

(GF) Gluten-Free • (V) Vegetarian • (SH) Shellfish • (N) Contains Nuts • (T) Cooked to order; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

HISTORICAL COCKTAILS

UPDATED CLASSICS INSPIRED BY THE HISTORY OF THE COCKTAIL, CURATED BY OUR TEAM IN A SPIRITED HOMAGE TO THE GAGE'S ORIGIN AS A CORNERSTONE OF TURN-OF-THE-CENTURY FASHION, 1880-1960

SEASONAL COBBLER c. 1845 early autumn: pineau de charentes, apricot, ruby port, hazelnut, nutmeg, thyme | 15

THE PARIS ROSE c. 1953 grey goose vodka, kirsch, cherry blossom vermouth, lemon oil | 18

JABBERWOCK c. 1913 four pillars shiraz gin, verdelho madeira, noveis bitter bianco, orange twist | 16

SPICY MARGARITA c. 1936 arette blanco tequila, ilegal mezcal, agave, lime, smoked jalapeno, chile salt | 16

PENICILLIN c. 1862 compass box "orchard house" scotch, lemon, honey, apple, caraway, ginger sugar | 16

SATAN'S WHISKERS c. 1930 elijah craig rye whiskey, remy martin vsop, kumquat, persimmon, amaro montenegro | 18

ROYAL BLISS c. 1937 lapostolle pisco, trinidad rum, oloroso sherry, banana, maple, lemon, whole egg, cardamom | 17

ABSINTHE SUISSASSE c. 1937 absinthe, menthe-pastille, almond, orangerflower, cream, mint | 18

SERVED HOT

BECAUSE IT'S COLD OUT:

A CLASSIC TODDY glendalough double-barrel whiskey, demerara, lemon, clove | 14

THE GAGE'S IRISH COFFEE kilbeggan irish whiskey, brown sugar, coffee, soft cream, nutmeg | 12

THE OLD FASHIONED, UPGRADED

THE ORIGINAL COCKTAIL - SPIRIT, SUGAR, BITTERS, PLUS FANCY ICE, DESIGNED TO GLORIFY OUR FAVORITE SEASONAL SPIRITS:

KNOB CREEK "GAGE SINGLE-BARREL" BOURBON + DEMERARA + HOUSE BITTERS | 19

TEELING "BLACKPITTS" PEATED IRISH WHISKEY + LYLE'S GOLDEN SYRUP + COCOA BITTERS | 20

CAPROCK 8-YEAR BARREL-AGED PEACH BRANDY + HONEY + BAY LEAF BITTERS | 22

HIGHBROW HIGHBALLS

AS SIMPLE AS A SPIRIT & SODA, OUR PRECISION CURATIONS ARE MADE TO PAIR POTION AND POP PERFECTLY, BOTH CLASSIC AND NEW:

THE GAGE G&T MARTIN MILLER "WESTBOURNE" GIN + FEVER TREE INDIAN TONIC + STAR ANISE & APPLE | 16

RUM N' COKE MOUNT GAY XO + FEVER TREE COLA + LIME & LIME LEAF | 18

ROCK N' RYE HIGH WEST DOUBLE RYE WHISKEY + THREE CENT CHERRY SODA + ORANGE TWIST & CHERRY | 16

BEERS - 9

CIDER tandem "green man" | michigan | pilsner | 5.2%

HONEY MEAD WITH GINGER st. ambrose "wild ginger" | michigan | chalice | 6.0%

SOUR WITH CRANBERRY & ORANGE pollyanna "allure" | chicago | pilsner | 4.9%

EURO-STYLE PILS moody tongue "gagelicious pils" | chicago | pilsner | 5.0%

GERMAN PILS weihenstephaner | germany | pilsner | 5.5%

SPARKLING ALE WITH YUZU & WHITE GRAPE cruz blanca "floridita" | chicago | pilsner | 4.9%

SAISON WITH APRICOT lo rez "knockout" | chicago | tulip | 5.9%

HEFEWEISSEN dovetail | chicago | pilsner | 5.8%

SESSION PALE ALE spiteful "alley time" | chicago | nonic | 6.0%

OAK-AGED DARK VIENNA LAGER forbidden root "hoodie weather" | chicago | pilsner | 6%

PALE WHEAT marz "jungle boogie" | chicago | tulip | 5.5%

BROWN ALE tangled roots "campfire flannel" | chicago | nonic | 6.0%

JUICY IPA alarmist "le jus" | chicago | tulip | 6.0%

AUTUMN IPA half acre "tend" | chicago | tulip | 6.8%

DRY-HOPPED DOUBLE IPA equilibrium "energy equals" | brooklyn | chalice | 8%

BELGIAN QUADRUPEL la trappe | belgium | chalice | 10.0%

BARREL-AGED IMPERIAL STOUT new holland "s'mores dragon's milk" | michigan | chalice | 11.0%

A PROPER GUINNESS dry stout | ireland | pint | 4.2%

NON-ALCOHOLIC

N/A-MARETTO SOUR lyle's amaretto cordial, fresh lime, pineapple, mint | 12

APERITIF SPRITZ apertif syrup, orange, n/a sparkling | 10

ATHLETIC BREWING N/A BEER smooth and malty - IPA or Blonde | 8

THREE CENT SODAS all-natural, soda-fountain-style, not-too-sweet: pink grapefruit or cherry | 6

LA COLOMBE COLD-BREW ESPRESSO on ice | 5