

APPETIZERS AND BAR BITES

- Salsa + Pico + Queso \$11**
Avocado salsa, pico de gallo and chipotle queso served with tortilla chips and chicharron
- Poblano Mac and Cheese \$8.5**
Elbow pasta tossed in our house made poblano three cheese sauce. For \$3 add choice of brisket, carnitas, bacon, or chicken
- Bacon BBQ Shrimp \$12**
Five gulf shrimp wrapped in bacon, tossed in chipotle BBQ sauce
- WHISK Nachos Dos \$14**
Choice of: BBQ brisket, carnitas, chicken, or steak. Tortilla chips topped with chipotle queso sauce, fresh jalapeños, pico de gallo and scallions
- Smoked Wings**
\$7 for 6 wings, or **\$12** for 12 wings

Choice of: traditional buffalo, mango habanero, roasted garlic parmesan, or spicy honey BBQ
- Piggy Pops \$10**
Five fried pork belly cubes, topped with avocado salsa, crispy onions and queso fresco
- Sliders \$11** for 3 sliders, or **\$18** for 6 sliders
 - BBQ brisket sliders with queso fresco, bleu cheese and crispy onions
 - 3 oz grass-fed Cheeseburger sliders
 - House-Braised Carnitas sliders with jalapeño cole slaw
- Frijoles Charros \$10**
Traditional Mexican peasant food. Pinto beans topped with char-grilled salchicha (sausage). Served with tortillas on the side.
- Fries + Tots (see sides)**
- Masa Steak Fries \$10**
House-made maseca fries, topped with skirt steak, salsa verde, sour cream and queso fresco
- Tacos \$8 for 2**
 - Skirt Steak Taco with chihuahua cheese, lettuce, pico de gallo and micro cilantro
 - House-Braised Carnitas Taco with queso fresco, chicharrón, micro cilantro, and a side of green salsa
 - Pork Belly Taco with red guajillo cream, onion and micro cilantro
 - Garlic Shrimp Taco with garlic shrimp sautéed in chipotle salsa, lettuce, avocado, garlic aioli and micro cilantro
 - Taco De Nopales grilled cactus with sautéed onions, corn, lettuce, avocado salsa, and micro cilantro

SANDWICHES

- Sandwiches include your choice of regular, ranch or Cajun fries, or sub any basic side item for \$2 or premium side for \$3
- Piggy Sandwich \$13.5**
House-braised carnitas, sliced headcheese, bacon, and capicola with chipotle mayo. Served on a sourdough roll
 - Smoked Gouda Chicken \$12.5**
Grilled chicken, arugula, fried tomato, smoked Gouda and red pepper aioli on a bolo roll
 - Brisket Philly Cheese Sandwich \$13**
House-smoked brisket, sautéed peppers and onions, topped with chipotle queso sauce served on a hoagie
 - Roasted Veggie Sandwich \$11.5**
Roasted peppers, onions, zucchini, squash, fresh mozzarella, spinach and lemon vinaigrette aioli on multigrain bread
 - Smoked Turkey Club \$13**
Smoked turkey breast, provolone, cheddar cheese, tomatoes, lettuce, bacon, spinach and lemon aioli served on panini bread

BURGERS

- All Son of a Butcher burgers are ½ lb certified grass-fed angus beef and come with your choice of regular, ranch or Cajun fries, or sub any basic side item for \$2 or premium side for \$3
- Firehouse \$14**
8 oz grass-fed burger topped with pepper jack cheese, jalapeño cole slaw, chipotle mayo and fried jalapeño peppers
 - The Classic \$13**
8 oz grass-fed burger topped with cheddar cheese, pork belly, and a sunny side up egg
 - Rise and Shine \$16**
8 oz grass-fed burger served on French toast, topped with scrambled eggs with chorizo, avocado, pepper jack cheese and pickled onions
 - House Burger \$14**
8 oz grass-fed burger topped with brisket, beer-battered onion rings, and chipotle queso
 - Pambazo-Style Burger \$15**
8 oz grass-fed burger, carnitas, bacon, grilled onions, garlic aioli served on a red guajillo sauce-dipped bun
 - Garden Burger \$12.5**
8 oz veggie patty with cucumber, spinach, arugula, tomato, lime vinaigrette aioli and avocado

SIDES \$4

- Frijoles Charros
- Creamy Corn
- Jalapeño Cole Slaw
- Poblano Mac and Cheese
- Guacamole
- Chicharron
- Roasted Vegetables
- Fries or Tater Tots
(Choice of plain, ranch, Cajun)

- Piggy Fries or Tots (+\$3)**
Fries or tots topped with all our house-braised meats, topped with chipotle queso sauce and BBQ sauce
- Ron Swanson Fries or Tots (+\$3)**
Loaded pepper jack fries or tots served with extra bacon, chipotle mayo, and topped with a sunny-side up egg.
- Poutine Fries or Tots (+\$3)**
Fries or tots smothered in our pinto bean beef gravy with cheese curds

FROM THE PIT

Each of the entrees below is served family style with corn tortillas and includes choice of two small sides. Each entree typically serves 2

- Half Chicken \$16**
Served with pepita green salsa
- St. Louis Ribs \$17** for half rack, or **\$25** for a full rack
Dry rubbed, slow-roasted pork ribs, served on a tray with corn bread instead of tortillas.
- House-Braised Carnitas or House-Smoked Brisket \$17**
- Straight Outta DF (Federal District, Mexico City) \$18**
Arrachera (skirt steak), sautéed peppers, onions, and chihuahua cheese. Served with side of chipotle salsa
- Butcher Platter \$22**
BBQ Brisket, house-braised pork, rib tips, and wings

SALADS

- The Wedge \$11.5**
Iceberg lettuce topped with chipotle ranch, grape tomatoes, bacon bits, red onion, and cheddar cheese
- Avondale Salad \$12**
Mixed greens, cauliflower rice, grape tomatoes, and grilled chicken served with a lemon aioli
- Classic Caesar \$10**
Romaine lettuce, shredded Parmesan and toasted croutons. For \$3 – add chicken, for \$4 – add steak, for \$5 – add shrimp
- Esquite Salad \$11**
Mixed greens, kettle corn, queso fresco, served with a cilantro lime tajin aioli. For \$3 – add chicken, for \$4 – add steak, for \$5 – add shrimp

DESSERT

- Oreo Cookie Bread Pudding \$8**
Classic bread pudding mixed with chopped Oreo cookies and white chocolate served warm with ice cream
- Snickers Cheesecake \$7**
Graham cracker crust cheesecake with Snickers chocolate bars topped with a layer of chocolate ganache, nuts and caramel
- Sopaipilla Nachos \$7**
Fried pastry chips tossed in cinnamon sugar, topped with ice cream, cajeta and chocolate syrup
- Chocoflan \$7**
Chocolate cake topped with creamy flan and sweet caramel

COCKTAILS

See How They Rum	\$12
<i>Denizen rum, Cocchi rosa, Pretty Brovo, citrus, egg white</i>	
Uncle Buck	\$10
<i>Prairie organic gin, fresh blueberries, fresh lime juice, ginger beer</i>	
Bitter, Like My Ex	\$10
<i>James E. Pepper Rye, Cynar, Fernet Branca, Regan's orange bitters</i>	
Brexit Strategy	\$12
<i>Cutty Sark Scotch, grapefruit liqueur, honey, pear brandy</i>	
Gamma Ray	\$12
<i>St. Germain, genever, Cloosterbitter, grapefruit bitters</i>	
Abuelo	\$11
<i>Anjeo tequila, PUR blood orange liqueur, orange zest, agave, Regan's orange bitters</i>	
There Are Some Who Call Me...Tim	\$10
<i>Tito's Vodka, hibiscus syrup, Aveze, house-made orchard shrub</i>	
Son Of A Margarita	\$10
<i>Tequila, orange liqueur, cucumber, jalapeno, lime juice</i>	

BOILERMAKERS

Cheeto Jesus	\$10
<i>Chinga Tu Pelo Golden Ale served chelada style, backed with tequila</i>	
Hail The Queen	\$9
<i>Victoria Michelada, backed with mezcal</i>	
Yes, I Am a Model	\$9
<i>Modelo Especial can, shot of tequila</i>	
Rotating Boiler	\$8
<i>Beer and a shot. Ask your server!</i>	

CANS AND BOTTLES

Hoppy

Ale Syndicate Sunday Session	\$6
<i>12 oz bottle, Session IPA, Chicago (Three blocks east!), 4.8% abv</i>	
Temperance Smittytown	\$5
<i>12 oz can, ESB, Evanston, 5.5% abv</i>	
Begyle Free Bird	\$5
<i>12 oz bottle, American Pale, Chicago, 5.6% abv</i>	
Lagunitas IPA	\$6
<i>12 oz bottle, IPA, Chicago, 6.2% abv</i>	
Surly Furious	\$7
<i>16 oz can, IPA, Minnesota, 6.2% abv</i>	

Ciders

Uncle John's Apple Hard Cider	\$6
<i>16 oz can, Michigan, 6.5% abv</i>	
Uncle John's Apple Pear Hard Cider	\$6
<i>16 oz can, Michigan, 6.5% abv</i>	
Vander Mill Ginger Peach	\$6
<i>16 oz can, Cider, Michigan, 6.9% abv</i>	
Vander Mill Totally Roasted	\$6
<i>16 oz can, Michigan, 6.9% abv</i>	
Virtue Michigan Brut	\$6
<i>12 oz bottle, Michigan, 6.7% abv</i>	

Dark

Off Color Scurry	\$6
<i>12 oz bottle, Kottbusser, Chicago, 5.3% abv</i>	
Goose Island Rattlebock	\$5
<i>12 oz bottle, Dunkler Bock, Chicago, 6.8% abv</i>	
Tallgrass Buffalo Sweat	\$6
<i>16 oz can, Oatmeal Cream Stout, Kansas, 6.2% abv</i>	
Ommegang Three Philosophers	\$8
<i>12 oz bottle, Quad, New York, 9.8% abv</i>	

Not Dark

Moody Tongue Steeped Emperor	\$6
<i>12 oz bottle, Lemon Saison, Chicago, 6.3% abv</i>	
Revolution Rosa	\$5
<i>12 oz can, Hibiscus Ale, Chicago, 5.9% abv</i>	
Goose Island 312	\$6
<i>16 oz can, Wheat Ale, Chicago, 4.2% abv</i>	
Goose Island IPA	\$6
<i>16 oz can, IPA, Chicago, 5.9% abv</i>	
Goose Island Green Line	\$6
<i>16 oz can, APA, Chicago, 5.0% abv</i>	
Goose Island Four Star Pils	\$6
<i>16 oz can, German Pilsener, Chicago, 5.1% abv</i>	
Two Brothers White Monarch	\$6
<i>12 oz bottle, Belgian Wit, Warrenville, 4.5% abv</i>	
Brooklyn Summer Ale	\$5
<i>12 oz can, English Pale Ale, New York, 5% abv</i>	
Anderson Valley Briney Melon Gose	\$6
<i>12 oz can, Gose, California, 4.2% abv</i>	
Allagash White	\$6
<i>12 oz bottle, Witbier, Maine, 5% abv</i>	
Stiegl Radler	\$6
<i>16 oz can, Radler, Austria, 2.5% abv</i>	
Clausthaler Golden Amber	\$4
<i>12 oz bottle, NA Amber Ale, Germany, 0.45% abv</i>	

Macro

Tecate	\$5
<i>12 oz can, Mexico, 4.5% abv</i>	
Modelo Especial	\$5
<i>12 oz can, Mexico, 4.4% abv</i>	
Pacifico	\$6
<i>12 oz bottle, Mexico, 4.5% abv</i>	
Victoria	\$6
<i>12 oz bottle, Mexico, 4.0% abv</i>	

Large Format

Corona	\$10
<i>32 oz bottle, Lager, Mexico, 4.8% abv</i>	
Steel Reserve 211	\$8
<i>40 oz bottle, Malt Liquor, Fort Worth, 8.1% abv</i>	
Olde English 800	\$8
<i>40 oz bottle, Malt Liquor, Milwaukee, 5.9% abv</i>	

Hard Soda

Small Town Not Your Father's Ginger Ale	\$5
<i>12 oz can, Hard Ginger Ale, Wauconda, 5.9% abv</i>	
Small Town Not Your Father's Root Beer	\$5
<i>12 oz bottle, Hard Root Beer, Wauconda, 5.9% abv</i>	
Berghoff Rowdy Root Beer	\$5
<i>12 oz can, Hard Root Beer, Steven's Point, 6.6% abv</i>	

WINE BY THE GLASS

Red

Atteca Old Vine, Garnacha	\$12
<i>2013, Spain</i>	
Allegret, Bordeaux	\$12
<i>2013, France</i>	
Guigal, Cotes Du Rhone	\$13
<i>2012, France</i>	
DeCero, Malbec	\$11
<i>2012, Argentina</i>	
Nespolina Rossa, Sangiovese-Merlot Blend	\$10
<i>2014, Italy</i>	

White

Kung Fu Girl, Riesling ,	\$11
<i>Washington</i>	
Nobilo Sauvignon Blanc, Sauvignon Blanc	\$10
<i>New Zealand</i>	
Nespolina Bianco, Chardonnay	\$10
<i>2014, Italy</i>	

Rose

Vie Vite, Cotes De Provence	\$13
<i>2015, France</i>	

Sparkling

Ivy, Blanc De Blanc	\$10
<i>France</i>	
Luca Paretto, Prosecco	\$10
<i>2014, Italy</i>	
Grasparossa Di Castelvetro	\$10
<i>Lambrusco, Italy</i>	

SODA

Pepsi	\$2
Diet Pepsi	\$2
Sierra Mist	\$2
Ginger Ale	\$2