

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

highland park **10**

maccallan **11**

glenfiddich **9**

15 Year

dalwhinnie **12**

16 Year

lagavulin **14**

18 Year

talisker **18**

glenlivet **19**

american ryes

templeton **8**

ri 1 **9**

sazerac **7**

desserts

meyer lemon and fromage blanc panna cotta

huckleberry preserves and toasted almonds

bittersweet chocolate cake

salted peanut gelato and cocoa nib caramel

strawberry trifle

lemon thyme pound cake, stewed strawberries and vanilla custard

sticky toffee pudding

bourbon toffee sauce and tangerine marmalade

poached rhubarb tart

butter milk gelato and graham cracker streusel

mixed berry bread pudding

citrus mascarpone sauce

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, makers mark bourbon, fresh squeezed lemon juice and a splash of soda, served on the rocks

juan'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

south water kitchen patio pounders

with 9 months of winter, nobody appreciates warm weather more than chicagoans, in celebration, we invite you to join us al fresco.

punch bowls

effervescent shareable sippers (serves 3-4) 20

gilligans island

house infused 10 cane rum with pineapple, dark rum, papaya juice and banana nectar topped off with seagrams ginger ale and pineapple chunks

south of the border

jalapeno and cilantro infused ketel one vodka, patron silver tequila, homemade limeade and a squirt of sprite with the squeeze of half a lemon

wine cooler

columbia crest reisling infused with honeydew, absolut citron, orange and grapefruit juices topped with kenwood sparkling wine and sliced peaches

berry refreshing

southern comfort and house infused mixed berry belvedere vodka with blueberry white tea and sparkling blackberry juice, garnished with fresh raspberries

warm weather wines

	glass	bottle
moon mountain, sauvignon blanc, sonoma 2007	8	31
sterling, pinot grigio, napa 2006	9	35
valley of the moon, rosato di sangiovese	9	35

flight of all three 9

summer brews

goose island summertime	5
rogue american amber	6
new belgium skinny dip	5
3 floyds gumball head	6
mix and match bucket of 4	15