



# BROOKE WILLIAMSON

AVAILABLE THROUGH MAY

You may know Brooke Williamson as the victor of “Top Chef” season 14 or for her win on Food Network’s first “Tournament of Champions.” With stints on shows like Bravo’s “Top Chef Duels,” Esquire network’s “Knife Fight,” and Food Network’s “Guy’s Grocery Games,” Brooke is no stranger to performing under pressure. But it’s her laid-back coastal cuisine that truly sets her apart.

The youngest female chef to ever cook at the James Beard House, Brooke has been lauded for Playa Provisions, her multi-concept beachside restaurant in Southern California that features a casual breakfast space, intimate dining room, artisanal ice cream shop, and grain whiskey bar.

Featuring signature dishes like fried claw pops, salted cod and clam chowder, and masa- and sesame-dusted whole fried red snapper, Chef Brooke is bringing an exclusive taste of California’s sunny shores and salty ocean breezes to Esquire Chicago.

## BROOKE’S SELECTIONS

### STARTERS

#### PERUVIAN SCALLOPS

##### ON THE HALF SHELL\* *gfr* 20

navel orange nuoc cham, yuzu tobiko

– Suggested Flight Pairing: 01 –

#### FRIED CRAB CLAW POPS 26

Old Bay mayo, pickled habanero hot sauce

– Suggested Flight Pairing: 01 –

#### BRUSSELS SPROUTS CAESAR SALAD 19

black garlic and ginger dressing, crispy soft egg, Parmesan

– Suggested Flight Pairing: 02 –

#### SALTED COD & CLAM CHOWDER

##### BREAD BOWL 23

pancetta, Manila clams, garlic-buttered sourdough

– Suggested Flight Pairing: 02 –

### ENTRÉES

#### THE “TRIPLE” BURGER\* *gfr* 29

prime beef, pork, and duck confit,

savory apricot jam, truffle fontina, arugula,

onion brioche bun, sweet potato waffle fries

– Suggested Flight Pairing: 04 –

#### BUTTER POACHED HALIBUT *gfr* 55

tomato-saffron-anchovy sauce, black lentils,

wok-tossed red cabbage

– Suggested Flight Pairing: 02 –

#### MASA & SESAME DUSTED

##### WHOLE FRIED RED SNAPPER *gfr* 49

aji amarillo red adobo sauce, crispy smashed

potatoes, herb salad

– Suggested Flight Pairing: 03 –

#### MOLASSES & MUSTARD SEED GLAZED

##### DUROC PORK SHANK *gfr* 48

crispy garlic, Tokyo turnips, herbed barley, celery leaf

– Suggested Flight Pairing: 04 –

#### 20 OZ. PRIME BONE-IN NY STRIP\* *gfr* 95

roasted Cipollini onions, caramelized onion

and bourbon jus, fried onion strings

– Suggested Flight Pairing: 05 –

### DESSERT

#### RUM & CHAMOMILE CRÈME CARAMEL *gfr* 16

macadamia brittle

– Suggested Wine Pairing: Cooper’s Hawk Lux Ice Wine –

*gfr*: gluten-free upon request



# ESQUIRE MENU

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OUR PASSION FOR FLAVOR, PRESENTATION, AND INNOVATION COME  
TOGETHER AS OUR CHEFS CREATE DISHES THAT PAIR PERFECTLY WITH OUR  
EXCLUSIVE WINE FLIGHTS TO DELIVER OUTSTANDING CULINARY MOMENTS.

## APPETIZERS

### AHI TUNA TARTARE\*

– Suggested Flight Pairing: 01 –  
avocado, radish, cucumber, jicama,  
ginger ponzu, wasabi crème, sesame

20

### THE PRIME MEATBALL

– Suggested Flight Pairing: 04 –  
pomodoro, stracciatella, Sartori Parmesan,  
basil, garlic bread

18

### COLOSSAL SHRIMP

– Suggested Flight Pairing: 02 –  
bacon-wrapped, guacamole, pico,  
tequila-lime butter

21

### PETITE MAINE LOBSTER ROLLS

– Suggested Flight Pairing: 02 –  
Calabrian aioli, pickled mustard caviar, chips

21

### CRISPY BRUSSELS SPROUTS

– Suggested Flight Pairing: 01 –  
cashews, Fresno chili, sweet chili lime,  
sriracha aioli

18

### HOISIN GLAZED PORK BELLY

– Suggested Flight Pairing: 03 –  
avocado, pickled veg, toasted flatbread,  
sesame mustard sauce

21

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## APPETIZER SALADS AND SOUP

### ESQUIRE BABY WEDGE

– Suggested Flight Pairing: 02 –  
Nueske's bacon, Cambozola bleu cheese,  
red onion, grape tomato, red wine vinaigrette

15

### SHAVED BRUSSELS SPROUTS v

– Suggested Flight Pairing: 01 –  
yellow beets, Pleasant Ridge Reserve cheese,  
stracciatella, lemon-hazelnut vinaigrette,  
aged balsamic

15

### LITTLE GEM CAESAR

– Suggested Flight Pairing: 01 –  
Calabrian chili, lemon, roasted tomato,  
pretzel crostini, Sartori Parmesan

14

### LOBSTER & CRAB BISQUE

– Suggested Flight Pairing: 02 –  
butter-poached, sherry, pretzel crostini

16

## ESQUIRE MAIN DISHES

### THREE-FINGER CAVATELLI *vr*

– Suggested Flight Pairing: 03 –  
roasted chicken, pancetta, English peas,  
spinach, garlic cream  
26

### CHICKEN PICCATA

– Suggested Flight Pairing: 02 –  
pappardelle, broccolini,  
lemon-caper butter  
27

### ROASTED LOCH DUART SALMON

– Suggested Flight Pairing: 02 –  
wasabi-potato purée, asparagus,  
soy-ginger glaze, sesame butter  
36

### SHORT RIB RISOTTO *vr*

– Suggested Flight Pairing: 04 –  
Carnaroli rice, roasted wild mushrooms,  
black truffle mascarpone, Sartori Parmesan  
37

### BRAISED SHORT RIB

– Suggested Flight Pairing: 04 –  
whipped root veg, broccolini,  
Cooper's Hawk Lux Cabernet reduction  
40

### SURF & TURF\*

– Suggested Flight Pairing: 05 –  
6oz. center-cut filet, colossal bacon-wrapped shrimp,  
whipped root veg, asparagus, steak jus  
55

### TRIO OF PRIME FILET MEDALLIONS\*

– Suggested Flight Pairing: 05 –  
Parmesan-crusted, whipped root veg, asparagus,  
Cooper's Hawk Lux Cabernet reduction  
46

### ESQUIRE PRIME FILET MIGNON, 8oz\*

– Suggested Flight Pairing: 05 –  
crispy Yukon potatoes, maitake mushroom,  
broccolini, porcini truffle sauce  
49

### PRIME STRIP STEAK, 14oz\*

– Suggested Flight Pairing: 05 –  
crispy Yukon potatoes, broccolini, roasted MightyVine  
tomatoes, Cooper's Hawk Lux Cabernet reduction  
65

### PRIME BONE-IN RIBEYE, 22oz\*

– Suggested Flight Pairing: 05 –  
crispy Yukon potatoes, broccolini, roasted MightyVine  
tomatoes, Cooper's Hawk Lux Cabernet reduction  
75

## SALADS AND SANDWICHES

### NAPA SALAD

— Suggested Flight Pairing: 01 —

roasted chicken, avocado, Laura Chenel goat cheese,  
apple, corn, farm greens, cucumber,  
marcona almonds, champagne vinaigrette

22

### PRIME RIB SANDWICH\*

— Suggested Flight Pairing: 05 —

caramelized onion, horseradish ranch,  
sweet pickle, ciabatta, fries

24

### FRICO SALAD

— Suggested Flight Pairing: 02 —

caramelized Sartori Parmesan chicken,  
gem lettuce, lemon-Calabrian caesar,  
pesto vinaigrette, roasted tomatoes,  
pretzel crostini

20

### ESQUIRE PRIME BURGER\*

— Suggested Flight Pairing: 05 —

MontAmoré and Pleasant Ridge Reserve cheeses,  
caramelized onion, roasted tomato,  
black truffle aioli, brioche bun, fries

19

### OAK ST. CHICKEN SANDWICH

— Suggested Flight Pairing: 03 —

Nueske's bacon, avocado, Widmer's  
aged cheddar, chipotle cilantro ranch,  
sweet pillow bun, fries

18

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## SIDES

CRISPY YUKON POTATOES 8

ROOT VEG PURÉE 7

WASABI ROOT VEG PURÉE 7

ROASTED ASPARAGUS 10

ROASTED BROCCOLINI 9

v: vegetarian | vr: vegetarian upon request

*\*These items may contain raw or undercooked ingredients.*

Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

# DESSERTS

## KEY LIME PIE

white chocolate crème fraîche ganache, berry sauce,  
strawberry-basil pixie dust, meringue

13

## SEVEN-LAYER CHOCOLATE CAKE

hazelnut ganache, whipped Valrhona white chocolate,  
espresso meringue, dark chocolate sauce

13

## MAG MILE SUNDAE

Reese's cookies and brownies, vanilla ice cream,  
banana brulée, peanut butter mousse; caramel, chocolate,  
and vanilla sauces

13

## SALTED CARAMEL CRÈME BRULÉE *v*

whipped Valrhona white chocolate, berries,  
vanilla crunch

13

## FIREFLY

*Named for the first movie shown at The Esquire Theatre*

lemon tartufo, citrus curd, bitter-lemon cake,  
wild blueberry preserves

14

## HOUSE-MADE TRUFFLES

dark chocolate, white chocolate, or Truffle of the Month

5

## GLUTEN-FREE

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## GLUTEN-FREE APPETIZERS

### SHAVED BRUSSELS SPROUTS

— Suggested Flight Pairing: 01 —

yellow beets, Pleasant Ridge Reserve cheese stracciatella,  
lemon-hazelnut vinaigrette, aged balsamic

15

### COLOSSAL SHRIMP

— Suggested Flight Pairing: 02 —

bacon-wrapped, guacamole, pico, tequila-lime butter

21

## GLUTEN-FREE APPETIZER SALADS AND SOUPS

### ESQUIRE BABY WEDGE

— Suggested Flight Pairing: 02 —

Nueske's bacon, Cambozola bleu cheese, red onion,  
grape tomato, red wine vinaigrette

15

### LITTLE GEM CAESAR

— Suggested Flight Pairing: 01 —

Calabrian chili, lemon, roasted tomato, Sartori Parmesan

14

### LOBSTER & CRAB BISQUE

— Suggested Flight Pairing: 02 —

butter-poached, sherry, pea sprouts

16

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## SIDES

CRISPY YUKON POTATOES 8

ROOT VEG PURÉE 7

WASABI ROOT VEG PURÉE 7

ROASTED ASPARAGUS 10

ROASTED BROCCOLINI 9

## ESQUIRE GLUTEN-FREE MAIN DISHES

### NAPA SALAD

– Suggested Flight Pairing: 01 –  
roasted chicken, avocado, Laura Chenel  
goat cheese, apple, corn, farm greens, cucumber,  
marcona almonds, champagne vinaigrette  
22

### FRICO SALAD

– Suggested Flight Pairing: 02 –  
caramelized Sartori Parmesan chicken,  
gem lettuce, lemon-Calabrian caesar,  
pesto vinaigrette, roasted tomatoes  
20

### CHICKEN PICCATA

– Suggested Flight Pairing: 02 –  
crispy potatoes, broccolini, lemon-caper butter  
27

### SHORT RIB RISOTTO *vr*

– Suggested Flight Pairing: 04 –  
Carnaroli rice, roasted wild mushrooms,  
black truffle mascarpone, Sartori Parmesan  
37

### ESQUIRE PRIME FILET MIGNON, 8oz\*

– Suggested Flight Pairing: 05 –  
crispy Yukon potatoes, maitake mushroom,  
broccolini, porcini truffle sauce  
49

### OAK ST. CHICKEN SANDWICH

– Suggested Flight Pairing: 03 –  
Nueske's bacon, avocado, Widmer's aged cheddar,  
chipotle cilantro ranch, fries  
18

### ESQUIRE PRIME BURGER\*

– Suggested Flight Pairing: 05 –  
MontAmoré and Pleasant Ridge Reserve cheeses,  
caramelized onion, roasted tomato,  
black truffle aioli, fries  
19

### ROASTED LOCH DUART SALMON

– Suggested Flight Pairing: 02 –  
whipped root veg, asparagus, citrus butter  
36

### BRAISED SHORT RIB

– Suggested Flight Pairing: 04 –  
whipped root veg, broccolini,  
Cooper's Hawk Lux Cabernet reduction  
40

### PRIME STRIP STEAK, 14oz\*

– Suggested Flight Pairing: 05 –  
crispy Yukon potatoes, broccolini, roasted MightyVine  
tomatoes, Cooper's Hawk Lux Cabernet reduction  
65

### PRIME BONE-IN RIBEYE, 22oz\*

– Suggested Flight Pairing: 05 –  
crispy Yukon potatoes, broccolini, roasted MightyVine  
tomatoes, Cooper's Hawk Lux Cabernet reduction  
75

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## DESSERTS

### SALTED CARAMEL CRÈME BRULÉE *v*

whipped Valrhona white chocolate,  
berries, vanilla crunch  
13

### FLOURLESS CHOCOLATE TORTE *v*

hazelnut ganache, whipped Valrhona white chocolate,  
espresso meringue, dark chocolate sauce  
13

### HOUSE-MADE TRUFFLES

dark chocolate, white chocolate, or Truffle of the Month  
5

# WINE, LIBATIONS, & SPIRIT-FREE MENU

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INSPIRED WINE AND COCKTAIL SELECTIONS FROM COOPER'S HAWK  
AND SELECT EXCLUSIVE WINERIES

## WINE PAIRING FLIGHTS

### 01: LIGHT & BRIGHT

25

**ANTONIO MAZZELLA**, *'Ischia' Biancolella*, Campania, Italy 2021

**DOMAINE SKOURAS**, *'Salto' Moscofilero*, Peloponnese, Greece 2021

**COOPER'S HAWK**, *Pinot Gris*, Washington NV

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### 02: LUSCIOUS & CREAMY

25

**ZLATAN OTOK**, *Pošip Vrhunsko Vino*, Dalmatia, Croatia 2019

**COOPER'S HAWK**, *'Vio' Aged Viognier*, California NV

**TALLEY ESTATE**, *Chardonnay*, Arroyo Grande, California 2020

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### 03: LIGHT, FRESH RED

25

**GUY BRETON**, *Gamay*, Régnié, Beaujolais, France 2020

**COOPER'S HAWK**, *Tempranillo*, Rioja, Spain NV

**NEGRO ANGELO & FIGLI**, *'Angeline' Nebbiolo*, Piedmont, Italy 2020

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### 04: LEATHER & EARTH

40

**COOPER'S HAWK**, *Super Tuscan*, Tuscany, Italy NV

**GAJA PIEVE SANTA RESTITUTA**, *Brunello di Montalcino*,  
Tuscany, Italy 2016

**CÒLPETRONE**, *Sagrantino di Montefalco*, Umbria, Italy 2013

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### 05: FLASH & FLAIR

45

**COOPER'S HAWK**, *Cooper's Hawk Lux Meritage*, California NV

**DAY**, *Zinfandel*, Sonoma County, California 2018

**PARATUS 'RESERVE'**, *Cabernet Sauvignon*,  
Mount Veeder, California 2010

## CELLAR SELECTIONS

*Cult wines from  
our collection. 6 oz. each,  
served from Coravin.*

**NAPA 2018**

**GREGG HILLS  
ESTATE  
FUMÉ BLANC  
SAUVIGNON BLANC**

25

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**TUSCANY 2016**

**GAJA PIEVE  
SANTA RESTITUTA  
BRUNELLO DI  
MONTALCINO**

40

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**SOUTH AUSTRALIA 2018**

**PENFOLDS  
BIN 389  
CABERNET SHIRAZ**

30

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**MOUNT VEEDER 2010**

**PARATUS 'RESERVE'  
CABERNET  
SAUVIGNON**

35

## WINE BY THE GLASS

### SPARKLING

**BORGIO MARAGLIANO** 13  
*'La Caliera' Moscato d'Asti*  
Piedmont, Italy 2020

**COOPER'S HAWK** 13  
*Prosecco*  
Veneto, Italy NV

**CHATEAU MONMOUSSEAU** 13  
*Crémant de Loire Rosé*  
France NV

**JOSEPH PERRIER** 22  
*Cuvée Royale Brut*  
Champagne, France NV

### WHITE

**COOPER'S HAWK** 13  
*Gewürztraminer*  
Monterey, California NV

**COOPER'S HAWK** 11  
*Cooper's Hawk White*  
USA NV

**PATIENT COTTAT 'ANCIENNE VIGNES'** 18  
*Sauvignon Blanc*  
Sancerre, France 2020

**A. A. BADENHORST 'SECATEURS'** 13  
*Chenin Blanc*  
South Africa 2021

**COOPER'S HAWK** 16  
*Cooper's Hawk Lux Chardonnay*  
Central Coast, California NV

### ROSÉ

**CHATEAU MAÏME** 12  
*Côtes de Provence Rosé*  
France 2021

### RED

**GUY BRETON** 17  
*Gamay*  
Régnié, Beaujolais, France 2020

**KOBAL** 13  
*Blaufränkisch*  
Štajerska, Slovenia 2021

**COOPER'S HAWK** 19  
*Cooper's Hawk Lux Pinot Noir*  
Central Coast, California NV

**COOPER'S HAWK** 13  
*Old Vine Zin*  
California NV

**COOPER'S HAWK** 15  
*Tempranillo*  
Rioja, Spain NV

**COOPER'S HAWK** 13  
*Petite Sirah*  
California NV

**COOPER'S HAWK** 15  
*Super Tuscan*  
Tuscany, Italy NV

**CHATEAU ST. GEORGES** 22  
*Merlot / Cabernet Franc*  
Saint-Georges-Saint-Émilion, France 2018

**CUVELIER 'LOS ANDES'** 14  
*Malbec*  
Uco Valley, Argentina 2018

**COOPER'S HAWK** 19  
*Cooper's Hawk Lux Meritage*  
California NV

**COOPER'S HAWK** 20  
*Camille Audacious*  
South Australia 2020

**MICHAEL MONDAVI EMBLEM** 22  
*Cabernet Sauvignon*  
Napa, California 2018

# HOUSE SIGNATURE COCKTAILS

## OAK STREET SOUR

*The NY sour meets its match in this uniquely Chicago tippie.*  
Courvoisier VS Cognac, fresh lemon, wild banana chai,  
Cooper's Hawk Old Vine Zin

16

## A STUDY IN SCARLET

*Everything you need. Nothing you don't.*  
Ketel One vodka, Cooper's Hawk Passion Fruit wine, fresh lemon,  
Cooper's Hawk Scarletto

16

## TWILIGHT SONG

*Stirred, savory, light, complex.*  
Milagro Reposado tequila, rosemary, lychee, rose, Luxardo maraschino,  
Cooper's Hawk Cranberry wine

14

## THE ESQUIRE OLD FASHIONED

*Shine your shoes and brush your hair.*  
Maker's Mark bourbon, cherry, Cooper's Hawk Nightjar,  
Marie Laveau "tobacco" bitters

14

## EMPEROR'S NEW COCKTAIL

*Healthy is just a word.*  
Sipsmith gin, fresh carrot, Cooper's Hawk Riesling,  
fresh lemon, cardamom

14

## BEE'S KNEES

*The immortal classic, through a uniquely local lens.*  
CH Key gin, thyme and ginger-infused local honey, fresh lemon

15

## MADAME PRESIDENT

*Power to the people.*  
Old Vine Zin, Mt. Gay Eclipse rum, Grand Marnier,  
Lustau Blanco vermouth, orange peel

14

## ESPRESSO MARTINI

*Is it tomorrow already?*  
Grey Goose vodka, Mr. Black coffee liqueur,  
Cooper's Hawk Nightjar, espresso, toasted coconut flake

15

## ULTIMATE MARTINIS

*Served with a selection of pickled treats*

### THE ULTIMATE VODKA MARTINI

*Indulgence and Exploration*

Belvedere Lake Barteze vodka and  
Cooper's Hawk Lux Ice Wine

18

### THE ULTIMATE GIN MARTINI

*Innovative and Exotic*

Ki No Tea Japanese gin,  
Cooper's Hawk Gewürztraminer,  
Shanghai Shirley 5-Spice bitters

18

## ESQUIRE SANGRIA

rosé wine, chardonnay, peach, strawberry,  
lemon, jasmine, Brandy de Jerez

10/glass

## BEER

### BLUE MOON

8

### GUINNESS

6

### GOOSE ISLAND MATILDA

8

### HALF ACRE DAISY CUTTER

8

### COOPER'S HAWK ALE

wine barrel-aged, Belgian-style  
farmhouse ale by Goose Island

8

## SPIRIT-FREE

*Everything in moderation*

### BACK TO YOUR ROOTS

*A tree with strong roots laughs at storms.*  
fresh carrot, lemon, rosemary, lychee

8

### CYD CHARISSE

*Dancin' ain't just for the kiddos.*  
wild banana chai, cherry, lemon, soda

8

## HOT

We proudly serve Big Shoulders coffee & espresso  
*Decaf espresso available*

### ESPRESSO 4

### CAPPUCCINO 6

### CAFÉ MOCHA 6

### LATTE 6

### REGULAR OR DECAF COFFEE 4

### HOT TEA 4

### HOT CHOCOLATE 5

## COLD

### FRESH-SQUEEZED LEMONADE 5

Strawberry, Passion Fruit,  
Raspberry, or Peach Lemonade 6

### FRESH-BREWED ICED TEA 6

### SOFT DRINKS 5

### RASPBERRY HIBISCUS ICED TEA 6

### ACQUA PANNA BOTTLED WATER 750mL 5

### S.PELLEGRINO SPARKLING WATER 750mL 6







*I designed the Cooper's Hawk Wine Club exclusively for those who love to explore, share, and pair new wines with wonderful food and memorable moments. Our Members enjoy access to extraordinary events and unparalleled experiences in their own cities and around the world.*

*In short, the Wine Club is a community of friends and neighbors with a thirst for a life well-lived.*

## MEMBERS GET:

### ACCESS

to a new wine each month,  
exclusive only to Members

### REWARDS

for every dollar spent at any  
Cooper's Hawk brand

### ADVENTURE

on epic domestic and  
international trips

### INVITED

to amazing events featuring celebrity  
chefs, sommeliers, and more

### GIFTS

to celebrate your birthday and special  
moments throughout the year

### VALUE

in Member pricing on wine,  
select retail, catering, and carryout

*I'm thrilled to invite you to be part of the Cooper's Hawk Wine Club.*



*Tim McEnery*

TIM MCENERY | FOUNDER & CEO



COOPER'S HAWK™  
WINERY & RESTAURANTS

ESQUIRE  
BY COOPER'S HAWK

PICCOLO BUCO







# YOUR WINE DISCOVERY AWAITS.

**UNRIVALED** *4-Story Wine Tower*

**AWARD-WINNING** *Wine List of 1,600 Selections*

**RARE & EXCEPTIONAL** *Tastings Every Day*

COOPER'S  
WINE & RESTAURANT  
THE SOUTHERN EXPERIENCE

