

WINE

SPARKLING

GLASS | BOTTLE

Giancarlo, Prosecco \$8 | \$32
ITA - Extra dry, crisp acidity

Rivarose, Rose \$10 | \$40
Provence, FR
Hints of red fruits and grapefruit

Coppola Sofia, Blanc de Blancs \$7 can
CA - Light and elegant

Perrier-Jouet, Champagne \$9 | \$36
Delicate bouquet with subtle complex flavors

WHITE

GLASS | BOTTLE

Pinot Project, Still Rose \$8 | \$32
ITA - Light and fresh

Cielo, Pinot Grigio \$10 | \$40
ITA - Crisp and simple

Peter Yealands, Sauvignon Blanc \$9 | \$36
Marlborough, NZ
Grassy, citrus forward, classic

Pomelo, Sauvignon Blanc \$8 | \$32
Oakville, CA - Fruit and stone

Clos LaChance, Chardonnay \$10 | \$40
Monterey, CA
Dry, simple with some acid and fruit

Storypoint, Chardonnay \$9 | \$36
Sonoma, CA - Oaked, viscous, classic fruit

Charles Smith "Kung Fu Girl" Riesling \$8 | \$32
WA - Sweet with acid and clean finish

Salomon Undhof, Gruner Veltliner \$9 | \$36
AUS - Crisp, fresh and clean

RED

GLASS | BOTTLE

DeLoach, Pinot Noir \$8 | \$32
St. Helena, CA
Young, fun, fruit forward

LaFollette, Pinot Noir \$10 | \$40
North Coast, CA
Full bodied and mature

True Myth, Cabernet Sauvignon \$9 | \$36
Paso Robles, CA
Lighter, slightly acidic but muted

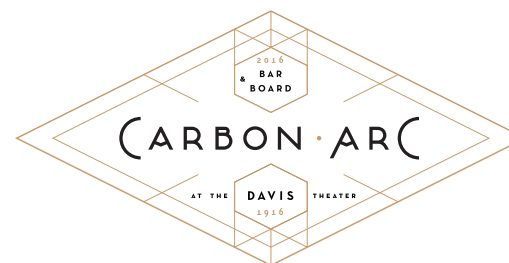
Substance, Cabernet Sauvignon \$9 | \$36
Columbia Valley, WA
Big, classic

Broquel, Malbec \$10 | \$40
Mendoza, AR
Dry, nice fruit presence

Parducci, Zinfandel \$8 | \$32
Mendocino, CA
Spicy and big, subtle acid

Honoro Vera, Garnacha \$9 | \$36
Calatayud, ESP
Slightly spicy, good fruit presence

Divining Rod, Red Blend \$10 | \$40
Lodi, CA
Earthy, balanced fruit to body



BEVERAGE MENU

4544 NORTH LINCOLN AVENUE • CHICAGO, ILLINOIS 60625
CARBONARCBARCHICAGO.ORG • 773-728-6000

COCKTAILS • ALL \$12

TIMELESS

Negroni
Nolet's, Carpano Antica, Campari
ROCKS, ICE, ORANGE PEEL

Sazerac
Knob Creek Rye, Simple Syrup, Peychaud's Bitters, Touch of Absinthe
ROCKS, ONE CUBE, LEMON PEEL

Aviation
Tanqueray, Maraschino, Lemon, Creme de Violette
COUPE, UP, LUXARDO CHERRY

Champs-Elysees (Shon-zay-LEE-zay)
Pierre Ferrand 1840 Cognac, Green Chartreuse, Lemon, Simple Syrup, Angostura
COUPE, UP, LEMON PEEL

UPDATED CLASSICS

Old Fashioned
Maker's Mark, Demerara Syrup, Angostura, Orange Zest
ROCKS, ICE, ORANGE PEEL, LUXARDO CHERRIES

Mule Madness
Moscow - Svedka Peach or Grey Goose La Poire

Kentucky - Jim Beam Bourbon or Rittenhouse Rye

Mexico - El Jimador Tequila or Banhez Mezcal

COPPER MUG, ICE, LIME
LEMON FOR KENTUCKY MULE

French 75
Bombay Dry, Lemon Juice, Simple Syrup, Sparkling Rose
GOBLET, ICE, LEMON PEEL, LUXARDO CHERRY

Popcorn Sutton (Caramel Corn Old Fashioned)
Woodford Reserve, Caramel Syrup, Aztec Chocolate Bitters
ROCKS, ICE, SPEARED CARAMEL CORNS

ORIGINAL SCREENPLAY

New Dirty
Vodka or Gin, Spicy Pickle Juice
ROCKS OR COUPE, ICE OR NEAT, SPEARED ONION & PICKLE WEDGE

Deja Vu
St. Germain, Combier Peach, Pinot Project Rose
TULIP, ICE, LEMON PEEL

Spitfire
Avion silver, Ancho Reyes, Combier Grapefruit Rose, Simple Syrup
PINT, ICE, JALAPENO CHIP

Fall into Winter
Rum Atlantico Reserva, Nux Alpina Walnut, St. George Spiced Apple, Cider
TULIP, ICE, APPLE SLICE, CINNAMON DUSTING

DRAFT BEER Most beers also available in smaller tasting pours. Ask your server for more info.

Akari Shogun <i>Half Acre, Pale wheat, 5.5%</i>	\$6.50 PINT	Glitter & Gold <i>Perennial, Blonde, 6.5%</i>	\$8 PINT
Amber <i>Bells Brewing, 5.8%</i>	\$6 PINT	Gotta Get Up to Get Down <i>Wise Acre, Milk stout, 5.5%</i>	\$7 PINT
Anti-Hero <i>Revolution, IPA, 6.5%</i>	\$6.50 PINT	Grapefruit Sculpin <i>Ballast Point, IPA, 7%</i>	\$8 PINT
Blue Moon <i>Belgian white, 5.4%</i>	\$5 PINT	Green Line <i>Goose Island, APA, 5.4%</i>	\$6 PINT
Bud Light <i>4.2%</i>	\$5 PINT	Hard Apple Cider <i>Vander Mill, 6.9%</i>	\$7 PINT
Bohemia House Porter <i>6%</i>	\$7 TULIP	Hefeweizen <i>Someone, 6%</i>	\$8 PINT
Brother Benjamin <i>Greenbush, Imperial IPA, 10.1%</i>	\$8 10 OZ	Imperial Stout <i>Lagunitas, 9.9%</i>	\$7 10 OZ
Cast Iron Brown <i>4 Hands, Brown ale, 5.5%</i>	\$7 PINT	Krankshaft <i>Metropolitan, Kolsch, 5%</i>	\$7 PINT
Citrus Cider <i>Seattle Cider, 6.5%</i>	\$7 TULIP	Neighborly Nitro <i>Begyle, Stout, 6%</i>	\$7 PINT
Coors Light <i>4.2%</i>	\$5 PINT	Oxnbrau <i>Urban Chestnut, Doppelbock, 8%</i>	\$7 TULIP
Czech Pils <i>Pilsner Urquell, 4.4%</i>	\$7 PINT	Steeped Emperor's Lemon Saison <i>Moody Tongue, 6.3%</i>	\$7 TULIP
Deschutes Rotating Nitro <i>ABV% varies</i>	\$7 PINT		
Femme Fatale Noir <i>Evil Twin, Black IPA, 6%</i>	\$6.50 TULIP		
Founders Rotating Nitro <i>ABV% varies</i>	\$7 PINT		
Framboise <i>Une Annee, Sour ale, 6.5%</i>	\$8 TULIP		

CANS AND BOTTLES

A Little Sumpin' Sumpin' <i>12oz bottle, Lagunitas, pale wheat, 7.5%</i>	\$7	High Life <i>16oz can, 4.6%</i>	\$5
All Day IPA <i>12oz can, Founders, India session, 4.7%</i>	\$6	Huma Lupa Licious <i>12oz bottle, Short's, IPA, 7.7%</i>	\$7.50
Apex Predator <i>12oz bottle, Off Color, saison, 6.5%</i>	\$7	Michigan Harvest Cider <i>12oz bottle, Virtue, semi-dry, 5.5%</i>	\$6.50
Apple Blueberry Cider <i>12oz can, Uncle John's, 6.5%</i>	\$7	Miller Lite <i>16oz can, 4.17%</i>	\$5
Balloon Boy <i>12oz can, Burnt City, farmhouse wheat, 5%</i>	\$6	Pacifico Clara Silo <i>20oz can, 4.5%</i>	\$13
Budweiser <i>16oz can, 5%</i>	\$5	PBR <i>16oz can, 4.6%</i>	\$5
Corona <i>12oz bottle, 4.6%</i>	\$6	Pub Ale <i>12oz can, Tallgrass, English mild, 4.4%</i>	\$6
Daisy Cutter <i>16oz can, Half Acre, apa, 5.2%</i>	\$6.50	Radler <i>16oz can, Stiegl</i>	\$7
Delicious Gluten Free <i>12oz bottle, Stone, IPA, 7.7%</i>	\$7.50	Stella Artois <i>16oz can, 5%</i>	\$7
Erdinger NA <i>12oz bottle, 0%</i>	\$6	Tecate <i>12oz can, 4.5%</i>	\$6.50
Fist City <i>12oz can, Revolution, APA, 5%</i>	\$6.50	True Blonde Ale <i>12oz can, Ska, 5%</i>	\$6.50
Fresh Squeezed <i>12oz bottle, Deschutes, IPA, 6.4%</i>	\$7		
Gatecrasher <i>12oz can, Temperance, English IPA, 6.6%</i>	\$6.50		
Grunion <i>12oz bottle, Ballast Point, APA, 5.5%</i>	\$7		
Guinness <i>16oz can, 4.3%</i>	\$7		