

## HOURS OF OPERATION



### \*Lunch:

Tues - Fri: 11:30am – 5pm

### \*Dinner:

Tues - Thurs: 5pm – 9:30pm

Fri & Sat: 5pm – 10:30pm

Sun: 4pm – 9pm

### \*Brunch:

Sat & Sun: 10am – 2pm

One baguette per two guests.  
Additional baguettes \$2 each.



## LES HORS D'OUVRE

\*French Onion 8.95 :: Soup du Jour 6.95

\*Salade Maison – Bibb lettuce, carrots, cherry tomato, sherry wine vinaigrette *gf* 9.50

\*Salade Caesar – Romaine hearts, croutons, Caesar dressing *gf* 9.50

\*Salade Lyonnaise – Bacon slab, Frisée, poached egg, butterfried croutons 11.95

\*Salade au Chèvre – Mixed greens, warm goat cheese, black olive tapenade crouton, black pepper buttermilk dressing 10.95

\*Bacon, Roasted Tomato – Mixed greens, olive oil & parmigiana 13.95

\*Salade de Betteraves – Red and golden beets, avocado creme, orange, dukkah, mint 12.95

\*Brie en Croute – With Honey, Rosemary, Sliced Almonds, Puff Pastry 13.95

\*Prince Edward Island Mussels – San Marzano tomato, chilies, white wine, garlic 16.50

OR- Chablis, shallots, herbs and garlic *gf*  
\*Escargots en Cocotte – Escargot with garlic butter in ceramic crock 14.95

\*Pâté Maison – House pâté and chicken liver mousse with whole grain mustard, country toast and cornichons 13.50

\*Fritto Misto – Fried calamari, shrimp, scallops, cocktail sauce and lemon wedges 15.95

\*Fromage Chevre Au Four – Baked Goat cheese with Tomato and Country toast 13.50

\*Confit de Canard – Duck leg, red cabbage, bacon, dried cherries, pepper brandy gastrique 15.50

\*Steak Tartar – Served cold & raw with egg yolk, accompaniments & toast points 14.50



## SIDES 7

\*Pasta Marinara \*Chive whipped potatoes  
\*Haricot Verts \*Frites \*Parmesan truffle oil frites

\*Complimentary Valet

\*Ring (773) 775-0909  
for reservations

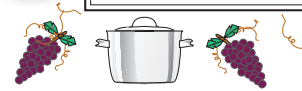
\*Joseph Calabrese – Proprietor



## ASSISETTE DE FROMAGE

ARTISINAL CHEESES, MARCONA ALMONDS, SEASONAL FRUIT, FIG JAM, SALAMI & CRACKERS

18.95



## TYPIQUE BISTRO

\*Rigatoni Bolognese – Rigatoni, short ribs, parmigiano *gf* 23.95

\*Poulet Roti – ½ roasted all natural chicken, root vegetables, lardons, chicken jus lie, mirepoix potatoes *gf* 24.95

\*Etouffée – Crawfish tails, shrimp, andouille sausage, white rice 28.95

\*Poulet Forestiere – Skinless all natural chicken breast with wild mushrooms, fine herbs, Madiera wine and cream, served with goat cheese chive whipped potatoes *gf* 22.50

\*Poulet Cordon Bleu – Chicken wrapped with ham, gruyere cheese, breadcrumbs, roasted tomato & mushroom cream sauce, with spinach 24.95

\*Boeuf Bourguignon – Prime brisket, carrots, mushrooms, bacon, pearl onions, fresh cut wide noodles *gf* 30.50

\*Cassoulet Toulouse – Duck confit, short rib, Merguez lamb sausage, pork belly, white bean stew, garlic herb breadcrumbs *gf* 32.95

## STEAK FRITES 36.95

New York Strip (12oz) :: Filet De Bouef (8oz)

Peppercorn Crust & Brandy Cream :: Bordelaise & Hotel Butter

\*Porc Calvados – Pork medallions with apples, calvados, cracked black pepper & mushrooms with goat cheese, chive whipped potatoes *gf* 25.95

\*Ravioli au Champignon – Truffle, wild mushroom ravioli with parmigiano sauce 21.95

\*Poulet Limone – Chicken breasts, lemon, capers, peas, white wine, garlic, rosemary potatoes *gf* 22.50

\*Poulet Paillard – Grilled thinly pounded marinated lemon chicken breast, mixed greens, haricot verts, lemon beurre blanc *gf* 19.95

\*Quiche Florentine – With Caramelized Onions, Spinach & Gruyere, served with mixed frisse salad 19.95

\*Touché Burger – Aged cheddar, applewood bacon, shredded lettuce, diced tomato, red onion and tarragon remoulade *gf* 14.95

\*Truite de Printemps – Idaho brook trout, French green beans, corn relish, brown butter, lemon *gf* 26.95

\*Bouillabaise – Shrimp, Scallops, Fennel, Leeks, Celery, Calamari, Mussels, Clams, Fish, Saffron *gf* 36.95

*“gf”* indicates dish CAN BE prepared gluten free UPON REQUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



*Café Touché*  
Wine. Beer. Cocktails!



### Vin Petillant, Champagne

SPLITS (187ml)

**Blanc de Blanc/Sparkling Rose** Francois Montand (France) \$11

**Moscato** Filipetti (Italy) \$8.50gl **Prosecco** Lamberti (Italy) \$10

BOTTLES (750ml)

**Blanc de Blanc** Jean Louis :: Francois Montand \$35 **Moscato** Filipetti (Italy) \$34

**Sparkling Rose** Francois Montand \$35 **Prosecco** Le Contesse \$44

#### Vin Rose

Domaine de Couron *Rhone* (France) 9/36

Chateau Minuty *Provence* (France) 12/48

#### Vin Blanc

Sancerre – Domaine des Trois Noyers (France) 14.5/58

Sauvignon Blanc – The "Ned" (Marlborough, NZ) 9/36

Pinot Grigio – Alverdi (Italy) 8.5/34

Chardonnay – Mer Soleil Reserve (California) 12.5/50

Chardonnay – Sonoma-Cutrer (California) 14/56

Bordeaux Blanc -- Chateau la Freynelle (France) 10/40

Cotes du Rhone – Campuget (France) 10/40

Bourgogne– Joseph Drouhin (France) 10.5/42

Riesling – Hirschbach & Sohne (Germany) 8.5/34

Chenin Blanc/Viognier -- Pine Ridge (California) 9.5/38

#### Bieres (Bottles/Cans)

Abita Amber Lager -- 4.5% (Louisiana) 7

Kronenbourg 1664/ Kronenbourg 1664 Blanc - 5% (France) 7

La Fin Du Monde Golden Ale -- 9% (Canada) 9

Duvel Belgian Ale -- 8.5% (Belgium) 11

Chimay Blue Trappist Ale – 9% (Belgium) 13

La Chouffe Golden Ale -- 8% (Belgium) 9

Revolution "Anti-Hero" IPA -- 6.7% (Chicago) 6

Tank 7 Farmhouse Saison -- 8.5% (Kansas City, MO) 7

Begyle Blonde Ale -- 5.4% (Chicago) 7

**ACE CIDERS** -- Apple :: Pear :: Extra Dry (Low Cal/Low Sugar) 6

HIGH NOON -- Peach :: Lime :: Pineapple :: Watermelon 6

N/A BEERS -- Buckler :: Heineken 0.0 4.5

#### Seize Onces (Tall Boy Cans 16oz)

Maplewood (Chicago) 8

"Charlatan" APA--6.1% "Son of Juice" IPA--6.3%

"Fat Pug" Oatmeal Stout--5.9%

Burnt City (Chicago) 8

"Facemelter" Hibiscus IPA -- 7.0% "Two Headed Boy" Pilsner -- 5.1%

Church Street (Itasca) 8

"Things We Don't Say" Hazy IPA - 6% "Tangerine/Lime Sour" Hazy IPA -5.8%

"Righteous" Red Ale - 5.3% "Brewcifer" Double Hazy IPA - 9%

Bell's (Michigan) 8

"Oberon" Wheat Ale- 5.8% "Two Hearted" IPA- 7%

Blue Moon Belgian Style Witbier - 5.4% (Colorado) 6

White Claw Seltzer: Black Cherry, Mango, Grapefruit - 5% 7

#### Bucket Deals

DOMESTIC (20) : HIGH NOON (23) : WHITECLAW (25) : PREMIUM (30)

### Vin Rouge

Red Blend -- Embrazen (Central Coast, CA) 9/36

Pinot Noir – Brassfield (North Coast, CA) 11/44

Pinot Noir – Van Duzer (Willamette Valley, OR) 14/56

Bourgogne - Bouchard Pere & Fils (France) 11/44

Merlot – The Crusher (Central Coast, CA) 9.5/38

Cotes du Rhone – Domaine de la Solitude (Rhône, France) 9.5/38

Malbec – Ocaso (Mendoza, Argentina) 10/40

Cabernet Sauvignon – Double Canyon (Columbia Valley, WA) 13/52

Cabernet Sauvignon -- Sinegal "Details" (Sonoma Coast, CA) 15/60

Bordeaux – Chateau la Gabarre (France) 10.5/42

Bordeaux – Chateau Corbin St. Georges/St. Emilion (France) 15/60

Zinfandel – Earthquake (Lodi, CA) 12.5/50

Petite Syrah -- Vina Robles (Paso Robles, CA) 2018 14/56

#### Signature Cocktails

**CSSC** indicates Calabrese & Sons Signature Cocktails found at The Beacon Tap and Returning soon to Zia's

Private Barrel Old Fashioned (**CSSC**) 12

*Wolf Point Distilling Private Barrel, Regan's Orange Bitters, Angosturra bitters, Luxardo Cherries*

Private Barrel Manhattan (**CSSC**) 12

*Wolf Point Distilling Private Barrel, Sweet Vermouth, Luxardo Cherries*

Tito's American Mule (**CSSC**) 11

*Tito's Vodka, Goslings Ginger Beer, Fresh Lime*

French Flirt Martini 11

*Café Touché Classic martini with Grey Goose, St. Elder liqueur, Champagne*

#### SPRING COCKTAILS

**Mouchar** \*June Drink Special\* 9

*Bacardi Rum, Fresh Watermelon, Fresh Lime, Soda, Tajin Rim*

**Dirty Karen** 12

*Butchertown Reserve Brandy, Kaluha Coffee Liqueur & Splash of Cream*

**Sorrentino** 11

*Campari, Sweet Vermouth, Soda, Limoncello, Thyme Sprig, Orange*

**Chicago 75** 11

*Koval Cranberry Gin, Fresh Lemon Juice, Blanc de Blanc*

**Air France Martini** 12

*Amaretto Disaronno, Godiva White Chocolate Liqueur, Absolut Vanilla, Fratello Hazelnut Liqueur*

**PB & Cherry on Rye Old Fashioned** 12

*High West Double Rye, Screwball Peanut Butter Whiskey, Sweet Vermouth, Bitters, Extra Luxardo Juice, Luxardo Cherry*

**El Diablo** 12

*Casamigos Reposado Tequila, Chambord, Ginger Beer, Lime*

**Harvest Martini** 12

*Absolut Pear, Marie Brizard Pear William Brandy, Peach Schnapps, Pear Puree*

**Sazerac** 12

*Absinthe Rinsed Ice, Bulleit Rye, Sugar Cube, Bitters, Lemon Twist*