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## SHAREABLES

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### PIMENTO CHEESE DIP \$14(v)

Sharp Cheddar, Dukes Mayo, Piquillo Peppers, Spanish Pimenton, House Saltines

### SPINACH & ARTICHOKE DIP \$14 (v)

Baby Spinach, Dill Pickles, Herb Marinated Artichokes, House Saltines

### NASHVILLE HOT CHICKEN DIP \$14

Crispy Chicken, Nashville Hot Sauce, Scallions, House Saltines

### BRUN-UUSTO CHEESE STICKS \$13 (v)

Brun-uusto Cheese Sticks, Spicy Hot Honey

### CHARCUTERIE BOARD \$23

Jamon Serrano, Peppercorn Mortadella, Genoa Salami, Manchego, Queso De Cabra, Dill Havarti, Smoked Gouda

### PRETZEL NUGGS \$16 (v)

Garlic Parm Butter, Fresh Pretzel Nuggs, Queso Fundido & Mustard

### K-TOWN FLATBREAD \$14

Bibimbap Sauce, Shredded Mozzarella, Ribeye, Kimchi Aioli

### ELOTE FLATBREAD \$14 (v)

Sweet Corn, Elote Aioli, Shredded Mozzarella, Peanut Salsa Macha



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## SALADS & BOWLS

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### JIMBO'S GUMBO \$11

Chicken, Andouille Sausage, Rice, Okra, Onion, Smoked Jalepenos

### RUSTIC TOMATO SOUP \$8

San Marzano Plum Tomatoes, Pesto Marinated Mozzarella, Garlic Crostinis

### AVOCADO TOAST \$12 (v)

Herbed Whipped Ricotta, Sliced Avocado, Carrot, Calabrian Chili Relish, Sourdough

### CHICKEN TORTILLA SALAD \$15

Roasted Chicken, Corn, Pico de Gallo, Bell Peppers, Cotija Cheese, Avocado Vinaigrette, Salsa Roja

### APPLE AND BRIE SALAD \$13

Chicken, Granny Smith Apples, Mixed Greens, Brie, Spiced Pecans, Cider Vinaigrette

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## SANDOS

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### EGGCELLENT SANDO \$12 (v)

Smoked Soy Hollandaise, Dukes Mayo, Cured Yolk, Fin Herbs, Lemon, Texas Toast

### GRILLED PIMENTO CHEESE SANDO \$12 (v)

Sharp Cheddar, Dukes Mayo, Piquillo Peppers, Sourdough

### MOTHER CLUCKING CHICKEN PESTO SANDO \$14

Chicken, Pesto, Mozzarella, Watercress, Tomato, Aioli, Italian Bread

### CHICKEN SHAWARMA WRAP \$14

Shawarma Marinated Chicken, Garlic Sauce, Cucumbers, Tomatoes, Onions, Black Bean Hummus, Pita

### THE ITALIAN \$14

Genoa Salami, Peppercorn Mortadella, Serrano Ham, Anaheim Gardinera, Calabrian Chili Relish, Provolone, Lettuce, Tomato, Parm Vinaigrette, Italian Bread

### "THE BEAR" HOT ITALIAN BEEF \$15

Braised Prime Beef, Anaheim Gardinera, Seeded Italian Bread, Jus

### MOMS MEATLOAF SANDO \$15

Housemade Meatloaf, Sundried Tomato Jam, Dill Pickles, Italian Garlic Bread

**SLIGHTLYTOASTED.COM, 22 N CLINTON, CHICAGO, IL**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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## CLASSIC TOASTED COCKTAILS

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### BECKY \$12

Tito's Handmade Vodka, Blueberry Syrup, Peach, Bubbles

### OCARINA OF TIME \$12

Yuzu Sake, Coconut Nigori sake, Lemon, Simple

### GIN & CHRONIC \$12

Fords Gin, Barr Hill Gin, Italicus Liqueur, House-Made Tonic, Toasted Cinnamon

### DIRTY CHAI MARTINI \$16

Vodka, Groundswell Espresso, Rishi Chai, Simple

### THE UPSIDE DOWN \$12

Espolón Tequila, Spicy Pineapple Shrub, Lime, Ancho Chili Salt

### SAZERAC \$13

Few Rye Bottled In Bond, Peychaud's Bitters, Sugar, Absinthe Rinse, Lemon

### OLD FASHIONED \$12

Maker's Mark, Demerara, Bitters

### RYE MANHATTAN \$12

Wild Turkey Rye, Rockwell Sweet Vermouth, Cherry

### HOUSE OF THE RISING SUN \$13

Scotch, Sherry Sweet Vermouth Cherry Herring, Orange Ice Spheres

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## BARREL AGED COCKTAILS

An Exploration of the Interesection of Wood, Spirits, & Time

### THE FUCK AROUND OLD FASHIONED \$17

Russells Reserve Bourbon & Rye, Old Forrester Bourbon & Rye, Blaum Brothers Bourbon & Rye, Knob Bourbon & Rye, Dem, Bitters. Aged 2 Months in our Few Bourbon Barrel  
Fuck with an Orange Sphere for \$2 more

### RYE DAY NIGHT LIGHTS \$18

Sazerac Rye Slightly Toasted Pick, Last Feather Rye Slightly Toasted Pick, Rossville Rye, Dem, Bitters  
Aged 4 Months in our Journeyman Private Barrel

### THE OLD FUCK \$18

We Fucked Around For A Full Year Aging Our Old Fashioned In Our Last Feather Rye Barrel

### THE CIGAR BLEND OLD FASHIONED \$18

An Artfully Blend To Enjoy With A Fine Cigar. 3x Private Barrels: Jeppsons's Sherry Finished, Jeppsons's Port Finished, Barrel Proof. Aged 4 Months in our Few Malt Whiskey Barrel

### THE MOTHER'S MILK OLD FASHIONED \$22

\*ALMOST GONE\* Sazerac Rye, Dem, Bitters.

Aged for 9 Months in our 60 gallon Sherry Butt. Our most ambitious and elegant Old Fashioned.

### THE J.HENRY MANHATTAN \$18

J. Henry Small Batch Whiskey, Gonzales Sherry Sweet Vermouth, Bitters.  
Aged 3 Months In A Few Bourbon Barrel

### BLACK NOIR MANHATTAN \$18

Rye Whiskey, Cynar, Amaro Lucano, Rockwell Sweet Vermouth.  
Aged 4 Months in a Journeyman Corsets, Whips and Whiskey Barrel

### 1870 BOULEVARDIER \$17

1870 Old Forrester, Sweet Vermouth, Campari.  
Aged for 4 Months in a Journeyman Corsets, Whips and Whiskey Barrel

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## FEATURED FLIGHTS

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### CHECK OUT OUR PRIVATES \$30

4x 1oz Pours of Slightly Toasted Barrel Picks

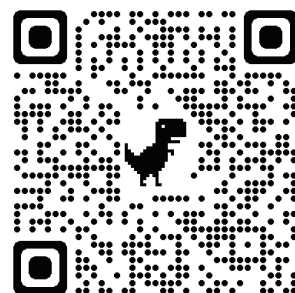
### KEEP AUSTIN WIRED \$24

4x 1oz Pours from our friends at Still Austin Whiskey Co  
Bourbon, Cask Strength Bourbon,  
Bottled in Bond Rye, Cask Strength Rye

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## THE FULL LIST

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WE KNOW,  
WE HAVE A LOT  
TO DRINK  
SCAN FOR  
BEER, WINE, FULL  
WHISKEY LIST