



## Bar Cicchetti

*Cicchetti: N. | chi-ket-tee | small savory dishes served in 'bàcari (cicchetti bars or osterie) in Venice. You can make meal of them by ordering several small plates which can be shared amongst friends, similar to tapas.*

<b>CRISPY CAULIFLOWER</b> fried green onion, garlic aioli, house peppadew hot sauce 🌿 🌾	12
<b>ROASTED ARTICHOKE FONDUTA</b> parmesan cream, bacon, cheese, herb buttered bread	14
<b>PATATAS BRAVAS</b> rosemary, lime, maldon salt, garlic aioli, brava aioli 🌿 🌾	9
<b>CHICKEN CROQUETTAS</b> bechamel, smoked gouda, smoked paprika, garlic & brava aioli	11
<b>FRIED BURRATA</b> saffron tomato soup, la fira olive oil, garden herbs, herb buttered toast, maldon salt	17
<b>LAMB MEATBALLS</b> spiced yogurt, jalapeno mint chimichurri	14
<b>NICHIYOBI BEEF &amp; PEPPER SKEWERS</b> seasonal local peppers, oregano vinaigrette 🌾	15
<b>FRIED CHICKEN THIGH</b> sorghum pepper glaze, green onions, maldon salt, pickled red onion	15
<b>SLOW-BRAISED PORK RIBS</b> honey, parmesan, garden herbs 🌾	14
<b>SEARED TUNA CARPACCIO</b> yellowfin, pistachio salt, pickled red onion, saffron romesco, cilantro 🌾	14
<b>MUSHROOMS AND TRUFFLE ON TOAST</b> truffle parmesan creme, sunny side egg	14
<b>POTATO JACKETS</b> parmesan creme, bacon, pepperoncini, green onion	14

*add chicken 7 / shrimp 9 / steak 11 / impossible burger patty 11 🌿*

<b>LOCAL GREENS</b> fresh parmesan, anchovy vinaigrette, seasonal local greens 🌿 🌾	9
<b>MEDITERRANEAN SALAD</b> roasted red peppers, heirloom cherry tomatoes, feta cheese, green beans, artichoke hearts, olives, croutons, oregano vinaigrette 🌿 🌾	14
<b>PARISIAN POTATO GNOCCHI</b> garden herbs, white wine, garlic 🌿 🌾	12
<b>CACIO E PEPE</b> house made spaghetti, freshly cracked black pepper, pecorino romano	14
<b>CRAB LASAGNA</b> smoked gouda, bechamel, garden herbs	17
<b>BLACKENED CHICKEN ALFREDO</b> house made fettuccine, parmesan cream, shaved parmesan	21
<b>CHORIZO MAC AND CHEESE</b> parmesan creme, blue cheese, garden herbs, garlic	16
<b>SHRIMP FETTUCCINE</b> heirloom cherry tomatoes, chili flakes, shallots, fresh basil	24

*served with choice of local greens salad, farm cooked vegetables, or fries / impossible burger patty + 3 🌿*

<b>CHEESE BURGER AMERICANA</b> garlic aioli, caramelized onion, american cheese, heirloom tomato, house-made pickle, shredded lettuce 🌿 🌾	14
<b>OPEN-FACED CHEESESTEAK</b> blue cheese, provolone, caramelized pepper & onion, olive relish 🌾	17
<b>BLACKENED CHICKEN SANDWICH</b> applewood smoked bacon, avocado, heirloom tomato, house-pickled red onion, garlic aioli, american cheese, local greens 🌾	15
<b>ESTABLISHMENT EIGHT SIRLOIN STEAK</b> chimichurri -or- smoked paprika caramel sauce 🌾	29
<b>KUROBOTA PORK SHANK</b> slow-braised and basted in sorghum stock 🌾	24
<b>YELLOWFIN TUNA</b> israeli cous cous, green beans, cherry tomato, kalamata olive, basil pesto 🌾	25
<b>SEASONAL ICE CREAM &amp; SORBETTO</b> please ask your server for our current selection 🌿 🌾	8
<b>CAST-IRON COOKIE SUNDAE</b> caramel, vanilla gelati, heath crumble	10
<b>SEASONAL CREME BRULEE</b> please ask your server for our current selection 🌾	10
<b>CINNAMON ROLL BREAD PUDDING</b> caramel sauce, vanilla gelato	9

VEGAN UPON REQUEST [ 🌿 ], GLUTEN-FREE UPON REQUEST [ 🌾 ]  
please alert your service staff of any allergies or dietary restrictions, as modifications may be required

*Go Confidently in the Direction of Your Dreams*  
-Thoreau

## Cocktails

<b>TURKISH FIG OLD FASHIONED</b> , TURKISH FIG INFUSED BOURBON, BLACK WALNUT BITTERS, MAPLE SYRUP	9
<b>RANCH WATER</b> , TEQUILA, FRESH LIME, TOP CHICO	11
<b>SEASONAL SPRITZ</b> , SEASONAL CAPPELLETTI INFUSION, CRANBERRY, BLOOD ORANGE BITTERS, BUBBLES	12
<b>CREMA LILLA</b> , GARDEN CLUB GIN, LAVENDER HONEY, EGG WHITE, CREAM, PEYCHAUD'S	13
<b>FALL FROM THE TREE</b> , BOURBON, APPLE JUICE, CINNAMON SYRUP, LEMON JUICE, ANGOSTURA BITTERS	9
<b>SECOND STREET BREEZY</b> , PRAIRIE WOLF VODKA, LIME JUICE, JALAPENO, ROSEMARY, CUCUMBER, SODA, SIMPLE	10
<b>AUTUMN IN TUSCANY</b> , GARDEN CLUB SPICED CITRUS VODKA, ORANGE LIQUEUR, LEMON JUICE, ROSEMARY SYRUP	10
<b>PUMPKIN PIE MARTINI</b> , OBAHOSHE RUM, APPLE JUICE, PUMPKIN PUREE, VANILLA, CREAM, CINNAMON SUGAR	13
<b>OKIE OLD FASHIONED</b> , TOASTED PECAN-INFUSED BOURBON, PEACH BITTERS, MAPLE SYRUP	12
<b>SWEATER WEATHER MARGARITA</b> , FIG, LAVENDER, VANILLA, TEQUILA, LIME JUICE, ORANGE LIQUEUR	12
<b>BARTENDER'S CHOICE</b> , WHEN LIFE GIVES YOU DIFFICULT DECISIONS, LET YOUR BARTENDER MAKE THEM FOR YOU	12

## Spirit-Free

<b>SEASONAL LEMONADE</b> , FRESHLY SQUEEZED LEMONADE WITH A SEASONAL HOUSE-MADE SYRUP	6
<b>CUCUMBER GIMLET</b> , CUCUMBER, FRESHLY SQUEEZED LIME JUICE, SIMPLE SYRUP, SELTZER	7
<b>CHERRY LIMEADE</b> , FRESHLY SQUEEZED LIME JUICE, LUXARDO CHERRY SYRUP, SELTZER	7

## Sparkling & Rose

CAVIT <b>PROSECCO</b> , ITALY	11 / 55
LAURENT PERRIER <b>BLANC DE BLANC</b> , CHAMPAGNE	258
AYALA <b>BRUT MAJEUR</b> , CHAMPAGNE	125
FERGHETINNA 'MELLEDI' <b>BRUT</b> , ITALY	210
KIR YIANNI 'AKAKIES' <b>ROSE OF XINOMAVRO</b> , GREECE	14 / 70
ZOLO <b>ROSE SYRAH BLEND</b> , ARGENTINA	10 / 50
LOUIS BERNARD <b>COTES DE PROVINCE ROSE</b> , FRANCE	48
CHAMPAGNE PALMER <b>SPARKLING ROSE</b> , FRANCE	190
CASTELLO DEL POGGIO <b>MOSCATO</b> , ITALY	11 / 55
BANFI <b>ROSE REGAL</b> , ITALY	17 / 87

## White Wine

GANCIA <b>PINOT GRIGIO</b> , ITALY	10 / 50
GUINIGI <b>PINOT GRIGIO</b> , ITALY	50
CASTORO CELLARS <b>SAUVIGNON BLANC</b> , CALIFORNIA	9 / 45
BLANC DE CAMARSAC <b>BORDEAUX BLANC</b> , FRANCE	11 / 55
MAS DE OLIVIERS <b>CHARDONNAY</b> , FRANCE	10 / 50
BELL RESERVE <b>CHARDONNAY</b> , CALIFORNIA	110

## Red Wine

LA VALENTINA <b>MONTEPULCIANO d'ABRUZZO</b> , ITALY	13 / 65
BLACK CABRA <b>MALBEC</b> , MENDOZA	11 / 55
BOUZA <b>MERLOT</b> , URUGUAY	75
THROWBACK <b>PINOT NOIR</b> , OREGON	11 / 55
RAPTOR RIDGE 'BARREL SELECT' <b>PINOT NOIR</b> , OREGON	72
PLANETA 'LE SEGRETA' <b>IL ROSSA</b> , ITALY	52
GANCIA <b>CHIANTI CLASSICO</b> , ITALY	10 / 50
CULTUSBONI <b>CHIANTI CLASSICO</b> , ITALY	62
RADFORD DALE 'THIRST' <b>CINSAULT</b> , STELLENBOSCH	60
CHATEAU <b>MUSAR 'HOCHAR PERE ET FILS'</b> , LEBANON	90
G. D. VAJRA 'RAVERA' <b>BAROLO</b> , ITALY	160
ALLEGRI <b>AMARONE DELLA VALPOLICELLA</b> , ITALY	212
BLACK OAK <b>CABERNET SAUVIGNON</b> , CALIFORNIA	11 / 55
FAUST <b>CABERNET SAUVIGNON</b> , NAPA	145
MIRA 'JIMMY D'S' <b>SYRAH BLEND</b> , NAPA	160
ZINKE <b>RESERVE SYRAH</b> , CALIFORNIA	175
TERRA D'ORO <b>ZINFANDEL PORT</b> , CALIFORNIA	10

## Bottled Beer

<b>PRAIRIE RAINBOW SHEBERT</b> SOUR	12	<b>FAMOSA</b> CERVESA	5 / 15	<b>COOP NATIVE AMBER</b> AMBER ALE	8
<b>TRULEY LEMONADE</b> HARD SELTZER	7	<b>PACIFICO</b> CERVESA	7	<b>COOP ICE CHEST</b> LIGHT IPA	8
<b>VANESSA HOUSE 401K</b> CREAM ALE	7	<b>MODELO ESPECIAL</b> CERVESA	6	<b>COOP F5</b> IPA	9
<b>ANTHEM RAD HOMBRE</b> CERVESA	8	<b>HAMM'S</b> AMERICAN LAGER	4 / 12	<b>VANESSA HOUSE BROKEN TILE</b> DIPA	11
<b>COOP SATURDAY SIREN</b> HOPPED PILS	7	<b>MILLER LITE</b> AMERICAN PILSNER	5	<b>PRAIRIE PHANTASMAGORIA</b> DIPA	9
<b>ANTHEM GOLDEN ONE</b> BELGIAN WIT	9	<b>HEINEKEN 0.0</b> NON-ALCOHOLIC LAGER	6	<b>ANTHEM UROBOROS</b> STOUT	9
<b>PRAIRIE STANDARD</b> FARMHOUSE ALE	9			<b>ANTHEM FESTIVUS</b> WINTER WARMER	10

## Happy Hour

4-6P MONDAY-FRIDAY

<b>WELL COCKTAILS</b> [UPCHARGE FOR DOUBLES]	5	<b>HOUSE WINE</b> [RED OR WHITE]	5
<b>PRAIRIE WOLF CLUB SPECIAL</b> VODKA, CITRUS, SELTZER	5	<b>HAMM'S</b> AMERICAN LAGER	2
<b>BARTENDER'S CHOICE</b> WE'LL SURPRISE YOU!	5	<b>FAMOSA</b> CERVESA	4

PLUS HAPPY HOUR BITES



@barcicchettiok