

*suitable to share*

**SEA BY FIRE\***

**SKULL ISLAND PRAWN** \_ 12 ea  
garlic herb butter, lemon

**SPANISH OCTOPUS** \_ 32  
onion jang, papas bravas, spicy aioli, salumi picante

**SEAFOOD TOWER\*** \_ 175  
skull island prawns, seasonal oysters and cold water lobster tail, salsa macha butter, burnt lemon

**BAY SCALLOP** \_ 7 ea  
wood-fired bay scallop, pommes puree, bernaise sauce

**STARTERS**

**CRISPY BRUSSELS SPROUTS** \_ 12  
torn mint, thai chili sauce

**CREAMED SPINACH & ARTICHOKE DIP** \_ 19  
artichoke hearts, parmesan reggiano, bechamel, fine herbs, sourdough toast points

**WORLD FAMOUS CONFIT CHICKEN WINGS** \_ 16  
salsa macha, lime, scallion

**RAW BAR**

**SAKU GOLD TUNA\*** \_ 8 ea  
crispy sushi rice cake, kizami wasabi aioli

**OYSTERS ON THE HALF SHELL\*** \_ 4.5 ea  
pink peppercorn & champagne mignonette  
**+ TRUFFLE HOT SAUCE** \_ 2

**HAMACHI\*** \_ 18  
avocado, aji amarillo mayo, peruvian causa

*from the hearth*

**WOOD-FIRED OYSTERS**

**BONE MARROW BUTTERED OYSTERS** \_ 6 ea  
lemon, capers, parsley, breadcrumbs

**OYSTERS MAPLEFELLER** \_ 5 ea  
maytag blue cheese, confit tomato, maple bacon, calabrian chili crumb

**CHEF'S CHOICE WOOD-FIRED OYSTERS**  
half dozen \_ 29  
dozen \_ 57

**OYSTERS HILLBILLY RIVIERA** \_ 5 ea  
saltines, crystal's hot sauce butter

**OYSTER ROCKEFELLER** \_ 6 ea  
candied bacon, calabrian chile breadcrumbs, creamed spinach, hollandaise

*from the garden*

**SOUPS & SALADS**

**LOBSTER BISQUE** \_ 17  
poached lobster, brioche croutons, olive oil, chives

**CAESAR SALAD\*** \_ 17  
farm egg bottarga, parmesan, baby gem, crispy shallot,  
**WEST TOWN BAKERY** breadcrumbs

**BLUE CHIP CHOP SALAD** \_ 38  
ahi tuna, yellow tail, blue crab, spicy louie dressing, gem lettuce  
**+ AVOCADO** \_ 5

**SPRING GREENS BURRATA** \_ 24  
angel & franco burrata, green goddess dressing, pqb stirato toast

find us on social @kindlingchicago

*chef & partner*  
jonathon sawyer

*chef de cuisine*  
jairo chavez

\*these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. + an 18% gratuity will be added to parties of 6 or more. If you choose to pay with a credit card the 3% surcharge amount may not be included in subtotal at time of payment, but it will be included when the transaction is finalized • 4.2.26

*Prime Steaks & Chops*

**8OZ FILET\*** \_ 62

**8OZ FILET "MRS O'LEARY"\*** \_ 68  
red wine demi glace, fried shallots

**10OZ PRIME STEAK FRITES\*** \_ 40  
salsa verde

**16OZ PRIME NY STRIP\*** \_ 74

**16OZ PRIME "DOWNTOWN" RIBEYE\*** \_ 75

**VANDER FARMS WAGYU STEAK\*** \_ MP  
Fifty/50 exclusive purebred local wagyu

**SURF AND TURF FILET THERMIDOR** \_ 85  
8oz filet, lobster tail thermidor

**6OZ SAWYER-STYLE STEAK FRITES** \_ 50  
50 day dry aged ribeye, classic au poivre sauce, suet fries

**18OZ COLORADO LAMB CHOPS\*** \_ 75

**24OZ BONE-IN PRIME RIBEYE\*** \_ 120  
50 day dry aged

**32OZ PRIME PORTERHOUSE\*** \_ 150  
bone-in, 28 day wet aged

*enhancements*

RED WINE DEMI GLACE \_ 4 | TRUFFLE BUTTER \_ 4 | SAUTÉED MAYTAG BLEU CHEESE \_ 5 | HOLLANDAISE \_ 5

*wood fired*  
**MAINS**

**RIGATONI ALLA VODKA** \_ 22  
copper-extruded housemade pasta, parmigiano reggiano, basil  
**+ WOOD-GRILLED LOBSTER 5OZ** \_ 21

**RICOTTA GNOCCHI** \_ 23  
spring vegetables, tuscan kale pesto, brioche bread crumbs

**ODE COD** \_ 30  
confit potato, baby leeks, vadouvan sauce

**CEDAR GRILLED SALMON\*** \_ 35  
maple miso glaze, ponzu, charred lime

**BACON CHEESEBURGER DELUXE\*** \_ 28  
wood-fired burger, american cheese, sliced pickles, nueske's bacon, sliced red onion, secret sauce, potato bun, iceberg, fries

*suitable to share*  
**SIDES**

**WILD MUSHROOMS** \_ 15  
roasted red onion, herbs

**FRENCH FRIES JULIA CHILD STYLE** \_ 11  
beef suet, "giardineraioi", heinz 57 ketchup

**WOOD-FIRED BABY CARROTS** \_ 14  
tri-colored carrots, peruvian lima bean puree, gremolata

**MASHED POTATOES** \_ 12  
yukon gold potatoes, brown butter gravy

**TWICE COOKED SWEET POTATO** \_ 11  
lillie's q bbq butter, burnt orange

**MAC 'N CHEESE** \_ 13  
housemade pasta, blend of aged cheddar and american cheeses

*limited availability*

**ROTISSERIE**

**BRINE + HERB-MARINATED AMISH FARM CHICKEN** \_ 29.5  
Greek fries, fried green olives, feta, lemon oregano jus

**DINNER**  
Spring 2026

*downtown*

## COCKTAILS \_17 | HH \_12

### ESPRESSO MARTINI

grey goose vodka, dark matter espresso, maplewood coffee liqueur, dark matter syrup, angostura cocoa bitters

### GARDEN CITY

mile high vodka, green tea simple syrup, lime juice, tropical flower

### OLD FASHIONED

evan williams bourbon, demerara syrup, angostura bitters, regan's orange bitters, quari ice

### ALMOST FAMOUS

patron silver, aperol, la luna cupreata, falernum\*, lime juice

### VIOLET EMBER

mile high gin, luxardo maraschino, st. germain elderflower, blueberry simple, cava

### CONTROLLED BURN

evan williams bourbon, leopold tart cherry, cioco, sweet vermouth, lemon, demerara

### BRIDGE & BLOOM

la luna cupreata, montenegro, melon, coconut syrup, lemon

### STAY GOLDEN

planteray 3 star rum, fruitful banana, coconut syrup, lime, angostura

### CLASSIC MARTINI

masons of yorkshire london dry gin, vermouth, hearth-smoked pearl onion

### SPIRIT FREE

#### VIOLET EMBER N/A \_12

blueberry simple syrup, pineapple juice, lime juice, fever tree yuzu & lime

#### DAILY RITUAL \_12

rare tea cellar's earl grey concentrate, lemon juice, rich simple syrup

\*contains almonds

POINTS HAVE THEIR PERKS



*by the glass*

## WINE

PROSECCO **GUINIGI TREVISO** | ITALY \_14

BRUT ROSÉ **CAMPUGET TRADITION** | FRANCE | NV \_14

ROSÉ **DALLA TERRA CLETO** | ITALY | 2024 \_13

SAUVIGNON BLANC **TE PĀ** | NEW ZEALAND | 2024 \_14

PINOT GRIGIO **CANTINA DEL GARDA** | ITALY | 2024 \_13

CHARDONNAY **MOUNT EDEN** | EDNA VALLEY | 2022 \_18

PINOT NOIR **ARESTI** | CHILE | 2022 \_14

CABERNET SAUVIGNON **FINCA DECERO** | ARGENTINA | 2020 \_17

BARBERA D'ALBA **MAURO MOLINO** | ITALY | 2023 \_15

*draft*

## BEER

**MODELO** | LAGER \_8

**STELLA ARTOIS** | PILSNER \_8

**DOVETAIL** | HEFEWEIZEN \_9

**HALF ACRE** | DAISY CUTTER | PALE ALE \_9

**MAPLEWOOD** | SON OF JUICE | HAZY IPA \_9

*nice and cold*

## CANS + BOTTLES

**MILLER LITE** | LAGER \_7

**BUD LIGHT** | LAGER \_7

**MAPLEWOOD** | FIFTY/SHIFTY | GERMAN PILSNER \_9

**GOOSE ISLAND** | 312 | WHEAT ALE \_8

**3 FLOYDS** | GUMBALLHEAD | PALE ALE \_9

**GUINNESS** | STOUT \_8

**BLAKE'S** | CIDER \_8

**WHITE CLAW** | ROTATING | SELTZER \_8

**HIGH NOON** | ROTATING | SELTZER \_10

**NÜTRL** | ROTATING | SELTZER \_9

**BEST DAY** | ELECTRO-LIME | N/A CERVEZA \_7

**ATHLETIC** | FREE WAVE | N/A HAZY IPA \_6

**GUINNESS 0** | N/A STOUT \_8

