

brunch

NEUSKE BACON. 8

CHEF'S SWEET TOOTH. 10

A Special Course Prepared Weekly. Please Ask Server for Details.

BREAKFAST BAOS. 12

Canadian Bacon Egg Bites, Hash Brown
Hollandaise, Crispy Canadian Bacon

AVOCADO TOAST. 13

Sourdough, Avocado, Poached Eggs, Tomato Jam
Roasted Corn, Queso Fresco, Aleppo Chile

HASH IT OUT. 13

Ribeye Steak, Red Peppers, Onions, Goat Cheese
Potatoes, Up Eggs, Roasted Red Pepper Mayo

CHICKEN FRIED STEAK. 14

Housemade Biscuits, Sausage Gravy
Up Egg, Aleppo Pepper, Scallions

APPS

CHICKEN WINGS. 12

Brined & Fried
Plain-Carolina-Sesame Seoul-Honey Habanero- Cherry
Chipotle BBQ

LOADED TOTS. 10

Hand Made Tots, Pork Belly, Cheese Sauce
Pepper Relish, Sriracha Mayo, Scallions

PICKLE FRIES. 10

Cajun Remoulade

BRUSSEL SPROUTS. 10

Fried Sprouts, Maple Mustard
Candied Pecans, Applewood Smoked Bacon

CHICKEN TENDERS. 10

Southern Style, House made Ranch

BUFFALO CHICKEN MAC. 14

House Made Cheddar Cheese Sauce w/ Buffalo Chicken
Crisps, Chives, Crumbled Herbed Potato Chips

HUMMUS. 10

Seasonal Vegetables, Grilled Pita

CHARCUTERIE BOARD. 18

Cured Meats, Cheese, Toast Points
Olives, House Jam, Pickled Vegetables

BURRATA. 14

Watermelon, Toy Box Tomatoes, Mint, Basil, Lemon Drizzle
Toast Point

ROASTED POBLANO & CORN DIP. 10

Tortilla Chips, Chihuahua & Cotija Cheese, Corn Crumble

SALADS

Add Chicken +4, Salmon +6, or Steak +6

COBB. 14

Romaine Lettuce, Bacon, Bleu Cheese, Tomato
Green Onion, Avocado, Hard Boiled Egg, Chicken Breast
Red Wine Dressing

GRECIAN. 12

Mixed Greens, Tomatoes, Red Onion, Cucumbers
Pepperoncini, Feta Cheese, Pasta, Kalamata Olives
House Vinaigrette

BIBIMBAP. 12

Romain Lettuce, Seasoned Spinach, Mushrooms, Seasoned
Spinach, Carrot, Cucumber, Kimchi, Lemon Gojuchang

BAO

2 FOR \$10 | MIX & MATCH

AVOCADO TEMPURA

Lime Slaw, Pickled Onion, Srirachi Mayo, Cilantro

CRISPY SHRIMP

Spicy Mango Slaw, Sweet Chili, Green Onion

PORK BELLY

Hoisin, Pickled Radish, Carrot, Cabbage, Green Onion

BULGOGI BEEF

Kimchi Mayo, Green Onion, Crispy Rice, Sesame

THE GENERAL

Fried Chicken Tenders, Tangy Orange, Chiles Scallion
Fried Garlic

SANDWICHES

CLUB HOUSE. 12

Smoked Turkey, Applewood Smoked Bacon, Avocado
Tomato, Greens, Roasted Garlic Mayo, Multi Grain

THE DIP. 13

Shaved Ribey, Roasted Garlic Mayo, Gardiniera
Fresh Mozzarella, Au Jus, Ciabatta Bun

NOT A MCRIB (the original). 14

Boneless Baby Back Ribs, House Sour Pickles
Red Onion, BBQ Sauce, Brioche Bun

FALAFEL. 12

House made Falafel, Cucumbers
Pickled Onion, Tahini Sauce, Pita

CHICKEN SAMMIE. 13

Fried Chicken, Nashville Sauce
Sour Pickles, Pimento Cheese, Brioche Bun

BACON JAM BURGER. 15

10oz. Patty, Crispy Prosciutto, Brie
Caramelized Onion, Bacon Jam, Brioche Bun

SIDES

All Sides \$4 ea.

HANDMADE TATOR TOTS

FRESH CUT FRIES

FRESH FRUIT

SIDE SALAD W/ HOUSE DRESSING

DESSERT

\$7 ea.

BIRTHDAY CAKE

Marshmallow Butter Cream, Sprinkles

LAYERED CHEESECAKE

ONE13NORTH

KITCHEN & BAR



MENUS

FOLLOW US ON
SOCIAL MEDIA

ONE13NORTH

KITCHEN & BAR



MENUS



FOLLOW US ON
SOCIAL MEDIA

COCKTAILS

MIMOSA. 6

Add A Cotton Bomb \$2
Orange, Peach, Mango, Pineapple
Strawberry, Cranberry

MIMOSA FLIGHT. 14

Orange, Blueberry, Raspberry
Strawberry, Cotton Bomb

ONE13 BLOODY. 9

House Mix, Garnish

ISLAND BOY. 12

Tequila, Triple Sec, Brandy
Orange Juice, Cranberry Juice, Pressed Lime

BASIC B. 12

Ciroc Red Berry, Strawberry Purée
White Grape Juice, Coconut Milk, Boba Bubbles

PURPLE RAIN. 10

Empress Gin, Velvet Falernum
Lemon Juice, Pineapple Real, Orgeat, Mint

WAKE THE F UP. 10

Mezcal, Cold Brew, Amaro
Agave, Xolate Molet Bitters

DICK'S ROOMMATE. 10

Tequila, Aperol, Organic Honey
Passion Puree, Pressed Lime

COOL AS A CUCUMBER. 10

Stoli Vodka, Cucumber Lime Cordial
Yuzu Tonic, Mint

VINO

whites

ALVERDI. 7
Pinot Grigio

TWENTY ACRES. 8
Chardonnay

BISCAYE BAYE. 8
Sauvignon Blanc

RYAN PATRICK. 8
Reisling

BRICO. 9
Moscato

LALUCA. 9
Prosecco

reds

TWENTY ACRES. 8
Cabernet

BIG RED MONSTER. 9
Cali Blend

LA POSTA PAULUCCI. 9
Malbec

THE VELVET DEVIL. 8
Merlot

ANGELS & COWBOYS. 9
Red Blend

BAND OF ROSES. 8
Rose

SPECIALTY DRINKS

BRUNCH PUNCH. 35

Raspberry Vodka, Blueberry Vodka, Raspberry Passion Puree, Pressed Lime, Prosecco

FROSE. 10

Rose Vodka, Rose Wine, Rose Mix

FROZEN COCKTAILS. 10

Rotating Flavors. Ask Server for Details.

MOCKTAILS

All Mocktails \$5 ea., Add Any Spirit for \$3

CUCUMBER GINGER

Cucumber, Simple Syrup, Lime, Ginger Re'al

B TIMES THREE

BP Simple, Lime, Basil, Soda

UN-KoMOJI

Blackberries, Lime, Simple Syrup, Kombucha

WATERMELON MINT

Monin Watermelon, Lime, Mint, Cranberry,
Soda

BEVERAGES

All Bevs \$2.5 ea.

- PEPSI
- DIET PEPSI
- SIERRA
- ICE TEA
- LEMONADE
- HOT TEAS
- COFFEE

Red Bull. 4

18TH STREET. 7

18th Street Brewery - Rotating
HAMMOND, INDIANA
N/A ABV | 94 IBU

LAGUNITAS IPA. 5

India Pale Ale
Lagunitas Brewing Company
CHICAGO, IL
6.2% ABV | 51 IBU

GOOSE ISLAND 312. 5

Urban Wheat Ale
Goose Island Beer Co.
CHICAGO, ILLINOIS
4.2% ABV | 20 IBU

ALL DAY IPA. 5

Session American IPA
Founders Brewing Company
GRAND RAPIDS, MICHIGAN
4.7% ABV | 40 IBU

3 FLOYDS. 6

3 Floyds Brewery
MUNSTER, INDIANA
N/A% ABV | N/A IBU

SWEET BABY JAVA. 6

American Porter
DuClaw Brewing Company
MARYLAND, BEL AIR
6.20% ABV | 53 IBU

HAZY JANE. 6

New England IPA
BrewDog
SCOTLAND, UNITED KINGDOM
7.20% ABV | 30 IBU

CIDERBOYS CIDER. 6

Seasonal Fruit Cider
STEVENS POINT, WISCONSIN
5% ABV

JAI LAI. 6

India Pale Ale
Cigar City Brewing
TAMPA, FLORIDA
7.50% ABV | 70 IBU

URBAN ARTIFACT. 7

Fruit Beer
Urban Artifact Brewing
CINCINNATI, OHIO
N/A% ABV

DOMESTICS

- BUD LIGHT
- BUDWEISER
- MILLER LITE
- COORS LIGHT
- PABST BLUE RIBBON
- YUENGLING LAGER

IMPORTS

- MODELO
- CORONA
- CORONA LIGHT
- STELLA ARTOIS
- GUINNESS
- HEINEKEN

DRAFTS

We frequently partner with local
breweries to bring you the latest
selections of drafts.

20% Gratuity will be added to parties of 6+
ABV - ALCOHOL BY VOLUME
IBU - INTERNATIONAL BITTERING UNITS

CRAFT BEERS