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Bodegas G. Sparkling Rose
glass 9 bottle 32

Arman Deloi Brut cava
glass 9 bottle 32

Jean Vesselle
Champagne Brut Reserve
bottle 60

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 Gougenheim
Malbec
Vendaval
Cabernet Sauvignon
Montepulciano D'abruzzo
Light Italian Red

Shooots

Honey Rocks 2oz
2oz Jack Honey
3 cubes of ice in a rock
glass
Sweet Honey Nectar

L 11 Craft Boiler Maker
1 shot Cedar Ridge
craft bourbon
with your choice 16oz
Maplewood Pulaski Pils or
Maplewood Charlatan
11

Chicago Handshake
16oz Old Style
1 shot Malort
Chicago Proud
9

House Cocktails

The Empress 11
Empress Blue Gin, lemon, aquafaba and simple sugar
Marksman Old Fashioned 11
Makers Mark, hints of apple, orange and bitters
Bubba's Chai Tea 11
Bubbas Spiced Liquor, chia tea, cinnamon stick

Smoke in the Orchard 11
400 Cojones Mezcal, apple cider, lime, sweet ginger rim
Redemption Boulevardier 11
Redemption Bourbon, Campari, sweet vermouth

On Draft

OCTOBERFEST 6% 8
FestBier by Maplewood Brewery
Charlatan 6.1% 7.50
Maplewood Brewery & Distillery
GumballHead 5.6% 7.50
3 Floyds Brewpub
2 Hearted Ale 7% 7.50
Bell's Brewery
Pulaski Pils 5.1% 7.50
Maplewood Brewery & Distillery
Maplewood Brewery & Distillery

312 Urban Wheat 4.2% 7.50
Goose Island Brewery
Lagunita's IPA 6.2% 7.50
Lagunitas Brewing Company
Green Line 5.5% 7.50
Goose Island Brewery
MI Apple Cider 5.5% 7
Virtue
Old Style 5
Pabst Brewing Chicago, IL



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Beer

Bottles & Cans

Seasonal

FestBier Oct Fest On Tap	8
Buckledown Oct Fest <i>limited</i>	7
Spiteful Oct Fest 16oz <i>limited</i>	11
Brownie Points 16oz <i>limited</i>	8

Pilsner

Gringolandia Super Pils 7.2%	7
5 Rabbit Cerveceria	
Lü 4.7%	6.50
Solemn Oath Brewery	

Lager

Becks N/A 0.3%	5
Anheuser-Busch	
Cactus Pants 16OZ 4.5%	7
Buckledown Brewings	
Modelo 4.4%	4.50
Tecate 4.5%	4.50

IPA

Anti-Hero IPA 16OZ 6.7%	8
Revolution Brewing	
Misfit IPA 6.5%	6.50
Wild Onion Brewing Co.	
All Day IPA 4.7%	7
Founder Brewing	
Son of Juice 16OZ 6.3%	10
Maplewood Brewery & Distillery	
Working for the Weekend 16OZ 7.9%	9
Spiteful Brewi	

Stout/Porter

Dragon's Milk 11%	15
New Holland Brewery	
Guinness 14.9OZ 4.2%	9
New Holland Brewery	

Wheat/Belgian

Delirium Tremens 16OZ 8.5%	15
Family Brewery Huyghe	
Stella Artois 16OZ 5%	7.50
Stella Artois	
Allagash White 16OZ 5%	10
Allagash Brewing Company	



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Sour/Gose

Fancy Bounce 4.5% 9

Ravinia Brewing Co

Fuzzy Smack 4.6% 9

Noon Whistle Brewing

Ale / Saison

Brownie Points 16oz 5.8% 8

Brown Ale by Goose Island Brewery

Begyel Blond Ale 5.4% 8

Begyel Brewery

312 Urban Wheat 16oz 4.2% 7

Goose Island Brewery

Apex Predator 16oz 6.5% 6

Off Color Brewing

Lil Sumpin' Sumpin' Ale 7.5% 6.50

Lagunitas Brewing Company

NewCastle Brown 7.5% 7

Heineken

Pale Ales

Daisy Cutter 16oz 5.2% 8

Half Acre Beer Company

Fist City 16oz 4% 8

Revolution Brewing

Zombie Dust 6.4% 8

3 Floyds Brewpub

Fruity

PLUMpass 16oz 9.38% 8

Twisted Hippo

Purple Haze 4.2% 6.50

Abita Brewing

Stiegl Radler 16oz 2.25% 8

Stieglbrauerei

Cider/Seltzer/GF

Bud Light Seltzer 16oz 4.2% 6

Blackcherry, Lime, or Mango

Prairie Path 5.1% 6.50

Two Brothers Brewery

Domestic

PBR 4.8% 3

Bud Light 4.50

Miller Lite 4.50

Old Style 16oz 5

Budweiser 4.50

Miller High Life 4.50



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Brunch Only Items
Sat and Sun 11am - 3pm

Tabletop Mimosas

1 Bottle Arman Deloi Brut *cava*
1 carafe Fresh Squeezed OJ
38 or single glass 9

Tabletop Bloody Marys

375ml bottle Chicago Spirit Vodka
1 carafe L-11 house Bloody Mary mix
Side of garnish & ice
38 or single glass 9

Tabletop Screw Drivers

375ml bottle Chicago Spirit Vodka
1 carafe Fresh-squeezed OJ
38 or single glass 9

Avocado Toast

13

A thick spread of mashed avocado over 2 pieces of West Town Bakery Vegan Multi-grain topped with fresh radish, green onion, alfalfa sprouts, chia seed w/ lentil salad.

Classic Benedict

14

2 poached eggs, Canadian bacon, house hollandaise sauce on English muffins w/ asparagus and house potatoes

Benedict Eggs Benedict w/ Portobella and Spinach

14

2 poached eggs, sliced grilled portabella mushrooms, sautéed spinach, house hollandaise sauce w/ asparagus and house potatoes

Gluten Free Benedict Eggs Benedict w/ Portabella and Spinach

14

Replacing the English muffins with a grilled portabella caps, topped with 2 poached eggs, sautéed spinach, house hollandaise sauce w/ asparagus and house potatoes.

California Ave

14

Crispy cheesy hash browns, sautéed spinach, avocado, 2 eggs, pico de gallo w/ scallion garnish.

Vegan Potato, Chorizo, Black Bean Burrito

12

House potatoes, soy chorizo, black beans, coleslaw
w/ avocado

Chilaquiles

Scrambled eggs, scallions, bell pepper, chorizo & house-made tortilla chips smothered in salsa, and melted cheese.





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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

Artisan Bratwurst

13

Premium artisan bratwurst made with locally sourced pork and all natural ingredients. Grilled, topped w/ cheddar cheese & caramelized onions (sauerkraut on request) in a toasted pretzel bun w/ fries & coleslaw.

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

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

Chicken 16, Steak 17

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 grilled chicken breast, plain or Cajun, topped with crispy julienned citrus pesto slaw, on a ciabatta bun with chipotle mayo & fries.

Vegan Spicy Black Bean Sandwich

15



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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.

Ruben Sandwich

15

8oz corn beef brisket piled on grilled marble rye, melted swiss cheese, fresh sauerkraut, fries & spicy slaw.

Spicy Southwest Chicken Sandwich

14

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

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

Apple Pie

6.50 single slice. Add vanilla ice cream 1.50

* 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.