



MENU

CRAB ARANCINI { \$19 }

4 Crispy Fried Sicilian Rice Balls, Surimi Crab, Parmesan, Seasoned Panko Crumbs

CARIBBEAN PORK SLIDERS { \$16 }

Juicy Slow-Cooked Salsa Verde Pork, Pineapple Salsa, Grilled Polenta Cake

TUNA NACHOS { \$18 }

Rare Ahi Tuna, Black Bean & Corn Salsa, Avocado, Pickled Onions & Jalapeños, Crispy Wonton Chips, Spicy Aioli

MEDITERRANEAN TRIO { \$17 }

Traditional Red Pepper Hummus, Creamy Southwestern Black Bean Hummus, Tabouli Salad, Marinated Cucumber

CARPACCIO { \$18 }

Marinated Beef, Olive Oil, Lemon Juice, Capers, Parmesan, Truffled Toast Points, Arugula

GRILLED GARDEN VEGETABLES { \$15 }

Seasonal Vegetables, Garlic Oil, Lightly Seasoned, Balsamic Reduction

CHICKEN SATAY { \$16 }

Tender Marinated Chicken Skewers, Zesty Peanut Sauce, Asian and Mango Slaw

CARNE ASADA TACOS { \$16 }

Tender Marinated Skirt Steak, Goat Cheese Crumbles, Pico de Gallo, Corn Tortillas

ITALIAN FLATBREAD { \$15 }

House Made Flatbread with Garlic Oil & Herbs, Roasted Tomatoes, Prosciutto, Arugula, Mozzarella & Parmesan

ROMAKEE { \$12 }

6 Apple Smoked Bacon-Wrapped Teriyaki Water Chestnuts, Dressed in Asian Plum Sauce

COCKTAILS

PEACHES SANGRIA { \$11 }

White Wine, Belvidere Peach, Cranberry, Raspberry

DAVIS PARK DAIQUIRI { \$10 }

Dragonberry Bacardí, Strawberry Simple Syrup, Lime

STARLIGHT EXPERIENCE { \$11 }

Bribón Anejo Tequila, Szechuan Button, Lime, Ginger

FLIGHT 1913 { \$12 }

High West Double Rye, Apricot Liqueur, Aperol, Lemon

WHITMAN OLD FASHIONED { \$12 }

Knob Creek Whiskey, Rum, Banana, Bitters, Orange

MAIN STREET MARTINI { \$11 }

Titos, Kahlúa, Rockford Roasting Cold Brew, Simple Syrup

SINISSIPPI SMASH { \$10 }

Aviation Gin, Simple Syrup, Basil, Lemon, Lime

WINES

WHITE WINES

GLASS | BOTTLE

- Yealands Sauvignon Blanc, New Zealand** { \$10 | \$36 }
Aromas of Pineapple, Pink Grapefruit, & Blackcurrant.
- Kim Crawford Sauvignon Blanc, New Zealand** { \$12 | \$44 }
Notes of Citrus, Tropical Fruits, & Crushed Herbs.
- William Hill Chardonnay, California** { \$10 | \$36 }
Vibrant Citrus, Caramel Apple, & Lemon Shortbread.
- Mer Soleil Silver Unoaked Chardonnay, California** { \$12 | \$44 }
Rich, Full Body. Crisp, Clean Mineral Flavor, Almond Notes.
- Bartenura Moscato D'Asti, Italy** { \$10 | \$36 }
Pear, Nectarine, Apricot, & Floral Notes. Slightly effervescent.
- Santa Margherita Pinot Grigio, Italy** { \$12 | \$44 }
Aromatic, Dry, & Lofty. Tart Apple & Citrus Flavors.
- Chateau Ste Michelle Riesling, Washington** { \$10 | \$36 }
Dry. Classic Bouquet Hints Roses with Juicy Fruit Flavors.

SPARKLING MINI SPLITS

- Moet & Chandon Imperial Brut, France** { \$25 }
Aromas of Fruits, Honey, Floral Nuances, & Blond Notes.
- Maschio Sparkling Rosé, Italy** { \$12 }
Fresh & Full. Light Yeasty Notes with Hints of Violet & Rose.
- Mionetto Prosecco, Italy** { \$14 }
Aromas of Golden Apples, Honey, & White Peach.
- Martini & Rossi Asti, Italy** { \$10 }
Fragrant Ripe Peach & Floral Aromas.

RED WINES

GLASS | BOTTLE

- Mon Frère Pinot Noir, California** { \$10 | \$36 }
Aromas of Cherry, Raspberry, & Plum with Hints of Violet.
- Meiomi Pinot Noir, California** { \$12 | \$44 }
Spicy, Jammy Aroma with a bit of Fruit & Allspice. Refined.
- Sasyr Sangiovese Super Tuscan Blend, Italy** { \$12 | \$44 }
Cherry & Berry Flavors. Aged in French Oak Barrels.
- Rodney Strong Cabernet, California** { \$12 | \$44 }
Aromas of Blackberry, Cocoa, Currant. Rich Layered Mouthfeel.
- Joel Gott 815 Cabernet, California** { \$10 | \$36 }
Notes of Vanilla and Fruit Flavors with a Long-Textured Finish.
- Finca Las Moras Malbec, Argentina** { \$12 | \$44 }
Full Bodied Aromas Layered with Spice & a Hint of Mint.
- Rutherford Hill Merlot, California** { \$12 | \$52 }
Graphite Accents, Dried Red Currant, & Berry Flavors.

BUBBLES BY THE BOTTLE

- Dom Pérignon Brut, France** { \$500 }
Dry, Light-Bodied Vintage Champagne.
- Veuve Clicquot Yellow Label, France** { \$145 }
Dry. Notes of Fruit and Aromas of Brioche & Vanilla.
- Chandon Brut, California** { \$55 }
Dry, Crisp, & Fresh Flavor.
- Caposaldo Prosecco, Italy** { \$35 }
Pleasant Acidity, Freshness, & Full-Bodied Flavor Finish.

DRAFT BEERS

- Prairie Street Peach Wheat | 5.2%** { \$4 | \$6 }
Traditional American Pale Wheat Ale with Peach Puree.
- Maplewood Pulaski Pills | 5.1%** { \$4 | \$6 }
Pilsner & Vienna Malt with Floral Notes.
- Generations Pretzel City Amber | 5.1%** { \$4 | \$6 }
Heavy Caramel Malts, Melanoidin, & Pretzels.
- Founders Nitro Rubaeus | 5.7%** { \$4.50 | \$6.50 }
Raspberry Ale with Pale Wheat Malt & Crystal Hops.

- Blake's Saint Cheri Cider (GF) | 6.9%** { \$4.50 | \$6.50 }
Bourbon Barrel Aged Michigan Cherry Cider
- Urban Forest Sentinel Sphere | 8.1%** { \$4.50 | \$6.50 }
IPA with Tropical Fruit & Citrus Aromatics.
- DESTIHL Hawaii Five-Ale | 6.4%** { \$4 | \$6 }
Blonde Ale with Tropical Fruit & Smooth Malts.
- Pig Minds Buzz Dream | 4.8%** { \$4.50 | \$6.50 }
Hazy Pale Ale with Prosecco Notes and Citrus.