



COFFEE

COFFEE.....	5
DECAFFEINATED COFFEE....	5
ICED TEA	4

ESPRESSO

ESPRESSO	4
CORTADO	5
CAPPUCCINO	5
LATTE Hot or Iced	6
AMERICANO Hot or Iced....	4
<i>Milk: Whole, 2%, Oat (+1)</i>	

TEA

REGAL ENGLISH BREAKFAST	4
CREMA EARL GREY.....	5
CLOUD KISSED GREEN.....	5
MALLORCA MELON	5
EMPEROR'S MINT MERITAGE	5

SOFT DRINKS

ACQUA PANNA	7
SAN PELLEGRINO	7
SPARKLING LEMON	5
SPARKLING GRAPEFRUIT	5
TOPO CHICO	4
SPRITE/COKE/DIET COKE...	4

BEER

LOCAL'S LIGHT LAGER	5
Short's Brewing Company, Elk Rapids, MI	
PUNK ROCK FOR RICH KIDS BELGIAN-STYLE PALE ALE	8
Solemn Oath Brewery, Naperville, IL	
ROTATING SEASONAL.....	9
IPNA (Non-Alcoholic)	7
Lagunitas Brewing Company, Chicago, IL	

COCKTAILS

All Cocktails \$15

BEDROCK

Bourbon, Rum, Brandy, Lemon,
Tropical Fruit, Milk

CORPSE REVIVER #2

Gin, Italian Aperitivo, Dry
Curacao, Absinthe Lemon

BROWN DERBY

Bourbon, Honey, Lemon,
Grapefruit

SMALL TALK

Aperitivo, Blanc Vermouth,
Pineapple, Soda

HEMINGWAY BRACER

Overproof Rum, Agricole,
Passion Fruit, Lime, Peychaud's
Bitter

DAISY DE SANTIAGO

Rum, Lime, Yellow Chartreuse,
Mint

BLOODY MARY

Vodka, House Mix

SPIRIT-FREE

All Cocktails 13

SALTY

Add Tequila or Mezcal +3
Grapefruit, Honey, Habanero,
Mineral Water

SWEET

Add Rum +3
Pineapple, Coconut, Orgeat,
Falernum, Lime

BITTER

Add Gin +3
Zero Proof Gin, Ginger,
Lemon, Sparkling Chinato

WINE

Sparkling

NV CANARD-DUCHÊNE
"CUVÉE LÉONIE" BRUT
CHAMPAGNE Montagne De
Reims, Champagne,
France..... 22/88

2020 BORGOLUCE
"GAIANTE" PROSECCO BRUT
ROSÉ Treviso, Valdobbiadene,
Italy 15/60

White

2020 PARELLADA BLEND
HUGUET DE CAN FEIXES
"BLANC SELECCIO" Penedès,
Catalonia, Spain 13/52

2019 LIEU DIT SAUVIGNON
BLANC Santa Ynez Valley,
California, USA 15/60

2018 RHYS VINEYARDS
"ALESIA" CHARDONNAY
Anderson Valley, California,
USA 20/80

Rosé

2020 DOMAINE DE
FIGUEIRASSE "GRIS DE GRIS"
ROSÉ OF GRENACHE
Provence, France 13/52

Red

2020 ARMAND HEITZ
BEAUJOLAIS VILLAGES
Burgundy, France..... 14/56

2017 CANTINA GIBA "GIBA
ROSSO" CARIGNANO DEL
SULCIS, Sardegna, Italy 15/60

2018 YORKVILLE CELLARS"
RENNIE VINEYARD"
CABERNET SAUVIGNON
Mendocino County, California,
USA 18/72



BREAKFAST

THE VAN DOOZER

2 Eggs, Bacon, choice of Toast,
choice of Fruit or Hash
Browns 16
Substitute Beyond Breakfast
Sausage (Vegan) +4

BELGIAN WAFFLE 18
Seasonal Fruit Topping,
Whipped Cream (Vegetarian)

EGGS BENEDICT* 16
English Muffin, Poached Farm
Egg, Seasonal Braised Greens,
Hollandaise, Hash Browns
(Vegetarian)

PASTRY OF THE DAY 6
Choice of Seasonal Muffin, Scone, or Pastry

BREAKFAST SANDWICH

New York-style Bagel Sandwich,
Soufflé Egg, Butterkäse Cheese,
choice of Hash Browns or Fruit
(Vegetarian) 13
Add Bacon +4
Add Beyond Breakfast Sausage
(Vegan) +4

FRUIT, YOGURT, GRANOLA

House-blended Greek Yogurt,
Seed and Oat Granola, Dried
and Fresh Seasonal Fruit,
Honey (Vegetarian) 14
Make it Vegan Yogurt and
Agave Syrup (Vegan) +3

SHAREABLE

SMOKED SALMON*

House-smoked Salmon Rilette,
Griddled Steingold's Deli
Everything Bagel, Traditional
Garnish 18

**WHIPPED FRESH CHEESE AND
JAM** on Sourdough Toast
(Vegetarian) 12

MARINATED BEETS (Vegan)
Farro, Arugula, Toasted
Sunflower Seeds, Sunflower-
herb Mojo 16

**HALF-DOZEN EAST COAST
OYSTERS ON THE HALFSHELL***
Rosé Mignonette, Zesty Cocktail
Sauce, Horseradish, Housemade
Butter Crackers 24

**CHERRY CIRCLE ROOM
SHRIMP COCKTAIL**
Colossal Shrimp, Zesty Cocktail
Sauce, Horseradish, Lemon,
Housemade Butter Crackers. 32

BEEF TARARE*
Chile, Salsa Verde, Gouda,
Quail Egg 21

LUNCH

SIMPLE GREENS (Vegan)
Radish, Parsley, Dill, Lemon Vinaigrette 13

ROMAINE AND TUSCAN RED KALE CAESAR SALAD*
Aged Parmesan, Radish, Red Onion, White Anchovy, Croutons 18

CROCK OF FRENCH ONION SOUP
Roasted Beef Broth, Crostini, Gruyere, Parmesan 13

TURKEY CLUB
Sourdough, Roast Turkey, Bacon, Lettuce, Swiss, Red Onion, Garlic
Mayo, Fries 16
Substitute Simple Green Salad +3

HALF-POUND DRY-AGED CHEESEBURGER*
Grand Cru Gruyere, Black Truffle Aioli, Housemade Pickle, Caramelized
Onion, Homestyle Bun 26

STEAK FRITES*
Eight-ounce Butchers' Cut, Herb Butter, Golden French Fries,
Watercress 32

SIDES

THICK-CUT BACON 6
**BEYOND BREAKFAST
SAUSAGE** 6
TOAST 4
**STEINGOLD'S DELI
EVERYTHING BAGEL** 5
ENGLISH MUFFIN 4
FRESH FRUIT 5
HASH BROWNS 5
FRENCH FRIES 5
ADD AN EGG 3

*Alisha Elenz—Chef de Cuisine • Fred Noinaj—Executive Chef
Rosie Estrada—Executive Pastry Chef • Jacob Sloan—Culinary Operations Director*

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.