



CHICAGO LOOP

SOMETHING TO GET YOU STARTED

WHISKEY BRAISED PORK POUTINE

fries, wisconsin cheese curds, whiskey braised pork shoulder, pickled red onion, pork gravy | 20

BRUSSELS SPROUT TARTINE

burrata, honey, lemon, pecan on grilled ciabatta (V, N) | 16

LEMON POUND CAKE

lemon cream cheese frosting, amarena cherries (V) | 12

PUB SCOTCH EGG

fennel sausage, farm egg, apple mostarda | 15

CHICKEN ORZO SOUP

slowly simmered, amish chicken, orzo pasta, garden veggies | 10

CRISPY FRIED PICKLES

lightly beer-battered with smoked serrano aioli (V) | 13

LEAFY GREENS

ADD salmon 17 | chicken 14 | steak 26 | three shrimp 18

FORK & KNIFE WEDGE

gem lettuce, crispy pork belly, point Reyes blue cheese, cherry tomato, granny smith apple, crispy fried onions, herbed buttermilk dressing (GF) | 19

TOMATO & AVOCADO

pickled red onion, dill mustard vinaigrette (V) | 17

GAGE CAESAR

romaine heart, parmesan, panko breadcrumbs, anchovy, housemade caesar dressing | 17

GARDEN & GRAIN BOWL

quinoa, herbs, spinach, asparagus, peas, cauliflower, cucumber, peppers, green goddess (GF, V) | 18

BRUNCH MAINS

BRUNCH AVAILABLE UNTIL 2:30PM

SMOKED SALMON

bagel, capers, tomato, red onion, dill marinated cucumber, chive cream cheese | 22

CRAB BLT BENEDICT

pork belly, king crab, tomato, lettuce, english muffin, aleppo hollandaise, brie potatoes (SH) | 28

HOUSEMADE CORNED BEEF HASH

poached eggs, potatoes, hollandaise, toast (T) | 18

FLUFFY LEMON RICOTTA PANCAKES

chantilly cream, powdered sugar, fresh berries (V) | 17

THE CLASSIC GAGE BREAKFAST*

two eggs your way, breakfast sausage, thick-cut bacon, potato hash, grilled tomato | 18

AVOCADO TOAST

ciabatta bread, poached egg, avocado, burrata cheese, blistered cherry tomato, green salad, charred lemon vinaigrette (V) | 20
add smoked salmon 10

BAVETTE STEAK & EGGS

chive crème fraîche, bordelaise, hash browns | 36

FRIED STUFFED FRENCH TOAST

blueberry cream cheese, graham crust, blueberry chantilly, maple syrup | 16

CROQUE MADAME

ham, gruyère, béchamel, ciabatta, sunny side up eggs (T) | 19

SANDWICHES AND HOUSE SPECIALTIES

LOBSTER ROLL

chilled maine lobster, dill herb aioli, crispy onions, charred lemon, buttered brioche (SH) | 30

CLASSIC BURGER

8oz prime blend, l.t.o., choice of swiss, cheddar or bleu cheese, brioche bun (T) | 23

THE REUBEN

guinness-soaked swiss, sauerkraut, russian dressing, marble rye | 21

CRISPY CHICKEN SANDWICH

butter milk fried chicken thigh, cole slaw, cilantro aioli, gouda, hot sauce, challah roll | 21

THE GAGE FISH & CHIPS

classic beer-battered, lemons, tartar, crispy fries | 26

THAI COCONUT CURRY

yellow curry coconut broth, lime, sweet potato, kabocha, basmati rice, scallion, coriander (VG) | 25
add shrimp 18 | chicken 14 | steak 26 | salmon 17

PERFECT ADDITIONS

BOURBON BRÛLÉED HALF GRAPEFRUIT

(V, GF) | 7

YOGURT AND BERRY PARFAIT

fresh berries, greek yogurt, honey, dried fruit and nut granola (V, N) | 9

CRISPY HASH BROWNS

(V) | 7

GLAZED THICK CUT BACON OR BANGERS (sausage)

(GF) | 9

BRUNCH COCKTAILS

APEROL SPRITZ
aperol, orange twist,
olive garnish | 15

PINK MIMOSA
strawberry, fresh citrus,
bubbles | 15

PEACH BELLINI
peach, fresh lemon,
lemon twist | 15

**BLOODY MARY OR
BLOODY CAESAR**
all the good stuff | 15

SPICY MARGARITA
arete blanco tequila, ilegal
mezcal, agave, lime, smoked
jalapeno, chile salt | 17

HIGHBROW HIGHBALLS

THE GAGE G&T
glendalough botanical gin, fever tree lemon tonic,
herb garnish | 17

SCOTCH&SODA2.0
compass box "the spaniard", cream soda, lemon twist | 18

PIMM'S CUP (IMPROVED)
amaro ramazzotti, fever tree lemonade,
cucumber, orange, mint | 16

THE OLD FASHIONED, STYLIZED FOR SPRING

DUBLIN 7
teeling port-finished single barrel,
chartreuse jaune, spiced cocoa | 22

BREAKFAST IN BED
knob creek bourbon, espresso,
cinnamon toast crunch, orange | 21

SPRING SNOW
hibiki "harmony", suntory "toki",
cherry pit, white pine, tea sugar | 24

HOT COCKTAILS & FANCY COFFEE

TO TAKE THE CHILL AWAY

IRISH COFFEE
glendalough double-barrel,
demerara, whipped cream | 13

A CLASSIC HOT TODDY
glendalough double-barrel whiskey,
demerara, lemon peel, clove | 14

CHEF'S HOT CHOCOLATE
whipped cream | 8
add bailey's 6 chartreuse 9

ESPRESSO | 5

CAFÉ AMERICANO | 5

CAPPUCCINO | 6

LATTE | 6

MOCHA | 6

CORTADO | 6

BEERS 10

GAGE STANDARDS

CIDER
tandem "green man" | michigan | pilsner | 5.2%

PILSNER
harp | ireland | nonic | 5%

GERMAN LAGER
weihestephaner "original" | germany | pilsner | 5%

HEFEWEISSEN
dovetail | chicago | pilsner | 5.8%

JUICY IPA
alarmist "le jus" | chicago | tulip | 6.0%

SPRING IPA
half acre "cold kiwi" | chicago | tulip | 5%

A PROPER GUINNESS
dry stout | ireland | pint | 4.2%

ROTATING SEASONALS

BERLINER SOUR WITH PEACH
noon whistle "fuzzy smack" | chicago | pilsner | 4.5%

SAISON WITH SAKE RICE
stillwater "extra dry" | belgium | tulip | 4.7%

PUB BITTER
perennial "E.S.B." | illinois | pilsner | 5.3%

IRISH RED ALE
smithwicks | ireland | nonic | 5.5%

WINTER WHEAT WITH ORANGE AND VANILLA
pollyanna "dreamsicle flurries" | chicago | tulip | 6%

PORTER WITH CHOCOLATE AND HAZELNUT
heretic brewing | california | chalice | 7%

PAULANER DOPPEL BOCK
paulaner salvatore doppel bock | germany | chalice | 7.9%

NON-ALCOHOLIC

VICHY CATALAN SPARKLING WATER | 7

N/A-PERITIF SPRITZ martini & rossi "floreal" bitter, n/a sparkling, orange | 13

SALTED COCONUT NO-JITO lyres n/a white cane, lyres amaretto, french coconut syrup, lime, mint, sea salt | 14

ATHLETIC BREWING N/A BEER smooth and malty - IPA or Blonde | 8

BOYLAN'S SODAS hand-crafted, made with pure sugar cane sugar: black cherry, orange, ginger, root beer, or cream soda | 6

ILLY COLD-BREW on ice | 8