

# GILT BAR

- C H I C A G O -

Since 2010, a Chicago original dedicated to the pleasures of drinking in restaurants and eating in bars.

## STARTERS

<b>Slow Roasted Meatballs</b> .....	16 <sup>.95</sup>
<i>beef, pork, veal, parmesan, herbs</i>	
<b>Tenderloin Steak Tartare</b> *.....	24 <sup>.95</sup>
<i>egg yolk custard, calabrian chile &amp; toasted country bread</i>	
<b>Wood Fired Bone Marrow</b> *.....	25 <sup>.95</sup>
<i>caramelized red onion jam, parsley salad</i>	
<b>Burrata</b> *.....	23 <sup>.95</sup>
<i>tomato confit, aged balsamic, basil, sourdough</i>	
<b>Truffle Mozzarella Sticks</b> .....	22 <sup>.95</sup>
<i>black truffle, red sauce</i>	

## SALADS

<b>House Salad</b> *.....	16 <sup>.95</sup>
<i>tender lettuce, shaved parmesan, salami &amp; olives in red wine vinaigrette</i>	
<b>Chopped Wedge Salad</b> *.....	18 <sup>.95</sup>
<i>egg, bacon, bleu cheese, herbs</i>	
<b>Smoked Salmon Caesar</b> *.....	18 <sup>.95</sup>
<i>crispy potatoes &amp; classic caesar dressing</i>	

### ENHANCEMENTS

<b>THICK CUT BACON</b> *.....	6 <sup>.95</sup>
<b>FARM EGG</b> *.....	2 <sup>.95</sup>
<b>GRILLED CHICKEN</b> *.....	9 <sup>.95</sup>

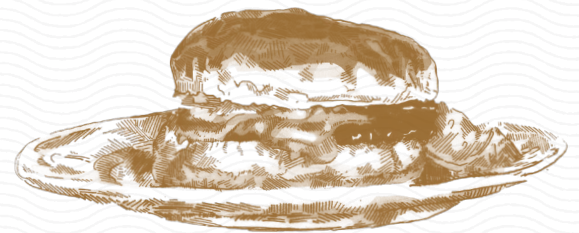
## HANDMADE PASTA

<b>Spicy Orecchiette</b> *.....	20 <sup>.95</sup>
<i>spicy pork sausage, rapini, garlic, parmesan</i>	
<b>Paccheri alla Norma</b> *.....	20 <sup>.95</sup>
<i>smoked eggplant, Bianco tomatoes, ricotta salata, basil</i>	
<b>Pappardelle with Prosciutto &amp; Peas</b> *.....	22 <sup>.95</sup>
<i>parmesan cream, chili breadcrumbs, lemon</i>	
<b>Truffle Bucatini</b> *.....	23 <sup>.95</sup>
<i>black truffle, butter, pecorino</i>	
<b>Lamb Sugo</b> *.....	24 <sup>.95</sup>
<i>casarecce noodles, braised lamb, merguez</i>	
<b>Vodka Rigatoni</b> *.....	21 <sup>.95</sup>
<i>spicy vodka sauce, parmesan, basil</i>	
<b>Ricotta Gnocchi</b> .....	19 <sup>.95</sup>
<i>brown butter, lemon, fried sage</i>	

• organic gluten free pasta - 2<sup>.95</sup> •

## SEAFOOD & ENTRÉES

<b>Steamed Mussels</b> *.....	28 <sup>.95</sup>
<i>lemon vermouth broth, thyme &amp; garlic bread</i>	
<b>Grilled Swordfish</b> *.....	29 <sup>.95</sup>
<i>tomato, capers, olives &amp; fried rosemary</i>	
<b>Whole Grilled Branzino</b> *.....	38 <sup>.95</sup>
<i>chermoula sauce &amp; lemon</i>	
<b>Honey Peppered King Salmon</b> *.....	39 <sup>.95</sup>
<i>brown butter, lemon confit</i>	
<b>Coal Fired Ribeye</b> *.....	69 <sup>.95</sup>
<i>16oz center cut, herbed bone marrow butter</i>	
<b>Pork Loin Saltimbocca</b> *.....	35 <sup>.95</sup>
<i>heritage Berkshire pork, prosciutto &amp; sage</i>	
<b>Roasted Chicken</b> *.....	29 <sup>.95</sup>
<i>herb salad, garlic confit &amp; chicken jus</i>	
<b>Chicken Parmesan</b> .....	29 <sup>.95</sup>
<i>red sauce, fresh mozzarella &amp; basil</i>	
<b>Prime Rib French Dip</b> .....	26 <sup>.95</sup>
<i>shaved thin, with swiss, au jus &amp; creamy horseradish</i>	



*Wagyu Cheeseburger*  
griddled and pressed snake river farms wagyu, american cheese, pickles, onion & dijonnaise, golden fries - 29<sup>.95</sup>

## SIDES

<b>French Fried Potatoes</b> *.....	8 <sup>.95</sup>	<b>Soft Polenta</b> *.....	12 <sup>.95</sup>
<b>Smashed Potatoes</b> *.....	10 <sup>.95</sup>	<b>Grilled Asparagus</b> *.....	13 <sup>.95</sup>
<b>Vesuvio Potatoes</b> *.....	12 <sup>.95</sup>	<b>Roasted Mushroom Carbonara</b> *.....	13 <sup>.95</sup>
<b>Thick Cut Bacon</b> *.....	14 <sup>.95</sup>	<b>Brussels Sprouts</b> *.....	12 <sup>.95</sup>

\* Gluten Free Options Available

\*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

## House Cocktails

<b>Airmail</b> ..... 14 <sup>95</sup> <i>ron matusalem, prosecco, honey, lime</i>	<b>Monte Carlo</b> ..... 13 <sup>95</sup> <i>rye whisky, benedictine, bitters</i>	<b>Gold Rush</b> ..... 14 <sup>50</sup> <i>evan williams bourbon, lemon, honey</i>
<b>Hemingway Daiquiri</b> ..... 13 <sup>95</sup> <i>flor de caña 4 yr, maraschino, grapefruit</i>	<b>Pegu Club</b> ..... 14 <sup>95</sup> <i>hendrick's gin, cointreau, lime, bitters</i>	<b>100 Year Old Cigar</b> ..... 18 <sup>00</sup> <i>ron zacapa 23 year rum, cynar, laphroaig</i>
<b>Boulevardier</b> ..... 14 <sup>50</sup> <i>sazerac rye, campari, sweet vermouth</i>	<b>Daisy</b> ..... 15 <sup>95</sup> <i>wheatley vodka, aperol, st germain, lemon</i>	<b>French Martini</b> ..... 14 <sup>95</sup> <i>nuit blanche vodka, raspberry, pineapple</i>

## HIGHBALLS

<b>Suntory &amp; Soda</b> ..... 12 <sup>95</sup> <i>toki whisky, q soda, lemon</i>
<b>Roku &amp; Tonic</b> ..... 12 <sup>95</sup> <i>roku gin, q tonic, lime</i>
<b>Corazón &amp; Soda</b> ..... 12 <sup>95</sup> <i>corazón blanco, q soda, lime</i>

## AGAVE

<b>Tequila Sour</b> ..... 13 <sup>95</sup> <i>corazón blanco, aperol, orange</i>
<b>Club Gimlet</b> ..... 18 <sup>00</sup> <i>casamigos reposado, cointreau, lime</i>
<b>Mezcal Daisy</b> ..... 14 <sup>95</sup> <i>vida mezcal, aperol, lime, lemon</i>

## MARTINIS

<b>Tuxedo #1</b> ..... 14 <sup>95</sup> <i>old tom gin, sherry, orange bitters</i>
<b>Cucumber</b> ..... 14 <sup>95</sup> <i>nuit blanche vodka, st. germain, cucumber</i>
<b>Espresso</b> ..... 15 <sup>95</sup> <i>mr. black espresso liqueur, cold brew, vodka, coffee &amp; cocoa bitters</i>
<b>Dirty</b> ..... 14 <sup>95</sup> <i>nuit blanche vodka, olive brine, classic or blue cheese olives</i>

## OLD FASHIONEDS

<b>Rye</b> ..... 14 <sup>95</sup> <i>wild turkey rye, demerara, bitters</i>
<b>Bourbon</b> ..... 15 <sup>95</sup> <i>elijah craig, demerara, bitters</i>
<b>Oaxacan</b> ..... 14 <sup>95</sup> <i>corazón blanco, del maguey vida, agave, bitters</i>
<b>Rum</b> ..... 13 <sup>95</sup> <i>smith &amp; cross, ron matusalem, demerara, bitters</i>

## SPIRIT FREE

<b>Giesen "0%" Dealcoholized Sauvignon Blanc, NZ</b> ..... 13 <sup>00</sup>
<b>Citrus Ritual</b> ..... 13 <sup>95</sup> <i>ritual tequila alternative, blood orange, lime, mint, club soda</i>
<b>Garden Gimlet</b> ..... 13 <sup>95</sup> <i>amass riverine, seedlip grove 42, lime</i>
<b>Lion's Share</b> ..... 13 <sup>95</sup> <i>kentucky 74 "bourbon", ghia, lime</i>
<b>St Agrestis Phony Negroni</b> ..... 14 <sup>95</sup>

## SPARKLING GLASS POURS

Santome, Prosecco, Italy, NV, <i>spritzzy, playful, joyous</i> ..... 14 • 56
Pierre Sparr, Cremant d'Alsace, France, NV, <i>elegant, charming, fruity</i> ..... 15 • 60
Lanson, "Black Label," Brut, Champagne, France, NV, <i>bright, detailed, seductive</i> ..... 25 • 100

## WHITE & ROSÉ GLASS POURS

Table White Carafe ..... 18
Table Rosé Carafe ..... 18
Le Provençal, Grenache Rosé, Côtes de Provence, France, 2021, <i>vibrant, sunny, joyous</i> ..... 12 • 48
Scarpetta, Pinot Grigio, Friuli, Italy, 2021, <i>bright, crunchy, crisp</i> ..... 15 • 60
Villa Sparina, Gavi di Gavi, Piedmont, Italy, 2021, <i>honeyed apples, pear, mineral</i> ..... 14 • 56
Famille Paquet, Chardonnay, Bourgogne Blanc, France, 2020, <i>creamy, mineral, pure</i> ..... 16 • 64
Southern Right, Sauvignon Blanc, Walker Bay, South Africa, 2021, <i>juicy, vibrant, fresh</i> ..... 15 • 60
François le Saint, Sancerre, "Calcaire," France, 2020, <i>chalky, mineral, refined</i> ..... 21 • 84
Gustav Huff, Riesling Spatlese, Rheinhessen, Germany, 2021, <i>semi-sweet, candied, electric</i> ..... 13 • 52
Giesen "0%" Dealcoholized Sauvignon Blanc, New Zealand, <i>gooseberry, lime, grass</i> ..... 13 • 52

## RED GLASS POURS

Table Red Carafe ..... 18
Comtesse Marion, Pinot Noir, Pays d'Oc, France, 2020, <i>flamboyant, giving, polished</i> ..... 14 • 56
Domaine de la Solitude, Grenache/Syrah, Côtes du Rhône, France, 2018, <i>suave, briary, deep</i> ..... 14 • 56
Zenato, Alanera, Verona, Italy 2019, <i>ripe fruit, dried flowers, tobacco</i> ..... 13 • 52
Marchesi di Gresy, Barbera d'Asti, Piedmont, 2020, <i>fresh, balanced, energetic</i> ..... 15 • 60
Barter & Trade, Cabernet Sauvignon, Columbia Valley, Washington, 2020, <i>lush, silky, soft</i> ..... 17 • 68
Tinto Negro, Malbec, Mendoza, Argentina, 2020, <i>rich, grapey, chocolatey</i> ..... 13 • 52
Turnbull, Cabernet Sauvignon, Napa Valley, California, 2020, <i>dense, powerful, intense</i> ..... 27 • 108

## DRAFT BEERS

Cruz Blanca, Mexico Calling ..... 6 <sup>50</sup>
3 Floyds, Gumballhead ..... 7 <sup>00</sup>
Allagash, White ..... 7 <sup>50</sup>
Bell's, Two Hearted ..... 7 <sup>00</sup>
Guinness, Draught ..... 7 <sup>50</sup>
Hopewell, Stay Frosty ..... 7 <sup>00</sup>
Maplewood, Fat Pug ..... 7 <sup>00</sup>
Pipeworks, Lizard King ..... 7 <sup>00</sup>

## BOTTLED & CANNED BEER

Cruz Blanca, Palm Shade ..... 7 <sup>00</sup>
Coors Banquet, American Lager ..... 4 <sup>50</sup>
Coors Light, Light Lager ..... 5 <sup>00</sup>
Greene King, Old Speckled Hen ..... 7 <sup>00</sup>
Miller Lite, Light Lager ..... 5 <sup>50</sup>
Newcastle, Brown Ale ..... 6 <sup>50</sup>
Seattle Cider Co, Honeycrisp ..... 7 <sup>00</sup>
Glutenberg, American Pale Ale ..... 8 <sup>00</sup>
Brooklyn, Special Effects ..... 6 <sup>00</sup>



Scan QR to view  
Wine & Spirits Menu