DRAUGHT BEER

GOLDEN ALE  A Bushel of Apples | 12oz [6.0%] Phase Three (IL) Peanut / Caramel / Apple  8
SOUR ALE  Acid Test [4.4%] Around The Bend (IL) Strawberry / Light / Fresh  8
BLOND ALE  Bleacher Burn [4.4%] Spiteful (IL) Peach / Light / Refreshing  8
IPA  Neon Beer Hug [7%] Goose Island (IL) Tropical / Citrus / Smooth  8
WHEAT ALE  Octoberfest [5.3%] Sam Adams (MA) Rich / Roasty / Light  8
CIDER  Blush [6.2%] Eris (IL) Apple / Cherries / Sweet  8
MEXICAN LAGER  El Suave [5.25%] Shortlufe (IL) Crisp / Clean / Malt  8
Seltzer  Ekko Kooler | 12oz [5%] Eagle Park (WI) Orange / Tangerine  8

BEER • BOTTLES AND CANS • SELTZER • ETC.

DOMESTIC LAGERS  [4.5%] Coors Light, PBR, Miller High Life  8
IMPORT LAGERS  [4.5%] Modelo Especial, Stella Artois, Peroni  8
CZECH STYLE LAGER  Tooth & Claw [5%] Off Color (IL) Malt / Rich / Semi-Dry  8
PALE WHEAT ALE  Bearie White [4.8%] Shortlufe (IL) Gummy Bears / Light / Crisp  8
WHEAT 312 [5%] Goose Island (IL) Creamy / Malty / Bitter  8
SAISON  Recess [5%] Lake Effect (IL) Light / Floral / Orange Zest  8
SPICED LATTE ALE  Spiced Latte 16oz [6.0%] Pipeworks (IL) Pumpkin / Coffee / Vanilla Lactose  10
AMERICAN PALE ALE  Hopular Kid [6.5%] Alter (IL) Mango / Pineapple / Semi-dry  8
BELGIAN BLONDE  Gnommeqanig 16oz [9.5%] Ommegang (NY) Stone Fruit / Honey / Smooth  9
IPA  Zombie Dust [6.2%] 3 Floyds (IN) Hoppity / Bitter / Legend  9
IPA Raptor Snacks | 16oz [7%] Burnt City (IL) Citra / HBC Hops / Juicy  9
HAZY IPA  Welcome to Harga | 16oz [8.5%] Fat Orange Cat (CT) Fruit / Apricot / Mütëka Hops  10
IMPERIAL IPA  Mancuvera 16oz [10.2%] Nightmare (NY) Pineapple / Mandarin Zest / Juicy  12
SOUR ALE  Brainwash | 16oz [7%] Illuminated (IL) Concord Grape / Mosaic and Huell Melon Hops  8
BERLINER-WIESE  Cranberry-Orange Alkure | 16oz [4.6%] Pollyanna (IL) Cranberries / Tart / Orange Peel  8
CIDER  Blush Golden | 16oz [6.5%] Vandemlearr (MI) Blueberry / Apple / Sweet  8
CIDER  Sweater Weather [8%] Shacksbury (VT) Apples / Spice / Vanilla  8
STOUT  Guinness | 16oz [5.6%] Guinness (MA) Sweet / Roasted Coffee / Dark Chocolate  8
MOOD SODA  Strawberry Rose (NA) Recess (NY) CBD SODA | Blood Orange / (10MG CBD) Recess (NY) | 9
Seltzer Trully [5%] Truly (MA) Strawberry Lemonade or Wild Berry  9
TEQUILA SELTZERS  High Noon [4.5%] Truly (MA) Strawberry, Passion Fruit, Grapefruit, Lime  9
TEQUILA SELTZERS  Onda [4.5%] Onda (CA) Blood Orange, Pineapple, Watermelon or Mango  9

HOT CRAFT COCKTAILS 14 Each

EARLY RELEASE **  Beefeater Gin, Peach Liqueur, Passion Green Tea, Hibiscus Syrup, Lemon, Demerara  8
FIELD TRIP  3 Olives Vodka, Chili Vodka, Cucumber Syrup, Lime, Simple Syrup  8
NERD ALERT ** Absolut Vanilla, St. Germain, Strawberry Syrup, Almond Milk, Simple Syrup  8
7 MIN IN ... ** Hendricks Gin, St. Germain, Lemon, Simple Syrup, Grape Juice  8
FIRE DRILL **  1800 Blanco Tequila, Habanero Tequila, Lillet Blanc, Passionfruit, Lime, Salt Rim  8
FIRST CRUSH **  Jim Beam Black, Maple Bourbon, Cointreau, Pumpkin Puree, Simple, Orange Bitters  8
SIP N’ SLIDE **  Avion Tequila, Aperol, Cocktail, Lime  8
MONKEY BARS  Monkey Shoulder Scotch, Blackberry-sage Shrub, Demerara, Ango Bitters  8

LARGE FORMAT COCKTAILS (10-12 Servings) 110 Each

THE PINK SLIP  Three Olives Rose Vodka, Grapefruit Liqueur, Lemon, Hibiscus, Sparkling Wine  8
PLAYING HOOKY  Bacardi 8 Rum, Bacardi White Rum, St. Germaine, Lime, Sparkling Wine  8
TEACHERS PET  Three Olives Rose Vodka, Aperol, Lemon, Sparkling Wine  8
SHOW OF HANDS  Jim Beam Black Bourbon, Violet Liqueur, Lemon, Blueberry Cider  8
WHITE WINE  Glass / Bottle
SAUVIGNON BLANC Monua, Warriorap, New Zealand 11/44
PINOT NOIR Cambria, Santa Barbara, California 13/52
PINOT GRIGIO Carotto, Veneto, Italy 10/40
CHARDONNAY Ferraro Carano, Sonoma Valley, California 15/60
HOUSE WHITE (Glass) Ask your server 8
HOUSE RED (Glass) Ask your server 8

SPARKLING, RÖSE, CHAMPAGNE  Glass / Bottle

SPARKLING  Jeno, Veneto, Italy 11/44
SPARKLING RÖSE  Milagro Tequila, Passionfruit Liqueur, Strawberry Liqueur, Pineapple, Lime 150 (Bottle)
SPARKLING RÖSE  Veuve Clicquot, Champagne, France 150 (Bottle)
CHAMPAGNE  Yellow Label, Champagne, France 150 (Bottle)
CHAMPAGNE  Dom Perignon, Champagne, France 500 (Bottle)

BUBBLE SERVICE 375 ML SPARKLING WINE FLIGHT (3 BOTTLES)
Mionetto Prestige Brut, Ferrari Trento Rosé, Runo Prosecco 100

All Cocktails Available with CBD
Available without alcohol

Y ellow Label, Champagne, France 150 (Bottle)
Veuve Clicquot, Champagne, France 150 (Bottle)
The Critic, Napa Valley, California 15/60
Carletto, Veneto, Italy 10/40
Cambria, Santa Barbara, California 13/52
The Critic, Napa Valley, California 15/60
Ferrari Carano, Sonoma Valley, California 15/60
Bacardi 8 Rum, Bacardi White Rum, St. Germaine, Lime, Sparkling Wine 8
Jim Beam Black Bourbon, Violet Liqueur, Lemon, Blueberry Cider 8

Hendricks Gin, St. Germain, Lemon, Simple Syrup, Grape Juice 8
Jim Beam Black, Maple Bourbon, Cointreau, Pumpkin Puree, Simple, Orange Bitters 8
Avion Tequila, Aperol, Cocktail, Lime 8
Monkey Shoulder Scotch, Blackberry-sage Shrub, Demerara, Ango Bitters 8
**RECESS**

**STARTERS**

**V: VEGETARIAN**

**GF: GLUTEN-FREE**

**CHICKEN AND WAFFLE FRIES**
Crispy Chicken Bites, Waffle Fries, Nashville Hot Honey 15

**LOADED TATER TOTS**
Cheddar Cheese, Giardiniera, Crispy Bacon, Scallions, Sour Cream 14

**CHICKEN WINGS**
One pound of fried wings, Choice of: House-made Sweet BBQ or Sticky Yuzu or Monte Buffalo or Atomic Habanero (Beware) 16

**PHILLY CHEESE PULL-APART BREAD**
Sea Salt Foccacia, Smoked Mozzarella, Shaved Ribeye, Grilled Onions & Peppers, Ai Aoli 18

**HAWAIIAN LEAF SAUSAGE WRAPS (GF)**
Grilled Beef Sausage wrapped in Hawaiian Leaf, Pickled Vegetables, Herbs, Bibb Lettuce, Sweet Chili Sauce 17

**CRISPY BUFFALO CHICKEN ROLLS**
Cheddar-jack Cheese, Pimentos, Corn Relish, Bleu Cheese Dressing 14

**GYRO TAQUITOS**
Spiced Lamb and Beef, Caramelized Onions, Marinated Tomatoes, Feta Tzatziki 15

**GARLIC PARMESAN BOSCO STICKS (V)**
Mozzarella, Harissa Marinara 13

**GREEN GARBANZO HUMMUS (V)**
Green Garbanzo Dip, Watermelon Radish, Pumpkin Seed Crunch, Red Endive, Grilled Flatbread 15

**SALADS**
Add to any salad: Chicken $6 - Sirloin Steak $11

**RECESS CHOP (V), (GF)**
BBQ Beets, Pickled Red Onions, Roasted Corn, Shredded Cheddar, Toasted Peppers, Avocado, Tajin Popcorn, Ranch Dressing 15

**CASHEW CRUNCH (V)**
Spinach, Quinoa, Edamame, Cabbage, Carrots, Wonton Strips, Cashew Dressing 14

**GRAINS AND GREENS (V, GF)**
Spiced Chickpeas, Watermelon Radish, Edamame, Cucumber, Golden Raisins, Pickled Carrots, Spinach, Red Quinoa, Harissa Vinaigrette 15

**ENTREES**

**CRISPY TRUFFLE MAC n CHEESE (V)**
Crispy Truffle Mac n Cheese Patty, White Cheddar, Truffle Aioli, Brioche Bun 18

**BRISKET CUBANO**
Braised Beef Brisket, Banana Pepper Relish, Sauerkraut, Mojo Mustard, Ciabatta 19

**GRILLED CHICKEN**
Fresh Mozzarella, Beetsteak Tomato, Pesto Mayo, Brioche Bun 16

**ROASTED PORK**
Pulled Pork, Smoked Mozzarella, Caper Salsa Verde, Roasted Garlic Aioli, Kaiser Roll 17

**CHICKEN PARMESAN**
Crispy Chicken, Grilled Mozzarella, Harissa Marinara, Basil, Sea Salt Focaccia 19

**BURGERS**
Served with choice of Tater Tots, Waffle Fries or Side Salad *Can be made gluten-free *Sub Beyond Burger $2

**CHEESEBURGER SLIDERS** *(Prime Beef Patty)*
Candied Black Pepper Bacon, Pepper Jack Cheese, Chipotle Aioli, Hawaiian Roll 17

**GRILLED “ELOTE” BURGER** *(8oz Prime Beef Patty)*
Cilantro, Lime, Chili Crunch, Aged White Cheddar, Tajin Aioli, Kaiser Roll 19

**BLACK BEAN BURGER (V)** *(Black Bean-Quinoa Patty)*
Pickled Peppers, Buttermilk Fried Onion Rings, Avocado Green Goddess, Brioche Bun 17

**GRILLED TURKEY CLUB BURGER** *(6oz Turkey Patty)*
Pickled Red Onion, Oven Dried Tomato, Bacon, Pepper Jack Cheese, Avocado Aioli, Kaiser Roll 18

**DOUBLE SMASH BURGER** *(Two 4oz Prime Beef Patties)*
Buttermilk Fried Onion Rings, House Pickles, Cheddar Cheese, Special Sauce, Shredded Lettuce, Brioche Bun 19

**PATTY MELT** *(Two 4oz Prime Beef Patties)*
Worcestershire Braised Onions, House Pickles, “Hooks White Cheddar, Aioli Texas Toast 19

**DESSERTS**

**STICKY ORANGE STOUT CAKE (V)**
Chocolate Stout Cake, Orange Caramel, Salted Caramel Ice Cream 13

**CINNAMON TOAST CRUNCH BREAD PUDDING (V)**
Orange Caramel, Smoked Maple Bourbon Pecan Ice Cream 13

**Notes:** Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness. A 20% service charge is automatically added for parties of 6 or more.