



CARLA HALL

JUNE 29 – OCTOBER 2

*Welcome to our table—
grab yourself a glass of Sweet Tea!*

Our next Visiting Chef, Carla Hall, has captivated audiences on Bravo's *Top Chef* and *Top Chef: All Stars* and as the co-host on ABC's *The Chew* and Food Network's *Best Baker in America*. Carla's philosophy, "to always cook with love," makes her a natural addition to the Cooper's Hawk family.

Her soul food-inspired menu features some of her favorite dishes—many of which remind her of her Southern roots in Nashville, and "Sunday suppers at Granny's." Carla's appreciation for indigenous ingredients such as black-eyed peas and sorghum add that extra boost of flavor and complement dishes like Pan-Fried Snapper and Black-Eyed Pea Hummus. She has also brought her famous Carla's Hot Chicken and Biscuits, Jumbo Cracked Shrimp, and Banana Pudding—only available in Chicago.

Tonight, we give you a taste of the South, Carla's way. As you browse her menu, remember that "it ain't a party without deviled eggs!"

CARLA HALL'S SELECTIONS

STARTERS

- BLACK-EYED PEA HUMMUS 13**
confit black-eyed peas, baby vegetables, biscuit crackers
– Suggested Flight Pairing: 03 –
- SHORTCUT DEVILED EGGS 24**
king crab, caviar, sweet pickle, dijon mayonnaise
– Suggested Flight Pairing: 02 –
- JUMBO CRACKED SHRIMP 22**
comeback sauce, lemon
– Suggested Flight Pairing: 01 –

SALADS

- BBQ SPICED CARROTS *gfr* 16**
sorghum and quinoa salad, arugula, dates, toasted pumpkin seeds, lemon vinaigrette, carrot emulsion
– Suggested Flight Pairing: 03 –
- SOUTHERN HOSPITALITY SALAD *gfr* 18**
stone fruit, tomatoes, cucumbers, berry cider vinaigrette, arugula, greens, buttermilk dressing
– Suggested Flight Pairing: 01 –

ENTRÉES

- CARLA'S HOT CHICKEN & BISCUITS 28**
crispy cabbage slaw, sweet spiced pickles
– Suggested Flight Pairing: 01 –
- AUDREY'S BUFFALO CHICKEN BURGER 20**
celery bleu cheese slaw, sweet potato brioche bun, spicy mayo, sweet spiced pickles, fries
– Suggested Flight Pairing: 03 –
- LOBSTER MAC & CHEESE 48**
MontAmoré cheese, crispy parsley, cornbread croutons
– Suggested Flight Pairing: 02 –
- PAN-FRIED SNAPPER *gfr* 46**
bbq spiced carrots, popped sorghum, carrot emulsion
– Suggested Flight Pairing: 03 –
- PRIME SKIRT STEAK* *gfr* 45**
cast-iron green beans, warm smashed potato salad, mustard seed dressing
– Suggested Flight Pairing: 05 –

DESSERT

- BANANA PUDDING 13**
toasted meringue, caramelized banana, vanilla shortbread
– Suggested Wine Pairing: Moscato d'Asti –

BEVERAGES

- SOUTHERN SWEET TEA SODA 4**
black tea, ginger, lemon, habanero, mint
- SOUTHERN SWEET TEA SMASH 12**
black tea, ginger, lemon, habanero, Woodford Reserve, mint

gfr: gluten-free upon request



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



ESQUIRE MENU

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

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-crust, 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

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

4

GLUTEN-FREE

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.

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

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

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
4

WINE, LIBATIONS, & SPIRIT-FREE MENU

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

WINE PAIRING FLIGHTS

01: LIGHT & BRIGHT

20

DOMAINE LA MAISON, *Crémant de Bourgogne Rosé*, France NV

COOPER'S HAWK, *Rosé*, Washington NV

MESH & BONE, *Pamplemousse Cidre Rosé*, Brittany, France NV

02: LUSCIOUS & CREAMY

20

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

STAGS' LEAP, *Viognier*, Napa 2018

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

03: LIGHT, FRESH RED

25

DONNAFUGATA, *Floramundi*, Cerasuolo di Vittoria, Sicily 2019

KOBAL, *Blaufränkisch*, Štajerska, Slovenia 2018

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

04: LEATHER & EARTH

30

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

CHÂTEAU COUTET, *Saint-Émilion Grand Cru*, Bordeaux 2019

LOS BUJEOS, *A Pasos*, Sierras de Málaga, Andalucía 2015

05: FLASH & FLAIR

55

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

MICHAEL MONDAVI EMBLEM, *Cabernet Sauvignon*, Napa 2018

OPUS ONE, *Red Blend*, Napa 2014

CELLAR SELECTIONS

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

NAPA 2018

**GRGICH HILLS
ESTATE**

**FUMÉ BLANC
SAUVIGNON BLANC**

25

TUSCANY 2015

**GAJA PIEVE
SANTA RESTITUTA
BRUNELLO DI
MONTALCINO**

40

SOUTH AUSTRALIA 2018

**PENFOLDS
BIN 389
CABERNET SHIRAZ**

30

MOUNT VEEDER 2010

**PARATUS
RESERVE CABERNET
SAUVIGNON**

30

WINE BY THE GLASS

SPARKLING

BORGO MARAGLIANO <i>'La Caliera' Moscato d'Asti</i> Piedmont 2020	11
COOPER'S HAWK <i>Prosecco</i> Veneto NV	12
DOMAINE LA MAISON <i>Crémant de Bourgogne Rosé</i> France NV	13
JOSEPH PERRIER <i>Cuvée Royale Brut</i> Champagne NV	22

WHITE

COOPER'S HAWK <i>Gewürztraminer</i> Monterey NV	12
COOPER'S HAWK <i>Cooper's Hawk White</i> USA NV	11
MCBRIDE SISTERS <i>Sauvignon Blanc</i> Marlborough 2020	13
DOMAINE DENIS RACE <i>Chablis</i> Burgundy 2018	17
COOPER'S HAWK <i>Cooper's Hawk Lux Chardonnay</i> Central Coast NV	15

ROSÉ

KOBAL <i>Pinot Grigio Rosé</i> Slovenia 2020	12
CHÂTEAU MAÏME <i>Côtes de Provence Rosé</i> France 2020	12

RED

DONNAFUGATA <i>Floramundi</i> Cerasuolo di Vittoria, Sicily 2019	16
COOPER'S HAWK <i>Cooper's Hawk Lux Pinot Noir</i> Central Coast NV	18
COOPER'S HAWK <i>Camille Fierce</i> Central Coast 2019	19
COOPER'S HAWK <i>Old Vine Zin</i> California NV	12
COOPER'S HAWK <i>Tempranillo</i> Spain NV	14
RAVINES WINE CELLARS <i>Cabernet Franc</i> Finger Lakes 2019	17
COOPER'S HAWK <i>Petite Sirah</i> California NV	12
COOPER'S HAWK <i>Super Tuscan</i> Tuscany NV	14
CHÂTEAU COUTET <i>Saint-Émilion Grand Cru</i> Bordeaux 2019	24
CUVELIER 'LOS ANDES' <i>Malbec</i> Uco Valley 2018	14
COOPER'S HAWK <i>Cooper's Hawk Lux Meritage</i> California NV	18
MICHAEL MONDAVI EMBLEM <i>Cabernet Sauvignon</i> Napa 2018	22

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.
Cooper's Hawk Camille Fierce, 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 Bartezeck 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

SUMMER 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

