

Small Plates

CHICAGO FRIES ^v

giardiniera, blue cheese crumbles, seared pork belly, garlic aioli 15

CHICKEN WINGS

coca-cola-brined, tossed with house-made buffalo sauce or guinness stout barbeque, served with ranch dressing 10

FLASH FRIED CALAMARI

peppadews, banana peppers, spinach, scallions, side of sweet thai chili sauce 13

HUMMUS TRIO ^v

classic, pequinillo, black bean poblano hummus, vegetable medley, served with warm pita 11

BRISKET FLATBREAD

tomato compote, caramelized onion, beer-braised brisket, arugula, smoked mozzarella 14

MARGHERITA FLATBREAD ^v

pistachio pesto, heirloom tomatoes, ovalini mozzarella, basil chiffonade 13

MEAT LOVERS FLATBREAD

ground andouille, spanish chorizo, tomato compote, giardiniera, smoked mozzarella 15

FRIED CHEESE CURDS ^v

served with red pepper ketchup 11

CHIPS N' DIP ^v

guacamole, mango pico, roasted hot salsa 10

CHEF'S CHARCUTERIE PLATE

three artisan cheeses, three meats, honeycomb, pickled wild mushrooms, warm marinated olives 24

NACHO SUPREME ^v

smoked cheese sauce, pico de gallo, black olives, pickled jalapeños, black bean spread, guacamole, crème fraîche 14
add: chicken 5 • steak 6

Salads

MANGO WATERMELON ^v

mixed greens, mango, watermelon, capicola, spiced pecans, goat cheese, raspberry white balsamic vinaigrette 14

ASIAN FRIED CHICKEN

napa cabbage, purple cabbage, bok choy, endive, carrot, mandarin orange, wonton, scallions, fried chicken, sesame ginger vinaigrette 16

STEAK ^v

spinach, shallots, strawberries, toasted walnuts, crumbled feta, tossed with roasted blueberry balsamic 18

CHOPPED ^v

iceberg, bacon, black bean and roasted corn salsa, pico de gallo, avocado, chopped hard-boiled egg, southwest ranch 15

CAESAR

romaine, brioche crouton, grated parmesan, creamy anchovy dressing 13

add to any salad:

chicken 4 steak 5
shrimp 6 salmon 8

Tacos

served with black beans and rice

STEAK ^v

roasted onion and peppers, queso fresco, avocado crème, micro cilantro 15

CARNITAS

braised pork belly, roasted salsa, queso fresco, pico de gallo, avocado, micro cilantro 13

BAJA SHRIMP ^v

grilled shrimp, chipotle peach sauce, jalapeño purple slaw, mango salsa, micro cilantro 16

Sandwiches *served with fries*

AHI TUNA WRAPS ^v

little gem lettuce, sriracha aioli, pickled carrot, daikon, cucumber, peppadew, citron roe, micro cilantro 17

TURKEY BURGER

spinach and feta-stuffed turkey patty, arugula, jalapeño aioli, cucumber tzatziki, pretzel bun 17

TOWNHOUSE BURGER

grass-fed ground beef patty, chipotle aioli, bibb lettuce, tomato, pepper jack, grilled pineapple, guacamole, brioche bun 17

FARM STYLE BURGER

grass-fed ground beef patty, BBQ pulled pork, fried egg, cheddar cheese, red onion, arugula, jalapeño aioli, brioche bun 17

BRISKET FRENCH DIP

beer-braised brisket, giardiniera, provolone, au jus, telera roll 16

FRIED CHICKEN

bacon, fresh avocado, red onion, cheddar, guinness stout honey mustard, on oats n' wheat 14

GEORGIA RUEBEN

roasted turkey, jalapeño purple slaw, swiss cheese, garlic aioli, light rye 13

CRAB CAKE BLT

5 oz. lump crab cake, chipotle aioli, bibb lettuce, tomato, bacon, brioche bun 20

CUBANO

braised pork shoulder, smoked ham, swiss cheese, lonzino, dijon mustard, shaved pickles, telera roll 17

PORTABELLA ^v

marinated portabella mushroom, pico de gallo, shredded lettuce, black bean spread, avocado crème, telera roll 14

Large Plates

THAI SALMON ^v

faroe islands salmon, roasted sesame rice cake, baby bok choy, heirloom carrots, peas, coconut-curry broth 24

SCALLOPS ^v

prosciutto-wrapped scallops, pistachio pea pesto, braised leeks, haricot vert, ruby red supreme, vanilla bean beurre blanc 27

CHICKEN MARSALA

fregola, caramelized fennel, swiss chard, mushroom ragout, shallot, fennel pollen 22

6 OZ. WAGYU FILET ^v

gorgonzola polenta, charred asparagus, mushroom ragout, pomegranate reduction 28

FISH & FRITES

beer-battered cod, dill pickle remoulade, jalapeño purple slaw, burnt lemon, malt frites 18

JAMBALAYA ^v

andouille sausage, shrimp, chicken, white rice, creole sauce 21

DAILY QUINOA BOWL ^v

ask your server about today's market ingredients MKT

Sides

SIDE SALAD 5 ^v

FRENCH FRIES 5

SWEET POTATO FRIES 5

GRILLED ASPARAGUS ^v 7 ^v

SAUTEED GREEN BEANS ^v ^v

walnuts, chili flakes, fresh ginger, lemon 7

^v Gluten-free ^v Vegetarian Ask your server for more gluten-free & vegetarian options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please advise your server to any food allergy you may have. © June 2017. www.TownhouseWineBar.com

Wine

Featured Wine **ROTATING FEATURED BOTTLES** | MKT price

Pinot Grigio

DANZANTE
tre venezie, italy 9 | 36

TERLATO
friuli, italy 14 | 56

Sauvignon Blanc

**PERLE OF SAUVIGNON
BLANC (ORGANIC)**
languedoc-roussillon, france 11 | 44

WHITEHAVEN
new zealand 13 | 52

KIM CRAWFORD
new zealand 14 | 56

Interesting Whites

COVEY RUN RIESLING
columbia valley, washington 9 | 36

LOVE, OREGON "WHITE SKY" BLEND
oregon 12 | 48

Chardonnay

LA TERRE
california 9 | 36

SONOMA CUTRER
sonoma, california 14 | 56

HESS COLLECTION
napa valley, california 16 | 64

Bubbles

MIONETTO MOSCATO (187 ML SPLIT)
veneto, italy 9

LA MARCA PROSECCO (187 ML SPLIT)
veneto, italy 10

ROSA REGALE (187 ML SPLIT)
DOCG, italy 11

MOËT IMPERIAL BRUT (187 ML SPLIT)
champagne, france 17

VEUVE CLICQUOT YELLOW LABEL
champagne, france 120

*current vintage
information available
upon request*

Rosé

ZOE
peloponnese, greece 10 | 40

FLEUR DE MER
côtes de provenance, france 13 | 52

Pinot Noir

DE LOACH
russian river, california 9 | 36

THE DIVINING ROD
willamette valley, oregon 13 | 52

SONOMA CUTRER
sonoma, california 14 | 56

Merlot

COLUMBIA
columbia valley, washington 10 | 40

RUTHERFORD HILL
napa valley, california 16 | 64

Malbec

DISEÑO
mendoza, argentina 10 | 40

GASCÓN
mendoza, argentina 12 | 48

Cabernet Sauvignon

LA TERRE
california 9 | 36

STORY POINT
north coast, california 11 | 44

FRANCISCAN
napa valley, california 16 | 64

Interesting Reds

LA MONTESSA RIOJA
rioja baja, spain 11 | 44

FEDERALIST "HONEST" RED BLEND
sonoma, california 11 | 44

**DAVID MICHAEL "PETITE
PETIT" PETITE SYRAH**
lodi, california 13 | 52

**THE OWL AND THE DUST
DEVIL MALBEC BLEND**
mendoza, argentina 17 | 68

Signature Local Cocktails

CHICAGO GIN TONIC

CH distillery london
dry gin, fentimans
tonic, sage,
grapefruit 11

TOWNHOUSE OLD FASHIONED

black cherry-infused
CH bourbon, muddled
cherry and orange,
fee's bitters 11

Chilled Up

ADAMS & MONROE

woodford reserve,
lucano amaro, sweet
vermouth, demerara
syrup, orange zest 13

BEE'S KNEES

death's door gin,
chamomile grappa
liqueur, fresh lemon,
simple syrup 13

BOLIVIAN SOUR

rujero, fresh lime,
pineapple gum syrup,
egg white 13

DIRTY CEO

tito's vodka, olive
brine, seasonally-
stuffed olives 12

Over Rocks

AGED OLD FASHIONED

barrel-aged old
forester bourbon
whiskey, luxardo
maraschino cherry
liqueur, barrel-
aged bitters 12

APRICOT OLD FASHIONED

maker's mark,
the bitter truth
apricot liqueur,
orange bitters 12

BLACK WIDOW

casa noble
crystal tequila,
basil, muddled
blackberries,
fresh lime, simple
syrup 12

FRAISE 75

hine VSOP cognac,
fresh lemon, falernum
syrup, muddled
strawberries, topped
with bubbly 12

GENTLEMAN'S AGREEMENT

gentleman jack, st.
george raspberry
liqueur, fresh lemon,
simple syrup 13

HIBISCUS MARGARITA

cruz de fuego mezcal,
silver tequila, hibiscus
lush grenadine,
fresh lime 12

PEACH SANGRIA

absolut apeach
vodka, pinot grigio,
peach nectar,
strawberries 12

POOLSIDE MULE

st. george chile
vodka, chateau aloe
vera liqueur, fresh
lime, ginger beer 12

Craft & Domestic Brews

Lagers

**BALLAST POINT
LONGFIN**
helles lager,
san diego,
ABV 4.5% 6

BROOKLYN LAGER
amber lager,
new york,
ABV 5.2% 6

COORS LIGHT
light lager,
colorado,
ABV 5.2% 5

CORONA
pale lager, mexico,
ABV 4.6% 6

HEINEKEN
pale lager, belgium,
ABV 5% 6

MILLER LITE
light lager,
wisconsin,
ABV 4.17% 5

STELLA ARTOIS
pale lager, belgium,
ABV 5% 6

IPAs/Pale & Strong Ales

**BELL'S TWO
HEARTED**
IPA, michigan,
ABV 7% 6

**FOUNDERS
CENTENNIAL IPA**
IPA, michigan,
ABV 6% 7

LAGUNITAS IPA
IPA, california,
ABV 6.2% 7

**CHIMAY GRANDE
RESERVE (BLUE)**
dark ale, belgium,
ABV 9% 10

**DELIRIUM
TREMENS**
strong ale,
belgium,
ABV 8.5% 11

Wheats & Ales

**3 FLOYDS
YUM YUM**
pale wheat ale,
indiana,
ABV 5.5% 8

**BLUE MOON
BELGIAN WHITE**
witbier, colorado,
ABV 5.4% 6

**LAGUNITAS LITTLE
SUMPIN' SUMPIN'**
pale wheat ale,
california,
ABV 7.5% 7

**BOULEVARD
TANK 7**
saison, missouri,
ABV 8.5% 9

Ciders

**PACIFIC COAST
HARD CIDER WITH
PINOT GRIGIO**
cider, california,
ABV 5.5% 8

CRISPIN
hard cider,
minnesota,
ABV 5% 6

Stouts

GUINNESS NITRO
english ipa,
ireland,
ABV 4.2% 7

**LEFT HAND
MILK STOUT
NITRO**
sweet stout,
colorado,
ABV 6% 7

Chicago/Local Craft Brews

**AROUND THE
BEND GHOST OF
'LECTRICITY**
kölsch, ABV 4.9% 7

**AROUND THE BEND
VILLAINOUS**
IPA, ABV 6.3% 7

**BADERBRÄU
CHICAGO PILS**
czech pilsener,
ABV 4.8% 6

**BADERBRÄU
SOUTHSIDE PRIDE**
light lager,
ABV 4.8% 6

**HALF ACRE
DAISY CUTTER**
pale ale, ABV 5.2% 7

GOOSE ISLAND 312
pale wheat ale,
ABV 4.2% 6

**GOOSE ISLAND
MATILDA**
belgian pale ale,
ABV 7% 10

**OFF COLOR
BREWING
APEX PREDATOR**
farmhouse saison,
ABV 6.8% 7

**TWO BROTHERS
EBEL WEISS**
hefeweizen,
ABV 4.9% 7

**REVOLUTION
ANTI-HERO**
IPA, ABV 6.5% 7

**REVOLUTION
EUGENE**
porter, ABV 6.8% 7