

ON TAP

3 Floyds Gumballhead

American Wheat Pale Ale • 5.6% ABV
Munster, Indiana \$8

3 Floyds Zombie Dust

Pale Ale • 6.5% ABV
Munster, Indiana \$8

Bell's Oberon

Wheat Ale • 5.8% ABV
Kalamazoo, Michigan \$7.50

BuckleDown Belt & Suspenders

American IPA • 7% ABV
Lyons, Illinois \$7.50

Modelo Especial

Pilsner Lager • 4.6% ABV
Mexico \$7.50

Noon Whistle Gummypocalypse

Northeast IPA • 8.2% ABV
Lombard, Illinois \$8.50

Samuel Adams Summer Ale

Citrus Wheat Ale • 5.3% ABV
Boston, Massachusetts \$8

Stella Artois

Lager • 5% ABV
Belgium \$8

IMPORT BOTTLES

Corona

Pale Lager • 4.6% ABV • Mexico \$7

Guinness Draught

Irish Dry Stout • 4.2% ABV • Ireland \$7.50

Heineken

Pale Lager • 5% ABV • Amsterdam \$7

Stella Artois

Lager • 5% ABV • Belgium \$7.50

HARD SELTZER & CIDER

High Noon

Vodka & Soda • 5% ABV
California \$9

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California \$9

Angry Orchard

Gluten Free Hard Cider • 5% ABV
New York \$7

DOMESTIC BOTTLES

Bud Light

American Light Lager • 4.2% ABV
Golden, Colorado \$5.50

Coors Light

Light Lager • 4.2% ABV
Golden, Colorado \$5.50

Michelob Ultra

Ultra Light Lager • 4.2% ABV
St. Louis, Missouri \$6

Miller Lite

Light Lager • 4.2% ABV
Milwaukee, Wisconsin \$5

CRAFT BOTTLES

Bell's Two Hearted IPA

American IPA • 7% ABV
Kalamazoo, Michigan \$9

Blue Moon

Belgian White • 5.4% ABV
Denver, Colorado \$7.50

Dogfish Head Seaquench Ale

Session Sour • 4.9% ABV
Milton, Delaware \$7.50

Goose Island Matilda

Belgian Pale Ale • 7% ABV
Chicago, Illinois \$9

Great Lakes Eliot Ness

Amber Lager • 6.1% ABV
Cleveland, Ohio \$7.50

Half Acre Daisy Cutter

Pale Ale • 5.2% ABV
Chicago, Illinois \$9

Leinekugel's Summer Shandy

Weiss • 4.2% ABV
Chippewa Falls, Wisconsin \$7

Noon Whistle Cozmo

Pale Ale • 5% ABV
Lombard, Illinois \$7.50

Revolution Sun Crusher

Summer Ale • 5.3% ABV
Chicago, Illinois \$8

NON-ALCOHOLIC

Kaliber

Non-Alcoholic Beer • Ireland \$6

Fever-Tree

Ginger Beer • United Kingdom \$5

DESSERT

Warm Berries Crisp

Fresh Berries, Oatmeal Cookie,
Berry Coulis, Vanilla Ice Cream \$15

Stone's Chocolate Cake

Chocolate Frosting & Vanilla Ice Cream \$12

Banana Cream Pie

Toasted Nut Crust, Banana Custard,
Fresh Bananas, Whipped Cream \$12

Mango Coconut Cheesecake

Toasted Nut Crust, Whipped Cream,
Spicy Coconut Crisp \$12

Warm Chocolate Chip Cookie Sundae

Vanilla Ice Cream, Caramel, Whipped Cream &
Chocolate Fudge Sauce \$12

Key Lime Pie

Toasted Nut Crust, Whipped Cream \$12

**Before Placing Your Order, Please Inform Your Server
if a Person in Your Party has a Food Allergy*

AFTER DINNER DRINKS

Limoncello Nectar

Lucano Limoncello, St. Germain Elderflower,
Lemon & Vanilla Almond Nectar \$13

Champagne Cocktail

Sparkling Wine, St. Germain Elderflower,
Lemon \$12

Midnight Espresso

Vanilla Vodka, Bailey's Irish Cream,
Kahlua, Espresso \$15

Salted Caramel Irish Coffee

Bailey's Irish Cream, Coffee, Salted Caramel
& Whipped Cream \$13

Kentucky Coffee

Bourbon, Kahlua, Vanilla, Coffee
& Whipped Cream \$13

PORT WINE

Croft

"Reserve Ruby" \$8

Fonseca

"Tawny 10-Year" \$10

Taylor Fladgate

"Tawny 20-Year" \$14



R E D S T O N E[®]
AMERICAN GRILL

Oakbrook Terrace, Illinois