

THE LUCKY MONK



FROM OUR
BREW-MASTER:
ANTHONY CAROLLO
CERTIFIED CICERONE®

"I know there are many options in Chicagoland when it comes to craft beer, thanks for letting The Lucky Monk and I explore unique ways to fill your glass with our brews. Cheers!"

Anthony Carollo

BREWERY

BREWED RIGHT HERE IN SOUTH BARRINGTON
SAMPLER - \$8.95 | 16OZ. DRAFT - \$5.50



TRITICA WHEAT ALE

Our Weiss beer is an unfiltered, cloudy German wheat ale with a spicy banana bread flavor & a slight caramel finish, with no hop flavor or aroma

WEISS BEER - 5.5% ABV / 15BU



CARDINAL SIN

This Pilsner has an European flavor profile which promises a slightly stronger taste, but a crisp, clean maltiness. A balanced Pilsner for all beer drinkers to enjoy!

PILSNER - 5% ABV / 34BU



FALLEN ANGEL

A classic amber-style lager created in Austria which falls within the family of 'fest' beers. This lager has a slightly toasted, nutty, malt taste and very low bitterness.

VIENNA-STYLE LAGER - 6.3% ABV / 24BU



CONFESSONAL IPA

This American IPA showcases Bravo, Cascade, Centennial & Citra hops. These hops give our IPA a well-balanced citrus, piney, floral & a slight spicy flavor & aroma.

AMERICAN IPA - 6.4% ABV / 70BU



SOLITUDE STOUT

Creamy in texture through the use of flaked oats in the mash. Moderate roasty bitterness flavors combine with subtle coffee and chocolate notes. Hopped just right for balance.

OATMEAL STOUT - 6% ABV / 30 BU



MONK'S CHOICE

Our Brewmaster's seasonal offering. You never know what new tastes you'll find! A limited release of our latest seasonal beer, created from a unique recipe that only our Brewmaster knows.

POUR & PRICE MAY VARY BASED ON BEER STYLE

COCKTAILS

OLD FASHIONED ----- \$10

James Oliver Rye Whiskey, Demerara Syrup, aromatic and Trans-Atlantic bitters, Filthy Black cherry

MANHATTAN ----- \$10

James Oliver Rye Whiskey, sweet vermouth aromatic, orange bitters

MOSCOW MULE ----- \$8

Stoli Vodka, fresh lime juice, and ginger beer

CLASSIC MARTINI ----- \$10

Death's Door Gin or Tito's Handmade Vodka, dry vermouth, orange bitters, lemon oil

EL CONFESIONAL ----- \$10

El Jimador Tequila, Giffard creme de Pamplemousse, fresh lime juice, agave nectar, topped with our house-brewed Confessional IPA

FORBIDDEN FOREST ----- \$8

Old Forester Bourbon, Pama Liqueur, fresh lemon juice, fresh lime juice, simple syrup

BLUEBERRY BRAMBLE ----- \$9

Death's Door Gin, fresh lemon juice, real blueberry puree, simple syrup, cardamom bitters

CUCUMBER POMEGRANATE MOJITO ----- \$8

Prairie Cucumber Vodka, Pama Liqueur, Pomegranate juice, fresh lime juice, fresh mint, fresh cucumber

BOTTLED CRAFT BEERS

PILSNER

MILLER LITE (4.2%) ----- \$1.50 Miller Brewing Co., USA	KROMBACHER PILS (4.8%) ----- \$5.50 Krombacher, Krombach, Germany
COORS LIGHT (4.2%) ----- \$1.50 Coors Brewing Co., USA	STELLA ARTOIS (4.8%) ----- \$5.50 InBev, Belgium
HEINEKEN (5%) ----- \$5.50 Heineken, Netherlands	CZECH PILS (6.2%) ----- \$6.00 Lagunitas, Chicago, IL
BUCKLER (NON-ALCOHOLIC) ----- \$6.00 Heineken, Netherlands	

HOPPY

MCCORMICK PLACE SESSION PALE ALE (5.25%) \$5.50 BrickStone Brewing, Bourbonnais, IL	INSUFFICIENT CLEARANCE NEIPA (5%) -- \$8.00 Sketchbook Brewing Co., Evanston, IL (16 OZ CAN)
WORKING FOR THE WEEKEND DIP (7.9%) -- \$7.50 Spitful Brewing, Chicago, IL (16 OZ CAN)	GOLDEN NUGGET IPA (6.8%) ----- \$7.50 Toppling Goliath Brewing Co., Decorah, IA (16 OZ CAN)
TART 'N JUICY SOUR IPA (4.5%) ----- \$6.50 Epic Brewery, Salt Lake City, UT	LIQUID TRUTH SERUM IPA (7%) ----- \$8.00 Dogfish Head Craft Brewery, Milton, DE (16 OZ CAN)
FRESH HAZE IPA (6.5%) ----- \$6.00 Deschutes Brewery, Bend, OR	

DARK

COFFEE BENDER AMERICAN BROWN (6.5%) \$7.00 Surly Brewing Co., Brooklyn Center, MN (16 OZ CAN)	NITRO MERLIN MILK STOUT (5.5%) ----- \$5.50 Firestone Walker Brewing Co., Paso Robles, CA
WHISKEY BARREL IMPERIAL STOUT (11.8%) \$10.00 Boulevard Brewing Co., Kansas City, MO	BERNIE MILK STOUT (6%) ----- \$5.50 Noon Whistle Brewing, Lombard, IL
SHAKE CHOCOLATE PORTER (5.9%) ----- \$6.00 Boulder Beer, Boulder, CO	

BELGIAN

TRIPLE ALE (9%) ----- \$8.50 Allagash Brewing Co., Portland, ME	ABBEY DUBBEL (7%) ----- \$6.00 New Belgium Brewing, Fort Collins, CO
COLETTE FARMHOUSE ALE (7.3%) ----- \$6.00 Great Divide Brewing Co., Denver, CO	EXILED ANGEL (7.5%) ----- \$5.50 Scorched Earth Brewing Co., Algonquin, IL

CIDER

FLANNEL MOUTH CLASSIC CIDER (6.5%) \$6.00 Blake's Hard Cider, Armada, MI	BLACK WIDOW BLACKBERRY CIDER (6%) \$6.50 Original Sin, New York, NY
VANDY SESSION CIDER (4.3%) ----- \$6.00 Vander Mill, Grand Rapids, MI	MICHIGAN CHERRY (5%) ----- \$5.50 Virtue Cider, Fennville, MI

WINE LIST

MIONETTO PROSECCO BRUT, Italy	SPLIT	\$9
MOVENDO MOSCATO, Italy	S8	\$30

515 NOBEL VINES ROSÉ, CA	\$9	\$34	MARK WEST PINOT NOIR, CA	\$8	\$30
BENVOLIO PINOT GRIGIO, Italy	\$8	\$30	14 HANDS MERLOT, WA	\$8	\$32
CHATEAU STE MICHELLE RIESLING, WA	\$8.50	\$32	TINTONEGRO MALBEC, Argentina	\$8	\$30
MAN SAUVIGNON BLANC, Africa	\$8	\$30	JOSH CABERNET, CA	\$9	\$34
HIDDEN CRUSH CHARDONNAY, CA	\$9	\$34	1924 DOUBLE BLACK CABERNET, CA	\$10	\$38
BLACK STALLION CHARDONNAY, CA	\$10	\$38	CARNIVOR CABERNET SAUVIGNON, CA	\$8	\$30
			RAVAGE RED BLEND, CA	\$9	\$34