



CHICAGO LOOP

THE START OF SOMETHING GOOD

BRUSSELS SPROUTS TARTINE

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

SEASONAL SOUP DU JOUR | 12

CHICKEN ORZO SOUP

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

PUB SCOTCH EGG

fennel sausage, farm egg,  
apple mustarda | 15

COLOSSAL PRAWN COCKTAIL

chilled nova prawns, lemon preserve,  
spiced cocktail sauce (SH) | 29

WHISKEY BRAISED PORK POUTINE

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

FRIED PICKLES

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

LEAFY GREENS

APPLE & FENNEL

humboldt fog cheese,  
chicory, escarole, caraway  
dressing (V) | 16

FORK & KNIFE WEDGE

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

THE GAGE CAESAR

baby gem lettuce,  
parmesan, focaccia  
croutons, anchovy,  
housemade caesar  
dressing | 17

BAVETTE STEAK SALAD

organic mixed greens,  
avocado, humboldt fog,  
watermelon radish,  
pickled red onion, walnut  
vinaigrette (GF, T, N) | 30

add to any salad shrimp 18 | chicken 14 | steak 26 | salmon 17

SANDWICHES

SMOKED SALMON BLT

smoked bacon, dill-marinated  
cucumber, caper aioli, multigrain | 23

WILD ROASTED MUSHROOM

grilled radicchio, arugula, basil,  
taleggio cheese, rustic ciabatta (V) | 21

CUBAN SANDWICH

chili roasted pork shoulder, ham, swiss, pickles,  
mustard on a pressed toasted ciabatta | 22

THE REUBEN

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

HALF SANDWICH & SOUP OF THE DAY

choice of roasted wild mushroom,  
smoked salmon blt, cuban, or reuben | 21

LOBSTER ROLL

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

CRISPY CHICKEN SANDWICH

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

VENISON BURGER

roasted mushrooms, mustard aioli,  
jalapenos, grilled red onion,  
moked gouda, brioche bun (T) | 26

CLASSIC BURGER

8oz prime blend, l.t.o., choice of swiss,  
cheddar or bleu cheese, brioche bun (T) | 21

add to any sandwich avocado 2 | egg 2 | sautéed mushrooms 3 | bacon 4

HOUSE SPECIALTIES

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

WILD MUSHROOM RAGU

homemade rigatoni, madeira cream sauce,  
grana padano, chives (V) | 25

FISH & CHIPS

beer-battered icelandic cod, lemons, tartar, crispy fries | 26

CATCH OF THE DAY

seasonally prepared, sustainably fished | Market Price

CALABRIAN P.E.I. MUSSELS

nduja butter, fresno chili, leeks,  
spicy sausage, ciabatta toast, burnt lemon (SH) | 23

ORA KING SALMON

shaved brussels sprout & charred napa cabbage,  
crispy turnip, dill vinaigrette (GF, T) | 34

CHICKEN SCHNITZEL

cherry tomato, cucumber, shaved red onion,  
arugula, watercress, charred lemon vinaigrette | 29

STEAK FRITES

wood-grilled bavette steak, maître d' butter, crispy fries (T) | 32

PERFECT ADDITIONS

CHIPS & CURRY

fries, vindaloo curry | 10

ROASTED HEIRLOOM  
BABY CARROTS

saba glaze, citrus,  
sunflower dukkah  
(GF, N, V) | 14

CAULIFLOWER GRATIN

paprika bread crumb,  
gruyère (V) | 14

HERB-ROASTED  
POTATOES

dill kerrygold butter,  
smoked paprika garlic  
aioli (GF, V) | 14

HOUSEMADE  
CIABATTA

kerrygold irish butter  
(V) | 9

# LIBATIONS

## CLASSIC COCKTAILS

UPDATED CLASSICS INSPIRED BY THE HISTORY OF THE COCKTAIL, CURATED BY OUR TEAM IN A SPIRITED HOMAGE TO THE GAGE'S ORIGIN AS A CORNERSTONE OF TURN-OF-THE-CENTURY FASHION, 1880-1960(ISH)

**SEASONAL COBBLER** C. 1915  
*SPRING:* beaumes-de-venise, rhubarb,  
elderflower, lemon, mint | 16

**PINK GRAPEFRUIT NEGRONI** C. 1919  
panarea “sunset” gin, m&r bitter  
pink grapefruit vermou**th**, basil | 16

**PISCO SOUR VERDE** C. 1948  
pisco, kiwi, thai banana, falernum, mint  
lime, egg white, chartreuse vegetá**l** | 18

**SPICY MARGARITA** C. 1936  
arette blanco tequila, ilegal mezcal, agave,  
lime, smoked jalapeño, chile salt | 17

**TIPPERARY BLONDE** C. 1916  
teeling “blackpitts” peated whiskey,  
genepy herbal, pear vermou**th**, bitters | 19

**AFTER EIGHT** C. 1960  
house-made irish cream, branca-menta,  
dark chocolate, mint, whipped cream | 18

## THE OLD FASHIONED, STYLIZED FOR SPRING

THE ORIGINAL COCKTAIL - SPIRIT, SUGAR, BITTERS, PLUS FANCY ICE, DESIGNED TO GLORIFY OUR FAVORITE SEASONAL SPIRITS:

**IRISH SPICE GALLEY**  
teeling port-finished single barrel,  
chartreuse jaune, spiced cocoa | 22

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

**SPRING SNOW**  
kaiyo mizunara oak, suntory “toki,”  
cherry pit, white pine, tea sugar | 24

## HIGHBROW HIGHBALLS

AS SIMPLE AS A SPIRIT & SODA, OUR PRECISION CURATIONS ARE MADE TO PAIR POTION AND POP PERFECTLY, BOTH CLASSIC AND NEW:

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

**IRISH MULE** teeling small batch, ginger beer, blackcurrant, lime | 14

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

**PIMM’S CUP (IMPROVED)** amaro ramazzotti, sparkling lemonade, cucumber, strawberry, orange, mint | 16

## THE GAGE’S FLAWLESS MARTINI SERVICE

THE MOST FAMOUS COCKTAIL, IN ITS ORIGINAL VARIATIONS; SERVED STIRRED AND FROZEN

**THE CLASSIC**  
botanist gin, dry vermou**th**,  
dimmi, & martini bitters | 20

**THE TUXEDO**  
reyka vodka, dry sherry,  
ferrand curaçao,  
& a dash of fleur de sel | 20

**THE EARLY VESPER**  
grey goose vodka, lillet rose,  
apricot eau-de-vie, cucumber | 20

## BEERS 10

**GAGE STANDARDS**  
**CIDER**  
tandem “green man” | michigan | pilsner | 5.2%  
**PILSNER**  
harp | ireland | nonic | 5%  
**GERMAN LAGER**  
weihenstephaner “original” | germany | pilsner | 5%  
**HEFEWEISSEN**  
dovetail | chicago | pilsner | 5.8%  
**JUICY IPA**  
alarmist “le jus” | chicago | tulip | 6.0%  
**LATE WINTER IPA**  
half acre “slow melt” | chicago | tulip | 6.5%  
**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%  
**SCOTTISH ALE**  
3 floyds “robert the bruce” | indiana | chalice | 7.5%

## NON-ALCOHOLIC

VICHY CATALAN SPARKLING WATER | 7

**N/A-PERITIF SPRITZ** martini & rossi “floreale” 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