



TYLER FLORENCE

AVAILABLE THROUGH JANUARY 5

You probably know Chef Tyler Florence from “Tyler’s Ultimate,” or from one of his 15 seasons hosting “The Great Food Truck Race.” The James Beard Award nominee and 25-year Food Network veteran has also authored 16 cookbooks and owns and operates three San Francisco restaurants, including the award-winning Wayfare Tavern and Florence Fresh. His latest venture, Miller & Lux, is a modern American steakhouse located in the Bay Area’s Chase Arena.

Now, Chef Tyler is bringing his mastery and California sensibility to Chicago along with a few of his signature dishes. His menu highlights his love of seasonal ingredients, farm-direct produce and prime dry-aged, grass-fed, impeccably flavored meats from the best ranches in America. He’s also bringing two of his newest wines—a Miller & Lux Chardonnay and Cabernet—exclusively for Esquire guests.

FEATURED WINE

MILLER & LUX
Chardonnay

Russian River Valley 2020
18 glass | 65 bottle

MILLER & LUX
Cabernet Sauvignon

Oakville, Napa Valley 2020
20 glass | 80 bottle

TYLER’S SELECTIONS

STARTERS & SALADS

CAVIAR DOUGHNUTS 70

crème fraîche custard, Kaluga caviar
– Suggested Flight Pairing: 02 –

STEAK TARTARE* gfr 25

Wagyu beef, capers, egg yolk, tarragon mayonnaise
– Suggested Flight Pairing: 03 –

M&L WALDORF SALAD gfr 18

Belgian endive, apples, walnuts, harvest grapes
– Suggested Flight Pairing: 01 –

LOUISIANA SHRIMP COCKTAIL gfr 26

Fresno chili cocktail sauce
– Suggested Flight Pairing: 03 –

ENTRÉES

46 OZ. TOMAHAWK RIBEYE* gfr 195

45-day dry-aged prime black Angus, bone-in
– Suggested Flight Pairing: 05 –

20 OZ. NY STRIP* gfr 95

45-day dry-aged prime black Angus, bone-in
– Suggested Flight Pairing: 05 –

10 OZ. FILET MIGNON* gfr 68

dry-aged prime black Angus, Bordelaise
– Suggested Flight Pairing: 04 –

WILD PACIFIC HALIBUT gfr 49

brown butter and caper sauce, cauliflower purée, shaved cauliflower, herb oil, fines herbes
– Suggested Flight Pairing: 02 –

M&L BURGER* 29

dry-aged blend, triple-cream brie, bacon jam, crispy onions, watercress, truffle fries
– Suggested Flight Pairing: 04 –

SIDES & SAUCES

DOUBLE-CREAMED KALE 15

crispy shallots, Parmesan, lemon zest

YUKON GOLD POTATO PURÉE gfr 15

grass-fed butter, sea salt

BLACK TRUFFLE PARMESAN FRIES gfr 15

Dijon aioli

WHIPPED HORSE RADISH SAUCE gfr 8

GREEN PEPPERCORN BORDELAISE SAUCE gfr 8

TARRAGON BÉARNAISE SAUCE gfr 8

DESSERT

APPLE PAVLOVA 15

butter milk cider cake, caramel crèmeux, spiced Honeycrisp apples
– Suggested Wine Pairing: Cooper’s Hawk Lux Ice Wine –

COCKTAIL

SPICED RUM MANHATTAN 15

house-spiced rum, Calvados, sweet vermouth, demerara, aromatic bitters

gfr: gluten-free upon request

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-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

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

25

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

GUADO AL MELO, *'Criseo' Bolgheri Bianco*, Tuscany 2019

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

02: LUSCIOUS & CREAMY

25

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

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

MILLER & LUX, *Chardonnay*, Russian River Valley 2020

03: LIGHT, FRESH RED

25

GUY BRETON, *Gamay*, Régnié, Beaujolais 2020

COOPER'S HAWK, *Tempranillo*, Rioja NV

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

04: LEATHER & EARTH

40

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

GAJA PIEVE SANTA RESTITUTA, *Brunello di Montalcino*,
Tuscany 2014

DAVID STERZA, *Amarone della Valpolicella Classico*, Veneto 2017

05: FLASH & FLAIR

45

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

MILLER & LUX, *Cabernet Sauvignon*, Oakville, Napa 2020

PARATUS, *Reserve Cabernet Sauvignon*, Mount Veeder 2010

CELLAR SELECTIONS

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

NAPA 2018

**GRGICH HILLS
ESTATE**

**FUMÉ BLANC
SAUVIGNON BLANC**

25

TUSCANY 2014

**GAJA PIEVE
SANTA RESTITUTA
BRUNELLO DI
MONTALCINO**

40

SOUTH AUSTRALIA 2018

**PENFOLDS
BIN 389
CABERNET SHIRAZ**

30

MOUNT VEEDER 2010

**PARATUS
RESERVE CABERNET
SAUVIGNON**

35

WINE BY THE GLASS

SPARKLING

BORGIO MARAGLIANO <i>'La Caliera' Moscato d'Asti</i> Piedmont 2020	13
COOPER'S HAWK <i>Prosecco</i> Veneto NV	13
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	13
COOPER'S HAWK <i>Cooper's Hawk White</i> USA NV	11
DOMAINE INÈS LAUVERJAT <i>Sauvignon Blanc</i> Sancerre 2020	17
BADENHORST <i>'Secateurs' Chenin Blanc</i> South Africa 2021	13
MILLER & LUX <i>Chardonnay</i> Russian River Valley 2020	18
COOPER'S HAWK <i>Cooper's Hawk Lux Chardonnay</i> Central Coast NV	16

ROSÉ

CHÂTEAU MAÏME <i>Côtes de Provence Rosé</i> France 2021	12
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RED

GUY BRETON <i>Gamay</i> Régnié, Beaujolais 2020	17
KOBAL <i>Blaufränkisch</i> Štajerska, Slovenia 2021	13
COOPER'S HAWK <i>Cooper's Hawk Lux Pinot Noir</i> Central Coast NV	19
COOPER'S HAWK <i>Old Vine Zin</i> California NV	13
COOPER'S HAWK <i>Tempranillo</i> Rioja NV	15
COOPER'S HAWK <i>Petite Sirah</i> California NV	13
COOPER'S HAWK <i>Super Tuscan</i> Tuscany NV	15
CHÂTEAU ST. GEORGES <i>Merlot / Cabernet Franc</i> Saint-Georges-Saint-Émilion 2018	22
CUVELIER 'LOS ANDES' <i>Malbec</i> Uco Valley 2018	14
COOPER'S HAWK <i>Cooper's Hawk Lux Meritage</i> California NV	19
MILLER & LUX <i>Cabernet Sauvignon</i> Oakville, Napa 2020	20
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 Scarlettto

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 Bartezev 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

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
WINERY & RESTAURANT
The Savoring
Experience

