

after dinner drinks

dessert wine

cambria, late harvest viognier, 2006 11/21

small batch bourbon

basil hayden 9

baker's 10

booker's 11

knob creek 9

woodford reserve 10

port and madeira

sandeman madeira 8

sandeman tawny 12

taylor fladgate 2003 vintage porto 18

warre's warrior special reserve 9

warre's otima 10-year-old tawny 12

single malt scotch

10 Year

glenmorangie 10

laphroaig 10

12 Year

cragganmore 10

maccallan 11

glenfiddich 9

14 Year

oban 12

15 Year

dalwhinnie 13

16 Year

lagavulin 14

18 Year

highland park 18

glenlivet 19

american ryes

templeton 8

ri 1 9

sazerac 7

desserts

nichols farm apple dumpling

rum raisins, walnut pralines and maple gelato

bittersweet chocolate cake

salted peanut gelato and cocoa nib caramel

seedling farms pear crisp

gingersnap streusel and pear cider sorbet

"cheesecake"

cream cheese mousse, seedling farms cherry compote and a graham cracker shortbread

chestnut waffles

mission figs, candied chestnuts, bourbon caramel, and chocolate gelato

all desserts 7

seasonal gelatos and sorbets 6

all served with sugar cookies

american cheese plate 12

seasonal jam, local honey, and toasted nuts

grape expectations

the south water kitchen staff welcomes you to chicago with a selection of cocktails as interesting and diverse as the grapes that inspired them. at this point, we would like to introduce you to our friendly bar staff who have each created a unique libation appropriately named after the appellation they prefer.

dan's

mendocino 12

dry creek zinfandel blended with effen black cherry vodka, raspberry liqueur, topped with a splash of club soda and served on the rocks with fresh raspberries

sonya's

dundee 11

macmurray ranch pinot gris mixed with fresh squeezed grapefruit juice, topped off with peach schnapps and garnished with a grapefruit twist

ally's

clarksburg 10

vinum petit syrah, bulleit bourbon, fresh squeezed lemon juice and a splash of soda, served on the rocks

sarah's

st helena 10

raymond merlot, godiva dark chocolate liqueur and chambord served ice cold with a dusting of cocoa powder

emily's

santa barbara 11

parker station pinot noir shaken with tanqueray 10 gin, belvedere vodka, pomegranate juice, and a dash of lime juice, served up

kristen's

russian river 12

william hill chardonnay combined with partida tequila, diced jalapenos and fresh squeezed lime, lemon, and orange juice, topped off with a splash of cointreau

fall libations

rumkin

meyers dark rum blended with housemade pumpkin puree, cinnamon liqueur and chai tea, served on the rocks with a dusting of fresh grated nutmeg **8**

pom noir

muddled pomegranate seeds mixed with house infused sour cherry rain vodka, white cranberry juice and pinot noir soda, served in a pint glass **10**

unlikely pear

beefeater gin shaken with persimmon marmalade and sweet vermouth topped off with pear nectar, served up with a pear wheel **8**

south water cider

vanilla bean infused maker's mark bourbon mixed with sweet quince nectar and apple cider served up with a caramel apple skewer **9**

fall sangria

a meritage of wines cooked with pumpkin, pears, quinces, persimmons, cinnamon and nutmeg warmed with captain morgan spiced rum and apple liqueur, garnished with a cinnamon stick **9**

autumn ales

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|---------------------------------|-----------|
| goose island harvest ale | 5 |
| cider jack apple cider | 5 |
| new holland ichabod pumpkin ale | 6 |
| berghoff oktoberfest | 4 |
| mix and match bucket of 4 | 15 |