



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

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

TOMATO &
AVOCADO

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

GARDEN & GRAIN BOWL

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

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, smoked 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

SEARED HAWAIIAN TUNA

coconut rice, fresno vinaigrette,
ginger, scallion cole slaw (GF) | 32

CHICKEN PAILLARD

wild mushrooms, spring squash, arugula, onion,
cherry tomatoes, parisian vinaigrette (GF) | 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
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%

JUICY 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