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### Sparkling

**Bodegas G. Sparkling Rose**  
glass 9 bottle 32

**Arman Deloi Brut cava**  
glass 9 bottle 32

**Wine Not?**  
9 glass 32 bottle

**Vendaval**  
*Sauvignon Blanc*  
**Ca' Di ponti**  
*Pinot Grigio*  
**Tarrica**  
*Chardonnay*  
**Casa Berger Soret**  
*Rose'*

**Bodegas Gouguenheim**  
*Pinot Noir*  
**Bodegas Gouguenheim**  
*Malbec*  
**Vendaval**  
*Cabernet Sauvignon*  
**Montepulciano D'abruzzo**  
*Light Italian Red*

### Shoots

**Honey Rocks 2oz** 8  
2oz Jack Honey, 3 cubes of ice in a rock glass. *Sweet Honey Nectar*

**Chicago Handshake** 8  
16oz Old Style 1oz shot Malort  
*Chicago Proud*

### House Cocktails

**Frío Y Chile** 11  
Mezcal, jalapeno simple, lime, tajin rim  
**Moonshine Mule** 11  
Vodka, moonshine (Cherry, Peach, or Blackberry)

**Cucumber Gimlet** 11  
Cucumber Vodka, lime, simple  
**Mojito** 11  
Bacardi, ( Superior, coconut, banana, lime) lime, sugar

### On Draft 16oz & 23oz

**GumballHead 5.6%** 7.50 10.50  
3 Floyds Brewpub  
**Lost Palate 6.3%** 7 10  
Goose Island Brewery  
**Michigan Apple 5.5%** 7 10  
Virtue cider  
**Born + Raised 5.9%** 7 10  
Goose Island Brewery  
**Lagunita's IPA 6.2%** 7.50 10.75  
Lagunitas Brewing Company

**Begyle Blonde 5.4%** 7.50 10.50  
Begyle Brewing  
**Charlatan 6.1%** 7 10  
Maplewood Brewery & Distillery  
**Sun Crusher 5.3%** 7 10  
Revolution Brewing  
**2 Hearted Ale 7%** 7.50 10.50  
Bell's Brewery  
**Old Style** 5 7.50  
Pabst Brewing Chicago, IL



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## Beer

### Bottles & Cans

<b>October Fest</b> (limited supply)	7
<b>Bell's Two-Hearted</b>	
<b>Pilsner</b>	
<b>Gringolandia Super Pils</b> 7.2%	7
5 Rabbit Cerveceria	
<b>Lü</b> 4.7%	6.50
Solemn Oath Brewery	
<b>Lager</b>	
<b>Becks N/A</b> 0.3%	5
Anheuser-Busch	
<b>Cactus Pants</b> 16oz 4.5%	7
Buckledown Brewings	
<b>Tecate</b> 4.5%	4.50
Cerveceria Cuauhtémoc Moctezuma	
<b>IPA</b>	
<b>Anti-Hero IPA</b> 16oz 6.7%	8
Revolution Brewing	
<b>Face Melter Hibiscus</b> 16oz 7%	8.50
Burnt City Brewing	
<b>Misfit IPA</b> 6.5%	6.50
Wild Onion Brewing Co.	
<b>Son of Juice</b> 16oz 6.3%	10
Maplewood Brewery & Distillery	
<b>Super Cluster</b> 8%	7
Lagunitas Brewing Company	
<b>Two Hearted Ale</b> 16oz 7%	6.50
Bell's Brewery	
<b>Working for the Weekend</b> 16oz 7.9%	9
Spiteful Brew	
<b>Stout/Porter</b>	
<b>Dragon's Milk</b> 11%	15
New Holland Brewery	
<b>Wheat/Belgian</b>	
<b>Delirium Tremens</b> 16oz 8.5%	15
Family Brewery Huyghe	
<b>FOUR SHORE</b> 4.5%	8
Ravinia Brewing Chicago	
<b>Stella Artois</b> 16oz 5%	7.50
Stella Artois	
<b>Allagash White</b> 16oz 5%	10
Allagash Brewing Company	



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### Sour/Gose

<b>Fancy Bounce</b> 4.5%	9
<small>Ravinia Brewing Co</small>	
<b>Fuzzy Smack</b> 4.6%	9
<small>Noon Whistle Brewing</small>	
<b>Guava Gose</b> 4.0%	9
<small>Noon Whistle Brewing</small>	

### Ale Saison

<b>312 Urban Wheat</b> 16oz 4.2%	7
<small>Goose Island Brewery</small>	
<b>Apex Predator</b> 16oz 6.5%	6
<small>Off Color Brewing</small>	
<b>Lil Sumpin' Sumpin' Ale</b> 7.5%	6.50
<small>Lagunitas Brewing Company</small>	
<b>NewCastle Brown</b> 7.5%	7
<small>Heineken</small>	

### Pale Ales

<b>Daisy Cutter</b> 16oz 5.2%	8
<small>Half Acre Beer Company</small>	
<b>Fist City</b> 16oz 4%	8
<small>Revolution Brewing</small>	
<b>Zombie Dust</b> 6.4%	8
<small>3 Floyds Brewpub</small>	

### Fruity

<b>PLUMpass</b> 16oz 9.38%	8
<small>Twisted Hippo</small>	
<b>Purple Haze</b> 4.2%	6.50
<small>Abita Brewing</small>	
<b>Stiegl Radler</b> 16oz 2.25%	8
<small>Stieglbrauerei</small>	

### Cider/Seltzer/GF

<b>Bud Light Seltzer</b> 16oz 4.2%	6
<small>Blackcherry, Lime, or Mango</small>	
<b>Dry Hard Cider</b> 6.5%	8
<small>Seattle Cider Co.</small>	
<b>Prairie Path</b> 5.1%	6.50
<small>Two Brothers Brewery</small>	

### Domestic

<b>PBR</b> 4.8%	3	<b>Old Style</b> 16oz	5
<b>Bud Light</b>	4.50	<b>Budweiser</b>	4.50
<b>Miller Lite</b>	4.50	<b>Miller High Life</b>	4.50



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## Food

### **Hummus**

12

A puree of garbanzo beans, olive oil & a hint of garlic and lemon. served with cucumber, tomatoes, and pita. Make it vegan – substitute pita with West Town Bakery vegan Sourdough bread

### **Chicken Wings**

Reg 13 Large 16

Bone in or out, Buffalo or Bourbon BBQ with bleu cheese & celery

### **Nachos**

13

House-made chips, refried beans, jalapeno cheese, pico de gallo, sour cream, guacamole, jalapeno peppers.

Add chicken, beef or vegan soy chorizo 3.5

### **Buffalo Calamari**

16

Lightly breaded, fried wild-caught Rhode Island calamari, Buffalo style, tossed in our hot wing sauce & served with buttermilk parmesan. Or regular pub-style served with a tangy cocktail dipping sauce.

### **Vegan Potato Chorizo Tacos**

10

2 tacos w/ House potato, soy chorizo, coleslaw w/ avocado served with lentils

### **Fish Tacos**

2 tacos 11      3 tacos 15

Baja Style, crispy battered wild-caught whitefish served with chipotle aioli & fresh mango salsa on flour tortillas with a side of black beans

### **\*Skirt Steak or Chicken Fajitas (available Friday 11-9, Sat & Sun 3pm – 9pm)**

16

Grilled peppers & onions, black beans, Cajun rice, sour cream, homemade salsa, fresh guacamole, lettuce, tomato served with flour tortillas.

### **Grilled Chicken Sandwich**

14

All-natural flat-grilled chicken breast, plain or Cajun, topped with crispy julienned citrus pesto slaw, on a toasted ciabatta bun with chipotle mayo & fries. > Add cheese for > 1 Ea.

### **Spicy Southwest Chicken Sandwich**

14

Southern style fried chicken, spicy jalapeno slaw, pickles, chipotle mayo with sweet potato fries



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### **Vegan Spicy Black Bean Sandwich**

15

West Town Bakery's vegan sourdough bread, house-made bean patty, spicy sriracha veganaise, avocado, mango ginger chutney & house slaw with sweet potato fries. Yes this is 100% vegan.

### **Bacon Arugula Burger**

15

1/2lb Angus beef burger, sautéed onions, roasted garlic mayo, jalapeno with fries and sweet pickles

### **Big Burger**

13

1/2lb Angus beef burger, tomato, red onion, mixed lettuce on a brioche bun served with fries.

### **Spicy Black Bean Burger**

14

On a toasted bun with melted mozzarella cheese, spicy sriracha mayo, sliced avocado, a side of mango ginger chutney & fries.

### **Vegan Arugula Quinoa Bowl**

14

Chilled quinoa, arugula, radish, cucumber, carrots, blueberries, tomato, pickled red onions, chia seeds topped with vegan citrus vinaigrette

### **Southwest Chicken Salad**

14

Mixed greens and romaine tossed in our house chipotle dressing, black beans, corn, pico de gallo, jack cheese, topped with Cajun chicken, tortilla chips & guacamole

### **Small field greens Salad**

6

\* Chicago Department of Public Health advises that consumption of raw or undercooked food such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.