

APPETIZERS

- Iron Skillet Cornbread.....10
served hot with maple-honey butter
- Guacamole.....11
avocado, jalapeño, onion, tomato, warm tortilla chips
- Wood-Grilled Artichokes.....14
brushed with butter, sea salt, remoulade
- Filet Sliders.....16
blue cheese, mayo, candied red onion
- Spinach Dip.....11
spinach, artichoke, parmesan cream sauce, warm tortilla chips
- Lobster Deviled Eggs.....9
three halves, lightly seasoned, loaded with lobster
- Smoked Salmon.....14
house-smoked, chef's dressing, sourdough crostini
- Calypso Shrimp.....16
jerk marinated shrimp, pineapple pico, spicy mango and coconut cream

SALADS

- Wrightwood.....14
rotisserie chicken, tomato, craisins, avocado, goat cheese, corn, almond, cornbread croutons, roasted red pepper, green onion, citrus vinaigrette
- Brussels Sprout.....13
arugula, dried blueberry, bacon, almond, manchego cheese, tossed in lemon vinaigrette
- Tuna.....18
seared ahi tuna served rare, mixed greens, mango, avocado, black sesame seed, cilantro-lime vinaigrette, ponzu
- Kale Salad.....10
torn tuscan kale, fennel, pecorino, roasted garlic breadcrumb, lemon-buttermilk dressing

SIDES

Fries	Charred Broccoli
Mashed Potato	Rotisserie Cauliflower
Grilled Slaw	Soup \$7
Asparagus	rotating selection of seasonal soup

WOODFIRED



ROTISSERIE

- Rotisserie Half Chicken.....17
wood-roasted half chicken, lightly seasoned with our signature spice blend, served with mashed potato
- Rotisserie Cauliflower.....15
lemony yogurt, pistachio gremolata
- Daily Rotisserie Feature.....MKT
spit roasted, changes daily, choice of side

WOOD GRILLED

- Charred Broccoli.....13
black pepper buttermilk dressing, pecorino, crispy allium
- Roasted Vegetable Plate.....17
chef's fresh selection of fire roasted vegetables
- Babyback Ribs.....25
full slab, super tender, fries, slaw
- Grilled NY Strip Steak.....24
arugula, crispy confit potato, wild mushroom, manchego, bernaise dressing
- Pork Chop.....26
grilled berkshire pork chop, slow roasted pepper, aged balsamic
- Bone In Grilled Ribeye.....35
16oz, simply grilled, chimichurri, choice of side
- Ora King Salmon.....25
citrus-marinated salmon, green goddess, choice of side
- Seasonal Fresh Fish.....MKT
sustainably sourced, fresh daily

SANDWICHES

- Chicken Dip.....13
rotisserie chicken, jack cheese, mayo, tomato, onion, arugula, roasted chicken au jus
- Cheeseburger.....14
pat lafrieda blend, mayo, mustard, lettuce, tomato, pickle, onion
- Turkey Burger.....12
housemade turkey burger, ginger, soy, sesame slaw, marinated tomato, sriracha mayo
- Grilled Mahi Mahi Sandwich.....13
blackened mahi mahi, remoulade, lettuce, tomato, red onion

DESSERTS \$9

- Oreo Ice Cream Sandwich
homer's vanilla ice cream, chocolate malt sauce
- Banana Cream Pie
chocolate graham cracker crust, vanilla pastry cream, fresh banana
- Cobbler
seasonal fruit, shortbread topping, gelato



WINE BY THE GLASS

WHITES

- 2018 Juliette *Rosé* 11/38
Provence, France
- NV Flama d'Or *Sparkling Rosé Cava* 12/43
Catalonia, Spain
- NV Valdo *Prosecco* 12 /42
Valdobbiadene, Italy
- 2017 Ca'Donini *Pinot Grigio* 10/38
Veneto, Italy
- 2018 Geisen *Sauvignon Blanc* 12/46
Marlborough, New Zealand
- 2019 Garzón *Albariño* 13/48
Garzón, Uruguay
- 2018 Salomon-Undhof *Grüner Veltliner* 12/46
Kremstal, Austria
- 2016 Santa Barbara Winery *Chardonnay* 14/52
Santa Barbara, California

REDS

- 2018 Argento *Malbec* 10/38
Mendoza, Argentina
- 2018 Hitching Post *Pinot Noir* 15/54
Santa Barbara, California
- 2018 Domaine de Fontaine *Red Blend/Corbières* 13/48
Corbières, France
- 2017 Broadside *Cabernet Sauvignon* 12/46
Paso Robles, California
- 2017 DunZin *Zinfandel* 13/48
Paso Robles, California

WHISKEY

2 oz. pour

- W.L. Weller Special Reserve Bourbon.....14
- W.L. Weller Antique 107 Bourbon..... 16
- W.L. Weller 12 Year Bourbon..... 18
- W.L. Weller C.Y.P.B. Bourbon (Limited)..... 26
- Blanton's Single Barrel Bourbon..... 21
- Basil Hayden's Bourbon.....14
- Col. E.H. Taylor Small Batch Bourbon.....15
- Col. E.H. Taylor Single Barrel Bourbon..... 18
- Col. E.H. Taylor Straight Rye..... 20
- Whistle Pig 10 Year Rye.....20
- High West Double Rye..... 14

Old Fashioned

orange bitters, demerara, old forester bourbon

Bee's Knees

hendrick's gin, lemon juice, honey syrup

La Paloma

milagro tequila, grapefruit juice, soda

Aperol Spritz

aperol, orange liquor, prosecco

Gimlet

ketel one vodka, fiorente elderflower, house-made lime cordial

Rosé Sangria

rosé wine, giffard pamplemousse, lime juice, cachaça

New York Sour

george dickel rye, lemon juice, simple syrup

COCKTAILS \$13



DRINKS

WINE BY THE BOTTLE

WHITES

- NV Louis Bouillot *Crémant d'Bourgogne* 58
Burgundy, France
- 2018 Pascal Jolivet *Sancerre* 67
Sancerre, France
- 2018 Frog's Leap *Sauvignon Blanc* 53
Napa Valley, California
- 2018 Domaine de Saint Just *Saumur Blanc* 47
Loire Valley, France
- 2018 Paul Hobbs 'Crossbarn' *Chardonnay* 56
Sonoma Coast, California
- 2016 Brewer-Clifton *Chardonnay* 87
Santa Rita Hills, California

REDS

- 2018 La Follette *Pinot Noir* 65
Sonoma Coast, California
- 2016 BonAnno *Cabernet Sauvignon* 62
Napa Valley, California
- 2018 Chappellet *Bordeaux Blend* 88
Napa Valley, California
- 2009 Quatro Pagos *Rioja* 54
Rioja, Spain
- 2017 Ojai *Syrah* 71
Santa Barbara, California
- 2018 Caparzo Rosso di Montalcino *Sangiovese* 63
Montalcino, Italy



DRAFT



TASTER/GLASS/CROWLER

Sungasm 4/7/11

Belgian-Style Pale Ale 4.5% ABV, 35 IBU

Marrying new-age fruity hops with traditional Belgian yeast, this beer is a balanced, highly-sessionable ale perfect for summer.

Songbird 3/7/11

German Style Pilsner 5.3% ABV, 18 IBU

A nod to traditional German lagers with an aroma of sweet malt, cracker, and wildflower honey. Light bodied with malt flavor and a crisp finish with perfectly balanced hops.

Galactic Coyote 4/8/12

Kettle Sour Ale 4.1% ABV, 15 IBU

A light summer beer that's dry, tart, and effervescent. Steeped with Thai basil and fermented with watermelon juice.

Tacocat. 3/7/11

Kettle Sour Ale 5% ABV, 10 IBU

Approachable and refreshing and breaks down the barriers of ordinary flavor with tart lemon, lychee, and passion fruit.

Half Lace. 4/8/12

American Style Wheat 4.6% ABV, 17 IBU

Brewed with our good friends at Midwest Coast Brewing Co. Made with Motueka hops and tart cherry puree. Bright and juicy with cherry, floral notes and a zing of lime finish.

Romeo in Black Jeans. 4/8/12

Hazy IPA 6.9% ABV, 20 IBU

Tropical base with heavy notes of pineapple and melon, finished with a generous dry hopping of Motueka and Citra hops for a punch of citrus.

Romeo in Preppy Pants. 4/8/12

Hazy IPA 6.9% ABV, 20 IBU

Romeo in Black Jeans goes prep after being rested in a mix of strawberries, blueberries, and blackberries. Slightly tart finish that takes an already tropical beer near smoothie status.

Dōty Red. 3/7/11

American Red Ale 4.8% ABV, 12 IBU

A lighter take on the classic American Red Ale made entirely with Crystal hops. Soft and floral with a little spice for added complexity and balance.

Right Bee Semi-Dry 3/7/11

Hard Cider 6% ABV

From a former brewer at Finch Beer Co. and now the owner at Right Bee Cider. With apples fermented with a dry champagne-style yeast and a drop of honey from their own beehives, this cider is light and crisp with a touch of sweetness.

Skull Hammer 4/8/14

Imperial IPA 8% ABV, 99 IBU

Using a juicy blend of Citra, Mosaic, and Simcoe hops, this East Coast style IPA is more sweet than bitter and is the juicy gateway into the depths of your skull.

Deep Soul Porter. 7/14/NA

[Reserve Barrel Aged + Kona Coffee]

Imperial Porter 11.7% ABV, 40 IBU

Our 2019 release of Deep Soul, aged in Woodford Reserve Double Oaked barrels, infused with Kona Coffee. Expect oak and chocolate, traces of dark fruit, espresso, and a marshmallow finish.

Barrel Aged Sloth Overlord. ... 6/10/16

Oatmeal Stout 7% ABV, 40 IBU

Our coffee infused oatmeal stout, rested for three months in Chicago Distilling's Blind Tiger Bourbon barrels. Faint notes of espresso with dark chocolate and oak. A refined, dry stout with the right amount of heat.

6oz (fst) 16oz (gls) 32oz (crow)

6oz (fst) 12.5oz (gls) 32oz (crow)



CANS



ORDER SOME BEER TO-GO

Please ask your server - We offer these beers in 4 and 6 packs to-go

12oz

606. 6

American Style Pale Ale 5.1% ABV, 26 IBU

Piney citrus meets ripe orange and sweet peach. Made from American grown hops and barley. Complex in its taste but true to its style like the proud people from the 606.

Tacogato. 7

Kettle Sour Gose 5% ABV, 10 IBU

An Imperial, margarita style gose with lime, orange peel, and a touch of sea salt and coriander. Hopped with Motueka for a complex citrus flavor.

Plumage. 6

IPA 6.5% ABV, 55 IBU

Taking flight on the wings of Citra and Blanc hops, this beer packs a small bite but will serenade your senses with its sweet song.

16oz

Songbird. 7

German Style Pilsner 5.3% ABV, 18 IBU

A nod to traditional German lagers with an aroma of sweet malt, cracker, and wildflower honey. Light bodied with malt flavor and a crisp finish with perfectly balanced hops.

SNACKS

Cheese Curds. 10
tempura-battered, giardiniera aioli

Croquettes. 5
bacon potato cakes, smoked paprika aioli, chive

Homemade Beer Nuts. 5
tossed in ranch seasoning

Crispy Pork Rinds. 5
with smoke daddy bbq rub

Maple Glazed Cashews. 5
candied bacon

APPETIZERS

- Guacamole.....11
avocado, jalapeño, onion, tomato, warm tortilla chips
- Wood-Grilled Artichokes.....14
brushed with butter, sea salt, remoulade
- Filet Sliders.....16
blue cheese, mayo, candied red onion
- Spinach Dip.....11
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torn tuscan kale, fennel, pecorino, roasted garlic breadcrumb, lemon-buttermilk dressing

SIDES

Fries Mashed Potato Grilled Slaw Asparagus	Charred Broccoli Rotisserie Cauliflower
	Soup \$7 rotating selection of seasonal soup

BRUNCH

SWEET STUFF	
Iron Skillet Blueberry Cornbread served hot, maple-honey butter	\$10
Cinnamon Roll nana's secret sweet dough recipe, cinnamon, sugar, cream cheese frosting	\$10
Red Velvet Pancake full, fluffy stack, chocolate drizzle, whipped cream cheese	\$12
SAVORY STUFF	
Breakfast Tacos rotisserie chicken, pickled red onion, avocado, chipotle crema, sunny-side eggs	\$14
2 Eggs Your Way choice of sausage or bacon, potato or fruit, toast	\$11
Prime Rib Hash rotisserie prime rib, bell pepper, onion, confit potato, horseradish hollandaise	\$15
Eggs Benedict poached eggs, shoulder bacon, spicy hollandaise, english muffin	\$14
Fried Egg Sandwich two over-easy eggs, cheddar, bacon, lettuce, tomato, onion, mayo, rye	\$12
The Wicker Park Omelette sundried tomato, basil pesto, smoked provolone cheese	\$12
The Perch Omelette mozzarella, bacon, wild mushroom, spinach, hollandaise	\$13
Steak & Eggs 8oz ny strip, 2 eggs, charred tomato, chimichurri, potato	\$21

SANDWICHES

- Chicken Dip.....13
rotisserie chicken, jack cheese, mayo, tomato, onion, arugula, roasted chicken au jus
- Cheeseburger.....14
pat lafrieda blend, mayo, mustard, lettuce, tomato, pickle, onion
- Turkey Burger.....12
housemade turkey burger, ginger, soy, sesame slaw, marinated tomato, sriracha mayo
- Grilled Mahi Mahi Sandwich.....13
blackened mahi mahi, remoulade, lettuce, tomato, red onion

GET BOOZY

- Bloody Mary 12
smoke daddy bloody mary mix, served with a 5oz house brewed beer back
 - Mimosa 10
prosecco, orange juice
 - Rosé Sangria 13
rosé wine, giffard pamplemousse, lime juice, cachaça
 - Aperol Spritz 13
aperol, orange liquor, prosecco
- see our full drink menu for more



KIDS BRUNCH

ages 12 & under
10am-3pm

all kids brunch are \$6
each is served with a choice
of milk or juice

PANCAKE*

FRENCH TOAST*

CHEESY EGGS*

FRUIT AND YOGURT

PEANUT BUTTER & JELLY

GRILLED CHEESE

* served with choice
of bacon or sausage

KIDS DINNER

ages 12 & under
kids eat free every day from 4pm - 6pm!

all kids dinners are \$6
each is served with a drink
and vanilla ice cream

MAINS

CHICKEN LEG

CHICKEN FINGERS

PEANUT BUTTER & JELLY

GRILLED CHEESE

BUTTERED NOODLES

SIDES

MASHED POTATOES

FRENCH FRIES

BROCCOLI OR FRUIT

DESSERT

ROOT BEER FLOAT \$2

