



SOUP

Maquechoux (Mock-Shoe) C 4.95 - B 6.95

Cajun spicy cream sweet corn chowder with chicken, bacon sweet and hot peppers

SMALL PLATE

Mini Mexicali Blue Crabcakes 11.95

5 silver dollar crab cakes with pico de gallo, Spanish rice, avocado & lime & spicy chili aioli

North End Mussel Steam Pot 12.95

1# of PEI mussels, Roma tomato, basil, garlic, wine broth, fresh cut fries

BIG PLATES

Garden Herb Crusted Whitefish 16.95

Fresh Lake Superior Whitefish with a rosemary, thyme & chive crust, mashed potatoes & broccoli

Lake Perch Fish Fry 17.95

Half pound perch with tartar sauce and fresh-cut fries

Steak Bienville 20.95

Grilled prime sirloin steak smothered in a spicy Gulf shrimp, mushroom & Cajun Tasso cream sauce with mashed potatoes & broccoli

Smoked Double Pork Chop 17.95

Cider brined 14oz. double bone-in chop with a maple, Bourbon, bacon Chutney, garlic spinach & mashed potatoes

DESSERT

Key Lime Pie With Coconut Crust 5.95

Texas Sheet Cake 5.95

WINE

Alexander Valley Vineyards "Homestead Red"

Sonoma '15 8 G 29 B

Field blend of Merlot, Zinfandel, Cabernet, Mourvedre & Syrah, lush blueberry, boysenberry & spice

Matteo Creggia Roero Arneis '16 ITA 8G - 30B

Arneis from Piedmont, ripe melon, stone fruit, mineral core

== HOPPED UP FOR SPRING FLIGHT 4 X 5 OZ BEERS \$10 ==

1 Temperance "Restless Years" 6 Pint

A rye pale ale from Evanston's first craft brewery. 6.3%

2 Revolution "Galaxy Hero" IPA 7 Pint

IPA chock full of Galaxy and Zythos hops, brewed for the Chicago Comic Convention 6.6%

3 Half Acre "Vallejo" IPA 6 Pint

Highly rated, bitter, piney IPA brewed in CHI 6.7%

4 Sketchbook "Unsurpassable Clearance" 8 Glass

Double dry hopped IPA brewed with rakau and mosiac hops 7.8%

Metropolitan "Iron Works" 4.50 Pint

German Style Altbier from Chicago 5.8%

Pollyanna "Nose Over Tail" 6 Glass

Seasonal offering from Lemont, IL SPRING MAIBOCK IS HERE! 7%

Left Hand "Milk Stout" Nitro Pour 6.50 Pint

Nitro cream stout brewed with milk sugar from CO 6%

Smylie Brothers "Farmhouse" 6 Glass

Belgian style Saison from right here in downtown Evanston! 5.5%

Argus "Bloodshot" Red Ale 6 Pint

Chicago brewed for Bloodshot records & The Waco Brothers, bitter, red ale 5.5%

Allagash "Tripel" 7 Glass

Strong Belgian-style golden ale from Portland Maine.9%ABV

Tighthead Brewing "Bear's Choice" 6 Pint

IPA brewed with mango & tangerine citrus notes from lots of Mosaic hops 6.3%

Rogue "Double Chocolate Stout" 6 Glass

Imperial, Gold Metal winning stout brewed with Ditch bittersweet chocolate 9%

Sketchbook "Night Game" 7 Glass

Evanston's own Sketchbook's Double IPA brewed in honor of the Cubs first night game 8.8%

Two Brothers "Twenty Plus" 6 Pint

Light bodied lager with citrus flavors and spice, dry and crisp 4.8%

Right Bee Cider 7 Pint

Chicago small batch unfiltered and tart cider 5.7%

COCKTAIL

★ Summer Rose 5!

Coconut rum, peach liqueur, peach bitters, pineapple, fresh sour, cranberry splash tall on ice