



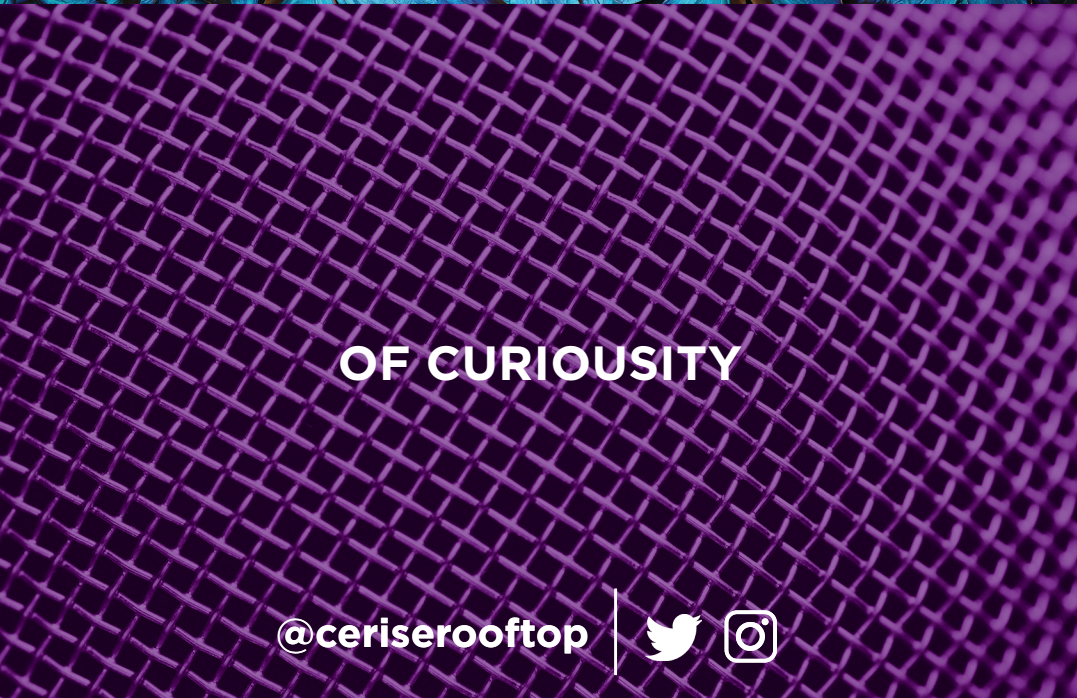
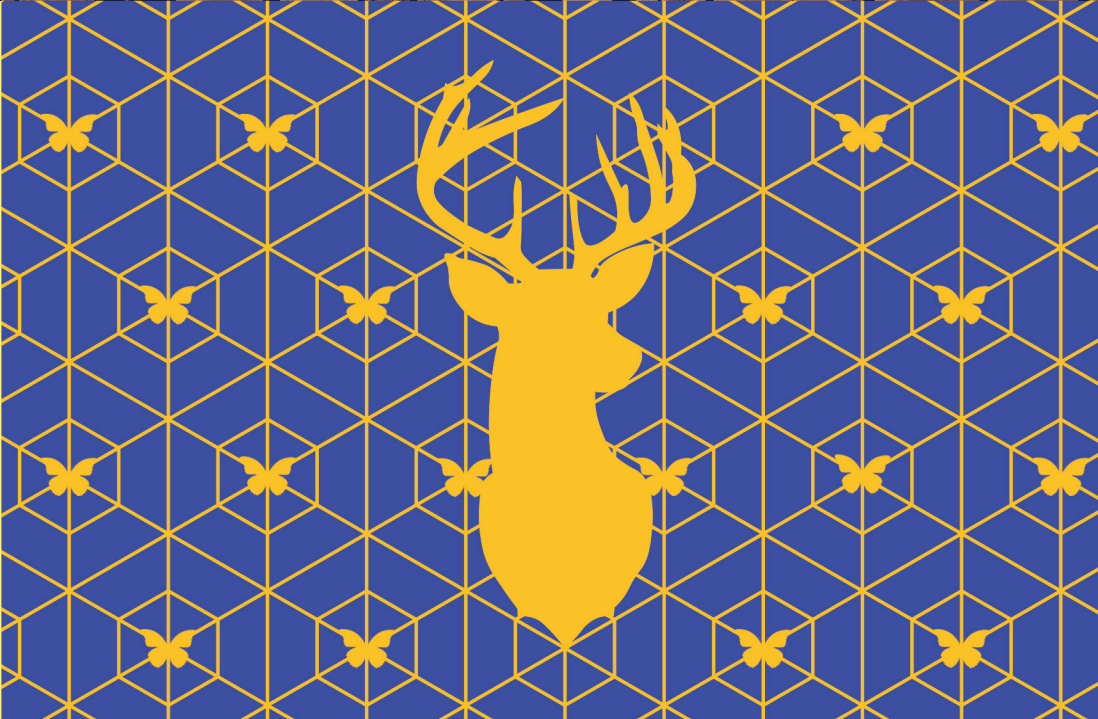
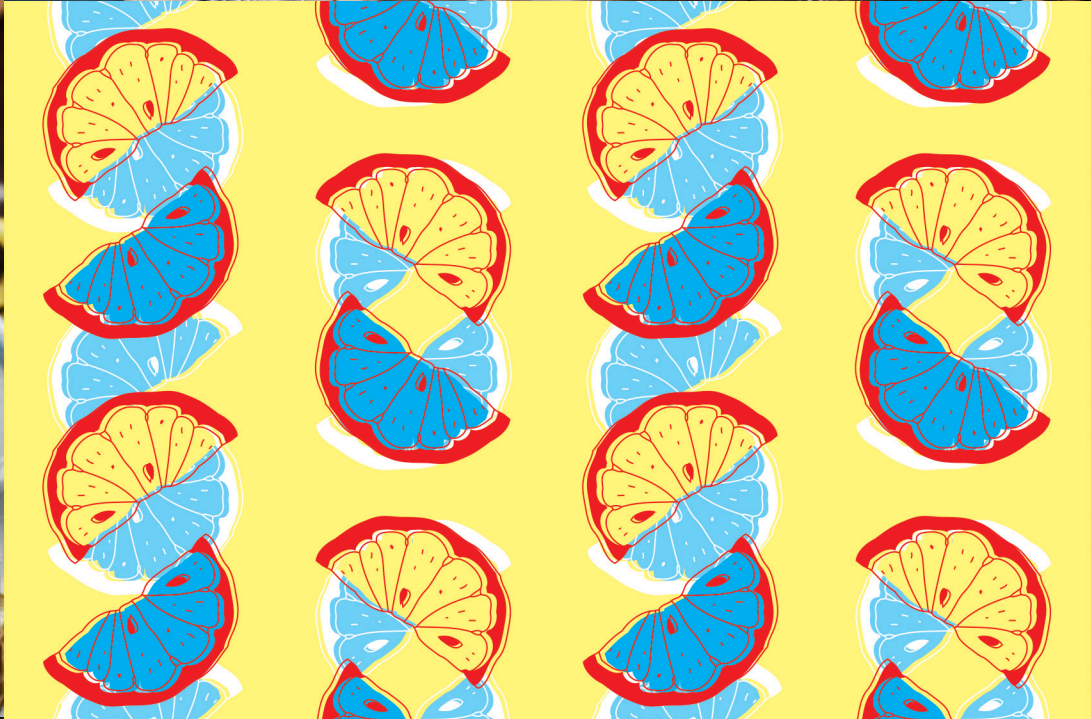
FROM THE MIND OF
THE SPIRIT GUIDE:



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A NIGHTLY COLLECTION



OF CURIOSITY



BITES

a consortium of light bites & plates

HOUSE POTATO CHIPS & DIP	12
herb garden aioli	
CHEESE & CHARCUTERIE BOARD	25
manchego, cabrales, Hook's cheddar, prosciutto, sobressada, chorizo, grain mustard aioli, crackers, dry fruits, marcona almonds	
GREEK SALAD	14
cherry heirloom tomatoes, mixed bell paper, Greek feta, green onion, oregano, aged balsamic & Arbequina olive oil	
CAESAR SALAD	16
local romaine, Caesar dressing with anchovies, olive oil croutons, parmigiano Reggiano	
SHRIMP CEVICHE	21
avocado, jalapeno, red onion, cilantro, crispy tortilla	
FRIED CAULIFLOWER	16
garlic aioli, buffalo sauce	
BRIE BRUSCHETTA	16
French brie cheese, Asian pear, parma prosciutto, aged balsamic, baby arugula, French baguette	
JUMBO WINGS	17
fried jalapenos, brussels sprouts, carrots, choice of sauce (BBQ, Buffalo, or Gochujang)	
TACOS	
grilled chicken (3): pico de gallo, salsa verde, shredded lettuce, lime	17
carnitas (3): fried pork carnitas, jalapeno salsa, pickled red onion, cilantro	18
blackened shrimp (3): guajillo achote salsa, citrus slaw, chipotle mayo, cilantro	19
SPINACH ARTICHOKE FONDUE	19
rock shrimp, toasted flatbread	
UNCOMMON BURGER	21
double angus smash patties, Hook's cheddar, caramelized onions, Calabrian aioli, pickled serranos, lettuce, tomato, brioche bun, herb-butter steak fries	
FRIED CHICKEN SANDWICH	21
buttermilk dredge, buffalo sauce, napa cabbage slaw, herb-ranch aioli, brioche bun, herb-butter steak fries	



WINE

wine exhibits by the glass or bottle

RED	
HOUSE RED	15
PINOT NOIR	15 68
CABERNET SAUVIGNON	16 72
RÔSE	
RÔSE	15 68
WHITE	
HOUSE WHITE	15
RIESLING	16 72
SAUVIGNON BLANC	16 72
CHARDONNAY	16 72
PINOT GRIGIO	16 72
SPARKLING	
BRUT	15 68
BEER	
OLD STYLE	5
HEINEKEIN 0.0	7
MODELO	7
BLUE MOON	8
COORS LIGHT	8
MICHELOB ULTRA	8
DOGFISH HEAD 60 MINUTE IPA	9
HEINEKEN	9
MILLER LIGHT	9
LOCAL CRAFT BEER	10
HIGH NOON	10



SIGNATURE COCKTAILS

LSO (LAKE SHORE DRIVE)	17
gin, sage syrup, lime, sugared sage leaf	
WILLIS SEARS TOWER	17
Skrewball peanut butter whiskey, banana liqueur, black walnut bitters, orange bitters, banana chip	
PIMP C'S POTION	17
snap pea-infused vodka, butterfly pea flower, St. Germain, lemon, tonic	
PILSEN PIGEONS	17
mezcal, apricot liqueur, grapefruit, lime, Fever Tree grapefruit soda, fresh rosemary	
KRISS KRINGLE	18
Grey Goose vodka, Borgetti, cold brew, demerara	
TALE OF TWO CITIES	18
Reposado tequila, rye whiskey, Carpano sweet vermouth, fig liqueur, fresh thyme	
AL OR TONE KAPPONE	18
Hennessy, Vecchio Amaro, Carpano dry vermouth, black walnut bitters, lemon peel	
GEEK-A-ZOID	20
D'usse cognac, lemon, Cointreau, demerara	
PANTHER DOLLS \$1 donated to Prairie View A&M University, an HBCU	21
Uncle Nearest 1856, maple rosemary syrup, Pimento Dram, orange and Angostura bitters	
THE TILT serves three	45
Don Julio Blanco, ginger liqueur, cranberry, lime, ginger beer	



BOOK A VIP TABLE

ask our team about VIP Experiences & Bottle Service or scan to learn more



cerise

BOTTLES

VODKA

Grey Goose | 350

Belvedere | 350

Ketel One | 350

Tito's | 350

GIN

Hendrick's | 300

Tanqueray | 300

Bombay Sapphire | 350

TEQUILA

Calirosa | 300

Don Julio Blanco | 350

Don Julio Reposado | 400

Casamigos Blanco | 400

Casamigos Reposado | 450

Casamigos Anejo | 500

Don Julio 1942 | 550

Clase Azul Reposado | 550

COGNAC

D'Usse | 350

Hennessey | 350

WHISKEY

Jameson | 300

Jack Daniels | 300

Angel's Envy | 400

Woodford Reserve | 400

CHAMPAGNE

Veuve Clicquot, Yellow Label | 300

Moët & Chandon Imperial | 225

Cristal | 750

Dom Perignon | 750

MIXERS

Red Bull (flavors available) | 5
