

# MUNICIPAL BAR + DINING CO

## Starters

<b>Nachos</b>	<b>12</b>
house made tortilla chips, black beans, aged cheddar, banana peppers, sour cream, pico de gallo add chicken -\$5   steak -\$6   guacamole - \$3	
<b>Loaded Tator Tots</b>	<b>12</b>
cheddar cheese, bacon and chives	
<b>Spinach &amp; Artichoke Dip</b>	<b>13</b>
served in a hot iron cast skillet with our house made tortilla chips	
<b>Philly Egg Rolls</b> (2 per order)	
onions, red peppers, green peppers and mozzarella cheese Chicken <b>\$10</b>   Steak <b>\$12</b>	
<b>Crispy Calamari</b>	<b>13</b>
cilantro aioli and marinara dipping sauce	
<b>Chicken Wing</b>	6 pc- <b>\$10</b>   12 pc- <b>\$15</b>   18 pc- <b>\$20</b>
<i>Bbq   Spicy Buffalo   "Ray Style" spicy bbq</i>	
<b>Chicken Skewers*</b>	<b>11</b>
five pieces of marinated and seared chicken breast, with a peanut dipping sauce	
<b>Quesadillas</b>	<b>10</b>
monterey and cheddar cheese mix add chicken <b>\$5</b>   steak <b>\$6</b>	
<b>Bruschetta</b>	<b>10</b>
fresh tomato, basil, garlic, balsamic, fresh parmesan served on toasted french bread	
<b>GF Smoked Bacon Deviled Eggs</b>	<b>8</b>
each topped with bacon and pickled pepper	
<b>Fried Pickles</b>	<b>8</b>
served with chipotle & spicy dill sauces	
<b>Tortilla Chips</b>	with guacamole - <b>\$9</b>

## Salads

add chicken-\$5   salmon - <b>\$6</b>   shrimp - <b>\$6</b>   steak- <b>\$6</b>	
<b>GF House</b>	<b>10</b>
romaine lettuce, mixed greens, carrots, cucumbers, onions, tomatoes, choice of dressing	
<b>GF Cobb</b>	<b>12</b>
smoked bacon, bleu cheese, tomatoes, avocado, medium boiled egg, white balsamic vinaigrette	
<b>GF Mediterranean</b>	<b>12</b>
feta cheese, olives, onions, cherry tomatoes, cucumbers, oregano, pepperoncini, red wine vinaigrette	
<b>GF Kale*</b>	<b>12</b>
tomatoes, walnuts, carrots, cucumbers, dry fruit, citrus-honey vinaigrette	

## Flatbreads

<b>Prosciutto Ham</b>	<b>13</b>
tomato, mozzarella, bacon	
<b>Bbq Chicken</b>	<b>13</b>
chicken, monterey and cheddar cheese, bbq sauce	
<b>Veggie</b>	<b>13</b>
onions, green peppers, red peppers and mozzarella	
<b>Margherita</b>	<b>13</b>
fresh tomato, basil, mozzarella	

(\* ) = contains nuts  
(GF) = Gluten Free

## Sandwiches served w/ choice of fries or side salad

<b>Lobster Roll</b>	<b>17</b>
poached lobster, lemon aioli, mixed herbs, togarashi	
<b>Buffalo Chicken</b>	<b>13</b>
crispy or grilled, available as a sandwich or wrap chicken thigh, bleu cheese, pepperoncini, buffalo sauce	
<b>Grilled Chicken</b>	<b>13</b>
available as a sandwich or wrap tomato, red onion, lettuce, avocado, roasted garlic aioli, swiss cheese, bacon, on a fresh house made pita or bun	
<b>Philly Sandwich</b>	
onions, red peppers, green peppers and mozzarella Chicken <b>\$12</b>   Steak <b>\$14</b>	
<b>Cajun Chicken Sandwich</b>	<b>13</b>
mushrooms and mozzarella cheese	
<b>Grilled Cheese</b>	<b>8</b>
white bread with melted cheddar and pepper jack add bacon <b>\$3</b>	
<b>Mediterranean Veggie</b>	<b>12</b>
Served on a pita with feta cheese, olives, onions, cucumbers, oregano, pepperoncini, red wine vinaigrette add chicken <b>\$5</b>   steak <b>\$6</b>	

## Sliders & Burgers served w/choice of fries or side salad

<b>Angus Sliders</b> (2 per order)	<b>10</b>
pickled red onion, chipotle mayo, brie cheese, tomato marmalade, lettuce, tomato	
<b>Turkey Sliders</b> (2 per order)	<b>10</b>
ground turkey, lettuce, tomato, mayo	
<b>Municipal Burger</b>	<b>15</b>
½ lb. patty, fried tomato, avocado, pepper jack cheese, garlic aioli, on a brioche bun	
<b>The Prime Burger</b>	<b>15</b>
½ lb. patty, egg over easy, pepper jack cheese, spicy smoked bacon jam	
<b>The Classic Burger</b>	<b>12</b>
½ lb. patty, chipotle mayo, lettuce, pickle, onion, tomato	

## Main Courses

<b>Cajun Lobster Mac &amp; Cheese</b>	<b>15</b>
monterey jack, pepper jack, aged cheddar and choice of side	
<b>Alfredo Pasta</b>	<b>11</b>
house made alfredo sauce, broccoli add chicken- <b>\$5</b>   shrimp- <b>\$6</b>   steak - <b>\$6</b>	
<b>Salmon</b>	<b>18</b>
brown sugar glaze and choice of side	

## Sides

<b>Hand Cut Fries</b>	<b>5</b>
(Add Cheese <b>\$2</b> )	
<b>Tator Tots</b>	
<b>Mac N Cheese</b>	
<b>Seasonal Vegetables</b>	

## Dessert

<b>Chocolate Chip Cookie Skillet *</b>	<b>9</b>
vanilla bean ice cream, almonds, chocolate sauce	
<b>Funnel Cake (w/powdered sugar)</b>	<b>8</b>
Add strawberries & whip cream.... <b>\$3</b> Add ice cream..... <b>\$3</b> w/ whip cream and chocolate syrup	

The Illinois Department of Public Health advises that eating raw or under-cooked meat, poultry or seafood poses a health risk to everyone, but especially the elderly, young children under the age of 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such foods reduced the risk of illness.

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## Municipal Mules

<b>Lemon Mule</b> - ketel citroen vodka	<b>12</b>
<b>Spicy Mule</b> - tequila, fresh jalapeño	<b>12</b>
<b>Dirty South</b> - jeremiah weed sweet tea vodka	<b>12</b>
<b>The Moscow</b> - vodka, ginger beer	<b>12</b>
<b>Melonhead</b> - grey goose le melon vodka	<b>12</b>
<b>Orange Mule</b> - ketel orange	<b>12</b>
<b>Pear Mule</b> - grey goose la poire vodka	<b>12</b>
<b>Grapefruit Mule</b> - ruby red grapefruit vodka	<b>12</b>
<b>Tennessee Mule</b> - jack daniel	<b>12</b>
<b>Monster Mule</b> - the boss of all mules, ketel one	<b>30</b>

## Cocktails

<b>River North</b>	<b>13</b>
ketel citroen, st-germaine, lilet rosé, strawberry, lemon, prosecco	
<b>Swipe Right</b>	<b>11</b>
ruby red grapefruit vodka, soda, lemon, grapefruit twist	
<b>Spartan Punch</b>	<b>11</b>
bacardi rum, fresh pineapple juice, midori, cherry	
<b>Sidecar</b>	<b>14</b>
remy vsop, grand marnier, lemon juice, simple syrup	

## Margaritas

<b>Traditional Margarita</b>	<b>12</b>
<b>Strawberry Margarita</b>	<b>13</b>
<b>Pineapple Margarita</b>	<b>14</b>
patron, grand marnier, pineapple, fresh lime	

## Sparkling Wine

<b>Prosecco / La Marca</b>	<b>10/40</b>
Veneto, IT	
<b>Korbel Extra Dry / California Champagne</b>	<b>9/40</b>
Sonoma, Ca	
<b>Korbel Rose / California Champagne</b>	<b>9/40</b>
Sonoma, Ca	

## White Wine

<b>Sauvignon Blanc / Kim Crawford</b>	<b>12/44</b>
Marlborough, NZ	
<b>Pinot Grigio / Vino</b>	<b>11/42</b>
Mattawa, WA	
<b>Chardonnay / Castle Rock</b>	<b>11/42</b>
Columbia Valley, WA	

## Red Wine

<b>Cabernet Sauvignon / Castle Rock</b>	<b>12/44</b>
Geyerville, CA	
<b>Pinot Noir / Emiliana Natura</b>	<b>12/44</b>
Buin, Chile	
<b>Rose / Honoro Vera</b>	<b>11/42</b>
Jumilla, Spain	
<b>Malbec / La Escondida</b>	<b>11/42</b>
Mendoza, ARG	
<b>Red Blend / Urlo</b>	<b>10/40</b>
Florence, Italy	

## Non- Alcoholic

<b>Bottled Water</b>	<b>4</b>
<b>Red Bull Regular Can</b>	<b>4</b>
<b>Red Bull Sugar Free Can</b>	<b>4</b>
<b>Red Bull Tropical Can</b>	<b>4</b>
<b>Red Bull Cranberry Can</b>	<b>4</b>
<b>Ginger Beer</b>	<b>4</b>
<b>Soda:</b> Pepsi, Diet Pepsi, Mist Twist, Lemonade, Iced Tea	<b>4</b>

## Draft Beer

<b>Three Floyds Zombie Dust</b> pale ale 6.2% abv	<b>9</b>
<b>Three Floyds Gumballhead</b> wheat ale, 5.5% abv	<b>8</b>
<b>Two Brothers Pinball</b> apa, 5.4% abv	<b>7</b>
<b>Founders Mosaic Promise</b> apa 5.5% abv	<b>6</b>
<b>Goose Island Bourbon County</b> stout 14.7% abv (10oz)	<b>14</b>
<b>Goose Island 312</b> wheat ale, 4.2% abv	<b>7</b>
<b>Goose Island Green Line</b> apa, 5.0% abv	<b>7</b>
<b>Lagunitas IPA</b> american ipa, 6.2% abv	<b>7</b>
<b>Lagunitas Lil Sumpin Sumpin</b>	<b>7</b>
pale wheat ale, 7.5% abv	
<b>Revolution Anti-Hero</b> ipa, 6.5% abv	<b>7</b>
<b>Revolution Bottom Up Wit</b> witbier, 5.0% abv	<b>7</b>
<b>Bell's Two Hearted Ale</b> ipa, 7% abv	<b>7</b>
<b>Ballast Point Sculpin</b> ipa, 7% abv	<b>7</b>
<b>Allagash White</b> white ale, 5% abv	<b>7</b>
<b>Guinness</b> stout, 4.2% abv	<b>7</b>
<b>Blue Moon</b> belgian white wheat ale, 5.4% abv	<b>7</b>
<b>Miller Lite</b> pilsner, 4.2% abv	<b>6</b>
<b>Coors Light</b> pale lager, 4.2% abv	<b>6</b>
<b>Bud Light</b> pale lager, 4.2% abv	<b>6</b>
<b>Stella Artois</b> lager, 5.2% abv	<b>7</b>

## Bottled Beer

<b>Three Floyds Zombie Dust</b> pale ale, 6.2% abv	<b>8</b>
<b>Three Floyds Space Station</b> apa 6.0% abv	<b>8</b>
<b>Three Floyds Lazersnake</b> ipa, 7% abv	<b>8</b>
<b>Three Floyds Yum Yum</b> pale ale, 5.5% abv	<b>7</b>
<b>Three Floyds Gumballhead</b> wheat ale, 5.5% abv	<b>7</b>
<b>Three Floyds Alpha King</b> apa, 6.6% abv	<b>7</b>
<b>Revolution First City</b> apa, 5.5% abv	<b>6</b>
<b>Miller Lite</b> pilsner 4.2% abv	<b>5</b>
<b>Coors Light</b> pale lager 4.2% abv	<b>5</b>
<b>Bud Light</b> pale lager 4.2% abv	<b>5</b>
<b>Budweiser</b> american lager, 5.0% abv	<b>5</b>
<b>Michelob Ultra</b> pale lager, 4.2% abv	<b>5</b>
<b>Stella Cidre</b> cidre, 4.5% abv	<b>7</b>
<b>Angry Orchard Cider</b> cidre, 5% abv (GF)	<b>6</b>
<b>Corona</b> pale lager, 4.6% abv	<b>6</b>
<b>Corona Light</b> light lager, 4.1% abv	<b>6</b>
<b>Heineken</b> pale lager, 5.0% abv	<b>6</b>
<b>Modelo</b> lager, 4.4% abv	<b>6</b>
<b>Pacifico</b> pilsner, 4.4% abv	<b>6</b>
<b>Stella Artois</b> lager, 5.2% abv	<b>7</b>
<b>Peroni</b> lager, 5.1% abv	<b>6</b>
<b>Victory Brew Golden Monkey</b>	<b>9</b>
belgian, 9.5% abv	
<b>Two Brothers Prairie Path</b> blonde ale, 5.1% abv (GF)	<b>7</b>
<b>Lagunitas DayTime</b> ipa, 4.65% abv	<b>6</b>
<b>Hacker-Pschorr</b> hefeweizen, 5.5 % abv	<b>7</b>
<b>Half Acre Daisy Cutter</b> apa, 5.2% abv	<b>7</b>
<b>Chicago Pilsener Can</b> , pale lager, 4.8% abv	<b>6</b>
<b>Founders All Day</b> ipa, 4.7% abv	<b>6</b>
<b>Great Lakes Edmund Fitzgerald</b> , porter, 6.0% abv	<b>6</b>
<b>Stiegl Radler 16oz cans</b> grapefruit beer, 2.5% abv	<b>7</b>

\*Bottle Service Menu Available Upon Request

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