

*cold & raw plates*

*Spicy Tuna 'Lumpia'*  
red chili emulsion | scallion  
16 (2 pc)

*Baby Gem Lettuce Salad*  
shitake dressing | crushed nori  
15

*Endive & Edamame Salad*  
parmesan vinaigrette | crispy croutons  
15

*Ocean Trout Guacamole*  
mezcal | nori chicharon  
16

*Marinated Cucumbers*  
garlic soy | spicy sesame salt  
14

*Hamachi Sashimi* \*\*  
black sesame ponzu | puffed rice  
18

*mains*

*S.K.Y. Fried Chicken*  
habanero butter | creamed corn  
28

*Mediterranean Seabass*  
pain de mie | black lime  
32

*Crispy Seared Salmon*  
sambal butter | shellfish fregola  
29

*Foie Gras Bibimbap\**  
charred vegetables | mushroom bulgogi  
29

*Cherry Blossom Pork Collar*  
morita chile | marinated chickpeas  
28

*'French Onion' Beef Short Rib*  
caramelized onion jus | gruyere spinach  
32

*appetizers & shares*

*Cornbread Madeleines*  
extra virgin olive oil butter  
12

*Black Truffle Croquettes*  
aged white cheddar | jalapeño  
15

*Maine Lobster Dumplings*  
jade butter | soft herbs  
19

*Warm Mushroom Salad*  
avocado | lemon-tamari dressing | local chèvre  
17

*'Mapo Ricotta'*  
sichuan ragu | garlic butter flatbread  
17

*Rohan Duck Confit*  
yangyeom sauce | green apple | poppy seeds  
22

*vegetables & sides*  
12

*Crispy Potatoes*  
black truffle dip

*Charred Broccoli*  
smoky aioli | chili panko

*Brussels Sprouts*  
thai pesto | shallots

*chef's tasting menu*  
68  
wine pairing 48

*Chilled Kushi Oyster*  
tart apple agua chile | yuzu oil

*Spicy Tuna 'Lumpia'*  
red chili emulsion | scallion

*Grilled Octopus Meuniere*  
lemon | brown butter | parsley

*Charred Pork Belly*  
unagi sauce | furikake

*Scotch Lamb 5.0*  
merguez | tikka masala | fennel

*Banana Budino*  
vanilla | granola | bourbon

*Finishing Sweet*  
daily selection

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness\*\*

\*These items are made to order

\*Please note, a 5% surcharge will be added to each guest check to ensure health and medical benefits for our valued team members\*

*cocktails*  
16

*Peachy Keen*  
vodka | nectarine | appetivo

*Earth Sign*  
gin | aloe | cucumber

*Caribbean Cola*  
rum agricole | cola essence | lime

*Spark Notes*  
whisky | strawberry | soda

*Scarlet Plumperknickel*  
rye | amaro | aerated plum

*Fashionista*  
mezcal | piloncillo | bitters

*The Cat's Pajamas*  
calvados | ginger beer | angostura

*Stones of Lipari*  
tequila | calabrian chili oil | stone fruit

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*Industry Pickle Back*  
IYKYK  
9

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*spirit free*  
13

*Green Martian*  
vegetable shrub | lemon | allspice  
add Sölveig Gin + 6

*Lemonoleo Croix*  
basil | lemon oleo | soda  
add herradura tequila blanco + 6

*Don't Call Me Shirley*  
cherry | anise | citrus  
add Botanical Vodka + 8

*beer*  
9

*Kölsh 'Yard Work'*  
4.0% | Middle Brow | Logan Sq | IL

*Tropical Gose Ale 'Suburban'*  
4.2% | Artisan Ales | St. Louis

*Two of Tarts 'Tropical Gose'*  
4.5% | Upland | Bloomington | Indiana

*Mexican Lager 'Amistosa'*  
5.3% | sketchbook | Evanston | Illinois

*Belgian - Style 'Hibiscus wit'*  
5.2% | 2<sup>nd</sup> Shift | St. Louis

*Hefeweizen Ale 'Humpenscrump'*  
5.0% | Pollyanna | Lemont | IL

*Double Hopped IPA 'Orange Door'*  
7.2% | Sketchbook | Evanston | Illinois

*wine by the glass*

*sparkling*

*Prosecco*  
nv borgoluce | valdobbiedene, italy  
16

*Moscato*  
2021 rizzi | asti, italy  
17

*Extra Brut*  
nv charles heidsieck | champagne, france  
28

*Rosé Brut 'Eclipsia'*  
nv vincent couche | champagne, france  
34

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*white*

*Gruner Veltliner*  
2021 sohm & kracher | lion, austria  
13

*Sauvignon Blanc*  
2022 henry marionnet | loire valley, france  
16

*Riesling 'Old Love'*  
2022 ovum | dundee hills, Oregon

*Pinot Blanc*  
2019 J.B. adam | alsace, france  
16

*Chardonnay*  
2022 prébende | beaujolais, france  
17

*Chenin Blanc*  
2020 charles bove | vouvray, france  
12

*Vermentinu*  
2021 vetriccie | corsica, france  
14

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*red*

*Zweigelt*  
2020 nadler | carnuntum, austria  
14

*Gamay*  
2021 jean paul dubost | beaujolais, france  
16

*Pais 'Newk'*  
2019 pedro parra | itata, chile  
15

*Pinot Noir*  
2021 koehler-ruprecht | pfalz, germany  
17

*Barbera, Freisa*  
2021 gd vajra | piedmonte, italy  
16

*Frappato*  
2022 feudo di santa tresa | sicily, italy  
14

*Cabernet Sauvignon*  
2022 iconic | california, usa  
17

*wine by the glass*

*rosé & orange*

*Grenache | Merlot*  
2022 bastide de la cisset | provence, france  
16

*Rosé Blend*  
2022 paysan | central coast, california  
15

*Rkatsiteli 'Contact'*  
2022 modales | fennville, michigan  
16

*sake*

*sparkling*

*Junmai 'Seaside'*  
fakucho imada-shuzo | chugoku, japan | 4oz  
16

*Masumi*  
miyasaka | nagano, japan | 4oz  
17

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*bright, crisp & floral*

*Junmai Daiginjo 'Soul of Sensei'*  
doi shuzo | shizuoka, japan | 4oz  
16

*Bushido 'Way Of The Warrior'*  
kisakura | kyoto, japan | 4oz  
18

*Junmai 'Snow Shadow'*  
Yukikake | Tokubetsu | Japan | 4 oz  
18

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*earthy, umami, rich*

*Kimoto Junmai 'Taiheizan Kimoto'*  
kodama | kimoto, japan | 4oz  
16

*Junmai Ginjo 'Bride of the Fox'*  
Kanbara - Kaetsu | chubu, japan | 4oz  
17

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*nigori (cloudy)*

*Nigori*  
wakaze | paris, france | 4oz  
15

*Tokubetsu Junmai 'Dreamy Clouds'*  
rihaku | chugoku, japan | 4oz  
17

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*fun, unique & funky*

*Tsuru - Ume Orange*  
heiwa | kinki, japan | 4oz served on ice  
16

*Tsuru - Ume Strawberry*  
heiwa | kinki, japan | 4oz served on ice  
16

*8000 Generations Rice Shochu*  
Chiyonosono | Japan | 2 oz served on ice  
16

*Purple Pear Shochu*  
Kioya | Miyazaki | Japan | 2 oz served on ice  
16