



## OPENERS

### IMPORTED BURRATA 15

handmade, served with marinated tomatoes, fresh basil and toasted ciabatta bread

### PATÉ 12

house-made bourbon-reduced chicken liver pate, balsamic caramelized onion, cracked pink peppercorn, & chive served with fresh rosemary crackers & baguette

### MEZZ PLATE 12

marinated grape leaves stuffed with rice, mint and spices - served on a feta herb spread and citrus marinated olives

### SCHMEAR PLATE 13

choice of two, served with fresh baked rosemary crackers

**Romesco** - sunflower seeds, tomatoes, roasted red bell peppers, olive oil, and red pepper flakes

**Tapenade** - kalamata olives, garlic, anchovies, parsley, olive oil & red pepper flakes

**Tzatziki** - freshly-shaved cucumber, lemon juice, fresh dill, low-fat Greek yogurt

## SALADS

### KALE CAESAR 13

Tuscan kale, breadcrumbs, quinoa, classic Caesar dressing, shaved parmesan

### BABY SPINACH 14

mandarin orange, feta crumbles, grape tomato, red onion, house-made raspberry vinaigrette

## TOURS

served with accoutrements

### ROTATING SALT & BUTTER FLIGHT 15

Chef's selection

### ARTISANAL CHEESE 15

a rotating selection of artisanal cheeses from near and far

### CURED MEATS 17

handcrafted all-natural cured meats, served with olives & house-made mostardas

## MAIN EVENTS

### PASTA DI MARE 20

fresh squid ink pasta, locally sourced mussels, shucked clam, Fresno pepper, Mandarin orange, & fennel dressed in white wine butter sauce and served with ciabatta

### SPRING VEGETABLES 14

an assortment of seasonal vegetables & shallots, herb pistou, dehydrated watermelon radish, preserved lemon peel

### ROASTED POTATOES 9

rosemary, parsley, thyme, fresh grated parmesan  
**add poached egg +2**

## PANINIS

### TURKEY PANINI 16

smoked turkey breast, tomato, baby spinach, 2yr aged provolone, crisped bacon, jalapeno-avocado spread, fresh basil aioli

### GRILLED CHEESE 12

Wilmers 2yr aged cheddar, house-made apple butter, sun-dried tomato.

### GREEK PANINI 14

marinated artichoke, herbed goat cheese, olive tapenade, arugula, tomato

## ENCORES

### ASSORTED MACAROONS 10

### CW NIGHT CAP for 2 or for 4 20/34

A duo of dessert cheeses with accoutrements paired with an ounce of your favorite after-dinner drink.

**Chocolate Chevre**, wild berry compote & fresh baguette. **Honey Lavender**: whipped ricotta, raisin sunflower crisp.

**Pick Your Poison**: CW Vin L'orange, Amaro Cinpatrazzo, Mata Sweet Vermouth, Tullamore Dew

**Pump Up Your Poison**: Don Julio Anejo +3, Hennessy XO +20

IN ACCORDANCE WITH THE CITY OF CHICAGO'S  
RIVERWALK PROJECT, OUR DISHES ARE SERVED  
ON 100% COMPOSTABLE MATERIALS





Straight from the barrels in our cellar. No bottles, no labels, no corks. Rather than put wine into a bottle when it is ready, we put it into stainless steel kegs and preserve it with a thin layer of argon gas after every pour, keeping every glass fresh with no waste. We take great pride in sourcing our grapes from some of the finest vineyards in the world and want to give you a world-class, expressive taste in every glass. Cheers.

-Michael Dorf, Founder & CEO  
-Robert Kowal, Winemaker



## TAP WINE

	glass/carafe		
<b>CW PINOT NOIR 2016</b> Carneros, CA	13/35	<b>CW PINOT GRIS 2017</b> Oregon	11/29
<b>CW MALBEC 2016</b> Sonoma, CA	12/32	<b>CW RIVERWALK ROSÉ 2017</b> Syrah Rosé, CA	11/29
<b>CW RIVERWALK RED 2016</b> Red Blend, CA	11/29	<b>CITY WINERY FORTIFIED WINE</b> Vin L'Orange 2oz \$8 add tonic & rocks for \$1	
<b>CW RIVERWALK WHITE 2016</b> North Coast, CA	9/23		

## CITY WINERY WINE BY THE BOTTLE

<b>CW "ELEVATED" CHARDONNAY 2016</b> Scopus Vineyard, Sonoma Mountain, CA	45	<b>CW CABERNET SAUVIGNON 2014</b> Haystack Peak, Napa, CA	60
<b>CW PINOT NOIR RESERVE 2014</b> Hyland Vineyard, Willamette, OR	60	<b>CW "MYSTERY" RESERVE CABERNET SAUVIGNON 2015</b> Napa, CA	70

## SPARKLING

	glass/bottle		
<b>NAVERAN BRUT 2015</b> Penedes, Spain	11/42	<b>PIPER HEIDSIECK BRUT 750ML</b> Champagne, France	99
<b>NAVERAN BRUT ROSADO 2016</b> Penedes, Spain	11/42	<b>PIPER HEIDSIECK BRUT 1.5L</b> Champagne, France	299
<b>PIPER HEIDSIECK 1785 BRUT CHAMPAGNE</b> Champagne, France	22	<b>PIPER HEIDSIECK ROSÉ SAUVAGE 375ML</b> Champagne, France	88
		<b>PIPER HEIDSIECK ROSÉ SAUVAGE 750ML</b> Champagne, France	160

## TAP BEER

<b>MOODY TONGUE SMOKED APPLEWOOD GOLD</b> Golden Lager 5%ABV 16oz pour	7
<b>MOODY TONGUE SLICED NECTARINE IPA</b> India Pale Ale 5.9%ABV 16oz pour	8
<b>MOODY TONGUE CHOCOLATE CHURRO BALTIC PORTER</b> Medium Bodied Vanilla, Chocolate, & Cinnamon Infused 7%ABV 10oz pour	9

## CAN BEER

<b>5 RABBIT LA PROTESTA</b> 16oz Golden Ale 4.8%ABV	8
<b>12TH OF NEVER</b> 12oz 5.5%ABV	7

## LARGE FORMAT BEER

<b>SHAVED BLACK TRUFFLE PILSNER</b> 22oz	120
German-style Pilsner brewed with premium Australian black truffles 5.0%ABV	

## N/A BEVERAGES

<b>SAN PELLEGRINO</b> 1L	7	<b>Q GRAPEFRUIT SODA</b> 6.7oz bottle	5
<b>AQUA PANA</b> 1L	7	<b>AGAVE LEMONADE, TEA, OR ARNOLD PALMER</b>	5
<b>PEPSI SODA</b> 12oz can	4		