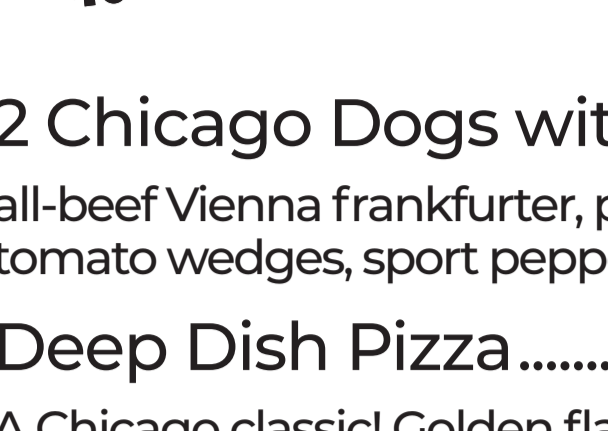
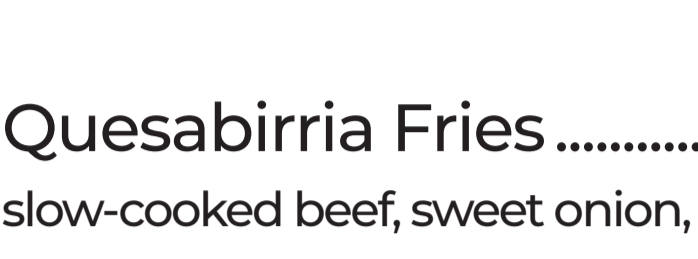




**Daily 11am - 1am**



- 2 Chicago Dogs with Fries ..... \$16  
all-beef Vienna frankfurter, poppy seed bun, yellow mustard, neon relish, fresh onion, tomato wedges, sport peppers, kosher pickle spear, celery salt
- Deep Dish Pizza..... Cheese \$18 | Pepperoni \$20  
A Chicago classic! Golden flaky crust, layered with melted mozzarella, crushed tomato sauce, parmesan cheese
- Italian Beef Sandwich with Fries..... \$16  
sliced slow-roasted beef, spicy giardiniera, Italian hoagie roll, au jus dip
- Chocolate Fudge Cake ..... \$8  
cocoa, melted chocolate, chocolate fudge icing



**Chef Takeover by Jenny Martinez**

- Quesabirria Fries ..... \$16  
slow-cooked beef, sweet onion, chihuahua cheese, cheddar cheese sauce
- All-In Carne Asada Bowl ..... \$18  
cilantro rice, marinated sirloin, black beans, pico de gallo, chipotle sauce
- Sticky Orange Hot Wings ..... \$18  
citrus-marinated wings, celery, carrot, cilantro ranch
- Smoked Esquite Beef Hot Dog ..... \$16  
smoked esquite, poblano peppers, cotija cheese, chipotle aioli
- Baja Shrimp Bowl..... \$22  
cilantro rice, shrimp, Mexican coleslaw, salsa de aguacate



**Chicken Favorites**

- California Chicken Club Sandwich..... \$16  
crispy chicken breast, bacon, heirloom tomatoes, butter lettuce, provolone, cilantro avocado ranch, toasted white bun
- Wings..... \$16  
plain, buffalo, Korean style, sweet dry rub, salsa macha, lemon pepper



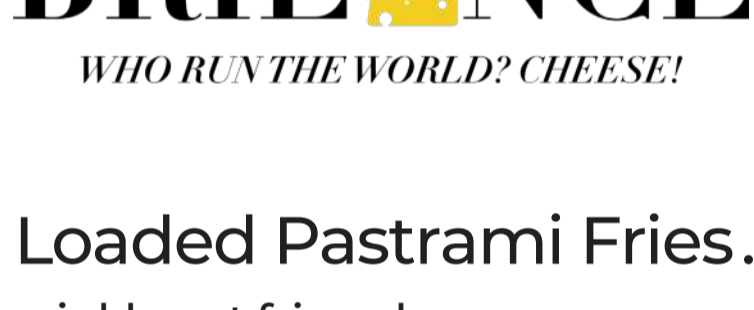
**Vegetarian Creations**

- Crinkle Cut Fries ..... \$6  
house seasoning blend
- Pasta Primavera ..... \$15  
cauliflower, broccolini, zucchini, squash, spinach, roasted garlic, heirloom cherry tomatoes, alfredo, parmesan
- Quesabirria Vegetarian Tacos..... \$12  
mushrooms, chihuahua cheese tortilla shell, white onions, cilantro, side of consommé



**Handheld Selections**

- BLTE Croissant..... \$14  
bacon, eggs, wild arugula, heirloom tomatoes, basil cucumber aioli
- House Smash Burger ..... \$14  
2 patties, American cheese, Nashville sauce, dill pickle chips, toasted white bun
- Signature Burger ..... \$16  
7 oz. beef patty, Gruyère cheese, bacon, watercress, heirloom tomatoes, Dijon aioli, shiitake truffle butter, toasted white bun
- Steak Sandwich ..... \$18  
tri-tip, caramelized onions, provolone, arugula, horseradish aioli, toasted ciabatta



**Cheesy Delights**

- Loaded Pastrami Fries ..... \$18  
crinkle cut fries, cheese sauce, mustard sauce, pickles, grilled onions, jalapeños
- Mac & Cheese ..... small \$6 | large \$10  
cavatappi pasta, taleggio truffle cheese sauce, citrus panko
- Naan Tri-Tip Quesadilla ..... \$16  
caramelized onions, pepperjack, horseradish aioli, garlic oil naan bread
- Yuzu Cheesecake ..... \$8  
whipped cream, candied lemon peel
- French Onion Grilled Cheese ..... \$12  
gruyère, sharp cheddar, caramelized onions, parmesan brioche



**Viral Sensations**

- Steamed Pork Dumplings ..... \$18  
chili garlic crunch, peanuts, cilantro, scallions
- Beef Ramen..... \$16  
noodles, brisket, soft cooked egg, bok choy, shiitake, green onions, cilantro, bean sprouts
- Sticky Toffee Pudding ..... \$9  
fresh berries, whipped cream



CHECK YOUR ENTRÉE BOWL

**Entrée Bowls**

- Amp'd Up Cobb ..... \$18  
romaine, watermelon radish, green onions, bacon lardons, hard-boiled eggs, lemon-tarragon vinaigrette  
*Add Protein: Chicken \$5 | Salmon \$6 | Tri-tip \$7*
- Poke Bowl ..... \$22  
edamame, cucumbers, carrots, seaweed salad, tomatoes, avocado, green onions, kaiware
- Mediterranean Protein Bowl ..... \$17  
grilled chicken breast, chickpeas, farro, tomato, mint, onions, cucumbers, kalamata olives, cheese, lemon herb vinaigrette, tzatziki
- Crispy Chicken Bowl..... \$16  
edamame, cucumbers, carrots, seaweed salad, tomatoes, avocado, green onions, kaiware
- Beef Pho..... \$18  
rice noodles, Thai basil, shaved onions, bean sprouts, lime, cilantro, jalapeños
- Shrimp Chow Mein ..... \$16  
sweet peppers, onions, basil, scallions, oyster sauce



**Delectable Desserts**

- Cinnamon Roll..... \$7  
seasonal choice
- Sticky Toffee Pudding ..... \$9  
fresh berries, whipped cream
- Yuzu Cheesecake ..... \$8  
whipped cream, candied lemon peel



**Breakfast Bites**

- Breakfast Burrito..... \$14  
bacon, ham, egg, cheese, potato, cilantro-avocado crema
- BLTE Croissant..... \$14  
bacon, eggs, wild arugula, heirloom tomatoes, basil cucumber aioli
- Cinnamon Roll..... \$7  
seasonal choice



**Non-Alcoholic Drinks**

- (N/A) ZERO PROOF COCKTAILS**
- Cos-No-Politan Cocktail ..... \$10  
Ritual Zero Proof Gin Alternative, cranberry juice, simple syrup & lime juice
- Pal-No-Ma Cocktail..... \$10  
Ritual Zero Proof Tequila Alternative, grapefruit juice, simple syrup, soda water & lime juice
- Aperiti-No Spritz Cocktail ..... \$10  
Ritual Zero Proof Aperitif Alternative, cranberry juice, orange juice, soda water & simple syrup

- DIRTY SODAS**
- Cali Passion ..... \$6  
mango boba pearls, mango puree, pineapple juice, starry and passion fruit cold foam
- Raspberry Rush ..... \$6  
raspberry syrup, starry, raspberry cold foam

- BOTTLED DRINKS** ..... \$5

- Pepsi
- Diet Pepsi
- Pepsi Zero
- Starry
- Orange Crush

\*Items on this menu contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, dairy, peanuts, tree nuts, fish, sesame and shellfish.