



THE START OF SOMETHING GOOD

CALABRIAN P.E.I. MUSSELS
'nduja butter, fresno chili, leeks,
spicy sausage, ciabatta toast,
burnt lemon (SH) | 23

FRIED PICKLES
lightly beer-battered with
smoked serrano aioli (v) | 13

BIG HUNK OF CHEESE
triple crème french cheese, local honey,
apple preserves, housemade ciabatta (v) | 20

PUB SCOTCH EGG
fennel sausage, farm egg,
apple mostarda | 15

CLASSIC FRENCH ONION SOUP
gruyère, baguette | 12

BRUSSELS SPROUTS TARTINE
burrata, honey, lemon,
pecan on grilled ciabatta (v, N) | 16

WHISKEY BRAISED PORK POUTINE
fries, wisconsin cheese curds,
whiskey braised pork shoulder,
pickled red onion, pork gravy | 20

LEAFY GREENS, VEGETABLES & RAW THINGS

TOMATO & AVOCADO SALAD
pickled red onion,
dill mustarrd vinaigrette (v) | 17

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

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



SEAFOOD TOWER*
jumbo prawns, east coast
oysters, maine lobster,
alaskan king crab legs,
accoutrements
(GF, SH) | Market Price

OYSTERS ON THE HALF SHELL* (6)
calamansi mignonette, cucumber,
fresno pepper (GF, SH) | 25

AHI TUNA TARTARE*
ginger lime vinaigrette, diced avocado &
cucumber, chives, calabrian chili, radish,
micro cilantro, ritz crackers | 25

COLOSSAL PRAWN COCKTAIL
lemon preserve,
spiced cocktail sauce (SH) | 29

FROM THE FIRE & OVEN

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

WILD CAUGHT HALIBUT
artichokes, spring peas, roasted asparagus,
baby carrots, english pea nagé | 42

CATCH OF THE DAY*
seasonally prepared, sustainably sourced | Market Price

CHICKEN FRIED LOBSTER
salt & vinegar frites, charred lemon,
serrano aioli, crispy jalapeños (SH) | 46

PRIME FILET MIGNON*
cheesy gratin, bordelaise (GF, T) | 66

PRIME RIBEYE
blistered heirloom cherry tomatoes, torched manchego,
bordelaise, horseradish cream (GF, T) | 78

BRAISED PORK SHANK
creamy cheddar grits with cipollini onions and roasted carrots (GF) | 42

CHICKEN BALLOTINE
heritage chicken breast with a pressed thigh ballotine,
maitake mushrooms, mashed potato,
sweet onion and a rich chicken jus | 31

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

CLASSIC BURGER
8oz prime blend, l.t.o., choice of swiss, cheddar,
or bleu cheese, brioche bun (T) | 23
add avocado 2 | egg 2 | sauteed mushrooms 3 | bacon 4

PERFECT ADDITIONS

CHIPS & CURRY
vindaloo curry,
fries | 10

GRILLED ASPARAGUS
herbed bread crumbs,
paprika butter, sunny
side up egg | 15

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
russell henry white ginger gin, m&r bitter, pink grapefruit vermouth, basil | 16

PISCO SOUR VERDE c. 1948
pisco, kiwi, thai banana, falernum, mint lime, egg white, chartreuse vegetal | 18

SPICY MARGARITA c. 1936
arete blanco tequila, ilegal mezcal, agave, lime, smoked jalapeño, chile salt | 17

TIPPERARY BLONDE c. 1916
teeling "blackpitts" peated whiskey, genepey herbal, pear vermouth, 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:

HARD HEART
teeling port-finished single barrel, theuriet pêche, amaro ciociaro | 22

BREAKFAST IN BED
angels' envy single barrel, 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 BUCK teeling small batch, ginger beer, blackcurrant, lime | 14

PIMM'S CUP (IMPROVED) amaro ramazzotti, fever tree lemonade, cucumber, 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 vermouth, dimmi, & martini bitters | 20

THE SALT & PEPPER GIBSON
reyka vodka, nordés gin, la copa vermouth, espelette pepper, olive bitters, caper brine | 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
weihestephaner "original" | germany | pilsner | 5%

SESSION IPA WITH KIWI
moody tongue "cold kiwi" | chicago | tulip | 5%

HEFEWEISSEN
dovetail | chicago | pilsner | 5.8%

JUCY IPA
maplewood "le jus" | chicago | tulip | 6.0%

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%

IRISH RED ALE
smithwicks | ireland | nonic | 5.5%

ENGLISH PUB ALE
begyle "can't find a bitter man" | chicago | nonic | 5%

WHEAT ALE WITH RASPBERRY
pollyanna "summerly" | chicago | tulip | 6%

DARK STRONG LAGER
paulaner "salvator" doppelbock | germany | chalice | 7.9%

DOUBLE ENGLISH IPA WITH HONEY
sketchbook "night game" | chicago | chalice | 8.8%

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, or cream soda | 6

ILLY COLD-BREW on ice | 8