

SNACKS

- crispy confit yukon potatoes, fresh herbs with parmesan aioli ... 6
- tempura asparagus "fries" with onsen tamago soft poached egg sauce with tamari ... 8
- roasted shishito peppers and chinese sausage ... 8

SHARED PLATES

- CHICKEN WINGS
sticky spicy sesame glaze, a pinch of buddha dust ... 9
- THOSE ARE "NACHO" FRIES
queso blanco, roasted tomato salsa, avocado, sour cream ... 8
- SMOKED PEA "HUMMUS"
pickled cauliflower, togarashi, toasted almonds ... 8
- TONGUE TWISTER*
salted-scottish-salmon-sashimi-strawberry-citrus-spring roll, rice paper, mint, coriander, rice noodles, lettuce, chili lime water ... 12
- CRISPY BRUSSEL SPROUT AND KALE
minced shrimp, sweet chili vinaigrette, chilis, shallots ... 13

SALADS

- BABY LETTUCES
carrot miso aioli, parmesan, crumbled bread ... 7
- GRILLED SHRIMP*
herb marinade, grapefruit, avocado, papaya, pickled onion, ginger ... 15
- SPINACH- MUSHROOM
shiitake, shemiji and cremini mushrooms, radishes, spinach, treviso, ponzu vinaigrette ... 11

ROLLS black and white sushi rice

- TRUE CRAB CALIFORNIA*
real snow crab, avocado, cucumber ... 8
- "BRASS MONKEY"*
tempura shrimp, avocado, crab roll topped with spicy tuna and crispy onions, spicy sesame sauce and unagi ... 18
- I HAVE A DAYDREAM... *
albacore sashimi, warm garlic ponzu butter, true crab california, avocado, cucumber ... 16
- PURPLE REV...PURPLE REV*
spicy salmon and sashimi, jalepeño, tomato jam, avocado, flakes ... 16

BURGERS AND SANDWICHES served with house chips, substitute with fries +2

- JUST ANOTHER BURGER *
double patty-angus beef, white american cheese, lettuce, tomato, house pickles, shaved onions, special sauce, old school bun ... 12 *add egg, avocado, bacon +1.5*
- ORGANIC TURKEY-ZUCCHINI BURGER
lettuce, pickled onions, avocado, whole wheat bun ... 12
- MUSHROOM MELT
braised leeks, mushrooms, fontina, parmesan, brioche ... 10
- SLIDERS served on toasted Hawaiian sweet rolls
pork katsu sando/pickled jalepeno/tonkatsu sauce ... 5 ea
lobster salad/pickled celery/lemon zest/aioli ... 8 ea
burger/lto/special sauce ... 5 ea

SIDES

- house cut fries ... 5
- cauliflower with miso, dried shrimp, red pepper flakes, garlic ... 7
- kim chee fried rice, chinese sausage, fried egg ... 7
- havarti crusted mac and cheese ... 7
- grilled asparagus, zucchini, radicchio, confit garlic, balsamic glaze ... 8

RAW

- "SUMMER LOVIN"
pressed watermelon topped with italian burrata, grapefruit, pear tomato, avocado, balsamic glaze, pomegranate vinaigrette ... 14
- HAMACHI SASHIMI*
pickled tomato and jalapeño, first press olive oil, yuzu tamari ... 16
- GREAT WHITE SASHIMI*
warm ponzu garlic butter, tamari, indulgence oil, crispy shallot ... 15
- SPINACH AND ARTICHOKE TRIP
fontina cheese, béchamel in a toasted "bread basket" ... 10
- CARROT "TARTARE"
heirloom carrots, pickled onions, crispy flatbread, cumin, chickpeas, tomatoes, herbs, crème fraîche and olive oil ... 9
- POPCORN SHRIMP CEVICHE*
artichoke hearts, paprika, red pepper aioli, lime, criolla ... 14
- AHI TUNA "POKSTADA"*
ahi poke topped crispy seaweed "tostada", avocado, spicy sesame, scallion, red onions ... 15
- CRISPY RICE 2.0*
spicy tuna on tempura seaweed wrapped nigiri, jalepeño aioli ... 12

- SHREDDED KALE SALAD
radicchio, lemon, pecorino, dates, sweet onion, walnuts, olive oil ... 8
- GRATUITOUS ROASTED BEETS
red quinoa, pecans, grapes, curds, honey, olive oil ... 9
- 7 LAYER CHICKEN SALAD
chicken, avocado, tomato, grapes, walnuts, scallions, grapes, green goddess ... 14

- "NEVER WRONG"*
hamachi-escolar, lime zest, avocado, wasabi aioli, ponzu sauce ... 17
- DOES THIS LOOK RICE ON ME?*
- NO rice roll, tuna and albacore sashimi, spring mix, goji berries, mango, gobo root, avocado, cucumber, miso aioli, nori ... 15
- "SHE'S CRAFTY"*
escolar-hamachi, snow crab topped roll, shrimp, avocado, sesame-miso sauce ... 17
- BAJA SHRIMP CALIFORNIA*
tempura shrimp, snow crab, avocado, cucumber, nori ... 12

MAINS

- ORGANIC CHICKEN BREAST
red quinoa with spinach and mushrooms, smaltz rouille ... 22
- LOBSTER LINGUINI
½ lobster, pomodoro, citrus, basil, lobster oil ... 28
- BABY BACK RIBS
smoked chipotle rub, grilled watermelon, elote salad ... 18 half/27 full
- RICOTTA DUMPLINGS
sautéed shrimp, roasted tomato, lemon, frisee, artichoke, evo, bread crumbs ... 18
- BLACK BASS*
pan roasted, mirin glazed, miso corn broth, shemiji mushrooms-corn saute ... 36
- "YABBA DABBA DOO"
korean kalbi inspired slow roasted beef "longrib", banchan ... 34
- STEAKS steaks are served with crispy yukon potatoes and choice of chimichurri or colin's steak sauce
8oz grass-fed beef filet ... 28
20oz angus beef bone-in rib eye ... 48

*The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

COCKTAILS

MARIA PASTORAL ... 13

named after a type of salvia found in the Oaxaca region of Mexico and used by Mazatec shamans to facilitate visionary states of consciousness in spiritual healing sessions
corzo reposado tequila, ginger liqueur, rare tea cellars rooibos dream

DIVINERS SAGE ... 13

using the juiced in house green dream blend divinity is achieved through everyone's favorite superfoods and the big botanicals from bombay sapphire east and the herbaceous structure of sage liqueur
bombay sapphire east gin, art in the age sage liqueur, green dream house juice blend (kale, spinach, celery, ginger, lemon)

THE REVERIE ... 13

Named after the hallucinogenic datura flower which when turned into tea is reported to have stronger hallucinogenic properties than both peyote and LSD. It is used to make and break hexes, to cause sleep and induce dreams, and to help young people undergo the rite of passage into adulthood
bacardi select rum, cointreau, caribbean dream house juice blend (pineapple, mango, carrot, coconut water, lemon)

DERBY DREAM ... 12

tea, bourbon and peaches and a little bit of luck make your derby dreams come true. be careful of the kick from thescaldis peche mel, at 8.5%, you'll come out the gate running
woodford reserve bourbon, raretea cellars ginger rooibos, lemon, scaldis peche mel

HAZY ORCHARD ... 12

Dozing underneath a tree is an apple orchard where the haziness let's your mind drift with thoughts of summers past and dreams of summer love
herradura tequila, grand poppy liqueur, lemon, angostura, cider

I.P.D ... 12

it's an indian pale dream. everything you love from a wonderful IPA accentuated by mixing it complimenting liquor. grapefruit for those tart notes and aperol for the bitter
ketel one, pamplemousse liqueur, aperol, lemon, lagunitas IPA, flamed grapefruit

DREAM OF GENIE ... 12

served in a smoke filled bottle. what else could we call it?
old forester bourbon, cointreau, apricot liqueur, tart cherry, lemon, chocolate bitters

THE FLOWERS ... 13

the floral notes of nolets silver allow the delicate flavors of the naturally infused goodness to sing, a nod to the flowers in the most famous of all dream stories, alice in wonderland
nolet's silver gin, ginger juice, lemon, ginger, cucumber, strawberries, mint

Reverie craft cocktails by Benjamin Newby

reverie | 'revərē| **noun:**
a state of being pleasantly lost in one's thoughts;
a daydream or impractical idea.

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