

CITY WINERY

CHICAGO

BARREL ROOM

CHEF'S RECOMMENDATIONS

- Calabrian Chicken Wings **gf**21

Peppadews, Roasted Garlic Ranch
- Chorizo **gf**17

Grilled Spanish Sausage, Garlic Ranch
- Mushroom Risotto Balls **v**17

Goat Cheese, Spicy Tomato Sauce

DIPS

Served with Warm Pita (Crudite +3 / Extra Pita +2)

- Spicy Feta **gf/v**15

Chèvre, Peppadew, Chili
- Charred Eggplant **gf/v**15

Lemon, Honey, Sumac
- Hummus **gf/vg**15

Chickpeas, Tehina, Schug
- Salt Baked Beet **gf/vg**15

Roasted Red Beets, Sesame, Dill
- Roasted Pepper **nuts/vg**15

Walnut, Pomegranate
- Garlic Yogurt **gf/v**15

Garlic Confit, Za'atar

SKEWER PLATTERS

Platters are served with Housemade Pickles, Cabbage Salad, Tomato Cucumber Salad, Sumac Onions, Warm Pita, Hot Sauce and White Sauce

- Marinated Chicken Thigh **gf**24
- Grilled Hanger Steak **gf**27
- Garlic Shrimp **gf/sf**25
- Seared Tofu **gf/v**21
- Beef Kofte Meatballs*21

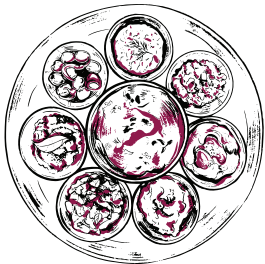
THE FEAST

Taste the Full Flavors of the Mediterranean featuring all our Housemade Dips, Salads, and your Choice of Skewer



Hummus / Garlic Yogurt / Roasted Pepper Walnut
Charred Eggplant / Salt Baked Beet / Spicy Feta
Olives / Cabbage Salad / Tomato Cucumber Salad
Housemade Pickles / Sumac Onions
Warm Pitas / Hot Sauce and White Sauce
Your Choice of One Type of Skewer per Person from Above

v/nuts



39 per person

Kindly Requires Full Table Participation

SALADS

- Kale Salad **gf/v**18

Curly Kale, Savoy Cabbage, Fresh Herbs, Spicy Sunflower Seed Vinaigrette
- Caesar Salad*19

Little Gem, Chopped Kale, Parmesean, Herbed Breadcrumbs
- Greek Farmers Salad **gf/v**19

Barrel Aged Feta, Cucumbers, Tomatoes, Red Onion, Kalamata, Greek Oregano, Red Wine Vinegar, Olive Oil

ADD A SKEWER

Marinated Chicken Thigh **8** / Grilled Hanger Steak **10** / Garlic Shrimp **9** / Seared Tofu **7** / Beef Kofte Meatballs **8**

FLATBREADS

- Margherita **v**20

Fresh Mozzarella, San Marzano Tomatoes, Fresh Basil
- Mediterranean Vegetable **v**22

Grilled Zucchini, Yellow Squash, Red Bell Pepper, Heirloom Cherry Tomatoes, Mushrooms, EVOO
- Hot Honey*22

Pepperoni, Sausage, Fresh Mozzarella, San Marzano Tomatoes, Hot Honey

MAINS

- CW Burger*24

Dry Aged Chuck and Brisket, Brie, Caramelized Onions, Fries
- Hanger Steak Frites **gf**...37

8oz Angus Hanger, Garlic and Herb Butter
- Grilled Salmon **gf**28

Lemony Chickpea Salad, Tzatziki
- Roasted Chicken **gf/nuts**...28

Romesco
Pickled Cherry Pepper
Vinaigrette, Romesco Sauce

SIDES

- Spaghetti Squash **gf/v**12

Arrabiata
Spicy Tomato Sauce, Parmesan
- Tuscan White **gf/v**12

Bean Ragu
Curly Kale, Cannellini, Fennel, Chili
- Steamed Broccoli **gf/v**12

Simply Steamed with Olive Oil, Lemon, Parmesan
- French Fries **gf/v**12

Ketchup, Roasted Garlic Ranch
- Truffle Fries **gf/v**17

Rosemary, Parmesean

CHEESE & CHARCUTERIE

All Served With Quince Paste, Mustard, Assortment of Pickled Vegetables, Crackers

- Charcuterie Board*24

Chef's Selection of Three Meats
- Cheese Board **v**24

Chef's Selection of Three Cheeses
- Cheese & Charcuterie Board* ...44

Chef's Selection of Three Meats and Three Cheeses

v: vegetarian **vg: vegan** **gf: gluten-free** **sf: shellfish** **nuts: dish contains nuts**

*Consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of foodborne illness. These items may be cooked to order menu items may contain or come into contact with wheat / eggs / nuts / and milk. Please alert your server about any serious allergies.

See reverse side for our full City Winery wine list

WINES ON TAP



At City Winery we are proud to say that all our tap wines are made in-house by our very own team of winemakers! We source fruit from all over the world: from California to Argentina, Oregon to France, Chile to Spain, and Long Island to the Finger Lakes. We are excited to share our wines with you and hope you'll enjoy drinking them as much as we enjoy making them for you. Cheers!

FLIGHTS (4 2oz glasses)

Classic Flight 20 Sauvignon Blanc, Rosé, Pinot Noir, Cabernet Sauvignon

Wondrous Whites 20 City Bubbles, Sauvignon Blanc, Chardonnay, Pinot Blanc

Unique Reds 20 Syrah, West Loop Red Blend, Zinfandel, Merlot

Reserve 25 Chardonnay, Roussanne, Cabernet Sauvignon, Malbec

WHITE



Sauvignon Blanc14 27 54
Lake County, CA '23

Citrusy and light, this dry and unoaked wine is full of zest, with flavors of lemons and star fruit.

Pinot Blanc14 27 54
Old Mission Peninsula, MI '24

Lightly sweet with aromas of tropical pink fruit, melon and lime. More citrus on the palate along with cantaloupe creating a refreshing and vibrant profile. This Pinot Blanc is a harmonious blend of fruit-forward character and delicate sweetness.

Riesling14 27 54
Old Mission Peninsula, MI '24

Green apple, lemon, and pretty white flower aromas. Vibrant green apple and peachfruit notes are balanced by a tart lemon finish, creating a refreshing and invigorating experience. This riesling should be considered semi-sweet.

Chardonnay15 29 58
Scopus Vineyard, Sonoma Mountain, CA '23

Rich tropical aromas of coconut and pineapple lead to a full-bodied wine with a bright acidity that balances its creamy texture. Pair with grilled seafood, or a poke bowl.

ROSÉ



Rosé "VDF"14 27 54 100
Méditerranée, France '24

Classically French pale rose-salmon color. Aromas and flavors of wild strawberries, honeysuckle and rose petal.

RED



Pinot Noir16 31 62

Bacigalupi Vineyard, Russian River Valley, OR '23

Classic Pinot nose with ripe cherry, red plums, and dried strawberries, joined by refined tannins and a burst of bright cherry on the finish. Serious Pinot for bold-flavors such as beef stew or a holiday bird.

Grenache15 29 58

Alder Springs Vineyard, Mendocino County, CA '22

Garnet ruby core with vibrant violet rim, tart and tangy ripe black cherry harmonizes with smoky oak and dried sage.

Merlot14 27 54

Kirby Vineyard, Sonoma, CA '22

Garnet ruby core with vibrant violet rim, Tart and tangy ripe black cherry harmonizes with smoky oak and dried sage.

Cabernet Franc15 29 58

Alder Springs Vineyard, Mendocino County, CA '22

Aromas of bright, ripe raspberry and smoky, roasted red pepper. Flavors of juicy red plum sweetness with a spicy kick of black pepper. Complex finish of licorice and leather.

Syrah15 29 58
Lake County, CA '22

Full bodied with a young tannin and acid structure. Subtle cedar and mesquite aromatics intertwined with fig, black pepper and bay leaf. Blackberry, plum, cigar box with delicate notes of violet on the palate.

RED *(cont'd)*



West Loop Red14 27 54
American Wine '22

This dry full-bodied red has aromas of ripe black fruits, graphite and cedar, with a refreshing eucalyptus finish. Notes of black currant and plum satisfy.

Zinfandel14 27 54
Lodi, CA '22

Black raspberry, raisins, baking spices, and black licorice, this full-bodied wine has jammy fruit and notes of sweet tobacco and vanilla.

Cabernet Sauvignon15 29 58
Obsidian Ridge Vineyard, Lake County, CA '22

Juicy cranberry and herbaceous aromas lead into flavors of ripe red cherries and berries. Lovely velvety body with a mouthwatering, savory finish that is a nicely earthy.

Petite Sirah14 27 54
Mendocino, CA '22

Complex nose of grilled fruit and smoky berries. Vanilla bean and floral notes are followed by bold flavors of molasses, tobacco and black licorice. Big and textured with bursts of pepper, vanilla and ginger on the finish.

Whiskey Barrel Aged16 31 62
Cabernet Sauvignon

Lake County, CA '22
Aromas of vanilla, nutmeg and tobacco intertwined with delicate caramel notes. The Whiskey characteristics are sible and well balanced.

BOTTLE SELECTS

SPARKLING



City Bubbles Cava14 56
Penedés, Spain NV

This bright Cava has notes of apple and spiced pear tingling with a stream of fine bubbles.

City Bubbles Rosé Cava14 56
Penedés, Spain NV

This Pink Cava with it's fine bubbles and lightly sour cherry flavor is refreshing and light.

City Bubbles Sweet Cava15 60
Penedés, Spain NV

Sweet Cava with refreshing and persistent bubbles balancing the rich flavors of apples and cream.

Pinot Blanc Pet-Nat57
Old Mission Peninsula, MI '23

Lime and lemon zest aromas with a touch of apricot and honeysuckle on the finish. This gently sparkling wine is a great aperitif, perfect with soft cheeses and salads.

WHITE

Riesling14 56
Finger Lakes, NY '23

Fresh green apple and lemon aromas and flavors make this a mouthwatering Riesling. A very mellow texture on the finish makes this perfect for salads and dips.

RED



Pinot Noir 'Au Naturel' 62
American Wine '22

Aromas of ripe red fruit and baking spices lead into dense flavors of raspberry, black cherry, cola and macademia. Velvety and fresh finish that goes on and on.

Pinot Noir Reserve17 67
Griffin's Lair Vineyard, Sonoma Coast, CA '20

Complex aromas of strawberry jam and spice. The palate is juicy and fresh, with silky tannins and mouthwatering acidity.

Malbec Reserve17 67
Alder Springs Vineyard, Mendocino, CA '22

Big bouquet of boysenberry, blackberry, habanero, and a hint of toasted vanilla. Rich flavors of black currant and yellow plum, with some clove and orange zest on the long finish.

RED



Cabernet Sauvignon20 81
Reserve

Sleeping Lady Vineyard, Napa Valley, CA '21

Full-bodied Cab with wild black fruit and dark plums, this is all velvet with complex flavors, finishing with hints of vanilla and spice.

SWEET

Midsummer White 14 56
Lake County, CA '23

Incredibly fruity with honeydew and ripe pears, this sweet wine offers a decadent body and a citrusy finish that refreshes the palate. Great with grilled shrimp or with a cobbler.

Midsummer Red 14 56
Finger Lakes, NY '22

Best served chilled, this sweet red wine has a fruit-forward nose of mixed berries, leading to a palate rich with pomegranate and baking spice.

Ask your server for our full Reserve and International Wine List!



Love our Wine? Join the Club!

VINOFILE PLUS \$30 MONTHLY
6 MONTH MINIMUM

Monthly Bottle of Wine, Complimentary Wine Flights, Tasting Parties For You and a Guest, Private Winery Tour, Advance Ticket Access, Waived Ticketing Fees & More

CITY WINERY

CHICAGO

COCKTAILS

Paradise17

Housemade Limoncello, Fresh Lemon Juice, City Bubbles Cava, Dash of Bitters

Cosmopolitan

Rhapsody17

Vodka, City Winery Rosé Syrup, White Cranberry Juice, Lime Juice, Rhubarb Bitters

Bittersweet

Symphony17

Floral Gin Blend, Suze, Lillet Blanc, City Winery Sauvignon Blanc Syrup, Grapefruit Juice, Lemon, Bitters

Jame's Addiction17

Rich Rum Blend, Ginger Liqueur, Lime Juice, Aquafaba

Centerfold17

Tequila, passion fruit, vanilla liqueur, lime juice, City Bubbles Cava

Bad Reputation17

Watermelon-Infused Aperol, Mezcal, Lime Juice, Honey, Ancho Chile

Drunk in Love17

Irish Whiskey, Amaretto, Lemon Juice, City Winery Zinfandel

Sangria Rosé17

City Winery Rosé, Pisco, Peach Liqueur, Grapefruit, Honey

Sangria Rouge17

City Winery Sweet Red Blend, Brandy, Rhubarb Liqueur, Cranberry, Orange



ZERO PROOF COCKTAILS

Phony Negroni12

Bottled

N/A Sangria9

Blood Orange Syrup, Cranberry Juice, Lime Juice, Sugar Rim With Rosemary Sprig

N/A Margarita11

Ritual Tequila Alternative, Agave Nectar, Agalima Margarita Mix, Lime Juice

BEVERAGES

Tableau Sparkling Water...6

Sparkling Natural Mineral Water - 1.3L

Tableau Still Water6

Natural Mineral Water - 1.3L

Soda4

Coca-Cola Products

Coffee5

Full Coffee Menu Available

BEER

DRAFT

Illuminated Brew11

Trust Lager, Chicago, IL - 16oz

Sketchbook Brewery11

Insufficient Clearance Hazy IPA, Skokie, IL - 16oz

BOTTLES & CANS

Three Floyds9

Gumballhead Wheat Ale, Munster, IN - 12oz

Lagunitas8

Daytime IPA, Chicago, IL - 12oz

Pipeworks9

Ninja vs. Unicorn Double IPA, Chicago, IL - 16oz

Pabst Blue Ribbon8

Milwaukee, WI - 16oz

Sketchbook Brewery11

Pinky Sweater, Skokie, IL - 16oz

Athletic Beer Company9

Non-Alcoholic Upside Dawn Golden Ale, Stratford, CT - 12oz

CIDER, TEA & SELTZER

Eris Blueberry Cider11

Van Van Mojo - Blueberry Cider Dry-Hopped With Mosaic Hops Downingtown, PA - 12oz

Peach Vodka Iced Tea12

High Noon, California - 355ml

Peach Seltzer12

High Noon, California - 355ml

Pineapple Seltzer12

High Noon, California - 355ml

Watermelon Seltzer12

High Noon, California - 355ml

See reverse side for our dessert and full coffee menu.



DESSERT

Turtle Cheescake

Caramel, Pecans

12

Ultimate Chocolate Cake v

Dark Chocolate, Strawberries

12

COFFEE

Coffee / Decaf

CW roasted Guatemala Huehuetenango,
Swiss Water processed Colombian Decaf from Huila

5

Double Espresso

CW-roasted Guatemala Huehuetenango and Brazil Mogiana blend

5

SPIKED COFFEE

Irish Edition

Irish Whiskey, Bailey's in Hot or Iced Coffee

16

Kentucky Edition

Bourbon, Whipped Cream, Demerara in Hot or Iced Coffee

16

Mexican Edition

Mezcal, Espresso Liqueur, Whipped Cream in Hot or Iced Coffee

16

v: vegetarian vg: vegan gf: gluten-free sf: shellfish nuts: dish contains nuts