

GILT BAR

- CHICAGO -

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

STARTERS

Slow Roasted Meatballs	16 ⁹⁹
<i>beef, pork, veal, parmesan, herbs</i>	
Tenderloin Steak Tartare *.....	24 ⁹⁹
<i>egg yolk custard, calabrian chile & toasted country bread</i>	
Wood Fired Bone Marrow *.....	25 ⁹⁹
<i>caramelized red onion jam, parsley salad</i>	
Burrata *.....	23 ⁹⁹
<i>tomato confit, aged balsamic, basil, sourdough</i>	
Truffle Mozzarella Sticks	22 ⁹⁹
<i>black truffle, red sauce</i>	

SALADS

House Salad *.....	16 ⁹⁹
<i>tender lettuce, shaved parmesan, salami & olives in red wine vinaigrette</i>	
Chopped Wedge Salad *.....	18 ⁹⁹
<i>egg, bacon, bleu cheese, herbs</i>	
Smoked Salmon Caesar *.....	18 ⁹⁹
<i>crispy potatoes & classic caesar dressing</i>	

ENHANCEMENTS

THICK CUT BACON *.....	6 ⁹⁹
FARM EGG *.....	2 ⁹⁹
GRILLED CHICKEN *.....	9 ⁹⁹

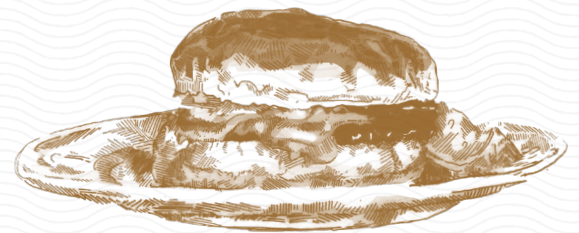
HANDMADE PASTA

Spicy Orecchiette *.....	20 ⁹⁹
<i>spicy pork sausage, rapini, garlic, parmesan</i>	
Paccheri alla Norma *.....	20 ⁹⁹
<i>smoked eggplant, Bianco tomatoes, ricotta salata, basil</i>	
Pappardelle with Prosciutto & Peas *.....	22 ⁹⁹
<i>parmesan cream, chili breadcrumbs, lemon</i>	
Truffle Bucatini *.....	23 ⁹⁹
<i>black truffle, butter, pecorino</i>	
Lamb Sugo *.....	24 ⁹⁹
<i>casarecce noodles, braised lamb, merguez</i>	
Vodka Rigatoni *.....	21 ⁹⁹
<i>spicy vodka sauce, parmesan, basil</i>	
Ricotta Gnocchi	19 ⁹⁹
<i>brown butter, lemon, fried sage</i>	

• organic gluten free pasta - 2⁹⁵ •

SEAFOOD & ENTRÉES

Steamed Mussels *.....	28 ⁹⁹
<i>lemon vermouth broth, thyme & garlic bread</i>	
Grilled Swordfish *.....	29 ⁹⁹
<i>tomato, capers, olives & fried rosemary</i>	
Whole Grilled Branzino *.....	38 ⁹⁹
<i>chermoula sauce & lemon</i>	
Honey Peppered King Salmon *.....	39 ⁹⁹
<i>brown butter, lemon confit</i>	
Coal Fired Ribeye *.....	69 ⁹⁹
<i>16oz center cut, herbed bone marrow butter</i>	
Pork Loin Saltimbocca *.....	35 ⁹⁹
<i>heritage Berkshire pork, prosciutto & sage</i>	
Roasted Chicken *.....	29 ⁹⁹
<i>herb salad, garlic confit & chicken jus</i>	
Chicken Parmesan	29 ⁹⁹
<i>red sauce, fresh mozzarella & basil</i>	
Prime Rib French Dip	26 ⁹⁹
<i>shaved thin, with swiss, au jus & creamy horseradish</i>	



Wagyu Cheeseburger

8oz double stuffed wagyu cheeseburger, special sauce, american cheese - 29⁹⁹

SIDES

French Fried Potatoes *.....	8 ⁹⁹	Soft Polenta *.....	12 ⁹⁹
Mashed Potatoes *.....	10 ⁹⁹	Grilled Asparagus *.....	13 ⁹⁹
Vesuvio Potatoes *.....	12 ⁹⁹	Roasted Mushroom Carbonara *.....	13 ⁹⁹
Thick Cut Bacon *.....	14 ⁹⁹	Brussels Sprouts *.....	12 ⁹⁹

* 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 •

<p>Airmail 14⁹⁵ <i>ron matusalem, prosecco, honey, lime</i></p> <p>Hemingway Daiquiri..... 13⁹⁵ <i>flor de caña 4 yr, maraschino, grapefruit</i></p> <p>Boulevardier 14⁵⁰ <i>sazerac rye, campari, sweet vermouth</i></p>	<p>Monte Carlo..... 13⁹⁵ <i>rye whisky, benedictine, bitters</i></p> <p>Pegu Club 14⁹⁵ <i>hendrick's gin, cointreau, lime, bitters</i></p> <p>Daisy 15⁹⁵ <i>wheatley vodka, aperol, st germain, lemon</i></p>	<p>Gold Rush..... 14⁵⁰ <i>evan williams bourbon, lemon, honey</i></p> <p>100 Year Old Cigar 18⁰⁰ <i>ron zacapa 23 year rum, cynar, laphroaig</i></p> <p>French Martini..... 14⁹⁵ <i>nuit blanche vodka, raspberry, pineapple</i></p>
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HIGHBALLS

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

AGAVE

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

MARTINIS

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

OLD FASHIONEDS

Rye	14 ⁹⁵
<i>wild turkey rye, demerara, bitters</i>	
Bourbon	15 ⁹⁵
<i>elijah craig, demerara, bitters</i>	
Oaxacan	14 ⁹⁵
<i>corazón blanco, montelobos, agave, bitters</i>	
Rum	13 ⁹⁵
<i>smith & cross, ron matusalem, demerara, bitters</i>	

SPIRIT FREE

Giesen "0%" Dealcoholized Sauvignon Blanc, NZ, 2022	13 ⁰⁰
Citrus Ritual	13 ⁹⁵
<i>ritual tequila alternative, blood orange, lime, mint, club soda</i>	
Garden Gimlet	13 ⁹⁵
<i>amass riverine, seedlip grove 42, lime</i>	
Seedlip Sour	14 ⁹⁵
<i>seedlip grove 42, amass riverine, cranberry</i>	
St Agrestis Phony Negroni	14 ⁹⁵

SPARKLING GLASS POURS

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
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>	13 • 52
Scarpetta, Pinot Grigio, Friuli, Italy, 2021, <i>bright, crunchy, crisp</i>	16 • 64
Villa Sparina, Gavi di Gavi, Piedmont, Italy, 2021, <i>honeyed apples, pear, mineral</i>	15 • 60
Southern Right, Sauvignon Blanc, Walker Bay, South Africa, 2022, <i>juicy, vibrant, fresh</i>	16 • 64
Domaine Skouras, "Almyra," Chardonnay, Greece, 2022, <i>crisp, salty, light oak</i>	18 • 72
François le Saint, Sancerre, "Calcaire," France, 2020, <i>chalky, mineral, refined</i>	23 • 92
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>	14 • 56

RED GLASS POURS

Table Red Carafe.....	18
Domaine Bernier, Pinot Noir, Loire, France 2021, <i>bright, bistro-y, refreshing</i>	15 • 60
Domaine de la Solitude, Grenache/Syrah, Côtes du Rhône, France, 2021, <i>suave, briary, deep</i>	15 • 60
Zenato, Alanera, Verona, Italy 2019, <i>ripe fruit, dried flowers, tobacco</i>	14 • 56
La Togata, Barengo, Sangiovese blend, Toscana IGT, 2015, <i>alluring, tobacco, plummy</i>	17 • 68
Barter & Trade, Cabernet Sauvignon, Columbia Valley, Washington, 2020, <i>lush, silky, soft</i>	18 • 72
Tinto Negro, Malbec, Mendoza, Argentina, 2021, <i>rich, grapey, chocolatey</i>	14 • 56
Shafer, Cabernet Sauvignon / Merlot, "TD9," Napa Valley, 2019, <i>nuanced, layered, serious</i>	28 • 112

DRAFT BEERS

Cruz Blanca, Mexico Calling.....	6 ⁵⁰
3 Floyds, Gumballhead	7 ⁰⁰
Allagash, White	7 ⁵⁰
Bell's, Two Hearted.....	7 ⁰⁰
Guinness, Draught	7 ⁵⁰
Hopewell, Italian Ice Citrus Lager ...	7 ⁰⁰
Maplewood, Fat Pug	7 ⁰⁰
Pipeworks, Lizard King	7 ⁰⁰

BOTTLED & CANNED BEER

Cruz Blanca, Palm Shade.....	7 ⁰⁰
Coors Banquet, American Lager	4 ⁵⁰
Coors Light, Light Lager	5 ⁰⁰
Greene King, Old Speckled Hen	7 ⁰⁰
Miller Lite, Light Lager	5 ⁵⁰
Newcastle, Brown Ale.....	6 ⁵⁰
Seattle Cider Co, Honeycrisp	7 ⁰⁰
Glutenberg, American Pale Ale.....	8 ⁰⁰
Athletic, Run Wild.....	6 ⁰⁰



*Scan QR to view
Wine & Sports Menu*