

LUNCH

11 A.M.—4 P.M.

STARTERS

HUMMUS 18

SEASONAL VEGETABLES-SPICY OLIVE TAPENADE-FETA
CARAMELIZED ONION NAAN *V

MARGHERITA FLATBREAD 16

BALSAMIC TOMATO-FRESH MOZZARELLA-BASIL
EXTRA VIRGIN OLIVE OIL *V

SPICY PEPPERONI FLATBREAD 18

PEPPERONI-CALABRIAN CHILI-MOZZARELLA-OREGANO
CREAMY TOMATO SAUCE-PEPPERONI RANCH

CHEESE AND CHARCUTERIE 30

ASSORTED LOCAL MEATS & CHEESES-FIG JAM

SOUP & SALADS

CHICAGO CLAM CHOWDER 12

HOT ITALIAN SAUSAGE-CLAMS-ROASTED TOMATO-CREAM

ROASTED TOMATO 10

SAN MARZANO TOMATO-FRESH BASIL *V

CAESAR 16

ROMAINE-SOURDOUGH-PARMESAN-LEMON CAESAR

CHICAGO CHOP 17

ROMAINE-RADICCHIO-ARTICHOKE-PANCETTA-DITALINI
CHERRY TOMATO-MOZZARELLA PEARLS-PEPPER DROPS
PEPPERONCINI-WHITE BALSAMIC *V

ADD TO ANY SALAD-CHICKEN BREAST* 8 SALMON* 12

REFRESHMENTS

COFFEE 5

TRADITIONAL SERVICE

TEA 5

TEA LEAVES SELECTION-HOT OR ICED

ESPRESSO-CAPPUCCINO 7

ASK YOUR SERVER FOR A FULL SELECTION OF
SPECIALTY COFFEE DRINKS

SODA 5

COKE-DIET COKE-SPRITE-COKE ZERO-MINUTE MAID LEMONADE

STILL OR SPARKLING WATER 7

SANDWICHES

ROASTED TURKEY 19

SLICED TURKEY-AVOCADO AIOLI-RED ONION-TOMATO
CANDIED BACON-CHIPOTLE GOUDA-WHEAT BREAD-FRIES

LOCKWOOD BURGER* 22

BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE-FRIES

GRILLED CHEESE 21

WHITE CHEDDAR—3 PEPPER COLBY JACK-TOMATO JAM
BACON-PARMESAN CRUSTED SOURDOUGH-ROASTED TOMATO
SOUP DIPPER *V

CRISPY “HOT HONEY” CHICKEN 20

PICKLE BRINED CHICKEN-CHILI SPICED HONEY-PURPLE
CABBAGE SLAW-BRIOCHE-BREAD & BUTTER PICKLE-FRIES

PRIME RIB SANDWICH* 23

SLICED RIBEYE-CRISPY ONIONS-CHERRY PEPPER
PROVOLONE-HORSERADISH CREAM-PRETZEL BUN

SEARED AHI TUNA* 23

CARROT-DAIKON-CELERY-SPICY MUSTARD SHOYU AVOCADO
BASIL CILANTRO-KEWPIE MAYO-FRIES

DESSERTS

BERTHA'S BROWNIE 13

CHOCOLATE GANACHE-BERRY COULIS
BROWNIE CRUMBLE

CARAMEL CHEESECAKE 12

MASCARPONE WHIP-CANDIED PECANS-CARAMEL
SAUCE-APPLE BUTTER

HAZELNUT POT DE CRÈME 12

ESPRESSO-CANDIED HAZELNUT-CHOCOLATE COOKIE
FEUILLETINE CRISP

PALMER HOUSE BLOODY MARY & MIMOSA

14 DAILY UNTIL 4 PM

PARTIES OF 6 OR MORE AN 18% SERVICE CHARGE
WILL BE ADDED TO FINAL BILL

PLEASE NOTIFY THE SERVER OF ANY DIETARY
RESTRICTIONS OR ALLERGIES BEFORE PLACING YOUR OR-
DER.

*CONSUMER ADVISORY: CONSUMING RAW OR
UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

BAR FARE

4 P.M.—10 P.M. NIGHTLY

HUMMUS 18

SEASONAL VEGETABLES-SPICY OLIVE TAPENADE
FETA-CARAMELIZED ONION NAAN *V

COUNTRY OLIVES 12

MARINATED OLIVES *V

MARGHERITA FLATBREAD 16

BALSAMIC TOMATO-FRESH MOZZARELLA-BASIL
EXTRA VIRGIN OLIVE OIL ^V

SPICY PEPPERONI FLATBREAD 18

PEPPERONI-CALABRIAN CHILI-MOZZARELLA-OREGANO
CREAMY TOMATO SAUCE-PEPPERONI RANCH

CHICKEN WINGS 18

HONEY SRIRACHA-KEWPIE RANCH

CHEESE & CHARCUTERIE 30

ASSORTED LOCAL MEATS & CHEESES-FIG JAM
GRILLED SHISHITO PEPPER

TRUFFLE ARANCINI 21

CARNAROLL-RICE-BLACK TRUFFLE-PICANTE
PROVOLONE-VODKA SAUCE*V

GARLIC FRIES 14

PARMESAN-GARLIC-TRUFFLE AIOLI *V

KETTLE CHIPS 12

FRENCH ONION DIP *V

SALAD & SANDWICHES

CAESAR 16

ROMAINE-SOURDOUGH-PARMESAN-LEMON

ADD ROASTED CHICKEN 6 SALMON 8

CRISPY “HOT HONEY” CHICKEN* 20

BRIOCHE-CHILI SPICED HONEY-PURPLE CABBAGE SLAW
BREAD & BUTTER PICKLE-FRIES

LOCKWOOD BURGER* 22

BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE
FRIES

*V CAN BE VEGETARIAN

*CONSUMER ADVISORY: CONSUMING RAW OR UNDER
COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY INCREASE YOUR RISK
OF FOOD-BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

DESSERT

BERTHA'S BROWNIE 13

CHOCOLATE GANACHE-BERRY COULIS
BROWNIE CRUMBLE

CARAMEL CHEESECAKE 12

MASCARPONE WHIP-CANDIED PECAN
CARAMEL SAUCE-APPLE BUTTER

HAZELNUT POT DE CRÈME 12

ESPRESSO-CANDIED HAZELNUT-CHOCOLATE COOKIE
FEUILLETINE CRISP

PARTIES OF 6 OR MORE AN 18% SERVICE
CHARGE WILL BE ADDED TO FINAL BILL.

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY
RESTRICTIONS OR ALLERGIES BEFORE PLACING
YOUR ORDER

TEMPERANCE COCKTAILS

TUSCAN SUN 12

STRAWBERRY PUREE-BASIL-FRESH LIME
SIMPLE SYRUP-CRANBERRY JUICE

LEMON & GINGER COOLER 12

CRANBERRY & ORANGE JUICE-GINGER PUREE
LEMON-GINGER BEER

SELTZER

HIGH NOON 10

VODKA SODA-4.5%

TRULY 10

HARD SELTZER-5%

WHITE CLAW 10

HARD SELTZER-5%

CIDER + LOCAL

ANGRY ORCHARD 8

ROSE CIDER-5.5%

RIGHT BEE CIDER 8

SEMI-DRY-6%

PALMER HOUSE FASHIONED

PALMER HOUSE OLD FASHIONED 19

PALMER HOUSE-FEW LIMITED EDITION BOURBON
SELECT-DEMERARA SYRUP-ORANGE BITTERS

BROWNIE OLD FASHIONED 17

RYE-FRANGELICO-CRÈME DE CACOA
CHERRY-MINI BROWNIE

REPOSADO OLD FASHIONED 18

CASAMIGOS REPOSADO-LUXARDO CHERRY JUICE
MOLE BITTERS-PEACH BITTERS-CINNAMON SYRUP



CHOCOLATE & ROSÉS

CHOCOLATE MARTINI 17

CHOCOLATE LIQUEUR-CRÈME DE COCOA
VODKA-CREAM-VANILLA-CHOCOLATE SYRUP

CHOCOLATE ESPRESSO OLD FASHIONED 18

BOURBON-ESPRESSO-MAPLE SYRUP-CHOCOLATE BITTERS

CHOCOLATE CHERRY OLD FASHIONED 17

BOURBON-CHERRY LIQUEUR-CHOCOLATE BITTERS
ANGOSTURA BITTERS-SIMPLE SYRUP

PEANUT BUTTER CUP MARTINI 16

PEANUT BUTTER WHISKEY-CHOCOLATE LIQUEUR
CRÈME DE COCOA-CHOCOLATE SYRUP
PEANUT BUTTER CUP

VEUVE CLICQUOT 250

NV ROSÉ-CHAMPAGNE-FRANCE

RUINART ROSÉ 280

CHAMPAGNE-FRANCE

FLEUR DE MER GLASS 16 BOTTLE 75

ROSÉ-FRANCE



COCKTAILS

PALMER HOUSE BLOODY MARY 15

HOT PEPPER INFUSED VODKA-GUINNESS
FLOATER-OUR OWN SPECIAL MARY MIX

PALMER HOUSE 1871 SAZERAC 16

BULLEIT RYE-MONTENEGRO-ABSINTHE-DEMERARA
SYRUP-LEMON PEEL

PALMER HOUSE MARTINI 16

MANDARIN VODKA-PLUM BITTERS-MOSCATO WINE

PALMER HOUSE BLACKBERRY MANHATTAN 17

BULLIET BOURBON-AMARO NONINO-PLUM BITTERS

CHERRY MINT CREEK 17

KNOB CREEK BOURBON-LUXARDO CHERRIES
LIME-MINT SYRUP-GINGER ALE

CRANBERRY PRESS 16

CRANBERRY GIN-SODA WATER
GINGER ALE-SAGE-LEMON

WINDY CITY SOUR 17

1800 RESOSADO TEQUILA-HOUSEMADE CRANBERRY
ORANGE SYRUP& SOUR MIX

HARVEST MARTINI 17

ABSOLUT CITRON-POM POMEGRANATE JUICE
PEAR NECTAR-LEMON-SIMPLE SYRUP-SAGE

BERTHA'S ELIXER 16

BRANDY-PEAR NECTAR-LAVENDER-LEMON JUICE
SERVED HOT

LEMONGRASS CUCUMBER MULE 16

TITO'S HANDMADE VODKA-LEMONGRASS SYRUP
LIME-GINGER BEER-CUCUMBER

OAXACAN NEGRONI 19

MONLOBOS ESPADIN MEZCAL-TRES
GENERACIONES REPOSADO TEQUILA

EAT. DRINK. RELAX. ENJOY

LOCAL BEERS

BURNT CITY *TWO HEADED BOY* 12
PILSNER- 5%-16 OZ.

HALF ACRE *BODEM* 12
INDIA PALE ALE-6.7%-16 OZ.

BUCKLEDOWN *PARTY PILLOW* 12
HEFEWEIZEN STYLE-5.3%-16 OZ.

SPITEFUL 12
WORKING FOR THE WEEKEND
DOUBLE IPA-7.9%-16 OZ.

DRAUGHTS

CRAFT

GOOSE ISLAND 12
IPA-7.5%

HALF ACRE *DAISY CUTTER* 13
PALE ALE-5.2%

PALMER HOUSE PILSNER 13
PILSNER-5%

REVOLUTION *ANTI-HERO* 12
IPA-6.7%

SEASONAL 12

SIERRA NEVADA *HAZY LITTLE THING* 13
IPA-6.7%

TWO BROTHERS *DOMAINE DUPAGE* 13
FRENCH COUNTRY ALE-6.2%

GUINNESS DRY STOUT-4.2% 14

IMPORT

MODELO ESPECIAL 12
PILSNER STYLE LAGER-4.4%

STELLA ARTOIS 12
EURO PALE LAGER-5.2%

DOMESTIC

BLUE MOON 11
BELGIAN WHITE-5.4%

BUD LIGHT 10
LIGHT LAGER-4.2%

MAINSTAYS

BECK'S NON-ALCOHOL PILSNER 7

BUDWEISER LAGER-4.2% 8

COORS LIGHT LIGHT LAGER-4% 8

CORONA PREMIER LIGHT LAGER-4.2% 9

GUINNESS DRAUGHT DRY STOUT-4.2% 9

HEINEKEN PALE LAGER-5% 8

HEINEKEN SILVER 8
LOW CARB-LOW CALORIE-4%

MICHELOB ULTRA LIGHT LAGER-4.2% 9

WINE

SPARKLING	6 oz.	BOTTLE
RIONDO DOC PROSECCO-ITALY	16	60
STE. MICHELLE BRUT SPARKLING-WASHINGTON		65
MÖET & CHANDON IMPERIAL BRUT CHAMPAGNE-FRANCE	32 187ML	175
CHANDON BRUT CLASSIC-CALIFORNIA	22	85
VEUVE CLICQUOT YELLOW LABEL-CHAMPAGNE-FRANCE		180
VEUVE CLICQUOT NV ROSÉ-CHAMPAGNE-FRANCE		250
RUINART ROSÉ CHAMPAGNE-FRANCE		280
DOM PERIGNON CHAMPAGNE-FRANCE		580

WHITE	6oz.	9oz.	BOTTLE
CHÂTEAU STE. MICHELLE REISLING-WASHINGTON	14	20	65
CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ-FRANCE			80
FLEUR DE MER ROSÉ-FRANCE	16	25	75
TERLATO FAMILY PINOT GRIGIO-ITALY	17	26	70
WAIRAU RIVER SAUVIGNON BLANC-NEW ZEALAND	18	27	80
PASCAL JOLIVET ATTITUDE SAUVIGNON BLANC-NEW ZEALAND			70
DECOY BY DUCKHORN CHARDONNAY-CALIFORNIA	16	25	70
ICONOCLAST CHARDONNAY-CALIFORNIA	16	22	70
SANFORD ESTATE CHARDONNAY-CALIFORNIA			98
SONOMA-CUTRER CHARDONNAY-CALIFORNIA	16	25	70
RED	6oz.	9oz.	BOTTLE
DAVIS BYNUM PINTO NOIR-CALIFORNIA	23	35	90
PONZI VINEYARDS TAVOLA PINOT NOIR-OREGON	23	35	90
MEIOMI PINOT NOIR-CALIFORNIA	16	25	70
HORSE HEAVEN HILLS H3 CABERNET SAUVIGNON-WASHINGTON	16	25	70
DAOU CABERNET SAUVIGNON-CALIFORNIA	22	33	95
ICONOCLAST CABERNET SAUVIGNON-CALIFORNIA	23	35	90
WENTE MERLOT-CALIFORNIA	16	25	70
BODEGA NORTON SELECT MALBEC-ARGENTINA	16	25	70
ORIN SWIFT ABSTRACT GRENACHE-PETITE SIRAH-SYRAH-CALIFORNIA	25	36	110
THE PRISONER BORDEAUX BLEND-CALIFORNIA	35	50	130

HAPPY HOUR

MONDAY-FRIDAY
4 P.M—6 P.M.

PALMER'S PUNCH 12
HOUSE WHITE WINE 10
HOUSE RED WINE 10
12 OZ. DRAFT BEER 7
BLUE MOON-BUD LIGHT-MODELO

SANGRIA SUNDAY

SEASONAL SANGRIA
RED & WHITE 14

PALMER HOUSE BLOODY MARY
& MIMOSA 14
DAILY UNTIL 4 P.M.

LIVE ENTERTAINMENT

JOIN US FOR LIVE ENTERTAINMENT
AT THE LOBBY BAR, THURSDAY
THROUGH SUNDAY.

6:00 P.M.—9:00 P.M.

BITE INTO HISTORY

THE PALMER HOUSE BROWNIE SHIPS NATIONWIDE ON GOLDBELLY

Brownie enthusiasts across the nation can experience the rich taste of the iconic dessert through a new partnership with gourmet delivery platform Goldbelly.

In-House Marketing

WE SHIP ON

GOLDBELLY