

## CHEF'S FAVORITES\*

### POWER EGG WHITE SCRAMBLE · 18

chicken sausage, kale, quinoa,  
cheddar cheese, choice of toast

### CHILAQUILES · 18

eggs "your way", fried tortilla chips, avocado,  
salsa roja, cotija cheese

### BRUSCHETTA EGGS · 18

basil pesto, mozzarella, heirloom tomatoes,  
arugula, country bread

### SKILLET CINNAMON BUN · 14

warm cinnamon spice, cream cheese glaze

## SIDES

### SMOKED BACON · 9

### PORK SAUSAGE · 9

### CHICKEN APPLE SAUSAGE · 9

### FINGERLING POTATOES · 7

### GRILLED ROSEMARY HAM · 9

### SLICED TOMATO · 7

### SEASONAL FRESH FRUIT · 8

### GREEK YOGURT · 7

### ONE EGG\* · 6

### SLICED WHOLE AVOCADO · 8

## BREAKFAST BOWLS

### MARKET BERRIES honeyed ricotta · 13

### SEASONAL FRUIT AND BERRIES · 16

### GREEK YOGURT granola, blueberry, honey · 16

### BLACK CHIA SEED PUDDING raspberry, mango, and coconut · 16

### STONE GROUND OATMEAL seasonal compote · 16

*blueberry, banana, chai almond cream +3*

### SMOKED SALMON cream cheese, onion, capers, dill, choice of bagel · 19

### WHOLE GRAIN CEREAL special k, rice krispies, raisin bran, cheerios · 8

## BREAKFAST NOTIONS\*

Served with fingerling potatoes

### TWO FARM EGGS "YOUR WAY" served with choice of breakfast meat, choice of toast · 19

### AVOCADO & HEIRLOOM TOMATO TOAST poached eggs, radishes, chives · 21

### THREE EGG OMELET with choice of [3] fillings, choice of toast · 21

*ham, smoked salmon, bacon, tomato, fresh herbs, spinach, mushroom, mozzarella, feta, gruyère, cheddar*

### ENGLISH BENEDICT rasher of ham, hollandaise · 23

### FLORENTINE BENEDICT spinach, artichokes, béarnaise · 20

## BATTERS

### BUTTERMILK PANCAKES · 15

**choose one:** seasonal compote, chocolate chips, bananas, blueberries or granola +3

### MULTI-GRAIN WAFFLE housemade granola, market berries, greek yogurt · 16

### GRIDDLED BRIOCHE TOAST macerated berries, honeyed ricotta · 19

## BREAKFAST BUNDLES\*

**WABASH** choice of any breakfast entrée, grand pastry basket, choice of breakfast potatoes or fresh fruit, selection of juice and coffee or tea · 39

**LANGHAM** two eggs, english rashers, link sausage, roasted tomato, sautéed mushrooms, baked beans and potatoes, selection of juice and coffee or tea · 36

**CONTINENTAL** grand pastry basket, market berries and honeyed ricotta, selection of juice and coffee or tea · 29

## BREAKFAST BEVERAGE SPOTLIGHT

**LATTE, CAPPUCCINO** milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8

**MASALA CHAI LATTE** black tea with traditional chai spices, choice of milk · 8

**DULCE DE LATTE** espresso, dulce de leche, choice of milk · 8

**RASPBERRY TRUFFLE MOCHA** espresso, cocoa, raspberry syrup, choice of milk · 8



TRAVELLE



Ingredients sourced in partnership with our local farms:  
Nichols, Mick Klug, Seedling, Green Acres, Mint Creek.

*For parties of six or more, an 18% gratuity will automatically be added to your bill.*

\*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions. Before placing your order please inform your server if anyone in your party has a food allergy.

Denotes vegan menu item , vegan menu available upon request

## BRUNCH FAVORITES

### SKILLET CINNAMON BUN · 14

warm cinnamon spice, cream cheese glaze

### WARM ASIAGO BREAD · 7

whipped 'nduja pork butter, local honey

### CHICKEN & WAFFLES\* · 22

fried egg, maple glazed bacon, B&B pickles

### ENGLISH BENEDICT\* · 23

rasher of ham, hollandaise

### AVOCADO TOAST\* · 21

poached eggs, heirloom tomato, radishes, chives

### SHRIMP & CHEESY GRITS · 32

prawn piperade, tomato, fresno

### BUTTER CHICKEN · 22

basmati rice, naan, cumin creama, peach amba, pea tendrils, cilantro

## STARTERS

**FRENCH ONION SOUP** gruyere cheese, milk bread crouton, chive · 12

**BURRATA & TRUFFLE** melted leeks, cippolini, fennel, apple oat bread, black truffle · 19

**TRAVELLE MEATBALLS** pomodoro sauce, grana padano, country bread · 18

**MARGHERITA FLATBREAD** mozzarella, parmesan, tomato · 15

**PEPPERONI FLATBREAD** sausage, pepperonata, mozzarella, basil · 18

## SANDWICHES *served with your choice of french fries or a mixed green salad*

**GRAND 'MAINE LOBSTER ROLL'** brown butter hollandaise, celery, peppers · 32

**GRILLED HAM & CHEESE** english cheddar, rosemary ham · 17

**SWEET POTATO BLACK BEAN BURGER** carolina barbeque, corn & avocado relish · 20

**BUFFALO CHICKEN SANDWICH** chicken thigh, house made buffalo sauce, garlic aioli · 21

**PRIME 'SMASH' BURGER** double patty, carr valley's two year cheddar, donkey sauce · 21

## SALADS

**BEET CARPACCIO** blackberry, quinoa, goat cheese espuma, ras el hanout vinaigrette · 18

**HEARTS OF ROMAINE** pancetta, focaccia, parmesan, caesar dressing · 16

add chicken [*chilled or grilled*] · 10 add salmon\* · 10 add shrimp · 10

## SPECIALTY COFFEE SPOTLIGHT

**LATTE, CAPPUCCINO** milk: non-fat, 2%, whole | non dairy: soy, almond, oat · 8

**MASALA CHAI LATTE** black tea with traditional chai spices, choice of milk · 8

**DULCE DE LATTE** espresso, dulce de leche, choice of milk · 8

**TSL** espresso, autumnal spiced syrup, choice of milk · 8

**JEFF VUCKO, CHEF DE CUISINE**  
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## BEER

**BELL'S OBERON** · 8  
American Wheat Ale

**GRINGOLANDIA** · 8  
"5 Lizard" Latin Style Wheat Ale

**DESCHUTES** · 8  
"Fresh squeezed" IPA

**LAGUNITAS** · 8  
"A little Sumpin Sumpin' Ale"

**MOODY TONGUE** · 9  
"Aperitif Pilsner" Gold

**REVOLUTION** · 7  
"Fist City" Chicago Pale Ale

**HALF ACRE** · 10  
"Tuna" Extra Pale Ale

**MAELOC** · 9  
Pear Hard Cider

**STELLA ARTOIS** · 7  
Lager

**AMSTEL LIGHT** · 7  
Light lager

**DUVEL** · 12  
Belgian Golden Ale

**GUINNESS** · 8  
Stout

**BUCKLER** · 8  
Non-Alcoholic

## SPARKLING

**BISOL JEIO** Brut, Prosecco DOCG Valdobbiadene, NV · 14 / 70

**RAVENTOS I BLANC** Blanc de Blancs, Conca del Anoia, 2017 · 14 / 70

**HENRIOT** "Brut Souverain", Reims, Champagne, NV · 21 / 105

**HENRIOT** "Brut Blanc de Blancs", Reims, Champagne, NV · 29 / 145

**CANARD DUCHÊNE** " Léonie Rosé", Montagne de Reims, Champagne, NV · 30 / 150

## WHITE

**ELENA WALCH PINOT GRIGIO** Alto-Adige, IT 2018 · 14 / 70

**HEXAMER RIESLING SPATLESE** "Meddersheimer Rheingrafenberg" Nahe, DE 2006 · 17 / 85

**WIMMER CZERNY ROTER VELTLINER** Wagram, AU 2017 · 14 / 70

**QUINTA DO Ameal LOUREIRO** Vinho Verde, PT 2017 · 13 / 65

**DOG POINT SAUVIGNON BLANC** Marlborough, NZ 2018 · 15 / 75

**CLOS SAINTE MAGDELEINE** Cassis, Provence, FR 2015 · 18 / 90

**LES TOURELLES DE LA CREE CHARDONNAY** Montagny 1er Cru, FR 2017 · 18 / 90

## ROSE

**MATHILDE CHAPOUTIER ROSE** Cote de Provence, FR 2017 · 14 / 70

## RED

**BRITTAN VINEYARDS "BASALT BLOCK" PINOT NOIR**, Willamette Valley,, US 2015 · 18 / 90

**DOMAINE LES CHESNAIES CABERNET FRANC**, Chinon, FR 2015 · 15 / 75

**ELVIO COGNO "MONTEGRILLI" NEBBIOLO**, Langhe, Piedmont, IT 2017 · 22 / 110

**LES VIGNES OUBLIEES GRENACHE BLEND**, Terrasses du Larzac, FR 2015 · 15 / 75

**HENRY'S DRIVE VIGNERONS SHYRAZ** Padthaway, South Australia, AUS 2014 · 19 / 95

**CHÂTEAU DES EYRINS, "LA CLOSERIE DES EYRINS"**, Margaux, Bordeaux, FR 2015 · 28 / 140

**MOUNT VEEDER WINERY CABERNET SAUVIGNON** Napa Valley, US 2017 · 21 / 105

**BOOTLEG MERLOT / PETITE SIRAH / ZINFANDEL** Napa Valley, US 2014 · 21 / 105

## COCKTAILS

**JAPANESE SPRITZ** Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italicus, Aperitivo, Prosecco · 18

**TROPICAL STORM** Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric · 16

**LA PALOMA** Avion Silver, Grapefruit Cordial, Lime, Soda, Hibiscus-Charcoal salt · 15

**BELLINI** White Peach Nectar, Bisol Jeio Prosecco · 15

## NON-ALCOHOLIC

**BLACKBERRY SMASH** Blackberry, Basil, Lime, Soda · 8

**VIRGIN MULE** Citrus, Kaffir Lime Syrup, Ginger Beer · 8

**CALM ME BEFORE THE STORM** Passionfruit, Coconut Water, Honey, Turmeric · 10



TRAVELLE



FULL WINE LIST AVAILABLE UPON REQUEST

## WABASH EXPRESS

· 30 ·

### FRENCH ONION SOUP

gruyere cheese, milk bread crouton

### MIXED GREENS

house vinaigrette

### BEET CARPACCIO

blackberry, goat cheese espuma,  
ras el hanout vinaigrette

### BUTTER CHICKEN

basmati rice, nann, cumin crema,  
pea tendrils, cilantro

### MEATBALLS

pomodoro sauce, grana padano, country bread

### PASSION FRUIT HAZELNUT

hazelnut mousse, chocolate ganache,  
passion fruit curd

### DIRTY HORCHATA

white chocolate cheesecake,  
coffee dulce de leche



TRAVELLE



## STARTERS

**WARM ASIAGO BREAD** whipped 'nduja pork butter, local honey · 7

**FRENCH ONION SOUP** gruyere cheese, milk bread crouton, chive · 12

**BURRATA & TRUFFLE** melted leeks, cippolini, fennel, apple oat bread, black truffle · 19

**TRAVELLE MEATBALLS** pomodoro sauce, grana padano, country bread · 18

## SANDWICHES *served with your choice of french fries or a mixed green salad*

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**PEPPERONI FLATBREAD** sausage, pepperonata, mozzarella, basil · 18

**MARGHERITA FLATBREAD** mozzarella, parmesan, tomato · 15

**BUTTER CHICKEN** basmati rice, naan, cumin crema, peach amba, pea tendrils, cilantro · 22

**SPAGHETTI BOLOGNESE** beef, pork, veal, parmesan, chives · 24

**SHRIMP & CHEESY GRITS** prawn piperade, tomato, fresno · 32

## SALADS

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**HEARTS OF ROMAINE** pancetta, focaccia, parmesan, caesar dressing · 16

add grilled chicken · 10 add salmon\* · 10 add shrimp · 10

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## COCKTAILS

### CRYSTAL PUNCH · 17

House Winter tea Blend, Rum Assemblage, Port  
Contain Dairy

### LA PALOMA · 15

Avion Silver, Grapefruit Cordial, Lime, Soda,  
Charcoal Salt

### DUSK & WINDY · 15

Rum Zacapa 23, Ginger-Honey Syrup, Lime,  
Turmeric Saffron Soda

### BELLINI · 15

White Peach Nectar, Bisol Jeio Prosecco

## NON-ALCOHOLIC

### BLACKBERRY SMASH · 8

Blackberry, Basil, Lime, Soda

### VIRGIN MULE · 8

Citrus, Kaffir Lime Syrup, Ginger Beer

### CALM ME BEFORE THE STORM · 10

Passionfruit, Coconut Water, Honey, Turmeric

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**BOOTLEG MERLOT / PETITE SIRAH / ZINFANDEL** Napa Valley, US 2014 · 21 / 105

## BEER

**GRINGOLANDIA**, "5 LIZARD" Latin Style Wheat Ale, Illinois, 4.3% ABV · 8

**BELL'S** "OBERON" American Wheat Ale, Michigan, 5.8% ABV · 8

**DESCHUTES**, "FRESH SQUEEZED IPA" Bend, Oregon, 6.4% ABV · 8

**LAGUNITAS**, "A LITTLE SUMPIN SUMPIN" Pale Wheat Ale, California, 7.5% ABV · 8

**MOODY TONGUE** "APERITIF PILSNER" Pilsner, Illinois, 5% ABV · 9

**REVOLUTION** "FIST CITY" Chicago Pale Ale, Illinois, 5.5% ABV · 7

**HALF ACRE** "TUNA" Extra Pale Ale, Illinois, 4.7% ABV · 10

**BUD LIGHT** Pale Lager, Missouri, 5% ABV · 6

**STELLA ARTOIS** Pale Lager, Belgium, 5.0% ABV · 7

**AMSTEL LIGHT** Light Lager, Netherlands, 3.5% ABV · 7

**DUVEL** Gold Belgian Ale, Belgian, 8.5% ABV · 12

**GUINNESS** Irish Dry Stout, Ireland, 4.2% ABV 16oz · 8

**BUCKLER** Non Alcoholic, Netherlands, 0.0% ABV · 8

**MAELOC** Pear Hard Cider, Spain, 4% ABV GLUTEN Free · 9



TRAVELLE



## SPARKLING

1035 **BILLECART-SALMON** · 195  
"Brut Rose", Epernay, Champagne, NV

1022 **GOSSET** · 115  
"Excellence", Epernay, Champagne, FR NV

1024 **KRUG** · 350  
"166th Edition", Reims, Champagne, FR NV

1005 **HENRI GIRAUD** · 300  
"Argonne", Epernay, Champagne, FR 2004

1047 **J.M SELEQUE** · 135  
"Solesence 7 villages", Pierry, Champagne, FR NV

1108 **SCHRAMSBERG** · 90  
"Blancs de blancs", North Coast, US, 2016

1107 **SCARPETTA** · 65  
Prosecco, IT, NV

1106 **NAVERAN** · 60  
"Dama", Cava, SP, 2014

## WHITE

7006 **ENVINATE, SPANISH BLEND** · Taganan Blanco SP 2016 · 85

3019 **EHLERS ESTATE, SAUVIGNON BLANC** · Napa Valley, US 2017 · 90

3021 **CLENDENEN, "LE BON CLIMAT", GEWURZTRAMINER** · Santa Maria Valley, US 2010 · 50

2105 **ALPHONSE MELLOTT, "EDMOND", SAUVIGNON BLANC** · Sancerre, FR 2016 · 178

2302 **FRANCOIS MIKULSKI, BOURGOGNE CHARDONNAY** · Burgundy, FR 2015 · 95

3026 **BREWER-CLIFTON, CHARDONNAY** · Santa Rita Hills, US 2016 · 80

3012 **TRUCHARD, CHARDONNAY** · Napa Valley, US, 2015 · 79

2418 **DOMAINE DU TUNNEL, ROUSSANNE** · Saint Peray, FR, 2018 · 95

2205 **CHATEAU CARBONNIEUX, BORDEAUX BLEND** · Pessac-Leognan, FR 2013 · 137

7007 **4 MONOS, SPANISH BLEND** · Vinos de Madrid Blanco SP 2016 · 73

2505 **CHATEAU DE PIBARNON, BOURBOULENC-CLAIRETTE** · Bandol Blanc, FR 2017 · 96

7003 **PALACIOS REMONDO, "PLACET", VIURA** · Rioja, SP 2014 · 120

## SKIN CONTACT WHITE

6003 **MONASTERO SUORE CISTERCENSI, "COENOBIMUM"** · Lazio, IT 2010 · 75

6014 **VENICA & VENICA, "JESERA" PINOT GRIGIO** · Collio, IT 2017 · 59

## RED

10003 **CHARLY THEVENET, "GRAIN ET GRANIT", GAMAY** · Chirouble, FR 2017 · 70

15011 **REEVE WINES, "YA MOON", PINOT NOIR** · Mendocino County, US 2017 · 71

15108 **BELLE PENTE, "MURTO VINEYARD" PINOT NOIR** · Dundee Hills, US 2015 · 98

11139 **DOMAINE DE LA POUSSE D'OR, PINOT NOIR** · Volnay 1er Cru Clos d'Audignac, FR 2015 · 254

15003 **DAVID BRUCE, PINOT NOIR** · Russian River Valley, US 2017 · 95

17117 **MERIDIO, "ARUNDO", ALICANTE, NERO D'AVOLA** · Terre Siciliane Rosso, IT 2014 · 90

16303 **TURLEY "KIRSCHENMANN VINEYARD", ZINFANDEL** · Lodi, US 2017 · 100

17111 **BIBI GRAETZ, "SOFFOCONE DI VINCIGLIATA", SANGIOVESE BLEND** · Toscana, IT 2016 · 110

11702 **DOMAINE DES ROCHES NEUVES, "TERRES CHAUDES** · Saumur-Champigny, FR 2015 · 80

17112 **VAL DI SUGA, "VIGNA DEL LAGO", SANGIOVESE** · Brunello di Montalcino, IT 2013 · 227

13004 **DOMAINE GEORGE VERNAY, "TERRE D'ENCRE", SYRAH** · Saint Joseph, FR 2017 · 140

16410 **PIEDRASASSI, "BIEN NACIDO VINEYARD" SYRAH** · Santa Maria Valley, US 2016 · 105

12011 **CHATEAU LEVILLE POYFERRE, "PAVILLON DE LEVILLE"** · Saint-Julien, FR 2014 · 122

16008 **BERINGER, CABERNET SAUVIGNON** · Sonoma County, US 2013 · 150

16124 **NICKEL & NICKEL, "C.C RANCH" CABERNET SAUVIGNON** · Rutherford AVA, US 2016 · 240

16116 **OPUS ONE, CABERNET SAUVIGNON** · Napa Valley, US 2010 · 575



TRAVELLE



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## LOCAL FARMS

**FRENCH ONION SOUP** gruyere cheese, milk bread crouton, chive · 12

**BURRATA & TRUFFLE** melted leeks, cippolini onion, fennel, apple oat bread, seasonal truffle · 19

**BEET CARPACCIO** blackberry, quinoa, goat cheese espuma, ras el hanout vinaigrette · 18

**CHARRED BROCCOLI** butternut squash puree, calabrese vinaigrette, gremolata · 16 

**VEGETABLE CRUDITÉ** french onion dip & cashew carrot hummus · 16

## RAW \*

**SEASONAL OYSTERS** mignonette, cocktail sauce, lemon · 18/32

**KAMPACHI CRUDO** cranberry agua chili, sweet potato, avocado, cilantro · 18

**PRIME STEAK TARTARE** toad in a hole 63° egg, sweet onion aioli, watercress · 18

## APPETIZERS

**WARM ASIAGO BREAD** whipped `nduja pork butter, local honey · 7

**CRISPY CALAMARI** furikake ranch, cucumber, radish · 17

**MARGARITA FLATBREAD** pomodoro sauce, grana padano, country bread · 16

**PEPPERONI & SAUSAGE FLATBREAD** sausage, pepperonata, mozzarella, basil · 18

**ARTISINAL CHEESE BOARD** seasonal accoutrements · 26

## MAINS

**SHRIMP & CHEESY GRITS** prawn piperade, tomato, fresno · 32

**GRAND 'MAINE LOBSTER ROLL'** milk bread, brown butter hollandaise, celery, pickled peppers · 32

**REGINETTE ALLA HERITAGE PORK PULLED RAGU** kale, castelvetrano olives · 28

**ROASTED CHICKEN** swiss chard, truffled pommes purée, sauce vin jaune · 29

**SPAGHETTI BOLOGNESE** parmesan bread crumbs · 24

**WAGYU BURGER\*** truffled tartufino, red onion, au poivre · 27

**STEAK & FRITES\*** 10 oz new york strip, fries, mushroom ragout, piquillo aioli · 46

## SIDES

**POMMES PURÉE** veal demi-glace, chives · 9

**MACARONI AND CHEESE** four cheese, bacon, chives · 9

**GRILLED JUMBO ASPARAGUS** herb balsamic vinaigrette, sea salt · 10 

**FRIES** secret spice, Travelle A-1 sauce · 8



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### OOH-LA-LA · 16

Angostura Bitter, Elderflower, Cocchi di Torino, Eucalyptus Honey

### AINORA · 19

Aronia Infused Rye, Cherry Heering, Verjus, Pimento Dram

### SIGNATURE OLD FASHIONED · 18

Sazerac Rye, Bourbon Barrel Aged Mapple Syrup, Walnut Chocolate Bitter

### TEPACHANGA · 16

Patron Reposado Langham's Barrel Select, Pineapple-Anise Syrup, Cinnamon, Lime, Bitter

### JAPANESE SPRITZ · 18

Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italicus, Aperitivo, Prosecco

## NON-ALCOHOLIC

### BLACKBERRY SMASH · 8

Blackberry, Basil, Lime, Soda

### VIRGIN MULE · 8

Citrus, Kaffir Lime Syrup, Ginger Beer

### CALM ME BEFORE THE STORM · 10

Passionfruit, Coconut Water, Honey, Turmeric

## SPARKLING

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**HENRY'S DRIVE VIGNERONS SHYRAZ** Padthaway, South Australia, AUS 2014 · 19 / 95

**CHÂTEAU DES EYRINS, "LA CLOSERIE DES EYRINS"**, Margaux, Bordeaux, FR 2015 · 28 / 140

**MOUNT VEEDER WINERY CABERNET SAUVIGNON** Napa Valley, US 2017 · 21 / 105

**BOOTLEG MERLOT / PETITE SIRAH / ZINFANDEL** Napa Valley, US 2014 · 21 / 105

## BEER

**GRINGOLANDIA, "5 LIZARD"** Latin Style Wheat Ale, Illinois, 4.3% ABV · 8

**BELL'S "OBERON"** American Wheat Ale, Michigan, 5.8% ABV · 8

**DESCHUTES, "FRESH SQUEEZED IPA"** Bend, Oregon, 6.4% ABV · 8

**LAGUNITAS, "A LITTLE SUMPIN SUMPIN"** Pale Wheat Ale, California, 7.5% ABV · 8

**MOODY TONGUE "APERITIF PILSNER"** Pilsner, Illinois, 5% ABV · 9

**REVOLUTION "FIST CITY"** Chicago Pale Ale, Illinois, 5.5% ABV · 7

**HALF ACRE "TUNA"** Extra Pale Ale, Illinois, 4.7% ABV · 10

**BUD LIGHT** Pale Lager, Missouri, 5% ABV · 6

**STELLA ARTOIS** Pale Lager, Belgium, 5.0% ABV · 7

**AMSTEL LIGHT** Light Lager, Netherlands, 3.5% ABV · 7

**DUVEL** Gold Belgian Ale, Belgian, 8.5% ABV · 12

**GUINNESS** Irish Dry Stout, Ireland, 4.2% ABV 16oz · 8

**BUCKLER** Non Alcoholic, Netherlands, 0.0% ABV · 8

**MAELOC** Pear Hard Cider, Spain, 4% ABV GLUTEN Free · 9



TRAVELLE





## SPARKLING

- 1035 **BILLECART-SALMON** · 195  
"Brut Rose", Epernay, Champagne, NV
- 1022 **GOSSET** · 115  
"Excellence", Epernay, Champagne, FR NV
- 1024 **KRUG** · 350  
"166th Edition", Reims, Champagne, FR NV
- 1005 **HENRI GIRAUD** · 300  
"Argonne", Epernay, Champagne, FR 2004
- 1047 **J.M SELEQUE** · 135  
"Solesence 7 villages", Pierry, Champagne, FR NV
- 1108 **SCHRAMSBERG** · 90  
"Blancs de blancs", North Coast, US, 2016
- 1107 **SCARPETTA** · 65  
Prosecco, IT, NV
- 1106 **NAVERAN** · 60  
"Dama", Cava, SP, 2014

## WHITE

- 7006 **ENVINATE, SPANISH BLEND** · Taganan Blanco SP 2016 · 85
- 3019 **EHLERS ESTATE, SAUVIGNON BLANC** · Napa Valley, US 2017 · 90
- 3021 **CLENDENEN, "LE BON CLIMAT", GEWURZTRAMINER** · Santa Maria Valley, US 2010 · 50
- 2105 **ALPHONSE MELLOTT, "EDMOND", SAUVIGNON BLANC** · Sancerre, FR 2016 · 178
- 2302 **FRANCOIS MIKULSKI, BOURGOGNE CHARDONNAY** · Burgundy, FR 2015 · 95
- 3026 **BREWER-CLIFTON, CHARDONNAY** · Santa Rita Hills, US 2016 · 80
- 3012 **TRUCHARD, CHARDONNAY** · Napa Valley, US, 2015 · 79
- 2418 **DOMAINE DU TUNNEL, ROUSSANNE** · Saint Peray, FR, 2018 · 95
- 2205 **CHATEAU CARBONNIEUX, BORDEAUX BLEND** · Pessac-Leognan, FR 2013 · 137
- 7007 **4 MONOS, SPANISH BLEND** · Vinos de Madrid Blanco SP 2016 · 73
- 2505 **CHATEAU DE PIBARNON, BOURBOULENC-CLAIRETTE** · Bandol Blanc, FR 2017 · 96
- 7003 **PALACIOS REMONDO, "PLACET", VIURA** · Rioja, SP 2014 · 120

## SKIN CONTACT WHITE

- 6003 **MONASTERO SUORE CISTERCENSI, "COENOBIVM"** · Lazio, IT 2010 · 75
- 6014 **VENICA & VENICA, "JESERA" PINOT GRIGIO** · Collio, IT 2017 · 59

## RED

- 10003 **CHARLY THEVENET, "GRAIN ET GRANIT", GAMAY** · Chirouble, FR 2017 · 70
- 15011 **REEVE WINES, "YA MOON", PINOT NOIR** · Mendocino County, US 2017 · 71
- 15108 **BELLE PENTE, "MURTO VINEYARD" PINOT NOIR** · Dundee Hills, US 2015 · 98
- 11139 **DOMAINE DE LA POUSSE D'OR, PINOT NOIR** · Volnay 1er Cru Clos d'Audignac, FR 2015 · 254
- 15003 **DAVID BRUCE, PINOT NOIR** · Russian River Valley, US 2017 · 95
- 17117 **MERIDIO, "ARUNDO", ALICANTE, NERO D'AVOLA** · Terre Siciliane Rosso, IT 2014 · 90
- 16303 **TURLEY "KIRSCHENMANN VINEYARD", ZINFANDEL** · Lodi, US 2017 · 100
- 17111 **BIBI GRAETZ, "SOFFOCONE DI VINCIGLIATA", SANGIOVESE BLEND** · Toscana, IT 2016 · 110
- 11702 **DOMAINE DES ROCHES NEUVES, "TERRES CHAUDES** · Saumur-Champigny, FR 2015 · 80
- 17112 **VAL DI SUGA, "VIGNA DEL LAGO", SANGIOVESE** · Brunello di Montalcino, IT 2013 · 227
- 13004 **DOMAINE GEORGE VERNAY, "TERRE D'ENCRE", SYRAH** · Saint Joseph, FR 2017 · 140
- 16410 **PIEDRASASSI, "BIEN NACIDO VINEYARD" SYRAH** · Santa Maria Valley, US 2016 · 105
- 12011 **CHATEAU LEOVILLE POYFERRE, "PAVILLON DE LEOVILLE"** · Saint-Julien, FR 2014 · 122
- 16008 **BERINGER, CABERNET SAUVIGNON** · Sonoma County, US 2013 · 150
- 16124 **NICKEL & NICKEL, "C.C RANCH" CABERNET SAUVIGNON** · Rutherford AVA, US 2016 · 240
- 16116 **OPUS ONE, CABERNET SAUVIGNON** · Napa Valley, US 2010 · 575



TRAVELLE



FULL WINE LIST AVAILABLE UPON REQUEST

## VEGAN ALL DAY DINING MENU

### **SOCCA FLATBREAD** · 17

tahini crema, peas, radish, meyer lemon, pickled red onion

### **VEGETABLE CRUDITÉ** · 16

carrot cashew hummus

### **BEET CARPACCIO** · 18

blackberry, ras el hanout vinaigrette

### **SWEET POTATO BLACK BEAN BURGER** · 20

carolina barbeque, corn & avocado

**JEFF VUCKO** chef de cuisine

## 11AM-11PM

### **CHARRED BROCCOLI** · 16

butternut squash puree, calabrese vinaigrette, gremolata

### **AVOCADO TOAST** · 15

heirloom tomato and herbs

### **CHITARRA** · 22

basil pinenut pesto, cherry tomato



TRAVELLE



## AFTER LUNCH

**BANANA FALERNUM** · 10

**MOSCATO D'ASTO** Bera, 2018 · 13

**RWC, "BOSTON" BUAL** Madeira · 18

**D'OLIVEIRAS, BUAL** Madeira, 1968 · 55

**ROÛMIEU-LACOSTE** Sauternes, 2014 · 17

**CHURCHILL'S, 10 YEAR** Tawny Port · 12

**WARRE'S "OTIMA", 10 YEAR** Tawny Port · 18

**WARRE'S "OTIMA", 20 YEAR** Tawny Port · 27

**GRAHAM'S, 30 YEAR** Tawny Port · 40

**BLUME MARILLEN** Apricot · 19

**ETTER ZUGER** Kirsch · 26

**F. MEYER** Poire Williams · 22

**G.E. MASSENEZ** Mirabelle · 17

## BREWED

**"LA COLOMBE"** Coffee · 5

**"LA COLOMBE"** French Press · 8

**"LA COLOMBE"** Specialty Coffee · 7

**DOUBLE ESPRESSO** · 8

**"TEALEAVES" TEA** · 5



TRAVELLE



## DESSERTS · 12

### SPICED SPUMONI

chocolate cake, whipped pistachio ganache, spiced cherries

### PASSION FRUIT HAZELNUT

hazelnut mousse, chocolate ganache, passion fruit sorbet

### CARAMEL APPLE TATIN

caramel cremeux, spiced apple tatin,  
rosemary buttermilk ice cream

### DIRTY HORCHATA

white chocolate cheesecake, coffee dulce de leche,  
horchata sorbet

### HOUSE SPUN ICE CREAMS 9

vanilla, chocolate, rosemary buttermilk ice cream,  
horchata sorbet, passion fruit sorbet, seasonal sorbet

**DANIELLE MARELLI** pastry chef



TRAVELLE



## AFTER DINNER

**BANANA FALERNUM** · 10

**MOSCATO D'ASTO** Bera, 2018 · 13

**RWC, "BOSTON" BUAL** Madeira · 18

**D'OLIVEIRAS, BUAL** Madeira, 1968 · 55

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## BREWED

**"LA COLOMBE"** Coffee · 5

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**"LA COLOMBE"** Specialty Coffee · 7

**DOUBLE ESPRESSO** · 8

**"TEALEAVES" TEA** · 5



TRAVELLE



# COCKTAIL LIBRARY

"Now is the time to drink!"

-Horace

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## SEASONAL INFLUENCED

NORTHERN PEARL Grey Goose, Meadwine, Fall Syrup, Lemon, Grapefruit Bitter	17
CRYSTAL PUNCH House Winter tea Blend, Rum Assemblage, Port Contain Dairy	17
PICKLED SMITH Ransom Old Tom Gin, Bols Genever, Fall Syrup, Verjus, Pine Bitter	18
WINTER HIGHBALL Toki Whiskey, Merlot Juice, Fig, Olorosso Sherry, Soda	15
DUSK AND WINDY Rum Zacapa 23, Ginger-Honey Syrup, Lime, Turmeric Saffron Soda	15
AINORA Aronia Infused Rye, Cherry Heering, Verjus, Pimento Dram	19
OOH-LA-LA Angostura Bitter, Elderflower Liqueur, Cocchi di Torino, Eucalyptus-Honey Syrup,	16

## MONET INSPIRED

**Join us in celebrating Monet's exhibition at the Art Institute of Chicago.**

**Our award winning mixologist, Slava Borisov, has created a series of cocktails in homage to the pioneer of French Impressionism.**

STACKS OF WHEAT Maker's Mark, Gran Classico, Dolin Blanc	16
WATER LILY POND Ketel One Botanicals Cucumber-Mint, Lillet Blanc, Elderflower Liqueur, Prosecco, Soda	17
ARRIVAL OF THE NORMANDY TRAIN Calvados Christian Drouin VSOP Pays D'Auge, Cocchi Americano, Elderflower Liqueur, Green Chartreuse, Lemon	21

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## AVANT-GARDE

TEPACHANGA	16
Patron Reposado Langham's Barrel Select, Pineapple-Anise Syrup, Cinnamon, Lime, Bitter	
RYE NOW	15
Rittenhouse Bonded Rye, Amaro, Pineapple-Anise Syrup, Lime	
LONDON LOVER	18
Vanilla Infused Belvedere Vodka, Passionfruit, Crème de Pêche, Prosecco	
EL PAJARO	18
Mezcal Vida del Maguey, Sherry Pedro Ximenez, Tawny Port, Chocolate Bitter	
JAPANESE SPRITZ	18
Akashi-Tai Junmai Daiginjo Sake, Shiso Vermouth, Italicus, Aperitivo, Prosecco	
TROPICAL STORM	17
Talisker 10yr, Passionfruit, Eucalyptus Honey Syrup, Coconut Water, Turmeric	

## NON - ALCOHOLIC COCKTAILS

BLACKBERRY SMASH	8
Blackberry, Basil, Lime, Soda	
VIRGIN MULE	8
Citrus, Kaffir Lime Syrup, Ginger Beer	
CALM ME BEFORE THE STORM	10
Passionfruit, Coconut Water, Honey, Turmeric	



## FEATURED CLASSICS

- OLD FASHIONED 18  
**1800s** First recorded definition of the cocktail category in general, which calls for spirits, sugar, water and bitters. Or skip the history lesson and enjoy the drink!  
Sazerac Rye, Bourbon Barrel Aged Maple Syrup, Walnut Chocolate Bitter
- MOSCOW MULE 16  
**1940s** Cock 'n' Bull Bar on Sunset Boulevard by John Martin & Jack Morgan  
Absolute Elyx, Lime, Housemade Ginger Beer
- LA PALOMA 15  
**1950s** La Capilla, the oldest bar in Tequila by Don Javier Delgado Corona Named after popular folk song, Paloma ["The Dove"] composed 1860  
Avion Silver, Grapefruit Cordial, Lime, Soda, Charcoal Salt
- BEE'S KNEES 15  
**1948** David Embury, The Fine Art of Mixing Drink  
Tanqueray 10, Ransom Old Tom Gin, Eucalyptus-Honey Syrup, Lemon
- FOG CUTTER 21  
**1940s** Trader Vic's by Victor Bergeron  
JM. White Rum, Hennessy VS, Gin Russel Henry, Lemon, Grand Marnier, Dry Curacao, Orgeat Syrup, Oloroso
- THE AIR MAIL 16  
**1941** W.C Whitfields, Here's Now, "It ought to make you fly"  
Atlantico Rum, Honey Syrup, Lime, Prosecco
- BOBBY BURNS 15  
**1930s** Waldorf Astoria, Manhattan  
Johnnie Walker Black, Cocchi de Torino, Benedictine
- AVIATION 17  
**1916** Hugo Ensslin, Recipes for Mixed Drinks  
Empress Gin, Maraschino, Lemon, Simple Syrup

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**Bring the Travelle Bar Experience home with this selection of bottled cocktails to-go**

EL PAJARO	16
Crema de Mezcal del Maguey, Sherry Pedro Ximenez, Tawny Port, Chocolate Bitter	
STACKS OF WHEAT	16
Maker's Mark, Gran Classico, Dolin Blanc	
PIAZZA BIANCA	16
Ketel One, Italicus, Bianco Bitter, Citrus Syrup	

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# WINE

"I cook with wine, sometimes I even add it to  
the food."

-W.C. Fields

## WHITE

Elena Walch, "Estate", <b>Pinot Grigio</b> , Alto-Adige, IT 2018	14 / 70
Hexamer, "Meddersheimer Rheingrafenberg", <b>Riesling Spatlese</b> , Nahe, DE 2006	17 / 85
Wimmer Czerny, <b>Roter Veltliner</b> , Wagram, AT 2017	14 / 70
Quinta do Ameal, <b>Loureiro</b> , Vinho Verde, PT 2017	13 / 65
Dog Point, <b>Sauvignon Blanc</b> , Marlborough, NZ 2018	15 / 75
Clos Sainte Magdeleine, <b>South of France Blend</b> , Cassis, FR 2015	18 / 90
Château de la Créé, <b>Chardonnay</b> , Montagny 1er Cru, FR 2017	18 / 90

## ROSE bright link®

Mathilde Chapoutier, <b>Grenache, Cinsault</b> , Côte de Provence, FR 2017	15 / 75
<i>\$1 will be donated to the Bright Pink Organization for every glass of Mathilde Chapoutier Rose sold from 09/28 to 10/31 @bebrightpink</i>	

## RED

Brittan Vineyards, "Basalt Block", <b>Pinot Noir</b> , Willamette Valley, US 2015	18 / 90
Domaine les Chesnaies, <b>Cabernet Franc</b> , Chinon, FR 2015	15 / 75
Elvio Cogno, "Montegrilli", <b>Nebbiolo</b> , Langhe, Piedmont, IT 2017	22 / 110
Les Vignes Oubliées, <b>Grenache Blend</b> , Terrasses du Larzac, FR 2015	15 / 75
Henry's Drive, <b>Shiraz</b> , Padthaway, South Australia AUS 2014	19 / 95
Château des Eyrins, "La Closerie des Eyrins", Bordeaux, Margaux, FR 2015	28/140
Bootleg, <b>Merlot, Petite Sirah, Zinfandel</b> , Napa Valley, US 2014	21/105
Mount Veeder Winery, <b>Cabernet Sauvignon Blend</b> , Napa Valley, US 2017	21/105

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## SPARKLING

BISOL, "Jeio", Brut, <b>Prosecco DOCG Valdobbiadene</b> NV	14 / 70
Raventos I Blanc, Blanc de Blancs, <b>Conca del Riu Anoia</b> , 2017	14 / 70
Henriot "Brut Souverain", <b>Champagne</b> , Reims, NV	21 / 105
Henriot "Brut Blanc de Blancs", <b>Champagne</b> , Reims, NV	29 / 145
Canard Duchêne, "Léonie Rosé", <b>Champagne</b> , Reims, NV	30 / 150

## CHAMPAGNE FOR TWO

Featuring our 375 ml offerings

Krug, "Grande Cuvée" 166th Edition, Reims, NV	195
Billecart-Salmon, "Champagne Rosé", Mareuil-sur-Ay, NV	99
Moët et Chandon, "Brut Impérial", Epernay, NV	58

## DESSERT / DIGESTIF

Moscato D'asti Bera 2018	13 / 65
Château Roumieu-Lacoste, Sauternes [375ml], 2016	17 / 50
RWC, "Boston" Bual, Madeira	18 / 110
D'Oliveiras, Bual, Madeira, 1968	55 / 465
Graham's, Tawny Port, 10 Year	12 / 115
Graham's, Tawny Port, 30 Year	40 / 395
Warre's "Otima", Tawny Port, 10 Year	18 / 120
Warre's "Otima", Tawny Port, 20 Year	27 / 180

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BEER

“Beauty lies in the hands of the beerholder”  
-Anonymous

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## LOCAL

Bud Light, <b>Pale Lager</b> , Missouri, 5% ABV	6
Bell's "Oberon", <b>American Wheat Ale</b> , Michigan, 5.8% ABV	8
Gringolandia, "5 Lizard", <b>Latin Style Wheat Ale</b> , Illinois, 4.3% ABV	8
Deschutes, "Fresh Squeezed IPA", <b>Indian Pale Ale</b> , Oregon, 6.4% ABV	8
Lagunitas, "A Little Sumpin Sumpin", <b>Pale Wheat Ale</b> , California, 7.5% ABV	8
Moody Tongue "Aperitif Pilsner", <b>Pilsner</b> , Illinois, 5% ABV	9
Revolution "Fist City", <b>Chicago Pale Ale</b> , Illinois, 5.5% ABV	7
Half Acre "Tuna", <b>Extra Pale Ale</b> , Illinois, 4.7% ABV 16oz	10

## IMPORT

Amstel Light, <b>Light Lager</b> , Netherlands, 3.5% ABV	7
Stella Artois, <b>Pale Lager</b> , Belgium, 5.0% ABV	7
Duvel, <b>Belgian Golden Ale</b> , Belgium, 8.5% ABV	12
Guinness, <b>Irish Dry Stout</b> , Ireland, 4.2% ABV 16oz	8
Buckler, <b>Non Alcoholic</b> , Netherlands, 0.0% ABV	8
Maeloc, <b>Pear Hard Cider</b> , Spain, 4.0% ABV, Gluten Free	9

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# LIQUOR

Thoughts on Whisk[e]y:  
“Happiness is having a rare steak, a bottle of  
whisky, and a dog to eat the rare steak.”

- Johnny Carson



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## VODKA

Absolut Elyx	15
Belvedere	16
Belvedere Pink Grapefruit	16
Belvedere Single Estate Rye Lake Bartężek	19
Belvedere Single Estate Rye Smogóry Forest	19
Boyd & Blair	14
CH Distillery Lime	13
Chopin	15
Grey Goose	16
Grey Goose Poire, Cerise Noire, Melon, Orange or Citron	16
Grey Goose VX	22
Ketel One	15
St. George Green Chile	14
Tito's	14

## GIN

Bols [Genever]	17
Bombay Sapphire	14
Broker's	12
Death's Door	15
Empress Gin	14
Hendrick's	15
J. Riegers Kansas City	14
Koval Barrel Aged Gin	18
Monkey 47	22
Monkey 47 Distiller's Cut	37
Nolet Dry "Silver"	15
Nolet Dry "Reserve"	125
Plymouth	15
Ransom Old Tom	15
Russel Henry Hawaiian White Ginger	14
St. George Botanivore	14
St. George Terroir	14
Tanqueray	14
Tanqueray Ten	15

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## TEQUILA

Avion Silver	16
Avion Reposado	18
Avion Anejo	20
Avion Reserva 44 Extra Anejo	40
Casamigo Blanco	18
Cincoro Reposado	22
Cincoro Anejo	35
Clase Azul, Reposado	27
Clase Azul, Anejo	85
Don Julio Blanco	17
Don Julio Reposado	18
Don Julio Anejo	20
Don Julio 1942 Extra Anejo	35
El Tesoro Plantinum	18
Fortaleza Blanco	18
Fortaleza Reposado	22
Herradura Reposado	13
Ocho Plata	15
Patrón Silver	16
Patrón Reposado Langham's Barrel Select	19
Patrón Estate Release Silver	25
Patrón Anejo	20
Volcan de mi Tierra Blanco	20
Volcan de mi Tierra Cristallino	23

## MEZCAL

Alipus, "Espadin" De Santa Ana	14
Amaras, "Espadin" De San Juan Del Rio	13
Del Maguey, "Vida" De San Luis Del Rio	13
Fidencio Joven	15
Gracias a Dios "Espadin" De Matatlan	13
Mezcalero #14 2015 [Arroqueno] 768 bottles only, semi-wild agave	32
Siete Misterios "Mexicano"	34

## SOTOL

Flor de Desierto Sotol "Del Desierto"	26
Flor de Desierto Sotol "Sierra"	26

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## RUM

Angostura 7 Years	12
Atlantico Reserva	12
Bacardi Superior	12
Bacardi Oakheart	13
Brugal Extra Dry	14
Caroni 2000 High Proof 17 Year Trinidad Rum	55
Clement Coconut	13
Cruzan Blackstrap	11
Diplomatico Blanco Planas	13
Diplomatico Reserva Exclusiva	15
Gosling's	10
J.M. Rhum Agricole VSOP	35
J.M. Rhum Blanc	13
Leblon [Cachaça]	17
Mount Gay	11
Plantation 5 Years	15
Ron Zacapa 23	16
Smith & Cross	13
Two James "Doctor Bird"	14

## AMERICAN WHISKEY

Bulleit Rye	15
Bulleit Rye 12 Years	21
Death's Door White Whiskey	13
George Dickel Rye	14
Highwest Bourye	30
Highwest American Prairie	15
Highwest Campfire	25
Highwest Rendez-Vous	25
Highwest "A Midwinter Nights Dram"	35
Journeyman "Silver Cross"	15
Knob Creek Rye	14
Little Book Rye	27
Pikesville Straight Rye	15

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## AMERICAN WHISKEY CONTINUED

Sazerac Rye	15
Smooth Ambler Contradiction	13
St. George "Baller Whisky"	30
Templeton Rye	14
Two James "Johnny Smoking Gun"	19
Two James "J. Riddle" Peated Bourbon	22
Whistle Pig Rye 10 Years	22
Whistle Pig Rye "Farmstock"	24
Whistle Pig Rye 12 Years	35
Whistle Pig Rye 15 Years	65
Whistle Pig Rye "Boss Hog" Black Prince	155

## BOURBON WHISKEY

Angels Envy	15
Basil Hayden's	18
Booker's	25
Blanton's	36
Breckenridge	15
Buffalo Trace	14
Bulleit	15
Dancing Pines	16
Hirsch Select	15
Knob Creek	14
Koval	16
Orphan Barrel Rhetoric 24 Years	43
Maker's Mark	14
Maker's 46	16
Michter's Small Batch	17
Noah's Mill	15
Rowan's Creek	14
Smooth Ambler Old Scout	17
Smooth Ambler Barrel Select 13 Years	37
Woodford Reserve	19
W.L. Weller "Special Reserve"	22
W.L. Weller "Antique 107"	27
W.L. Weller 12 Years "The Original"	35

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## **IRISH WHISKEY**

Jameson	13
Powers	14
Green Spot	15
Yellow Spot 12 Years	29
Red Spot 15 Years	45

## **JAPANESE WHISKEY**

Hakushu 12 Years	30
Hibiki Harmony	20
Mars "Iwai"	15
Nikka "Coffey Grain"	18
Nikka "Miyagikyo" Single Malt	26
Nikka "Yoichi" Single Malt	26
Nikka "Taketsuru" 12 Years	24
Suntori "Toki"	22
Yamazaki 12 Years	30
Yamazaki 18 Years	65

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## **SINGLE MALT SCOTCH WHISKY**

### **HIGHLAND**

Balblair 10 Years	18
Balblair 1989	35
Dalwhinnie 15 Years	22
Glenmorangie 10 Years, Original	17
Glenmorangie 18 Years, Extremely Rare	34
Glenmorangie Lasanta, Sherry Cask Finish, 12 Years	17
Glenmorangie Quinta Ruban, Port Cask Finish, 12 Years	18
Glenmorangie Nectar d'Or, Sauternes Cask Finish, 12 Years	22
Glenmorangie Signet	40
Highland Park 12 Years	17
Highland Park Magnus	18
Highland Park 18 Years	27
Highland Park 30 Years	85
Macallan 12 Years Sherry Oak	20
Macallan 12 Double Cask	22
Macallan 18 Years Sherry Oak	50
Macallan 25 Years Sherry Oak	130
Macallan Rare Cask	55
Macallan Reflexion	230
Oban 14 Years	26
Old Pulteney 21 Years	35

### **LOWLAND**

Auchentoshan 12 Years	16
Glenkinchie 12 Years	19

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## SINGLE MALT SCOTCH WHISKY CONTINUED

### SPEYSIDE

Aberlour 12 Years	16
Aberlour 16 Years	22
Aberlour A'bundah	28
Cragganmore 12 Years	19
Glenburgie 10 Years	14
Glenlivet "Founder's Reserve"	14
Glenlivet 12 Years	15
Glenlivet 15 Years	21
Glenlivet 18 Years	29
Glenlivet 21 Years	55
Glenffidich 23 Years, Grand Cru	50
Glenrothes 1998	22
Linkwood 15 Years	22
Miltontduff 10 Years	16
Mortlach 15 Years	22
Mannochmore 16 Years	24

Forager's Keep 26 Year Old Single Malt Scotch Whisky is the latest release from the  
Orphan Barrel Whiskey Distilling Co.

Perhaps the shortest lived of all Speyside distilleries, Pittyvaich Distillery closed in 1993  
through no fault of its whisky and has long since been demolished. Pittyvaich lived for  
a mere 18 years, making it one of the most rarely seen single malts of all.

Orphan Barrel "Foragers Keep" 26 Years 115

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## **ISLAY**

Ardbeg 10 Years	16
Lagavulin 16 Years	28
Laphroaig 10 Years	17
Laphroaig 25 Years	110
Laphroaig 25 Years "2013 Cask Strength"	130
Talisker 10 Years	21
Talisker 25 Years	140

## **CAMPBELTOWN**

Springbank 15 Years	27
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# THE BALVENIE DISTILLERY

## Single Malt Scotch Whisky

### THE BALVENIE DOUBLEWOOD 12 YEARS

smooth and mellow with beautifully combined flavours ~ nutty sweetness, cinnamon spiciness  
and a delicately proportioned layer of sherry

18

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### THE BALVENIE CARIBBEAN CASK 14 Years

Rounded with vanilla and sweet oak notes, with a fruity character that develops with time

20

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### THE BALVENIE THIRTY Aged 30 Years

Great depth with rich dark chocolate, hints of plum, marzipan and caramelised pear.  
Exceptionally smooth and warming finish with gentle spice and lingering sweetness.

190

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### THE BALVENIE FORTY Aged 40 Years

Orange blossom, candied ginger and a honeyed sweetness, followed by oak, mouth-coating vanilla notes and a delicate, sherried fruitiness. The finish is warm and elegant with a honeyed, citrus richness

575

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## **BLENDED SCOTCH WHISKY**

Chivas 12 Years	13
Chivas 18 Years	18
Chivas Regal Ultis	45
Cutty Sark Prohibition	16
Dewar's White Label	12
Dewar's 12 Years	13
Dewar's 18 Years	21
Famous Grouse	12
Johnnie Walker Black	16
Johnnie Walker Blue	60
Royal Salute 21 Years	52

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## COGNAC

Frapin X.O	30
Hennessy V.S	17
Hennessy V.S.O.P Privilege	22
Hennessy X.O	55
Hennessy Master Blender's Selection No. 1	65
Hine "H by Hine" Fine Champagne V.S.O.P	15
Hine "Antique" Grande Champagne X.O	35
Jean & Roger Glemet 1979	55
Kelt Tour du Monde Petra	170
Martell V.S	15
Martell V.S.O.P	17
Martell "Blue Swift" V.S.O.P Cognac Finished in Bourbon Barrel	18
Martell "Cordon Bleu"	35
Martell X.O	45
Pierre Ferrand 1er Cru	12
Remy Martin V.S.O.P	17
Tesseron Lot 90	18

## ARMAGNAC

Gelas 1983	45
Cerbois X.O	30
Château du Busca Armagnac-Tenareze 1991	45

## CALVADOS

Christian Drouin V. S. O. P.	16
Christian Drouin Pays d'Auge 1973	95
Chateau du Breuil 15 Years Pays d'Auge	25
Roger Groult "Venerable" Pays d'Auge	30

## GRAPPA

Gaja "Darmagi"	26
Hospices de Beaune 1999 [Marc]	32

## BRANDY & EAU - DE - VIE

Barsol Pisco Selecto Italia	15
Blume Marillen Apricot	15
F. Meyer Paire Williams	22
G.E. Massenez Mirabelle	17
Laird's Straight Apple Brandy	12
Rhine Hall, Apple Brandy	15
Rhine Hall, Cherry Brandy	18

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## **LOUIS XIII**

### **ONE CENTURY IN A BOTTLE**

A FIREWORK OF AROMAS. FLORAL, SPICE, FRUIT, WOOD AND NUT DIMENSIONS. LOUIS XIII HAS UNPARALLELED COMPLEXITY AND AN EXTREMELY LONG FINISH OF UP TO ONE HOUR

ONE HALF OUNCE	\$ 100
ONE OUNCE	\$ 200
TWO OUNCES	\$ 400

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## **HENNESSY PARADIS IMPERIAL**

### **THE MOST PRECIOUS BLEND**

EXCEPTIONALLY DISTINGUISHED NEW BLEND EXUDING SUBTLE AROMAS OF JASMINE, ORANGE BLOSSOM AND OTHER FRESH FLOWERY NOTES, GENTLE SPICES AND SMOKY TONES.

A PURE EXPRESSION OF DELICACY

ONE HALF OUNCE	\$ 75
ONE OUNCE	\$ 150
TWO OUNCES	\$ 300

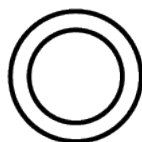
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## LIQUEURS/AFTER DINNER

Amaretto Luxardo	12
Apertivo Luxardo	10
Averna	14
Banana Falernum	13
Bénédictine	13
Bitter Truth Pimento Dram	12
Campari	11
Carpano Antica	12
Chateau	15
Chartreuse Jaune	17
Chartreuse Verte	17
Chartreuse V.E.P. Jaune	32
Chartreuse V.E.P. Verte	32
Cynar	12
Chase Elderflower	12
Drambuie	14
Duplais Absinthe Blache	20
Fernet-Branca	12
Ferrand Dry Orange Curacao	13
Frangelico	12
Grand Marnier Cordon Rouge	14
Grand Marnier Centenaire	45
Grand Marnier 1880	50
Heering	11
Baska Malort	13
Kahlua	11
Licor 43	12
Mandarine Napoleon	16
Pernod	12
Pimm's	12
Pineau de Charentes Paul & Marie	18
Sambuca Romana	15
St. George Absinthe	16
St. George Nola Coffee	15
The Knot	12
Rhine Hall, Lola Fernet	16



A modern craft bar with an extensive cocktail library, always evolving from 16th century punches to prohibition to modern classics, while honoring Mid-Western roots with a garnish of luxury; an unexpected element.



**TRAVELLE**



WIFI Code : Pavilion1865

18% gratuity will be added to parties of 6 or more.  
No separate checks. Up to 4 credit cards accepted for payment.