



GOOD MORNING

BLOODY MARY	12.00	THE REAL BELLINI	12.00
ADD A SHRIMP	3.00	PROSECCO, COMBIER CRÈME DE PÊCHE, LEMON	
ADD A 7 OZ MILLER HIGH LIFE	1.00		
LUX IRISH COFFEE	9.75	CORPSE REVIVER #2	13.00
TULLAMORE DEW, COFFEE, FRESH SCHLAG		CAORUNN GIN, LILLET BLANC, LEMON, ABSINTHE	

EGGS & OMELETTES

CHICKEN SCHNITZEL*	15.00
FRIED EGG, MUSTARD, LEMON BUTTER	
DENVER OMELET	12.00
HAM, ONIONS, BELL PEPPERS, CHEDDAR	
VEGGIE OMELET	12.00
BROCCOLI, TOMATO, MUSHROOM, GREEN ONION	
FRENCH OMELET	12.00
MUSHROOMS, KALE, 3 YEAR WISCONSIN CHEDDAR, HERB SALAD	
CLASSIC BENEDICT*	12.00
CANADIAN BACON, HOLLANDAISE, HASH BROWNS	
CITRUS CURED SALMON BENEDICT	15.00
LUX CURED SALMON, HASH BROWNS, DILL HOLLANDAISE	
SUNRISE BURGER*	14.00
ENGLISH MUFFIN BUN, FRIED EGG, BUTCHER BACON & AMERICAN CHEESE	

BREAKFAST SPECIALTIES

AVOCADO TOAST*	12.50
LA FARINE BAKERY SOURDOUGH, AVOCADO SPREAD, POACHED EGGS, HERB SALAD	
LUXBAR SKILLET*	15.00
TWO EGGS, HASH BROWNS & BACON, PEER BREAKFAST SAUSAGE, TOAST	
BREAKFAST BURRITO	12.50
DOS MAMACITAS VEAL CHORIZO, RED CHILI SAUCE, BLACK BEANS, BELL PEPPERS, PICO DE GALLO, CHIHUAHUA CHEESE	
CITRUS CURED SALMON*	14.50
TRADITIONAL ACCOUTREMENTS & CHOICE OF EVERYTHING OR PLAIN BAGEL	
COUNTRY CORNED BEEF HASH*	15.00
TWO EGGS ANY STYLE, HAND CUT POTATOES, CARAMELIZED ONIONS, MUSTARD, TOAST	
PRIME STRIP STEAK & EGGS*	17.50
TWO EGGS ANY STYLE, HASH BROWNS, TOAST	

BATTERS

ALL ITEMS SERVED WITH PANCAKE SYRUP & HONEY BUTTER

NUTELLA WAFFLE	12.00
BRULEED BANANAS, CROWN MAPLE SYRUP	
FRENCH TOAST	13.00
MACERATED BERRIES, VANILLA WHIPPED CREAM, CROWN MAPLE SYRUP	

BUTTERMILK PANCAKES



SHORT STACK	9.00
FULL STACK	12.00

SIDES

NEUSKE BUTCHER CUT BACON	8.00	HALF RUBY RED GRAPEFRUIT	3.50
PEER SAUSAGE LINKS	7.00	GRANOLA YOGURT PARFAIT	SM 6.00 LG 10.00
HOUSE TURKEY SAUSAGE	6.00	STEEL CUT OATMEAL	6.50
HASH BROWNS	6.00	SEASONAL FRUIT	9.00

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MENU ITEMS MAY CONTAIN OR COME IN CONTACT WITH ALLERGENS, INCLUDING, BUT NOT LIMITED TO, MILK, EGGS, FISH, TREE NUTS, WHEAT, PEANUTS AND SOYBEANS. PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY.



CLASSIC COCKTAILS

BUILD YOUR OWN MANHATTAN | 13

ASK YOUR SERVER
(CIRCA: 1860)

PENICILLIN | 15

COMPASS BOX ARTIST BLEND, COMPASS BOX
PEAT MONSTER, HONEY, GINGER, LEMON
(CIRCA: 2005)

STAFF MEETING | 13

GIBSONS HELLES LAGER AND A
SHOT OF LUXBAR BLANTONS
(CIRCA: FOREVER AGO)

PAPER PLANE | 15

WILD TURKEY, APEROL, AMARO NONINO,
LEMON JUICE (CIRCA: 2007)

**LUXBAR
OLD FASHIONED | 13**
FISTFUL OF BOURBON, DEMERARA,
CHERRY BARK VANILLA BITTERS
(CIRCA: 1881)

MOSCOW MULE | 12
SOBIESKI VODKA, GOOSE ISLAND
GINGER BEER, ORANGE BITTERS
(CIRCA: 1941)

YES WE CRAN | 13

GREY GOOSE LA POIRE, HARD TRUTH CINNAMON,
CRANBERRY HONEY, LEMON JUICE & GINGER BITTERS

AVOCADO MARGARITA | 13

OLMECA ALTOS BLANCO, LA LUNA MEZCAL,
TRIPLE SEC, LEMON JUICE & AVOCADO PUREE

BIRD IN PARADISE | 15

APPLETON ESTATE RUM, CAMPARI,
STRAWBERRY, MINT, REAL COCONUT,
LIME & PINEAPPLE JUICE

SEASONAL COCKTAILS

GUILTY PLEASURE | 13

OLMECA ALTOS REPOSADO, SOLERNO BLOOD OR-
ANGE LIQUER, RASPBERRY, GINGER, LEMON JUICE &
RED CLOVER BITTERS

HONEYDEW HIGHBALL | 13

SOBIESKI VODKA, ST. CHRISTOPHER RIESLING,
ITALICUS, GRAPEFRUIT BITTERS,
HONEYDEW & LIME JUICE

BLACK MAMBA | 15

AGUAVIVA CACHACA, ITALICUS, PROSECCO, BLUE
CURAÇAO, BLUEBERRY, THYME & LEMON JUICE

AMERICANO SWIZZLE | 15

PUNTY MES, LA LUNA MEZCAL,
CAMPARI & GRAPEFRUIT JUICE,

A WHOLE NEW WORLD | 15

MACCHU PISCO, JASMINE LIQUER, PEYCHAUDS
APERITIVO, LEMON JUICE & EGG WHITE



WINES BY THE GLASS

BUBBLES & WHITE WINE

GLS / BTL

CARPENE MALVOLI

PROSECCO, ITALY, NV

10 / 44

GRUET ROSE

ROSE BRUT, NEW MEXICO, NV

12 / 55

DOMAINE ST. REMY

ALSACE, FRANCE, NV

14 / 65

ENZO

PINOT GRIGIO, VERONA, ITALY 2018

9 / 36

SOVERAIN

CHARDONNAY, NORTH COAST, CALIFORNIA 2017

10 / 45

ST. CHRISTOPHER KABINETT

RIESLING, GERMANY 2018

10 / 45

SPY VALLEY

SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2018

12 / 55

MANCIAT - PONCET

CHARDONNAY, MACON-CHARNAY, FRANCE 2017

13 / 60

DOMAINE PASCAL BALLAND

SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 2018

16 / 75

RED WINE

GLS / BTL

SEBASTOPOL OAKS

PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA 2018

9 / 40

ALAIN DE LA TREILLE

PINOT NOIR, LOIRE VALLEY, FRANCE 2018

10 / 45

VENICA

MERLOT, ITALY 2017

10 / 45

FIULOT

BARBERA, ITALY 2018

11 / 50

BAUER FAMILY "THIRTY 5"

CABERNET, NAPA VALLEY, CALIFORNIA 2016

12 / 55

ALTOS LAS HORMIGAS

MALBEC, UCO VALLEY, ARGENTINA 2016

12 / 55

DONATI CLARET

BOURDEAUX STYLE BLEND, PAICINES, CALIFORNIA 2015

13 / 60

DONATI FAMILY "EZIO"

PAICINES, CALIFORNIA 2014

17 / 80

DUE TO HIGH VOLUME, VINTAGES ARE SUBJECT TO CHANGE

CRAFT BEER

KROMBACHER PILSNER, 11.2oz

6

Krombacher Brewing Company,
Germany 4.8% ABV

GIBSONS GOLD HELLES LAGER, 12oz

8

Haymarket Brewing Company,
Chicago, IL 4.8% ABV

GIBSONS BLOOD ORANGE ALE, 12oz

8

Haymarket Brewing Company,
Chicago, IL 5.0% ABV

HALF ACRE ROTATING, 16oz

8

Ask your server for details,
Chicago, IL

APEX PREDATOR SAISON, 12oz

8

Off Color Brewing Company,
Chicago, IL 6.5% ABV

AMBER ALE, 12oz

8

Bell's Brewing Company,
Kalamazoo, MI 5.8% ABV

ANTI-HERO IPA, 12oz

8

Revolution Brewing Company,
Chicago, IL 6.7% ABV

LIL SUMPIN' SUMPIN' PALE ALE, 12oz

8

Lagunitas Brewing Company,
Chicago, IL 7.5% ABV

MATILDA BELGIAN ALE, 12oz

8

Goose Island Brewing Company,
Chicago, IL 7% ABV

3 FLOYDS ROTATING, 12oz

8

Ask your server for details,
Munster, IN

PORTER, 12oz

8

Founders Brewing Company,
Grand Rapids, MI 6.5% ABV