

THE GOOD WOLF

— *Wine* —

Whites

Tenuta Cocci Grifoni Colle Vecchio DOCG Pecorino,
Marche, Italy

\$15.00 / \$56.00

Vasse Felix Filius Chardonnay, Margaret River, Australia

\$16.00 / \$60.00

Charles Bove Vouvray, Touraine, Loire Valley, France

\$16.00 / \$60.00

Reds

Albert Bichot Bourgogne Pinot Noir, France

\$15.00 / \$56.00

Brutocao Vineyards Estate Cabernet, Mendocino,
California

\$17.00 / \$64.00

Taub Family Vineyards Cabernet Sauvignon,
Rutherford, Napa Valley 2018

\$140.00

Catena Zapata Alta Malbec, Mendoza, Argentina 2020

\$92.00

Poggio Della Dogana "Quattro Bastoni" Sangiovese,
Romagna, Italy 2021

\$55.00

Clos Du Mont Olivet "Vieilles Vignes" Côtes du Rhône
AOC, France 2021

\$45.00

Chateau Musar, Hochar Père et Fils, Bekaa Valley,
Lebanon 2020

\$72.00

Sparkling

Domaine Mure, Crémant Brut, Alsace, France NV

\$17.00 / \$64.00

Laurent-Perrier La Cuvée Brut Champagne, France NV

\$85.00

Desert

Royal Tokaji Red Label, 5 Puttonyos, Hungary 2017

\$20.00(3 oz.)

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Specialty Cocktails

Sun Drop \$15

Meyer Lemon Infused Vodka, Cocchi Americano,
Chateau Aloe, Basil

But A Dream \$15

Tequila, Accompani Mari Gold Amaro, Orange Wine,
Vanilla Lactic Syrup, Lemon

Fang Gang \$15

Gin, Faccia Brutto Apertivo, Lustao Rose Vermouth,
Raspberry, Lemon, Aquafaba

The Sirens Song \$15

House Spiced Rum, Lo Fi Amaro, Pineapple Honey,
Lime, Grapefruit, Ango Float

Good Wolf Old Fashioned \$15

Rotating Whiskey, Toasted Demerara,
House Bitters, Orange Swath

*Ask about our curated classic cocktails

Rotating Draft Beer

Bottles and Can

Coolship Lager \$8

OEC Brewing, CT
5.2% ABV, 16 oz can

Scarlet Fire Red Ale \$8

Tighthead Brewing, IL
5.6% ABV, 16 oz can

Miller High Life Lager \$6

Miller Brewing, WI
4.6% ABV, 16 oz can

Ellie's Brown Ale \$7

Avery Brewing, CO
5.5% ABV, 12 oz can

Icelandic White Witbier \$7

Einstök Brewing, Iceland
5.2% ABV, 12 oz can

Melded Cider \$12

Uncle John's, MI
6.5% ABV, 500 ml bottle

Lizard King American Pale Ale \$8

Pipeworks Brewing, IL
6.5% ABV, 16 oz can

Wynk Black Cherry \$12

Wynk THC Seltzer
THC/CBD, 12 oz can

Ninja vs Unicorn Imperial IPA \$8

Pipeworks Brewing, IL
9% ABV, 16 oz can

Clausthaler NA \$6

Clausthaler, Germany
0.5% ABV, 11 oz bottle

Son of Juice New England IPA \$8

Maplewood Brewing, IL
6.3% ABV, 16 oz can

Breakfast Stout \$8

Founders Brewing, MI
8.3% ABV, 12 oz bottle

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Food

Cottage Fries \$12

Shaved Prosciutto, Manchego

Cheese Curds \$12

Tempura, Hot Sauce, Green Goddess

Oysters each \$4

Mignonette

Broccolini \$8

Brown Butter, Hazelnuts, Lemon

Shrimp De Jonghe \$20

Sherry, Buttery Breadcrumbs

Foie And Chicken Mousse \$17

Charred Sourdough, Seasonal Fruit, Candy Peppercorns

Dirty Martini Salad \$12

Blue Cheese, Olives, Celery, Red Onion, Lemon Breadcrumbs, Martini Dressing

Seasonal Salad \$12

Carrot, Pickled Fennel, Oranges, Charred Dates, Salad Greens

Charred Cabbage and Crab \$22

Red Onions, Hollandaise, Radish, Lemon Breadcrumbs

Sliders \$8

Wagyu Beef: Beef Fat Mayo, Caramelized Onions

Chicken Cordon Bleu: Chicken Breast, Grand Cru, Capicola

Filet Monkfish: Ramp Tartar, Pickle

Carbonara \$17

Bacon, Egg Yolk, Parmesan

Gnocchi and Duck \$22

Confit Duck, Mirepoix, Breadcrumbs

Beef Wellington \$40

Bordelaise, Truffle Cloud

Roasted Chicken Breast \$26

Chicken Sausage, White Beans, Kale, Au Jus

Herb Crusted Monkfish \$26

Bouillabaisse, Roasted Garlic, Confit Potatoes, Carrot, Pearl Onions

Trumpet and Grits \$20

Red Eye Gravy, Fine Herbs

Lemon Curd \$12

Almond Magic Shell, Almond Crumble, Blueberry Compote

Sticky Toffee \$12

Vanilla Ice Cream, Toffee Caramel