GOOD MORNING

BLOODY MARY 12.00
ADD A SHRIMP 3.00
ADD A 7 OZ MILLER HIGH LIFE 1.00
LUX IRISH COFFEE 9.75
TULLAMORE DEW, COFFEE, FRESH SCHLAG
LUX TODDY 13.00
OLD FORESTER, AVENA, ALLSPICE, LEMON & HONEY

THE REAL BELLINI 12.00
PROSECCO, COMBIER CRÈME DE PÊCHE & LEMON
CORPSE REVIVER #2 13.00
CAORUNN GIN, LILLET BLANC, LEMON & ABSINTHE
WAKE & BAKE 15.00
BUSHMILLS, AVENA, ANCHO REYES CHILI, ESPRESSO & MARIE BRIZARD CHOCOLATE ROYALE

EGGS & OMELETTES

CHICKEN SCHNITZEL* 15.75
FRIED EGG, MUSTARD, LEMON BUTTER
DENVER OMELET 12.25
HAM, ONIONS, BELL PEPPERS, CHEDDAR
VEGGIE OMELET 12.25
BROCCOLI, TOMATO, MUSHROOM, GREEN ONION
FRENCH OMELET 12.25
MUSHROOMS, KALE, 3 YEAR WISCONSIN CHEDDAR, HERB SALAD
CLASSIC BENEDICT* 12.25
CANADIAN BACON, HOLLANDAISE, HASH BROWNS
CITRUS CURED SALMON BENEDICT 16.25
LUX CURED SALMON, HASH BROWNS, DILL HOLLANDAISE
SUNRISE BURGER* 14.75
ENGLISH MUFFIN, FRIED EGG, BUTCHER BACON & AMERICAN CHEESE

BREAKFAST SPECIALTIES

AVOCADO TOAST* 12.50
LA FARINE BAKERY SOURDOUGH, AVOCADO SPREAD, POACHED EGGS, HERB SALAD
LUXBAR SKILLET* 15.50
TWO EGGS, HASH BROWNS & BACON, PEER BREAKFAST SAUSAGE, TOAST
BREAKFAST BURRITO 12.75
DOS MAMACITAS VEAL CHORIZO, RED CHILI SAUCE, BLACK BEANS, BELL PEPPERS, PICO DE GALLO, CHIHUAHUA CHEESE
CITRUS CURED SALMON* 15.25
TRADITIONAL ACCOUTREMENTS & CHOICE OF EVERYTHING OR PLAIN BAGEL
COUNTRY CORNELED BEEF HASH* 15.75
TWO EGGS ANY STYLE, HAND CUT POTATOES, CARAMELIZED ONIONS, MUSTARD, TOAST
PRIME STRIP STEAK & EGGS* 17.75
TWO EGGS ANY STYLE, HASH BROWNS, TOAST

BATTERS

NUTELLA WAFFLE 12.25
BRULEED BANANAS, CROWN MAPLE SYRUP
FRENCH TOAST 13.50
MACERATED BERRIES, VANILLA WHIPPED CREAM, CROWN MAPLE SYRUP

BUTTERMILK PANCAKES

SHORT STACK 9.00
FULL STACK 12.75

SIDES

NEUSKE BUTCHER CUT BACON 8.00
PEER SAUSAGE LINKS 7.00
HOUSE TURKEY SAUSAGE 6.00
HASH BROWNS 6.00

HALF RUBY RED GRAPEFRUIT 3.50
GRANOLA YOGURT PARFAIT 7.00
BERRIES, PECANS & GREEK YOGURT 10.75
STEEL CUT OATMEAL 6.50
RAISIN COMPOTE & BROWN SUGAR 10.00
SEASONAL FRUIT

*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.

WWW.LUXBAR.COM
18 E. BELLEVUE ST., CHICAGO

@LUXBARCHICAGO @LUXBARCHICAGO @LUXBARCHICAGO
**CLASSIC COCKTAILS**

**BREW YOUR OWN MANHATTAN** 15
Ask your server
(Circa: 1860)

**PAPER PLANE** 15
Wild Turkey, Aperol, Amaro Nonino & Lemon Juice
(Circa: 2007)

**BUILD YOUR OWN OLD FASHIONED** 13
Fistful of Bourbon, Demerara & Cherry Bark Vanilla Bitters
(Circa: 1881)

**WINE BY THE GLASS**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS / STL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zufini</td>
<td>10 / 44</td>
</tr>
<tr>
<td>Gruet Rose</td>
<td>12 / 55</td>
</tr>
<tr>
<td>Domaine St. Remy</td>
<td>14 / 65</td>
</tr>
<tr>
<td>Enzo</td>
<td>9 / 36</td>
</tr>
<tr>
<td>Souverain</td>
<td>10 / 45</td>
</tr>
<tr>
<td>St. Christopher Kabinett</td>
<td>10 / 45</td>
</tr>
<tr>
<td>Spy Valley</td>
<td>12 / 55</td>
</tr>
<tr>
<td>Manciat - Poncet</td>
<td>13 / 60</td>
</tr>
<tr>
<td>Domaine Pascal Ballard</td>
<td>16 / 75</td>
</tr>
</tbody>
</table>

**AMBER ALE, 12oz**
Bell’s Brewing Company, Kalamazoo, MI 5.8% ABV

**AMBER ALE, 12oz**
Bell’s Brewing Company, Kalamazoo, MI 5.8% ABV

**ANTI-HERO IPA, 12oz**
Revolution Brewing Company, Chicago, IL 6.7% ABV

**LIL SUMPIN’ SUMPIN’ PALE ALE, 12oz**
Lagunitas Brewing Company, Chicago, IL 7.5% ABV

**SOPHIE BELGIAN ALE, 12oz**
Goose Island Brewing Company, Chicago, IL 6.5% ABV

**3 FLOYDS ROTATING, 12oz**
Ask your server for details, Munster, IN

**PORTER, 12oz**
Founders Brewing Company, Grand Rapids, MI 6.5% ABV

**BUBBLES & WHITE WINE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS / STL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zufini</td>
<td>10 / 44</td>
</tr>
<tr>
<td>Gruet Rose</td>
<td>12 / 55</td>
</tr>
<tr>
<td>Domaine St. Remy</td>
<td>14 / 65</td>
</tr>
<tr>
<td>Enzo</td>
<td>9 / 36</td>
</tr>
<tr>
<td>Souverain</td>
<td>10 / 45</td>
</tr>
<tr>
<td>St. Christopher Kabinett</td>
<td>10 / 45</td>
</tr>
<tr>
<td>Spy Valley</td>
<td>12 / 55</td>
</tr>
<tr>
<td>Manciat - Poncet</td>
<td>13 / 60</td>
</tr>
<tr>
<td>Domaine Pascal Ballard</td>
<td>16 / 75</td>
</tr>
</tbody>
</table>

**SEASONAL COCKTAILS**

**KISS OF HEAT** 15
Patron Blanco, La Luna Mezcal, Habanero, Mango & Lime Juice

**BRIEF ESCAPE** 15
Johnny Walker Black Label, Pineapple Juice, Cream of Coconut, Lime Juice

**EVER SHIFTING MAIZE** 15
Russell’s Reserve 5 Year, Rye, Nita Ucor de Elote, Blueberry Balsamic Shrub & Lemon Juice

**SUMMER LOVIN’** 15
Grey Goose Watermelon & Basil Essence, Thanks, Grisette & Lemon Juice

**NOT MAI-NEGRONI** 15
Tangyberry Gin, Select Aperitivo, Giffard Orange, Pineapple Juice & Lime Juice

**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)

**LUCY YELLOW UNDERPANTS** 13
Macchu Pisco, Salers Aperitif, Grapefruit Oleo Sacharrum, Lavender Bitters & Lemon Juice

**SETTING SUN** 15
Pueblo Viejo Resposado, Raspberry-Chamomile, Yellow Chartreuse, Pine Sherry & Lemon Juice

**RADICAL THINKING** 15
Express Gin, Radish, Yellow Chartreuse & Lime Juice

**CLASSIC COCKTAILS**

**BREW YOUR OWN MANHATTAN** 15
Ask your server
(Circa: 1860)

**PAPER PLANE** 15
Wild Turkey, Aperol, Amaro Nonino & Lemon Juice
(Circa: 2007)

**BUILD YOUR OWN OLD FASHIONED** 13
Fistful of Bourbon, Demerara & Cherry Bark Vanilla Bitters
(Circa: 1881)

**WINE BY THE GLASS**

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS / STL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zufini</td>
<td>10 / 44</td>
</tr>
<tr>
<td>Gruet Rose</td>
<td>12 / 55</td>
</tr>
<tr>
<td>Domaine St. Remy</td>
<td>14 / 65</td>
</tr>
<tr>
<td>Enzo</td>
<td>9 / 36</td>
</tr>
<tr>
<td>Souverain</td>
<td>10 / 45</td>
</tr>
<tr>
<td>St. Christopher Kabinett</td>
<td>10 / 45</td>
</tr>
<tr>
<td>Spy Valley</td>
<td>12 / 55</td>
</tr>
<tr>
<td>Manciat - Poncet</td>
<td>13 / 60</td>
</tr>
<tr>
<td>Domaine Pascal Ballard</td>
<td>16 / 75</td>
</tr>
</tbody>
</table>

**AMBER ALE, 12oz**
Bell’s Brewing Company, Kalamazoo, MI 5.8% ABV

**ANTI-HERO IPA, 12oz**
Revolution Brewing Company, Chicago, IL 6.7% ABV

**LIL SUMPIN’ SUMPIN’ PALE ALE, 12oz**
Lagunitas Brewing Company, Chicago, IL 7.5% ABV

**SOPHIE BELGIAN ALE, 12oz**
Goose Island Brewing Company, Chicago, IL 6.5% ABV

**3 FLOYDS ROTATING, 12oz**
Ask your server for details, Munster, IN

**PORTER, 12oz**
Founders Brewing Company, Grand Rapids, MI 6.5% ABV

**ARTISANAL CIDERS**

<table>
<thead>
<tr>
<th>Cider</th>
<th>GLS / STL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vandermill Totally Roasted</td>
<td>7</td>
</tr>
<tr>
<td>Virtue Brut Cider</td>
<td>7</td>
</tr>
<tr>
<td>Samuel Smith Organic</td>
<td>8</td>
</tr>
</tbody>
</table>