<table>
<thead>
<tr>
<th>Bathtub Gin</th>
<th>Whiskey</th>
<th>Rum Runners</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Aviation</strong></td>
<td><strong>Boulevardier</strong></td>
<td><strong>Bacardi Cocktail</strong></td>
</tr>
<tr>
<td>Gin, Lemon Juice, Maraschino Liqueur, Crème de Violette</td>
<td>Bourbon, Campari, Sweet Vermouth</td>
<td>Rum, Lime, Grenadine</td>
</tr>
<tr>
<td><strong>Bee’s Knees</strong></td>
<td><strong>Manhattan</strong></td>
<td><strong>Chicago Fizz</strong></td>
</tr>
<tr>
<td>Gin, Lemon Juice, Honey Syrup</td>
<td>Rye Whiskey, Dry Vermouth, Sweet Vermouth, Angostura Bitters</td>
<td>Dark Rum, Port, Simple Syrup, Lime Juice, Egg White, Club Soda</td>
</tr>
<tr>
<td><strong>French 75</strong></td>
<td><strong>Mint Julep</strong></td>
<td><strong>El Presidente</strong></td>
</tr>
<tr>
<td>Gin, Lemon Juice, Simple Syrup, Champagne</td>
<td>Bourbon, Simple Syrup, Mint</td>
<td>Rum, Dry Vermouth, Orange Curacao, Grenadine</td>
</tr>
<tr>
<td><strong>Gin &amp; Sin</strong></td>
<td><strong>Palmer House Barrel Select</strong></td>
<td><strong>Hemingway Daiquiri</strong></td>
</tr>
<tr>
<td>Gin, Orange Juice, Lemon Juice, Grenadine</td>
<td><strong>Old Fashioned</strong></td>
<td>Rum, Maraschino Liqueur, Lime Juice, Grapefruit Juice</td>
</tr>
<tr>
<td><strong>Hanky Panky</strong></td>
<td><strong>Side Car</strong></td>
<td><strong>Mary Pickford</strong></td>
</tr>
<tr>
<td>Gin, Sweet Vermouth, Fernet Branca, Orange Juice</td>
<td>Bourbon, Triple Sec, Lemon Juice</td>
<td>Rum, Pineapple Juice, Maraschino Liqueur Grenadine</td>
</tr>
<tr>
<td><strong>Negroni</strong></td>
<td><strong>Ward 8</strong></td>
<td><strong>Mojito</strong></td>
</tr>
<tr>
<td>Gin, Campari, Sweet Vermouth</td>
<td>Rye, Grenadine, Orange Juice</td>
<td>Rum, Mint, Lime, Simple Syrup, Club Soda</td>
</tr>
<tr>
<td><strong>South Side (an Al Capone favorite)</strong></td>
<td><strong>Whiskey Smash</strong></td>
<td><strong>Rum Runner</strong></td>
</tr>
<tr>
<td>Gin, Lime Juice, Mint, Club Soda</td>
<td>Bourbon, Mint, Lemon, Simple Syrup</td>
<td>Rum, Dark Rum, Blackberry Liqueur, Banana Liqueur, Orange Juice, Pineapple Juice, Lime Juice</td>
</tr>
<tr>
<td><strong>White Lady</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gin, Triple Sec, Lemon Juice, Egg White, Simple Syrup</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

"Here in Chicago, bootleggers and rum runners flourished. Secret passwords were spoken and bartenders told patrons to be quiet and speak easy."

- Anonymous
**Classic**

- **Black Velvet**
  Guinness, Champagne

- **Champagne Cocktail**
  Champagne, Angostura Bitters, Sugar, Lemon

- **Rude Cosmopolitan**
  Tequila, Cointreau, Cranberry Juice, Lime Juice

- **Harvey Wallbanger**
  Vodka, Galliano, Orange Juice, Maraschino Cherry

- **Lemon Drop**
  Vodka, Cointreau, Lemon Juice, Simple Syrup, Sugar Rim

- **Paloma**
  Tequila, Lime Juice, Grapefruit Juice, Lime Juice, Simple Syrup, Club Soda

- **Shady Lady**
  Tequila, Melon Liqueur, Grapefruit Juice, Lemon Juice

- **Vodka Gimlet**
  Vodka, Lime Juice, Simple Syrup

**Shareable Bites**

- **Mushroom Flatbread**
  Roasted Mushrooms, Caramelized Onion, Garlic Butter, Grated Parmesan, Black Garlic Aioli, Parsley

- **Potter's Sliders***
  Bacon Jam, Aged White Cheddar, Secret Sauce, Sesame Bun

- **Deviled Eggs**
  Sriracha, Avocado, Radish, Chicharrón, Micro Cilantro

- **Potter Palmer Charcuterie**
  Candied Nueske Bacon, Saucisso, Pimento Cheese, Pickled Vegetables, Ritz Crackers

- **Burrata**
  Grass-fed Buffalo Mozzarella, Artichoke Caponata, Basil Oil, Maldon Salt, Pine Nuts, Toasted Baguette

- **Spicy Tots**
  Queso Blanco, Beef Birria, Jalapeno, Tomato, Red Onion, Cilantro, Lime Crema

- **Potato Chips**
  Truffle Aioli

**Draughts**

- **3 Floyds Gumballhead**
  Wheat Ale

- **Cruz Blanca Palm Shade**
  Hazy IPA

- **Half Acre Daisy Cutter**
  Pale Ale

- **Seasonal Beer**

- **Miskatonic Vox**
  Pilsner

- **Dovetail**
  Kölsch

- **Revolution Anti-Hero**
  IPA

- **WarPigs Foggy Geezer**
  Hazy Pale

**Wine**

- **Riondo Prosecco**
  Glass: 16, Bottle: 58

- **Chandon Brut**
  Glass: 22, Bottle: 80

- **Chateau St. Michelle Riesling**
  Glass: 14, Bottle: 55

- **Terlato Family Pinot Grigio**
  Glass: 17, Bottle: 68

- **Wairau River Sauvignon Blanc**
  Glass: 18, Bottle: 70

- **Sonoma-Cutrer Chardonnay**
  Glass: 16, Bottle: 65

- **Meomi Pinot Noir**
  Glass: 15, Bottle: 60

- **Columbia Crest H3 Cabernet Sauvignon**
  Glass: 16, Bottle: 65

- **Wente Merlot**
  Glass: 14, Bottle: 58

- **Bodega Norton Select Malbec**
  Glass: 15, Bottle: 64

For parties of 6 or more an 18% service charge will be added to final bill

*Consumer advisory: consuming raw or undercooked meats. Poultry, Seafood, Shellfish or Eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*Please notify the server of any dietary restrictions before placing your order.*