Flavor Origins
Omni Flavor Origins is our new menu concept that groups cocktails according to their flavor profiles. Fruit, Botanical and Earth are all represented, and the styles of cocktails move from light & refreshing to strong & aromatic, and from comforting to adventurous. A cocktail flavor chart is also provided for those looking to experiment and explore. Whether you are looking for something new or familiar, our aim is that your cocktail discovery is fulfilling and fun, all in one.
Fruit

DID YOU KNOW?

Strawberries are a first indicator of spring.
It is the first fruit of the season to ripen.
It is also the only fruit to wear its seeds on its outside rather than its inside.

1. **Strawberry**
   - COCKTAIL: Pink Berry Collins
   - BASE SPIRIT: Beefeater Pink Gin
   - ELEMENTS: Strawberry Real, lemon, club soda
   - DESCRIPTION: A fruity and floral infusion in a classic Collins

2. **Passion Fruit**
   - COCKTAIL: Rock Star Martini
   - BASE SPIRIT: Grey Goose Vodka
   - ELEMENTS: Chandon Brut, Passoa Passion Fruit Liqueur, Monin Cinnamon, lime
   - DESCRIPTION: A modern classic - fruity and tropical martini elevated with a shot of bubbles

3. **Peach**
   - COCKTAIL: Bramble On
   - BASE SPIRIT: Belvedere Peach Nectar
   - ELEMENTS: Monin Peach, lemon, orange juice
   - DESCRIPTION: A peachy riff on the classic Bramble cocktail

4. **Apple**
   - COCKTAIL: Apple Pear Whiskey Sour
   - BASE SPIRIT: Maker’s Mark Bourbon
   - ELEMENTS: Barmalade Apple-Pear, fresh lemon
   - DESCRIPTION: A whiskey sour with fresh flavors of crisp apple, pear and brown sugar

5. **Cranberry**
   - COCKTAIL: Dry Cranberry Spritzer
   - NON ALC: Seedlip Grove 42
   - ELEMENTS: Cranberry, lime, orange bitters, Q Grapefruit
   - DESCRIPTION: A light and refreshing non-alcoholic spritz

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**Passion Fruit Peach Apple Cranberry Strawberry**

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- 2
- 3
- 4

14 12 12 12

1502 5.19 1502 5.19 1502 5.19

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DID YOU KNOW?
The grapefruit is a hybrid between the sweet orange and Indonesian pomelo with numerous varieties.

The Ruby Red is native to Texas.

It is named after how it grows on trees, clustered together like grapes on a vine.

DID YOU KNOW?
Did you know that bananas don’t taste like they used to?

The market was once dominated by the Gros banana, a flavor-rich varietal (think banana candies).

Due to disease, the Gros was replaced by the Cavendish banana.
**Botanical**

**DID YOU KNOW?**
Lavender is a botanical known for its fragrance and color as well as its soothing and calming properties.

**Lavender**

**COCKTAIL:** Smooth Flight  
**BASE SPIRIT:** Aviation Gin  
**ELEMENTS:** Chambord Black Raspberry Liqueur, Blackberry Real, lemon, egg white, Scrappy’s Lavender Bitters  
**DESCRIPTION:** A martini bursting with flavors of blackberry and lavender with a creamy top

**Elderflower**

**COCKTAIL:** Yellow Jacket  
**BASE SPIRIT:** Don Julio Reposado Tequila  
**ELEMENTS:** Yellow chartreuse, St. Germain Elderflower Liqueur, orange bitters, orange peel  
**DESCRIPTION:** An elegant aromatic martini with flavors of agave, elderflower, herbs and orange

**Black Tea**

**COCKTAIL:** Palmer Pick  
**BASE SPIRIT:** Deep Eddy Sweet Tea Vodka  
**ELEMENTS:** Unsweetened black tea, lemon, cane sugar  
**DESCRIPTION:** A refreshing bittersweet cocktail; an adult version of an Arnold Palmer

**Juniper**

**COCKTAIL:** Strawberry Peppercorn Gin & Tonic  
**BASE SPIRIT:** Hendrick’s Gin  
**ELEMENTS:** Cucumber, lime, Strawberry Real, Q Indian Tonic  
**DESCRIPTION:** A Spanish-style Gin & Tonic. Served on the rocks in a wine glass

**DID YOU KNOW?**
Juniper are the berries from the evergreen conifers in the cypress family. It is the primary botanical in gin, giving off subtle flavors of pine, black pepper and lemon.
**Botanical**

**Cocktail:** Apple Spice Sour  
**Base Spirit:** Seedlip Spice 94  
**Elements:** Barmalade Apple-Pear, Monin Cinnamon, lemon juice, Angostura Bitters  
**Description:** A spiced mocktail with flavors of apple, pear and cinnamon

**Cocktail:** Chipotle Paloma  
**Base Spirit:** Sauza Silver Tequila  
**Elements:** Ancho Reyes, lime, Q Grapefruit, Tajin spice  
**Description:** A spiced variation of the classic Paloma

**Cocktail:** Spiced Old Fashioned  
**Base Spirit:** Woodford Reserve Kentucky Straight Rye Whiskey  
**Elements:** Orange bitters, cardamom bitters, cane sugar, orange & lemon peel  
**Description:** A spiced variation of the Old Fashioned, stirred and served on the rocks

**Cocktail:** Omni’s Opulent Martini  
**Base Spirit:** Absolut Elyx Vodka  
**Elements:** Dolin Blanc, lemon peel  
**Description:** Absolut Elyx is filtered through copper, giving this martini an ultra-smooth, semi-sweet aroma and creamy texture

**Cocktail:** Scottish Mule  
**Base Spirit:** Glenmorangie Whisky  
**Elements:** Lime, Q Ginger Beer, Angostura Bitters  
**Description:** Light smokiness and honey floral notes added to a classic Mule. Served with the bottle of Q Ginger Beer

**Did You Know?**  
Aging spirits in oak barrels softens hard edges and adds a rich depth to spirits giving way to aromatics like vanilla, nutmeg and cinnamon.
Earth

**DID YOU KNOW?**

Sandalwood is one of the most expensive wood botanicals used in the perfume industry, prized for its scent.

It is one of the prominent botanicals in the Rubino vermouth, giving it a delicate woody and earthy tone.

**COCKTAIL:** Rubino Negroni  
**BASE SPIRIT:** Bombay Sapphire  
**ELEMENTS:** Martini & Rossi Riserva Speciale Rubino, Campari, orange peel  
**DESCRIPTION:** A brilliantly hued ruby Negroni with aromatics of sandalwood and cassis

**COCKTAIL:** Old Cuban  
**BASE SPIRIT:** Mount Gay Black Barrel Rum  
**ELEMENTS:** Chandon Brut, mint, lime, Angostura Bitters  
**DESCRIPTION:** Akin to the Mojito, but served up and topped with bubbles

**COCKTAIL:** An Untraditional Manhattan  
**BASE SPIRIT:** High West American Prairie Bourbon  
**ELEMENTS:** Martini & Rossi Riserva Speciale Ambrato, Bénédictine, cedar smoke  
**DESCRIPTION:** An herbaceous take on the Manhattan served on a smoked cedar plank

**COCKTAIL:** Filthy Mary  
**BASE SPIRIT:** Tito’s Handmade Vodka  
**ELEMENTS:** Tomato juice, salt, black pepper, Worcestershire, hot sauce, lemon  
**DESCRIPTION:** A Bloody Mary with infused house spices and seasonings

**DID YOU KNOW?**

Sea salt can be smoked in a variety of different woods including mesquite, alder, hickory and apple.

The salty smokiness gives a nice savory flavor to drinks and food.
Earth Tastings & Flights

**COCKTAIL:** Rhubarb Blush
**BASE SPIRIT:** Hornitos Black Barrel Añejo Tequila
**ELEMENTS:** Cointreau, Strawberry Réal, lime, rhubarb bitters

**DESCRIPTION:** A classic Margarita infused with flavors of sweet strawberry and tart rhubarb

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**COCKTAIL:** Michelada
**BASE SPIRIT:** Jack Daniel’s Tennessee Whiskey
**ELEMENTS:** Corona Pale Lager

**DESCRIPTION:** A savory, light and spicy blend of Corona beer, tomato juice and spices. Perfect for brunch and lunch.

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**DID YOU KNOW?**

Size matters when it comes to tomatoes. There are more than 15,000 cultivars and the size and amount of juice a tomato yields often dictates how it should be utilized.

Beefsteak and Brandywine are the biggest and the best for making tomato juice.

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**Three Locals Walk Into a Bar | 12**

A 6oz pour of each.
Rotating IPA, lager and stout

**Sir Pops a Lot | 18**

A celebratory pairing of sparkling wine & popcorn.
Choice of Chandon Rosé (187ml) or Cantine Maschio Prosecco (187ml).
And paired with Just Pop In! caramel & cheddar or cracked pepper & sea salt.

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**Tres Casamigos | 20**

A ¾ oz pour of each.

**BLANCO**
Rested for two months. Crisp and clean with hints of citrus, vanilla and sweet agave, with a long smooth finish.

**REPOSADO**
Aged for seven months. Soft, slightly oaky with hints of caramel and cocoa. Silky texture with a medium to long smooth finish.

**AÑEJO**
Aged for 14 months. Pure and complex aroma, with soft caramel and vanilla notes. Perfect balance of sweetness from the Blue Weber agave, with subtle hints of spice and barrel oak and a lingering smooth finish.
## Wine

### Sparkling

<table>
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<tr>
<th>Drink</th>
<th>Country</th>
<th>Location</th>
<th>NV</th>
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<tbody>
<tr>
<td>CANTINE MASCHIO PROSECCO, BRUT</td>
<td>Treviso, Veneto,</td>
<td>Italy, NV</td>
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<tr>
<td>MARQUIS DE LA TOUR, BRUT</td>
<td>Loire, France,</td>
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<tr>
<td>CHANDON, ROSÉ</td>
<td>California, NV</td>
<td>NV</td>
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<tr>
<td>MOËT &amp; CHANDON IMPÉRIAL, BRUT</td>
<td>Champagne, France</td>
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### White & Rosé

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<th>Country</th>
<th>Location</th>
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<tbody>
<tr>
<td>SAINT M, RIESLING</td>
<td>Pfalz, Germany</td>
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<tr>
<td>KRIS, PINOT GRIGIO, “ARTIST CUVEE”</td>
<td>delle Venezie, Italy</td>
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<tr>
<td>DECOY BY DUCKHORN, SAUVIGNON BLANC</td>
<td>Sonoma County, California</td>
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<tr>
<td>DAY OWL, ROSÉ</td>
<td>California</td>
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<tr>
<td>WENTE VINEYARDS, CHARDONNAY, “ESTATE GROWN”</td>
<td>Livermore Valley, California</td>
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<tr>
<td>KENDALL-JACKSON, CHARDONNAY, “VINTNER’S RESERVE”</td>
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<td>MEIOMI, PINOT NOIR</td>
<td>Monterey, Sonoma</td>
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<tr>
<td>ELOUAN, PINOT NOIR</td>
<td>Oregon</td>
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<tr>
<td>HONORO VERA, MERLOT</td>
<td>Jumilla, Murcia, Spain</td>
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<tr>
<td>CHARLES SMITH WINES, SYRAH, “BOOM BOOM!”</td>
<td>Columbia Valley,</td>
<td>Washington</td>
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<tr>
<td>TERRAZAS DE LOS ANDES, MALBEC, “ALTOS DEL PLATA”</td>
<td>Mendoza, Argentina</td>
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<tr>
<td>UPPERCUT, CABERNET SAUVIGNON</td>
<td>California</td>
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<tr>
<td>JOEL GOTT, RED BLEND</td>
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**Food**

**Small Plates**

- **AVOCADO-ONION DIP** 🍭 8 Hand-cut Wisconsin chips, 676 spice salt
- **SPENCE FARM POPCORN** 🍩 7 White truffle parmesan or bacon jalapeño herb
- **HUMMUS** 🍽️ 12 Crudités, vegetable chips
- **GRILLED CHICKEN WINGS** 🍗 14 Espresso-barbecue dry rub, house hot sauce
- **BACON-WRAPPED DATES** 🍗 12 Linguica-stuffed, pimento cream
- **BAR MEATBALLS** 13 Ancho-marinara, Swiss
- **DEVILED EGGS** 🍴 THREE • 9 Smoked salmon, radish, herbs, trout roe
- **CREAMY TOMATO SOUP** 🍵 12 Aged cheddar grilled cheese, basil oil
- **SEARED FISH TACOS** 🍢 12 Avocado, cilantro-snow pea slaw, tequila-lime mayo, pickled jalapeños

**DRAFT**

- Goose Island Green Line APA
- Revolution Brewing Seasonal
- Blue Moon Belgian White
- Miller Lite

**DOMESTIC**

- Bud Light
- Budweiser
- Coors Light
- Miller Lite
- Michelob Ultra

**CRAFT**

- Half Acre Daisy Cutter
- Bell’s Kalamazoo Stout
- Blue Moon Belgian White
- Samuel Adams Boston Lager
- Samuel Adams Seasonal
- New Belgium Fat Tire Amber

**IMPORT**

- Corona Extra
- Dos Equis
- Heineken
- Stella Artois
- Guinness Stout

**SELTZERS & CIDERS**

- Angry Orchard Hard Cider
- Truly Spiked & Sparkling

**Larger Plates**

- **676 HOT DOGS** 🍷 14 Our spin on a Chicago tradition
- **Cross Town - Relish, tomato, onion, house pickles, mustard, sport peppers**
- **Over the Ivy - Pimento cheese, bacon jam, garlic aioli, truffle anglua**
- **SHORT RIB MELT** 🍷 15 House pickles, gardiniera, white cheddar, garlic aioli, Asiago bread
- **TURKEY CLUB PANINI** 🍷 14 Nueske’s smoked bacon, herb cream cheese, roasted tomato, telera roll
- **676 BURGER** 🍷 16 House-ground patty, caramelized onions, sautéed mushrooms, Swiss cheese, garlic aioli
- **SALMON BLT** 🍷 16 Snow pea-cucumber slaw, herb mayo, sliced harvest grain
- **HANGER STEAK** 🍷 32 Truffle-parmesan fries, béarnaise
- **CHICAGO TAVERN THIN CRUST** 🍷 16 Margherita - Roasted tomato, mozzarella, pesto
- **Shrimp - Herb cream cheese, roasted corn relish**
- **COBB SALAD** 🍷 16 Avocado, Nueske’s bacon, tomato, chicken, cheddar, cage-free egg, onion, ranch

**FIZZ**

- Red Bull or Red Bull Sugarfree
- S.Pellegrino Sparkling
- S.Pellegrino Essenza
- Lemon & Lemon Zest or Tangerine & Wild Strawberry

**NA**

- Heineken 0.0 7
- Beck’s 7
- Berry Mojito 6
- Lemon Drop Fizz 6

**FLAT**

- Acqua Panna 500ml 5
- Coffee 5
- Hot Tea or Over Ice 5
- Specialty Coffees 6

**SPECIALTY COFFEE**

- Espresso-barbecue dry rub, house hot sauce
- Linguica-stuffed, pimento cream
- Espresso-barbecue dry rub, house hot sauce
- Linguica-stuffed, pimento cream

**Consisting of a choice of fries, chips or fruit. Gluten-free bread available upon request.**

- **COBB SALAD** 🍷 16 Avocado, Nueske’s bacon, tomato, chicken, cheddar, cage-free egg, onion, ranch
Midwest Cheese & Charcuterie
Hung in our charcuterie room with 100% local breeds
Accompanied with sea salt crackers, grilled baguette, house giardiniera, bacon jam, candied figs, stone ground mustard

THREE • 14 / FOUR • 18 / FIVE • 22

BENT RIVER cow / Alemar Cheese
Camembert-style cheese with a mild mushroom-like aroma

JULIANNA goat / Caprione
Farmstead buttery and smooth with a natural rind of herbs

SIX-YEAR CHEDDAR cow / Widmer
Rich nutty flavor becomes increasingly sharp and addictive

ESPRESSO PARMESAN
cow / Sartori Reserve
Reminiscent of an aged Wisconsin cheddar balanced by a full-flavored parmesan, hand-rubbed with freshly roasted espresso

MEADOW MELODY
sheep & cow / Hidden Springs Creamery
Creamy & buttery with flavors of grass and toffee made with raw milk and aged 8+ months

GORGONZOLA
DOLCE cow / Sartori Reserve
Higher moisture blue with sweet delicate flavor and creamy texture

GOAT MERGUEZ Slagel Family Farm
Freshly ground with orange peel, mint, cumin and blistered on a grill

SMOKED SALMON Ducktrap
Cold-smoked in a unique blend of hard and fruit wood: cherry, apple, oak & maple

DUCK PROSCIUTTO Maple Leaf Farm
Fennel, black pepper, coriander-rubbed

LAMB BACON Catalpa Grove
Mint and rosemary-brined, cherry-wood smoked, griddled until crispy

SAUCISSON SEC Spence Farm
French-style dry pork salame seasoned with herbes de Provence

Sweeter Plates

GOOEY BUTTER CAKE 9
Butter pecan ice cream, caramel drizzle, served warm

CHEESECAKE 9
Fresh berries

ALMOND MACARONS 10
Chef’s selection

LOCAL ICE CREAM 8
Choice of (vanilla bean, chocolate, strawberry, butter pecan, sorbet or seasonal selections)