

d'vine cocktails

wine based cocktails

Angelo's frozé rosé wine, elevate vodka, pamplemousse, fresh lemonade, fresh grapefruit juice, luxardo cherries \$12.75

the montrose sour benchmark old #8 bourbon, fresh squeezed lime, simple syrup, terrazas de los andes malbec \$13.95

florentia romantica brachetto d'acqui, elevate vodka, fresh lemon juice, demerara syrup, peychaud's aromatics \$13.95

toast of the town the classic champagne cocktail; raw sugar cube soaked with hennessy vsop and orange bitters, prosecco sparkling brut, orange peel garnish \$14.50

put'n on the spritz cava brut, elevate gin, casoni 1814, oscar.697 rosso, seltzer, dehydrated orange \$13.95

asti saluti moscato d'asti, elevate gin, fresh orange juice, sliced orange, rosemary sprig \$14.95

crafted cocktails

classically crafted, contemporary flair

love potion #60618 fruit de la passion, plantation 3star rum, lime juice, simple syrup, and an arousing scent of tiki bitters \$13.25

speziato spicy blend of fresno pepper infused mezcal 'de la meurte', crème de cassis, lime juice, agave syrup and a tajin rim. \$13.95

red light district koval cranberry liqueur, elevate gin, fiorente elderflower, and a kiss of fresh lime \$13.25

zero proof

craft cocktails, zero alcohol

Nojito muddled fresh mint, sprite, lime juice, simple syrup, a splash of seltzer, and fresh cut lime \$10.25

mingle mangle pear, mango, and peach purees, cranberry juice, lime juice, a splash of sweet syrup and a divvy of fresh orange \$11.75

swicy nights seedlip garden 108 herbal spirit, cucumber, habanero, ginger beer, and a squeeze of fresh lime \$12.95

barrels

	10oz	16oz
Lagunitas, "IPA", India Pale Ale, Chi	\$7	\$10
Left Hand Brewing, "Milk Stout Nitro", Chi	\$10	\$13
Off Color Brewing, "Apex Predato" Saison, Chi	\$7	\$10
Old Irving Brewery, "Cinnamon Prost" White Stout, Chi	\$8.50	\$11.50
Dovetail, Hefeweizen, Chi	\$7	\$10
Revolution Brewing, "Hazy-Hero" IPA, Chi	\$9	\$12
Menabrea, "Ambreata", Amber Lager, Italy	\$10	\$13
3 Floyd's Brewing, "Zombie Dust", Wheat, IN	\$8	\$11
Wild Onion Brewery, "Radio Free Pils", Chi	\$6	\$9
European Lager, Lake Barrington, IL		

bottles & cans

Allagash, "White" Belgium Wheat, ME 12oz Bottle	\$8.75
Coors, "Light" Pilsner, CO 12oz Bottle	\$4.75
Guinness "Draught Nitro" Stout, Ireland 14.9oz Can	\$9
Half Acre "Daisy Cutter" Pale Ale, Chi 16oz Can	\$11.25
Miller, "MGD" Lager, WI 12oz Bottle	\$4.75
Modelo, "Especial" Lager, MX 12oz Bottle	\$6.5
Peroni, "Nastro Azzurro" Lager, Italy 12oz Bottle	\$6.5
Vandermill, "Vandy" Sassion Cider, MI 12oz Can	\$7.5
White Claw, "Black Cherry" Hard Seltzer, Chi 12oz Can	\$7



brunch plates

brioche french toast brown sugar, farmers cream, walnuts \$11.75

waffles bruleed banana, macerated strawberries & blueberries, vanilla whipped cream \$12.50

chicken and waffles brown sugar chili seasoning and bourbon butter \$18.50

breakfast biscuit house smoked applewood bacon or fennel sausage patty, egg your way, american cheese, breakfast potatoes and fresh melon \$9.95

garden skillet spinach, mushroom, onion, tomato confit \$15.50

americano two eggs, house smoked slab bacon or sausage, Tuscan potatoes, fresh melon, grilled ciabatta \$17.25

eggs benedict poached eggs, Canadian bacon, hollandaise, English muffin \$15.75

***steak n eggs** strip steak, house steak sauce, two eggs, potatoes, fresh melon, grilled ciabatta \$22.95

biscuits n gravy poached eggs, buttermilk biscuits, sausage gravy, fresh melon \$15.25

avocado toast choose three toppings \$11.25
spring greens | romaine | arugula | pickled red onion
red onion | kalamata olive | cucumber | cherry tomato
roasted red pepper | ham | bacon | pepperoni | egg
goat cheese | feta cheese | fresh mozzarella

breakfast pizzas

choose one

—sausage, bacon, egg, onion, mushroom, mozzarella, garlic cream sauce \$17.50

—egg, mushroom, onion, bell pepper, spinach, garlic cream sauce \$15.25

breakfast burritos

choose one \$13.25

—egg, chorizo, potato, avocado spread, chipotle bechamel

—egg, potato, bell pepper, onion, mushroom, avocado spread, chipotle bechamel

white frittatas

egg whites, Tuscan potatoes, fresh cut melon, choose one \$14.25

—spinach, artichoke heart & feta cheese

—mushroom, arugula & goat cheese

—sausage, cherry tomato, basil, mozzarella

omelet

three eggs, Tuscan potatoes, fresh cut melon choose your ingredients \$14.25

bacon | ham | sausage | mushroom | onion | bell pepper | spinach | arugula | tomato | cheddar | feta | goat cheese | mozzarella

sides

brioche toast \$3 | biscuits \$3 | two eggs \$4
Tuscan potatoes \$5 | sausage \$6 | bacon \$6
fresh cut melon \$4

We are forced to apply a surcharge of 2.75% to offset the dramatic increases in our costs of credit card processing, group health insurance, utilities, regulatory compliance, consumable supplies, and surcharges imposed by our vendors. We do this with great hesitation and hope that it is only a temporary measure until prices stabilize and the current financial pressures ease. Your understanding and continued support is profoundly appreciated.

salads

white balsamic | blue cheese | spicy italian | ranch

Angelo's **V VG GF** lettuce mix, cherry tomato, red onion, carrot, cucumber, croutons, hardboiled egg, choice of dressing \$10.50

caesar **GF** romaine, pecorino romano, cracked pepper, homemade croutons, parmesan crisp, anchovy fillet \$9.50

mediterranean **V VG GF** spring greens, artichoke, cherry tomato, red onion, cucumber, kalamata olive, feta cheese, basil, white balsamic dressing \$11.50

SALAD ENHANCEMENTS

grilled artesian ciabatta \$1.50 | house focaccia \$5
chicken \$7 | salmon \$11 | shrimp \$8 | bacon bits \$3

burgers & buns

fries, onion rings or cajun slaw

roast beef house slow-roasted beef, mozzarella, house giardiniera, grilled baguette, side of jus \$15.25

meatball house made meatballs, fresh mozzarella, diavolo sauce, grilled baguette \$15.25

chicken country fried or backyard grill, boneless breast, lettuce, tomato, onion, pickle, mayo, grilled brioche bun \$14.25

Angelo's burger* double beef patties, house smoked slab bacon and sharp cheddar cheeseburger with caramelized onions, lettuce, whole grain mustard mayo and grilled brioche bun \$15.25

pastas

grilled artesian ciabatta \$1.50 – house focaccia \$5

cacio e pepe spaghetti, cracked pepper, Parmigiano-Reggiano \$18.75

garlic mushroom rigatoni **GF V VG**
wild mushrooms, grape tomato, spinach, truffle butter, garlic \$22.95

carbonara spaghetti, Parmigiano-Reggiano cream sauce, bacon, egg yolk, chives \$18.75

bolognese pappardelle, Parmigiano-Reggiano \$22.50

*chicken \$7 | *salmon \$11 | *shrimp \$8 |
bacon bits \$3 | gluten free pasta \$2

bottoms up

bottomless \$21.95

MIMOSA its' origin is lost to history, but it's found here every Sunday!

BELLINI invented by a dude named Giuseppe Ciprani, circa 1948, in a bar named Harry's... peaches were on his mind.

BUBBLES

"and we burped, farted and laughed all the way home!"

bubbles

Bottle /
Carafe GLS

Opera Prima, Brut, Spain, NV 34 9

Jeio by Bisol, Brut Prosecco, Veneto, Italy, NV 15

François Montand, Brut Rosé, France, NV 50 13

pinks

Yalumba, Sangiovese, Rosé, "The Y Series", South Australia 2023 42 11

Aix, Rosé, Coteaux d'Aix en Provence, Provence, France, 2022 58 15

whites

Matua Valley, Sauvignon Blanc, Marlborough, New Zealand, 2022 *32/56 13

Pieropan, Soave Classico, Veneto, Italy, 2022 50 13

Oyster Bay, Pinot Grigio, Hawkes Bay, New Zealand, 2023 34 9

The Seeker, Riesling, Mosel, Qualitätswein, Germany, 2022 42 11

Cadre, Sauvignon Blanc, "Stone Blossom", Edna Valley, California 2022 62 16

Seaglass, Chardonnay, Central Coast, California, 2022 *32/56 13

Roco, Chardonnay, "Gravel Road", Willamette Valley, Oregon, 2018 58 15

reds

Domaine Raphaël Chopin, Beaujolais-Villages, "La Ronze", Beaujolais, France 2019 58 15

Seaglass, Pinot Noir, Santa Barbara County, CA 2021 *32/56 13

Ramos Pinto, "Duas Quintas", Douro, Portugal, 2019 58 15

Donna Laura, Chianti Classico, "Bramosia", Tuscany, Italy, 2021 50 13

Montaribaldi, "Turnas", Langhe, Piedmont, Italy, 2020 46 12

Terrazas de los Andes, Malbec, "Altos Del Plata", Mendoza, Argentina, 2022 38 10

Leese-Fitch, Cabernet Sauvignon, California, 2020 *32/56 13

Château de Saint Cosme, Côtes du Rhône, Rhône, France, 2022 54 14

Carlos Serres, Reserva, Rioja, Spain, 2016 58 15

Austin Hope, Red Blend, "Troublemaker", Central Coast, California, B12 *32/56 13

Boneshaker, Zinfandel, "Old Vine", Lodi, California, 2021 50 13

Hess, Maverick Ranches, Cabernet Sauvignon, Central Coast, CA 2022 62 16

*Barrel Wines – 18oz/32oz Carafe

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.