

# 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> .....	17 <sup>99</sup>
<i>beef, pork, veal, red sauce</i>	
<b>Wood Fired Bone Marrow</b> *.....	25 <sup>99</sup>
<i>caramelized red onion jam, parsley salad</i>	
<b>Tenderloin Steak Tartare</b> *.....	24 <sup>99</sup>
<i>egg yolk custard, calabrian chile &amp; toasted country bread</i>	

<b>Truffle Mozzarella Sticks</b> .....	23 <sup>99</sup>
<i>black truffle, red sauce</i>	
<b>Salmon Crudo</b> *.....	28 <sup>99</sup>
<i>bagnoli truffle, ponzu sauce</i>	
<b>Burrata</b> *.....	24 <sup>99</sup>
<i>tomato confit, aged balsamic, basil, sourdough</i>	

## SALADS

**Chopped Wedge Salad** \* - 18<sup>99</sup>  
*egg, bacon, bleu cheese, herbs*

**House Salad** \* - 17<sup>99</sup>  
*tender lettuce, shaved parmesan, salami & olives in red wine vinaigrette*

**Smoked Salmon Caesar** \* - 18<sup>99</sup>  
*crispy potatoes & classic caesar dressing*

### ENHANCEMENTS

THICK CUT BACON \* - 6<sup>99</sup> FARM EGG \* - 2<sup>99</sup> GRILLED CHICKEN \* - 9<sup>99</sup>

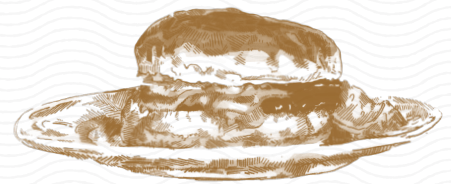
## HANDMADE PASTA

<b>Spicy Orecchiette</b> *.....	20 <sup>99</sup>
<i>spicy pork sausage, rapini, garlic, parmesan</i>	
<b>Paccheri alla Norma</b> *.....	20 <sup>99</sup>
<i>smoked eggplant, Bianco tomatoes, ricotta salata, basil</i>	
<b>Pappardelle with Prosciutto &amp; Peas</b> *.....	22 <sup>99</sup>
<i>parmesan cream, chili breadcrumbs, lemon</i>	
<b>Truffle Bucatini</b> *.....	23 <sup>99</sup>
<i>black truffle, butter, pecorino</i>	
<b>Spicy Shrimp</b> *.....	25 <sup>99</sup>
<i>baby prawns, calabrian chile, trofie pasta</i>	
<b>Vodka Rigatoni</b> *.....	21 <sup>99</sup>
<i>spicy vodka sauce, parmesan, basil</i>	
<b>Ricotta Gnocchi</b> .....	19 <sup>99</sup>
<i>brown butter, lemon, fried sage</i>	

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

## SEAFOOD & ENTRÉES

<b>Steamed Mussels</b> *.....	28 <sup>99</sup>
<i>lemon vermouth broth, thyme &amp; garlic bread</i>	
<b>Whole Grilled Branzino</b> *.....	39 <sup>99</sup>
<i>chermoula sauce &amp; lemon</i>	
<b>Honey Peppered King Salmon</b> *.....	39 <sup>99</sup>
<i>brown butter, lemon confit</i>	
<b>Coal Fired Ribeye</b> *.....	69 <sup>99</sup>
<i>16oz center cut, herbed bone marrow butter</i>	
<b>Wood Roasted Chicken</b> *.....	29 <sup>99</sup>
<i>charred peppers, tangy bbq sauce</i>	
<b>Chicken Piccata</b> .....	29 <sup>99</sup>
<i>white wine butter sauce, capers, lemon</i>	
<b>Prime Rib French Dip</b> .....	26 <sup>99</sup>
<i>shaved thin, with swiss, au jus &amp; creamy horseradish</i>	



*8oz Double Wagyu  
Cheeseburger*  
*pressed & griddled with  
special sauce and american cheese - 29<sup>99</sup>*

## SIDES

<b>French Fried Potatoes</b> *.....	9 <sup>99</sup>	<b>Thick Cut Bacon</b> *.....	14 <sup>99</sup>
<b>Vesuvio Potatoes</b> *.....	12 <sup>99</sup>	<b>Brussels Sprouts</b> *.....	12 <sup>99</sup>
<b>Mashed Potatoes</b> *.....	10 <sup>99</sup>	<b>Grilled Asparagus</b> *.....	13 <sup>99</sup>
<b>Soft Polenta</b> *.....	12 <sup>99</sup>	<b>Roasted Mushroom Carbonara</b> *.....	13 <sup>99</sup>

\* Can Be Made With Gluten Free Ingredients

\*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 and we cannot guarantee that our food is completely free of any allergen.  
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

<p><b>Airmail</b> ..... 15<sup>.95</sup> <i>appleton estate, prosecco, honey, lime</i></p> <p><b>Hemingway Daiquiri</b>..... 15<sup>.95</sup> <i>el dorado 3 yr, maraschino, grapefruit</i></p> <p><b>Boulevardier</b> ..... 15<sup>.95</sup> <i>sazerac rye, campari, sweet vermouth</i></p>	<p><b>Monte Carlo</b>..... 15<sup>.95</sup> <i>rye whisky, benedictine, bitters</i></p> <p><b>Pegu Club</b> ..... 15<sup>.95</sup> <i>hendrick's gin, cointreau, lime, bitters</i></p> <p><b>Daisy</b> ..... 16<sup>.95</sup> <i>wheatley vodka, aperol, st germain, lemon</i></p>	<p><b>Gold Rush</b>..... 17<sup>.95</sup> <i>buffalo trace bourbon, honey, lemon</i></p> <p><b>100 Year Old Cigar</b> ..... 18<sup>.95</sup> <i>ron zacapa 23 year rum, cynar, laphroaig</i></p> <p><b>Hugo Spritz</b>..... 16<sup>.95</sup> <i>st. germain, prosecco, mint</i></p>
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## MARTINIS

<p><b>Tuxedo #1</b> ..... 16<sup>.95</sup> <i>old tom gin, sherry, orange bitters</i></p> <p><b>Cucumber</b> ..... 16<sup>.95</sup> <i>nuit blanche vodka, st. germain, cucumber</i></p> <p><b>Espresso</b>..... 16<sup>.95</sup> <i>mr. black espresso liqueur, cold brew, vodka, coffee &amp; cocoa bitters</i></p>	<p><b>French Martini</b>..... 18<sup>.95</sup> <i>grey goose vodka, pineapple, framboise</i></p> <p><b>Dirty</b>..... 16<sup>.95</sup> <i>nuit blanche vodka, olive brine, classic or blue cheese olives</i></p> <p><b>Vesper</b>..... 16<sup>.95</sup> <i>nuit blanche vodka, prairie gin, lillet blanc</i></p>
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### AGAVE

<b>Tequila Sour</b> ..... 16 <sup>.95</sup>	
<i>corazón blanco, aperol, orange</i>	
<b>Club Gimlet</b> ..... 18 <sup>.95</sup>	
<i>casamigos reposado, cointreau, lime</i>	
<b>Mezcal Daisy</b> ..... 16 <sup>.95</sup>	
<i>montelobos mezcal, aperol, lime, lemon</i>	
<b>Jalisco Manhattan</b> ..... 17 <sup>.95</sup>	
<i>casamigos reposado, carpano antica, mole bitters</i>	

### OLD FASHIONEDS

<b>Rye</b> ..... 15 <sup>.95</sup>	
<i>wild turkey rye, demerara, bitters</i>	
<b>Bourbon</b> ..... 16 <sup>.95</sup>	
<i>elijah craig, demerara, bitters</i>	
<b>Oaxacan</b> ..... 15 <sup>.95</sup>	
<i>corazón blanco, montelobos, agave, bitters</i>	
<b>Rum</b> ..... 15 <sup>.95</sup>	
<i>smith &amp; cross, ron matusalem, demerara, bitters</i>	

### SPIRIT FREE

<b>Citrus Ritual</b> ..... 14 <sup>.95</sup>	
<i>ritual tequila alternative, blood orange, lime, mint, club soda</i>	
<b>Seedlip Sour</b> ..... 14 <sup>.95</sup>	
<i>seedlip grove 42, cranberry</i>	
<b>St. Agrestis Phony Negroni</b> ..... 14 <sup>.95</sup>	
<b>Giesen "0%" Dealcoholized Sauvignon Blanc, NZ, 2022</b> ..... 13 <sup>.00</sup>	
<b>Leitz, "Zero Point Five," Dealcoholized Pinot Noir, Germany, NV</b> ..... 15 <sup>.00</sup>	

## SPARKLING GLASS POURS

Mionetto, "Alcohol-Removed," Prosecco, Italy, NV, <i>elegant, joyous, celebratory</i> .....	14 • 56
Santome, Prosecco, Italy, NV, <i>spritzzy, playful, joyous</i> .....	14 • 56
Pierre Sparr Rosé, Cremant d'Alsace, France, NV, <i>elegant, charming, fruity</i> .....	15 • 60
Charpentier, "Tradition," Brut, Champagne, France, NV, <i>succulent, creamy, vital</i> .....	25 • 100

## WHITE & ROSÉ GLASS POURS

Table White Carafe .....	19
Table Rosé Carafe .....	19
Le Provençal, Grenache Rosé, Côtes de Provence, France, 2022, <i>vibrant, sunny, joyous</i> .....	13 • 52
Scarpetta, Pinot Grigio, Friuli, Italy, 2022, <i>bright, crunchy, crisp</i> .....	16 • 64
Feudi di San Gregorio, Falanghina, Sannio, Campania, 2021, <i>floral, tactile, beguiling</i> .....	15 • 60
Southern Right, Sauvignon Blanc, Walker Bay, South Africa, 2023, <i>juicy, vibrant, fresh</i> .....	16 • 64
Domaine Skouras, "Almyra," Chardonnay, Greece, 2022, <i>crisp, salty, light oak</i> .....	18 • 72
Francois le Saint, Sauvignon Blanc, Calcaire, Sancerre, France, 2022, <i>herbal, mineral, refined</i> .....	24 • 96
Gustav Huff, Riesling Spatlese, Rheinhessen, Germany, 2021, <i>semi-sweet, candied, electric</i> .....	14 • 56
Giesen "0%" Dealcoholized Sauvignon Blanc, New Zealand, 2022, <i>gooseberry, lime, grass</i> .....	13 • 52

## RED GLASS POURS

Table Red Carafe.....	19
Leitz, "Zero Point Five," Dealcoholized Pinot Noir, Germany, NV, <i>supple, fragrant, harmonious</i> .....	15 • 60
Badia a Coltibuono, "RS," Chianti Classico, 2021, <i>tense, vibrant, extracted</i> .....	16 • 64
Domaine Bernier, Pinot Noir, Loire, France 2021, <i>bright, bistro-y, refreshing</i> .....	15 • 60
JL Chave Selection, Grenache, Cotes du Rhône, 2021, <i>peppery, silky, salty</i> .....	17 • 68
Zenato, "Alanera," Verona, Italy, 2020, <i>ripe fruit, dried flowers, tobacco</i> .....	14 • 56
Barter & Trade, Cabernet Sauvignon, Columbia Valley, Washington, 2023, <i>lush, silky, soft</i> .....	18 • 72
Tinto Negro, Malbec, Mendoza, Argentina, 2021, <i>rich, grapey, chocolatey</i> .....	15 • 60
Dan Kosta, Pinot Noir, "Admire," Sonoma Coast, California, 2022, <i>succulent, indulgent, heady</i> .....	25 • 100
Turnbull, Cabernet Sauvignon, Napa Valley, California, 2021, <i>classic, ripe, powerful</i> .....	28 • 112

### DRAFT BEERS

Cruz Blanca, Mexico Calling <b>Lager</b> ....	7.50
3 Floyds, Gumballhead <b>Wheat</b> .....	7.50
Allagash, White <b>Witbier</b> .....	8.00
Guinness, Draught <b>Dry Stout</b> .....	9.00
Hopewell, Clover Club, <b>Raspberry Sour</b> 10 <sup>.00</sup>	
Off Color, Apex Predator <b>Farmhouse Ale</b> ..	7.50
Maplewood, Fat Pug <b>Milk/Sweet Stout</b> ..	7.50
Pipeworks, Lizard King <b>Pale Ale</b> .....	8.50

### BOTTLED & CANNED BEER

Cruz Blanca, Palm Shade.....	7.00
Coors Banquet, American Lager.....	5.00
Coors Light, Light Lager .....	5.50
Greene King, Old Speckled Hen .....	7.00
Miller Lite, Light Lager .....	6.00
Seattle Cider Co, Honeycrisp .....	7.00
Glutenberg, American Pale Ale.....	8.00
Athletic, Run Wild N/A.....	7.50

## House Light & Dark



Trumer & Kostritzer - \$5.00