DINNER IN THE SPEAKEASY
$130 / guest
Includes Two Hour Speakeasy Premium Bar Package

HORS D’ŒUVRES

SEARED TENDERLOIN OF BEEF
Horseradish Cream, Watercress, Crostini

SLOW COOKED MEATBALL
Tomato Sauce, Parmigiano-Reggiano, Basil

TOASTED RAVIOLI
Marinara Sauce

JUMBO LUMP CRAB CAKES
Mustard Horseradish Aioli

SALAD
Includes bakery fresh rolls with whipped butter.

Caesar Salad with Garlic Croutons and Shaved Parmigiano-Reggiano

ENTRÉE
Guest choice.

14oz USDA Prime, Wet Aged New York Strip Steak
12oz Filet Mignon with Red Wine Demi-Glace
Lemon Sole with Parmesan Crust, Grape Tomatoes, Olives, Basil, Lemon Butter
Herb Gorgonzola Crusted Breast of Chicken with Lemon Chive Butter

ACCOMPANIMENTS

Truffled Crispy Potatoes
Garlicky Kale

DESSERT
Includes freshly brewed colectivo coffee and gourmet hot tea selections.

Bootlegger Cheesecake
Eli’s Cheesecake with George Remus Bourbon Caramel Sauce

Current sales tax and 3% event preparation fee applies to all food and beverage. Prices and availability subject to change.
SPEAKEASY PREMIUM BAR PACKAGE

SIGNATURE COCKTAILS

NITTI GRITTY OLD FASHIONED
George Remus Bourbon, Angostura Bitters, Demerara Syrup, Amarena Cherry Garnish
Long before this building housed one of Chicago’s most famous steakhouses, it was home to Frank Nitti, the notorious Enforcer of the Al Capone gang. He lived in an apartment on the fourth floor with his wife Annette, who’s family owned the building. This was a convenient hideout for him as the courthouse building was clearly visible from the apartment. This twist on the Old Fashioned is made with George Remus Bourbon. Remus, a Chicago lawyer, was known as the King of Bootleggers during Prohibition.

THE SOUTHSIDE
Bombay Sapphire Gin, Fresh Lime Juice, Angostura Bitters, Simple Syrup
During Prohibition, Chicago was very much split between the north and the south. The mobsters of the north cornered the market on high quality spirits by smuggling liquor across the border from Canada. This south side gangs sold locally made spirits - literally bathtub liquor. This booze tasted awful, so the bartenders on the south side started using sugar, citrus, and even mint to mask the terrible flavour and imperfections. In that time, the addition of ingredients such as citrus and honey were often used to cover the less than ideal smell and taste of bathtub gin. Made with Bombay Sapphire this is a delicious slow sipper.

THE HEMINGWAY
Bacardi Rum, Fresh Lime Juice, Raspberry Purée
The original Daiquiri was one of Ernest Hemingway’s cocktails of choice during the 1930s, when he lived in Havana during the waning years of Prohibition. Hemingway was born and spent the first six years of his life just west of Chicago in Oak Park. This vibrant variation of the daiquiri is made with Bacardi Rum, which was by far the most prevalent rum of the era as huge amounts were smuggled into the country from Caribbean nations via small boats known as “rum runners.”

SPIRITS
Bulleit Bourbon
George Remus Bourbon
Maker’s Mark Bourbon
Jameson Caskmates Whiskey
Jack Daniel’s Whiskey
Crown Royal Whisky
Dickel Rye Whiskey
Johnnie Walker Black Label Scotch
Glenlivet 12 Scotch
Patron Silver Tequila
Grey Goose Vodka
Tito’s Vodka
Tanqueray Gin
Bacardi Rum
Don Julio Blanco Tequila

BEER
Goose Island 312
Lagunitas Little Sumpin’ Sumpin’
Two Brothers Prairie Path
Two Brothers Ebel Weiss
Bud/Bud Light
Angry Orchard Hard Cider

WINE
Benvolio Pinot Grigio
Kendall-Jackson Vintners Reserve Rose
Kendall-Jackson Sauvignon Blanc
Kendall-Jackson Vintners Reserve Chardonnay
Cambria Katherine’s Chardonnay
La Crema Monterey Pinot Noir
Murphy-Goode Red Blend
Murphy-Goode Cabernet