

SHARABLES

BYO QUESABIARRIA 16

Chili Braised Beef, Consume, Chihuahua Cheese, Cilantro, Onion, Tortilla

JUMBO STEAK RUBBED WINGS GF

Sport Pepper Ranch
6 Wings 14
12 Wings 19

STUFFED BANANA PEPPERS 14 V

Parmesan, Mozzarella, Garlic, Parsley, Basil, Crostini

FLASH FRIED MUSHROOMS 12 VG

Seasonal Mushrooms, Pepper Jelly, Champagne Vinaigrette

SHRIMP ELOTE 17

Avocado, Chipotle Mayo, Cotija Cheese, Tomato

CRABCAKE BLT 20 GF, DF

Heirloom Tomatoes, Bacon Aioli, Greens

HOUSE SMOKED RIBS 15

White BBQ Sauce, Chicken Fried

LEAFS & GREENS

ADD CHICKEN +8, ADD SHRIMP +12,
ADD SALMON* +12, ADD STEAK* +15

CAESAR 13 V

Focaccia Croutons, Egg, House Made Dressing, Parmesan

LITTLE GEM SALAD 14 V, GF

Fennel, Radish, Tomato, Toasted Breadcrumbs, Parmesan, Herbed Dill Dressing

WATERMELON & ARUGULA 15 V, N

Feta, Pistachios, Cucumber, Honey Lime Dressing

SALAD & TURKEY SANDWICH

COMBO 16

Half of Any Salad & Half of Turkey Sandwich

HOYT'S

CHICAGO

LARGE FORMAT

WNY CHICKEN BBQ 28 GF

Cider Vinegar Marinade, Crispy Fries

CITRUS & CRAB PASTA 22 V

Leeks, Yuzu, Tarragon, Linguini

SCALLOPS & GRITS* 35

Andouille Sausage, Trinity, Butter Grits

BONE-IN PORK CHOP* 28 GF

Heirloom Corn Cake, Peach Chutney

HANGER & MASH*35

Chimichurri, Onion Petals, Mashed Potatoes

CHARRED CABBAGE 22 VG

White Bean Puree, Asparagus, Herb Dressing

CHILI CRISP SALMON* 32 ☾

Roasted Seasonal Vegetables, Farro, Compound Butter

PIZZA

DETROIT STYLE

CHEESE 16 V

Mozzarella Cheese, House Tomato Sauce, Basil

MUSHROOM & BACON 19

Mozzarella Cheese, House Tomato Sauce, Basil

SOPPRESSATA & HOUSE HOT HONEY 19

Mozzarella Cheese, House Tomato Sauce, Basil

SIDES

SWEET POTATO

FRIES 8 V, GF

Chipotle Maple Aioli

MASHED POTATO 8

Yukon Gold, Butter

LOBSTER MAC & CHEESE 12

House Made Queso, Hatch Chili, Bread

CHARRED GREEN BEANS 8 GF

ASPARAGUS 8 GF

Herb Butter

HANDHELDS

CHOICE OF FRIES, SIDE SALAD OR SWEET POTATO FRIES

ROYAL BURGER* 18

Cheddar, Bacon Onion Jam, House Sauce, Shredded Lettuce, Pickles, Brioche Bun

Fried Egg 1.50

Applewood Smoked Bacon 2.50

Sub Plant Based 4

CHICKEN SANDWICH 17

Napa Cabbage Slaw, Fermented Habanero Honey Vinaigrette, Pickles, Brioche Bun

Fried or Grilled

HOUSE MADE VEGGIE BURGER 17 VG

Black Bean, Quinoa, Chickpea, Heirloom Tomato, Pickled Red Onions, Mixed Greens, Beet Aioli

CHICAGO LOBSTER ROLL 28

Celery, Parsley, Lemon, Tomato, Poppy Seed Roll

SLOW ROASTED TURKEY 16

Applewood Smoked Bacon, Muenster Cheese, Pickled Roasted Peppers, Black Pepper Aioli, 7 Grain Bread

STEAK SANDWICH* 21

Hanger, Stuffed Banana Pepper, Basil Red Wine Aioli, Ciabatta

THE BEST FRIED BOLOGNA 18

Griddled Tomato, Mortadella, Giardiniera, Arugula, Burrata, Whole Grain Mustard, Focaccia

GRILLED CHEESE 17 V

Parmesan Butter, Cheddar, Swiss & American, Spicy Tomato Marmalade

SWEETS & SUCH

COOKIE SKILLET 10

Brown Butter, Chocolate Chip, Vanilla Ice Cream

BERRY CHEESECAKE 10 GF

Graham Cracker Crumble

BLUEBERRY PEACH CRISP 10 V,

Almond Crisp, Lemon & Thyme, Vanilla Bean Ice Cream



V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE N = NUTS ☾ = SLEEP

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An 20% gratuity will be added to parties of 6 or more and distributed in its entirety to the staff.

DRAFT BEER

DOMESTIC	ABV	
Michelob Ultra	4.2	9.00
Samuel Adams Seasonal	5.3	9.00
IMPORT		
Modelo	4.4	9.00
CRAFT		
Voodoo Ranger Juicy Haze	7.0	10.00

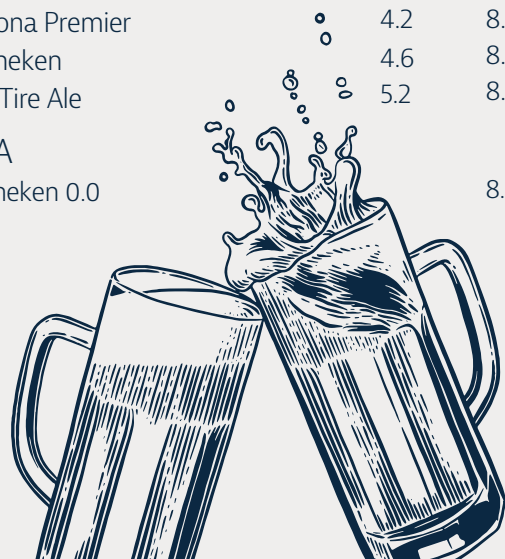
Please ask your server about our rotating draft selections.

BEYOND BEER

	ABV	
Angry Orchard Hard Cider	5.0	9.00
TRULY Wild Berry Hard Seltzer	5.0	9.00

BOTTLES/CANS

DOMESTIC	ABV	
Bud Light	4.2	8.00
Coors Light	4.2	8.00
IMPORT		
Corona Extra	4.6	8.00
Corona Premier	4.2	8.00
Heineken	4.6	8.00
Fat Tire Ale	5.2	8.00
N/A		
Heineken 0.0		8.00



COCKTAILS

BRAMBLE DAIQUIRI 16.00
Elevated classic daiquiri made with Bacardi Cuatro añejo rum, blackberry and fresh lime, shaken and served up
BROWN SUGAR OLD FASHIONED 17.00
Makers Mark, spiced brown sugar syrup, bitters
ESPRESSO MARTINI 18.00
A classic espresso martini with Chopin rye vodka, chilled espresso and Borghetti Espresso Liqueur
HIBISCUS HOUND BALL 16.00
Tito's Handmade vodka, hibiscus, cinnamon, lemon, club soda
MAESTRO MARGARITA 17.00
Hornitos Reposado, Dos Hombres Mezcal, Ancho Reyes chipotle liqueur, lime, agave nectar
MARIGOLD MARTINI 19.00
An agave martini that is fresh, botanical and tequila-forward. For agave and martini lovers. Patrón reposado tequila, Cocchi Americano aperitif, stirred, served up with a grapefruit twist
TENNESSEE TWEED. 16.00
An elevated whiskey sour made with Jack Daniel's No 7, black tea, peach, honey and lemon
YELLOW JACKET 16.00
An herbaceous honey cocktail made with Hendrick's gin, lemon, honey, pineapple, vanilla, shaken and served tall

WINES

SPARKLING	6 OZ	9 OZ.	BTL
Wycliff CALIFORNIA CHAMPAGNE California	10.00	15.00	40.00
La Marca PROSECCO Italy	13.00	19.00	56.00
Paul Buisse CREMANT de LOIRE France			55.00
Decoy by Duckhorn BRUT ROSE California			72.00
WHITES & ROSÉS	6 OZ	9 OZ.	BTL
King Estate ROSE Oregon	15.00	22.00	67.00
Chalk Hill CHARDONNAY California	14.00	21.00	62.00
Robert Mondavi CHARDONNAY California	20.00	30.00	90.00
Alto Vento PINOT GRIGIO Italy	13.00	19.00	52.00
Santa Margherita PINOT GRIGIO Italy	18.00	27.00	72.00
Bulletin Place SAUVIGNON BLANC SE Australia	12.00	18.00	44.00
Mohua SAUVIGNON BLANC New Zealand	15.00	22.00	60.00
RED	6 OZ	9 OZ.	BTL
Cab Is King CABERNET SAUVIGNON California	16.00	24.00	64.00
Cartlidge & Browne MERLOT California	12.00	18.00	48.00
Carmel Road PINOT NOIR California	14.00	21.00	56.00
Cline Cellars Ancient Vines RED BLEND California	13.00	19.00	52.00
Threadcount by Quilt RED BLEND California	15.00	22.00	60.00

SPIRITLESS COCKTAILS

BROWN SUGAR NEW FASHIONED 14.00
Ritual whiskey alternative, Monin spiced brown sugar syrup, bitters
FIREFLY 14.00
Ritual gin alternative, honey, pineapple and lemon
HIBISCUS LOWBALL 14.00
Campari alternative, hibiscus, lemon and club soda