

MARTINI BAR

CHICAGO



MARTINIS

\$20

CLASSIC

gin or vodka and vermouth

DIRTY

vodka, olive brine and blue-cheese stuffed olives

COSMOPOLITAN

citron vodka, cointreau and cranberry

LEMON DROP

citron vodka, lemon juice and sugar

GEORGIA PEACH

peach vodka, cointreau and orange juice

THE AVIATION

gin, maraschino, lemon and crème de violette

ABSOLUTELY BLUE

mandarin vodka, blue curaçao and lime

GREEN APPLETINI

vodka, sour apple schnapps and triple sec

BERRY WHITE

raspberry vodka, triple sec, and lime juice

MANGO MARTINI

mango vodka, mango schnapps and cointreau

BUTTERBALL

vanilla vodka, butterscotch and dark chocolate liqueurs

KEY LIME PIE

vanilla vodka, licor 43 and rose's lime

CHOCOLATE DREAM

vanilla vodka, dark and white chocolate liqueurs

ESPRESSO

vanilla vodka and
caffè borghetti espresso liqueur

SIGNATURE

\$16

THE KNICK MANHATTAN

templeton rye whiskey and sweet vermouth

SIGNATURE OLD FASHIONED

buffalo trace bourbon,
house-made demerara cherry and orange bitters

CUCUMBER MULE

stoli cucumber vodka, lime juice, and ginger beer

MAG MILE MARGARITA

corazón blanco tequila, mango liqueur
and sour mix

APEROL SPRITZ

aperol, prosecco and club soda

TORONTO

bulleit bourbon, fernet-branca and simple syrup

GINGER MONKEY

monkey shoulder whiskey, ginger ale and
orange slice

BEERS

BOTTLES

\$7

miller lite, budweiser, bud light,
coors light, sam adams or michelob
ultra

PEREMIUM BOTTLES

\$8

heineken, Heineken 0.0(na), modelo
especial, corona extra, guinness, angry
orchard cider or blue moon belgian white

DRAFTS

\$8

STELLA ARTOIS

belgium, 4.8% abv

SPITEFUL IPA

chicago, 6.2% abv

BIG KONA WAVE GOLDEN ALE

kailu-kona, 4.4% abv

GOOSE ISLAND HAZY IPA

chicago, 6.8% abv

WINES

GLASS

BOTTLE

WHITE

WHITEHAVEN sauvignon blanc
marlborough, new zealand

\$18

\$42

BODEGAS LA VAL albariño
rías baixas, spain

\$14

\$40

DECOY chardonnay
sonoma coast, california

\$14

\$30

FERNANDO PIGHIN pinot grigio
friuli doc, italy

\$16

\$40

Clo du Bois chardonnay
sonoma, california

\$14

\$30

RED

OBERON cabernet sauvignon
napa valley, california

\$18

\$60

BÖEN pinot noir
tri-county, california

\$16

\$52

TAPESTRY red blend
paso robles, california

\$14

\$45

TERRAZAS cabernet sauvignon
luján de cuyo, argentina

\$14

\$48

FRANCISCAN cabernet
sauvignon, california

\$14

\$40

SPARKLING/CHAMPAGNE

CHANDON brut
napa valley, california

\$16

\$55

JEIO prosecco
prosecco doc, italy

\$14

\$40

TAITTINGER champagne
champagne, france

\$90

18% gratuity will be added for groups of six or more

MARTINI BAR

CHICAGO



CHEF'S CHOICE

STEAK SALAD \$18

fresh arugula, 6oz steak, bacon, roasted tomato, and crumbled blue cheese with herb dressing

GRILLED SHRIMP CROSTINI \$14

honey glazed jumbo shrimp, cilantro and avocado

KNICKERBOCKER BURGER \$25

grilled burger topped with tender sautéed mushrooms, onions and choice of swiss, american, cheddar, blue or provolone cheese with fresh cut fries

SALMON CAKE SANDWICH \$24

tarragon-caper aioli, red cabbage, fried onions on an everything bagel with fresh fruit slices

SOUP + SALADS

COBB SALAD \$16

fresh romaine, mixed greens, grilled chicken, diced tomatoes, bacon, eggs and cucumbers with house dressing

CAESAR SALAD \$14

fresh romaine, caesar dressing, and parmesan croutons
+ chicken, shrimp or salmon \$9

HOUSE SALAD \$10

fresh romaine, tomato, onions, cucumbers, carrots, croutons, with house dressing

CREAMY TOMATO SOUP \$7

fresh tomato, heavy cream, and fresh basil

APPETIZERS

CHEF'S CHEESE BOARD \$25

seasonal assortment of cheeses, crackers, fruit, truffle honey, cured meats, olives, and sun-dried tomatoes

BUFFALO STYLE CHICKEN WINGS \$16

choice of BBQ, buffalo or sesame thai chili, with carrots and celery

MARGARITA FLAT BREAD \$16

basil, pesto, heirloom tomato and shaved parmesan

GUACAMOLE CHIPS AND SALSA \$8

crispy tortilla chips, fresh house-made guacamole and salsa

FRESH CUT FRIES \$5

house seasoning \$7
parmesan truffle fries

HANDHELD SANDWICHES

GRILLED BURGER \$20

red onion, lettuce, tomato, and choice of american, swiss, or cheddar cheese
add on avocado, bacon \$3

TUSCAN PANINI \$19

grilled chicken breast, prosciutto, roasted tomato, arugula, swiss cheese, pesto and fries

CLASSIC TURKEY CLUB SANDWICH \$18

sliced turkey, crispy bacon, lettuce, tomato, avocado with herb mayo and fries

ARTISAN GRILLED CHEESE \$14

rustic bread, blend of swiss, cheddar and american cheese

ENTRÉES

MEDITERRANEAN CHICKEN BREAST \$25

chicken breast, sauteed in olive oil, butter, fresh garlic, oregano, lemon juice served with fingerling potatoes and vegetable medley

PAN SEARED SALMON \$24

oven roasted with seasonal vegetables and a lemon-herb butter sauce

STEAK FRITES WITH GARLIC AIOLI \$22

grilled flat iron steak with crispy herb truffle fries and roasted garlic aioli

VEGETARIAN PASTA \$18

fresh spinach, tomatoes, onions, parmesan cheese, fresh garlic, olive oil

GRILLED VEGGIE WRAP \$16

grilled zucchini, bell peppers, portobello mushrooms, hummus, and fresh mixed greens on a spinach flour tortilla

KIDS FAVORITES

CHICAGO STYLE HOT DOG \$10

onions, tomatoes, sweet pickle relish, sport peppers and fries
mustard on the side

CHEESY FLAT BREAD \$8

marinara sauce, mozzarella cheese

KIDS MAC & CHEESE \$7

classic macaroni with special blend of parmesan, cheddar and american cheese

DESSERTS

CHOCOLATE DECADENCE CAKE \$12

chocolate sponge cake, ganache and berry sauce

RASPBERRY CHEESECAKE \$10

new york style cheesecake with fresh berries

VANILLA OR CHOCOLATE ICE CREAM \$6

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

18% gratuity will be added for groups of six or more