

STARTERS

Cucumber and Smoked Scallop Gazpacho 8

Seasonal Soup of the Day 6

Mixed Greens 7

crunchy sprouts, carrots, radish, and citrus vinaigrette

Arugula Salad 9

almonds, goat cheese, blackberry balsamic vinaigrette

Watermelon Salad 8

butter lettuce, fresh mint, feta, lime vinaigrette

BLT Tuna Tartar 11

apple smoked bacon, avocado aioli, toasted brioche

Deviled Eggs 7

bacon, chives, mustard caviar

Heirloom Tomato Flatbread 9

basil pesto, toasted pine nuts, fresh mozzarella

BBQ Shrimp Flatbread 10

chipotle bbq sauce, green onion, wisconsin cheddar

Wild Mushroom Flatbread 8

goat cheese, spinach, garlic oil

Brick Oven Flatbread of the Day 9

selection varies daily

SIX DOLLAR SIDES

Baked Mac and Cheese

Whipped Potatoes

Grilled Asparagus

Green Beans with Toasted Almonds

Corn and Scallion Fritters

MAIN COURSES

Roasted All Natural Chicken 22

corn soufflé, wilted spinach, green garlic reduction

Grilled Salmon 27

sweet corn succotash, soy beans, brown ale butter

Pan Seared Walleye 28

wild rice, blue hill bay mussels, garlic tomato broth

Flat Iron Steak 30

whipped potatoes, baby carrots

Bourbon Braised Pork Belly 26

sautéed peaches, spelt porridge, peach bourbon glaze

Seared Scallops 27

pearl barley risotto, spring peas, sweet corn

Pan Seared Duck Breast 26

strawberries, whole wheat angel hair, basil

Ancho Rubbed Pork Chop 28

black beans, poblano peppers, smoked tomato cream

Vegetable Stuffed Red Pepper 21

squash, asparagus, zucchini, soy beans, goat cheese

Pappardelle Pasta 23

braised lamb, peas, fresh mint, ricotta cheese

Executive Chef Roger Waysok |

backyard bbq cocktails | 11

dust off your flip flops, put on your favorite pair of shorts, and spend some quality summer time at south water kitchen. "chicagoans thoroughly enjoy this time of year, as the other three seasons usually include snow", says mixologist sarah mcomber. enjoy "sarah's sips" and see you on the patio!

watermelon

russell's reserve bourbon, watermelon syrup, ginger beer, garnished with fresh mint

lemonade

absolute vodka, matilde raspberry liqueur, muddled lemons, organic honey, garnished with fresh berries

beer

local favorite goose island 312 spiked with herradura tequila and limoncello. garnished with a tabasco soaked orange slice

popsicle

a popsicle soaking in befeater 24 gin, lime cordial and topped with kenwood sparkling wine.

corn

partida tequila, corn emulsion, essence of smoke, blended with cilantro-jalapeno elixir

baked beans

maker's mark bourbon, brown sugar syrup and bacon bitters. garnished with candied boston beans

fruit salad

macallen single malt scotch, raspberry puree, and lemon zest. shaken with regan's orange bitters, garnished with fresh berries

pests at the picnic

appleton rum, blueberry treacle, and lemon juice. topped with a dollop of chantilly cream and garnished with chocolate covered backyard bugs

bottled beer selection

budweiser	4.5	anchor steam	7
bud light	4.5	dogfishhead 90 minute ipa	9
blue moon	6	amstel light	6
miller lite	4.5	berghoff lager	5
pacifico	6	stella artois	6
guinness	7	heineken	5
goose island wheat 312	6	lagunitas	7
metropolitan kolsch	7		



Prix Fixe Menu \$35 per person

Starter

Soup of the Day

Mixed Greens Salad

crunchy sprouts, carrots, radish, and citrus vinaigrette

Brick Oven Mussels

wheat ale, thyme, whole grain baguette

Entrees

Pan Roasted Walleye

wild rice, blue hill bay mussels, garlic tomato broth

Roasted Chicken

corn soufflé, wilted spinach, green garlic reduction

Hanger Steak

whipped potatoes, green beans, veal demi

Desserts

German Chocolate Cake

caramel, toasted pecans, coconut ice cream

Lemon Pound Cake

lemon curd, white chocolate, blueberry thyme chutney