



BLIND BARBER

CHI

FOOD + DRINK

Spring

SHAKEN

STRAWBERRY FIELDS

Vodka, Cocchi Rosa, Yellow Chartreuse, strawberry, lemon

HOT HEATHER

Tequila, Mango Brandy, grapefruit, ginger, lime

SMOKE & DAGGER

Bourbon, Ancho Reyes Verde, Benedictine cucumber, lemon

SPRITZ

BATMAN

Beefeater Gin, Italicus Rosolio, Pineau de Charentes, lemon, Absinthe, Prosecco

4TH CHAMBER

Suntory Toki Whisky, Persimmon, Falernum, lemon, very fizzy soda

FORTUNELLA

Aronia Berry, Caffè Amaro, Rum, Casamigos Reposado, White Port, tonic

56K

Aperol, Peach, Black Tea, Singani 63, Prosecco

STIRRED

HOTEL DEGLI

Gin, Dill Aquavit, Celery, Fino Sherry, orange bitters

BETTER GUESS

Mezcal, Genever, Blanc Vermouth, Becherovka, Suze

NOSTALGIA ULTRA

Bourbon, Plum Brandy, Alessio Bianco, Campari

HOUSE SPECIALS

PERMANENT VACATION \$15

Clarified coconut milk punch

Rum, Rhum Agricole, Braulio, Creme de Banane, pineapple, lime, Thai Coconut Milk, Chinese Five Spice

WHITE GIRL Shot \$7 / Rocks \$13

Espresso Martini

Tito's Vodka, Stumptown Cold Brew, Coffee Liqueur, Cardamaro, Cynar

PARADISE TOKYO \$12

Premium Highball

Suntory Haku Japanese Craft Vodka + very fizzy soda water

BITES

HOUSE OLIVES 6

Castelvetrano olives, Kalamata olives, frizzled rosemary + extra virgin olive oil

HERBY ROASTED NUTS 6.5

Spiced with Za'atar

CRUDITÉ + TARATOR MEZE 6

Chilled crudité, date vinaigrette + housemade Tarator Sauce

PUB-STYLE BEER CHEESE 8

Hooks 4-year Sharp Cheddar, pretzel rods + apple

CRISPY DUCK FAT FRIES 8

Maldon salt + bold ketchup

HOUSE HUMMUS 12

Housemade pita + spicy roasted carrot relish

CRISPY CHICKEN WINGS 12

Herb-brined, Avalon lemon + black pepper

GRILLED CHEESE

\$13

SERVED WITH SIDE SALAD (CONTAINS NUTS)

1 SPANISH CHORIZO, MANCHEGO, GRAN QUESO, + D'ANJOU MEMBRILLO

2 CAMEMBERT, PARMESAN REGGIANO, MUSHROOM MEDLEY, + WHITE TRUFFLE

3 MOZZARELLA, CHERRY TOMATO, PISTACHIO PESTO, MALDON SALT + BALSAMIC GLAZE

4 HABANERO CHICKEN TENDERS, SHARP CHEDDAR, HOUSE PICKLE CHIPS, FRIED SHALLOTS + HOT HONEY

5 PATTY MELT: ANGUS BEEF, CARAMELIZED ONIONS, CHEDDAR + SPECIAL SAUCE

6 12-HOUR BOLOGNESE, MOZZARELLA, PROVOLONE, GARLIC, PARMESAN REGGIANO CRUST

◇ DIPS ◇

Pair 1 with any Grilled Cheese

- ◇ HONEY + GRAINY MUSTARD
- ◇ JALAPEÑO SPICY RANCH
- ◇ ROASTED GARLIC AIOLI
- ◇ GIARDINIERA AIOLI
- ◇ SPECIAL SAUCE
- ◇ HOUSEMADE HOT

CERTIFIED ORGANIC PRODUCE | WERP FARMS, MI

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server if you have any allergies.

DRAFT

◇ ALLAGASH WHITE <i>Belgian Style Wheat 5.2%</i>	8
◇ REVOLUTION PILSNER <i>German Style Pilsner 5.5%</i>	7
◇ SOLEMN OATH OLD FAITHORN <i>American Pale Ale 5.5%</i>	7
◇ HALF ACRE BODEM <i>IPA 6.7%</i>	8

CANS

◇ OLD STYLE <i>Lager 4.6%</i>	5
◇ PERONI <i>Pale Lager 4.7%</i>	7
◇ EL SULLY <i>Mexican Lager 4.8%</i>	7
◇ LAGUNITAS DAYTIME <i>Session IPA 4%</i>	7
◇ WHINER <i>Seasonal</i>	8
◇ LEFT HAND NITRO TALL BOY <i>Milk Stout 6%</i>	9
◇ ORIGINAL SIN MCINTOSH <i>Unfiltered Cider 6%</i>	9
◇ RED BULL.....	5
◇ RED BULL (SUGAR-FREE).....	5
◇ RED BULL PLUM.....	5

WINE

◇ HOUSE RED <i>Seasonal</i>	11/60
◇ HOUSE WHITE <i>Seasonal</i>	11/60
◇ HOUSE ROSÉ <i>Seasonal</i>	11/60
◇ JEIO <i>Sparkling Rose</i>	11/60
◇ CHANDON (<i>Split</i>).....	15
◇ VEUVE CLICQUOT <i>Sparkling Rose Cuvee (Bottle)</i>	175
◇ VEUVE CLICQUOT (<i>Bottle</i>).....	225
◇ DOM PÉRIGNON <i>2006 (Bottle)</i>	525

..... ◇ **HAPPY HOUR** ◇

Monday - Thursday 5pm-7pm

ASK YOUR BARKEEP

An automatic service fee of 20% will be charged for parties with 4 or more persons, or any tabs left open.