

Features Card

SHRIMP CEVICHE / 16.95

avocado, cucumber, red onion, tomato, spicy tomato-lime sauce, tortilla chips

TRUFFLED MUSHROOM BURGER / 15.95

7 oz black angus patty, havarti, wild mushrooms, arugula, tomato, TRUFFLE aioli, brioche bun, pickles

SEAFOOD CIOPPINO / 32.95

prince william sound mussels, little neck clams, salmon, scallops, shrimp, walleye, saffron tomato broth, garlic crostini

BLUE FIN CRAB CROSTINI / 18.95

cucumber, arugula, lemon garlic oil, grape tomatoes, smoked paprika

PISTACHIO CHEESECAKE / 10.95

almond, walnut crust, whipped cream

From the Bar

SOUTH LOOP SOUR / 12

red locks irish whiskey, lychee, lemon juice, simple syrup

FAIR STATE ROSELLE KETTLE SOUR/ 7

Minneapolis, Mn abv 5.7%

floral and citrusy kettle sour, infused with hibiscus

TALBOTT KARI HART CHARDONNAY 15 /58

Monterrey, CA

notes of ripe stone fruit and juicy tropical notes meet aromas of madagascar vanilla for a bright mouthfeel straight through to the finish.

HAZELWOOD

ESTD ∴ *food + drink* ∴ 2004

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness.