

# THE GOOD WOLF

## Snacks

Foie And Chicken Mousse \$17  
Charred Sourdough, Seasonal Fruit, Candy  
Peppercorns

Cheese Curds \$12  
Tempura, Hot Sauce, Green Goddess

Oysters\* each \$4  
Mignonette

Shrimp De Jonghe \$20  
Sherry, Buttery Breadcrumbs

Steak Tartare\* \$17  
Bearnaise Aioli, Beef Tomato, Herbs and Truffled  
Potato Chips

Cottage Fries \$12  
Shaved Prosciutto, Manchego

## Salads

Seasonal Salad \$12  
Carrot, Pickled Fennel, Oranges, Charred  
Dates, Salad Greens

Dirty Martini Salad \$12  
Blue Cheese, Olives, Celery, Red Onion,  
Lemon Breadcrumbs, Martini Dressing

Charred Cabbage and Crab \$22  
Red Onions, Hollandaise, Radish,  
Lemon Breadcrumbs

## Pasta

Celery Root Agnolotti \$18  
Celery Root and Truffle Balsamic

Carbonara\* \$17  
Bacon, Egg Yolk, Parmesan

Gnocchi and Duck \$20  
Confit Duck, Mirepoix, Breadcrumbs

## Sandwiches

Andersonville Dawg \$10  
Vienna Beef Hot Dog, Onion, Relish, Mustard,  
Sport Peppers, Topped with Fries

Spicy Double Decker \$17  
Fried Chicken Thighs, Ranch, American,  
Celery Apple Slaw and Pickle

The Good Burger\* \$19  
Good Sauce, Griddled Onion, New American  
Cheese and Pickles  
**Add extra thick cut bacon \$4**

Italian Beef \$ 18  
Giardiniera, Sweet Peppers, and Jus

Lobster Reuben MP  
Thousand Island, Lobster Tail and Claw,  
Swiss, Fennel, Sauerkraut

Artichoke Parm \$15  
Tomato Sauce, Provolone, Basil and Crispy  
Artichokes

## Large Plates

Fish and "Chips" \$23  
Tartar Sauce and Celery Apple Slaw

Chicken and Peppers \$26  
Lemon Herbed Jus and Fries

Butcher Cut\* MP  
Bourdelais and Herb Salad

## Sides

Broccoli \$8  
Brown Butter, Hazelnuts, Lemon

Hand-cut Fries \$7  
Good Sauce

Extra Thick Cut Bacon \$8

## Sweets

Lemon Curd \$12  
Almond Magic Shell, Almond  
Crumble, Blueberry Compote

Sticky Toffee \$12  
Vanilla Ice Cream, and Toffee  
Caramel

\*Items contain (or may contain) raw or undercooked ingredients; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



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## 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

### Dessert

Royal Tokaji Red Label, 5 Puttonyos, Hungary 2017  
\$20.00 (3 oz.)

## Specialty Cocktails

### But A Dream \$15

Tequila, Accompani Marigold Amaro, Orange Wine,  
Vanilla Lactic Syrup, Lemon

### Burnout \$15

Mezcal, Nixta Licor de Elote, Salers, Poblano, Lime,  
Hibiscus-Chili Salt

### 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 Oak Demerara,  
House Bitters, Orange Swath

### Charred Boulevardier \$15

Charred Orange Infused Bourbon, Foro Amaro,  
Alessio Vermouth di Torino, Flamed Orange Swath

## Martinis

### Sun Drop \$15

*Poured From the Freezer*

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

### Good Wolf Espresso \$15

Spirit of Choice, Meletti Coffee Liqueur, Espresso, Palm  
Sugar, Cinnamon Sprinkle

### The Starlett \$15

Vanilla Vodka, Chinola, Passionfruit & Vanilla Syrup, Lime,  
Bubbles on the Side

\*\*Ask about our additional curated classic cocktails

## Beer

Coolship Lager \$8  
OEC Brewing, CT  
5.2% ABV, 16 oz can

Miller High Life Lager \$6  
Miller Brewing, WI  
4.6% ABV, 16 oz can

Icelandic White Witbier \$7  
Einstök Brewing, Iceland  
5.2% ABV, 12 oz can

Lizard King American Pale Ale \$8  
Pipeworks Brewing, IL  
6.5% ABV, 16 oz can

Ninja vs Unicorn Imperial IPA \$8  
Pipeworks Brewing, IL  
9% ABV, 16 oz can

Son of Juice New England IPA \$8  
Maplewood Brewing, IL  
6.3% ABV, 16 oz can

Scarlet Fire Red Ale \$8  
Tighthead Brewing, IL  
5.6% ABV, 16 oz can

Ellie's Brown Ale \$7  
Avery Brewing, CO  
5.5% ABV, 12 oz can

Melded Cider \$12  
Uncle John's, MI  
6.5% ABV, 500 ml bottle

Wynk Black Cherry \$12  
Wynk THC Seltzer  
THC/CBD, 12 oz can

Clausthaler NA \$6  
Clausthaler, Germany  
0.5% ABV, 11 oz bottle

Breakfast Stout \$8  
Founders Brewing, MI  
8.3% ABV, 12 oz bottle

