

COCKTAILS

ALOE BUCK · 16

Hendricks Gin, Lemon,
Housemade Aloe-Lemongrass Ginger Beer

LA PALOMA · 15

Avion Silver, Grapefruit Cordial, Lime, Soda,
Charcoal Salt

CHAMOMILE COBBLER · 13

Chamomile Infused Manzanilla Sherry, Eucalyptus
Honey, Citrus Syrup

BELLINI · 15

White Peach Nectar, Bisol Jeio Prosecco

NON-ALCOHOLIC

BLACKBERRY SMASH · 8

Blackberry, Basil, Lime, Soda

VIRGIN MULE · 8

Citrus, Kaffir Lime Syrup, Ginger Beer

CALM ME BEFORE THE STORM · 10

Passionfruit, Coconut Water, Honey, Turmeric

SPARKLING

BISOL JEIO Brut, Prosecco DOCG Valdobbiadene, NV · 14 / 70

IVY Blanc de Blancs, Crémant de Bourgogne, NV · 15 / 75

PERRIER-JOUET "Grand Brut", Reims, Champagne, NV · 22 / 110

CANARD DUCHÊNE " Léonie Rosé", Montagne de Reims, Champagne, NV · 30 / 150

WHITE

ELENA WALCH PINOT GRIGIO Alto-Adige, IT 2018 · 14 / 70

HEXAMER RIESLING SPATLESE "Meddersheimer Rheingrafenberg" Nahe, DE 2006 · 17 / 85

WIMMER CZERNY ROTER VELTLINER Wagram, AU 2017 · 14 / 70

QUINTA DO AMEAL LOUREIRO Vinho Verde, PT 2017 · 13 / 65

FOUCHER LEBRUN "LE MONT" SAUVIGNON BLANC Sancerre, FR 2018 · 15 / 75

CLOS SAINTE MAGDELEINE Cassis, Provence, FR 2015 · 18 / 90

LES TOURELLES DE LA CREE CHARDONNAY Montagny 1er Cru, FR 2017 · 18 / 90

ROSE

MATHILDE CHAPOUTIER ROSE Cote de Provence, FR 2017 · 14 / 70

RED

LEMELSON VINEYARDS "THEA'S SELECT" PINOT NOIR, Willamette Valley., US 2015 · 18 / 90

DOMAINE LES CHESNAIES CABERNET FRANC, Chinon, FR 2015 · 15 / 75

ELVIO COGNO "MONTEGRILLI" NEBBIOLO, Langhe, Piedmont, IT 2017 · 22 / 110

LES VIGNES OUBLIEES GRENACHE BLEND, Terrasses du Larzac, FR 2015 · 15 / 75

HENRY'S DRIVE VIGNERONS SHYRAZ Padthaway, South Australia, AUS 2014 · 19 / 95

CHÂTEAU DES EYRINS, "LA CLOSERIE DES EYRINS", Margaux, Bordeaux, FR 2015 · 28 / 140

MOUNT VEEDER WINERY CABERNET SAUVIGNON Napa Valley, US 2016 · 21 / 105

BOOTLEG MERLOT / PETITE SIRAH / ZINFANDEL Napa Valley, US 2014 · 21 / 105

BEER

GRINGOLANDIA, "5 LIZARD" Latin Style Wheat Ale, Illinois, 4.3% ABV · 8

BAND OF BOHEMIA "NOBLE RAVEN" Belgian Style Pale Ale, Illinois, 6.3% ABV 16 oz · 14

BELL'S "OBERON" American Wheat Ale, Michigan, 5.8% ABV · 8

DESCHUTES, "FRESH SQUEEZED IPA" Bend, Oregon, 6.4% ABV · 8

LAGUNITAS, "A LITTLE SUMPIN SUMPIN" Pale Wheat Ale, California, 7.5% ABV · 8

MOODY TONGUE "APERITIF PILSNER" Pilsner, Illinois, 5% ABV · 9

REVOLUTION "FIST CITY" Chicago Pale Ale, Illinois, 5.5% ABV · 7

HALF ACRE "TUNA" Extra Pale Ale, Illinois, 4.7% ABV · 10

BUD LIGHT Pale Lager, Missouri, 5% ABV · 6

STELLA ARTOIS Pale Lager, Belgium, 5.0% ABV · 7

AMSTEL LIGHT Light Lager, Netherlands, 3.5% ABV · 7

DUVEL Gold Belgian Ale, Belgian, 8.5% ABV · 12

GUINNESS Irish Dry Stout, Ireland, 4.2% ABV 16oz · 8

BUCKLER Non Alcoholic, Netherlands, 0.0% ABV · 8

MAELOC Pear Hard Cider, Spain, 4% ABV GLUTEN Free · 9



TRAVELLE



SPARKLING

1035 **BILLECART-SALMON** · 195
"Brut Rose", Epernay, Champagne, NV

1022 **GOSSET** · 115
"Excellence", Epernay, Champagne, FR NV

1024 **KRUG** · 350
"166th Edition", Reims, Champagne, FR NV

1005 **HENRI GIRAUD** · 300
"Argonne", Epernay, Champagne, FR 2004

1047 **J.M SELEQUE** · 135
"Solesence 7 villages", Pierry, Champagne, FR NV

1108 **SCHRAMSBERG** · 90
"Blancs de blancs", North Coast, US, 2016

1107 **SCARPETTA** · 65
Prosecco, IT, NV

1106 **NAVERAN** · 60
"Dama", Cava, SP, 2014

WHITE

8005 **CLOUDY BAY "TE KOKO", SAUVIGNON BLANC** Marlborough, NZ 2014 · 110

7006 **ENVINATE, SPANISH BLEND** Taganan Blanco SP 2016 · 85

3019 **EHLERS ESTATE, SAUVIGNON BLANC** Napa Valley, US 2017 · 90

3021 **CLENDENEN, "LE BON CLIMAT", GEWURZTRAMINER** Santa Maria Valley, US 2010 · 50

2105 **ALPHONSE MELLOTT, "EDMOND", SAUVIGNON BLANC** Sancerre, FR 2016 · 178

2302 **FRANCOIS MIKULSKI, BOURGOGNE CHARDONNAY** Burgundy, FR 2015 · 95

3026 **BREWER-CLIFTON, CHARDONNAY** Santa Rita Hills, US 2016 · 80

3025 **ORIN-SWIFT, "MANNEQUIN", CHARDONNAY** Napa Valley, US 2017 · 85

3012 **TRUCHARD, CHARDONNAY** Napa Valley, US, 2015 · 79

2205 **CHATEAU CARBONNIEUX, BORDEAUX BLEND** Pessac-Leognan, FR 2013 · 137

7007 **4 MONOS, SPANISH BLEND** Vinos de Madrid Blanco SP 2016 · 73

2505 **CHATEAU DE PIBARNON, BOURBOULENC-CLAIRETTE** Bandol Blanc, FR 2017 · 96

7003 **PALACIOS REMONDO, "PLACET",** Rioja, SP 2014 · 120

SKIN CONTACT WHITE

6003 **MONASTERO SUORE CISTERCENSI, "COENOBIMUM"** Lazio, IT 2010 · 75

6014 **VENICA & VENICA, "JESERA" PINOT GRIGIO** Collio, IT 2017 · 59

RED

10003 **CHARLY THEVENET, "GRAIN ET GRANIT", GAMAY,** Chirouble, FR 2017 · 70

15011 **REEVE WINES, "YA MOON", PINOT NOIR,** Mendocino County, US 2017 · 71

15108 **BELLE PENTE, "MURTO VINEYARD" PINOT NOIR,** Dundee Hills, US 2015 · 98

11139 **DOMAINE DE LA POUSSE D'OR, PINOT NOIR,** Volnay 1er Cru Clos d'Audignac, FR 2015 · 254

15003 **DAVID BRUCE, PINOT NOIR,** Russian River Valley, US 2017 · 95

17117 **MERIDIO, "ARUNDO", ALICANTE, NERO D'AVOLA** Terre Siciliane Rosso, IT 2014 · 90

16303 **TURLEY "KIRSCHENMANN VINEYARD", ZINFANDEL,** Lodi, US 2017 · 100

17111 **BIBI GRAETZ, "SOFFOCONE DI VINCIGLIATA", SANGIOVESE BLEND** Toscana, IT 2016 · 110

11702 **DOMAINE DES ROCHES NEUVES, "TERRES CHAUDES,** Saumur-Champigny, FR 2015 · 80

17112 **VAL DI SUGA, "VIGNA DEL LAGO", SANGIOVESE,** Brunello di Montalcino, IT 2013 · 227

16403 **PAX, "THE HERMIT", SYRAH,** North Coast, US 2016 · 117

16410 **PIEDRASASSI, "BIEN NACIDO VINEYARD" SYRAH,** Santa Maria Valley, US 2016 · 105

12011 **CHATEAU LEOVILLE POYFERRE, "PAVILLON DE LEOVILLE" BORDEAUX BLEND**
Saint-Julien, FR 2014 · 122

16008 **BERINGER, CABERNET SAUVIGNON,** Sonoma County, US 2013 · 150

16124 **NICKEL & NICKEL, "C.C RANCH" CABERNET SAUVIGNON,** Rutherford AVA, US 2016 · 240

16116 **OPUS ONE, CABERNET SAUVIGNON,** Napa Valley, US 2010 · 575



TRAVELLE



FULL WINE LIST AVAILABLE UPON REQUEST

WABASH EXPRESS

· 30 ·

ZUCCHINI VICHYSOISE

goat cheese, sweet corn, urfa pepper

MIXED GREENS

house vinaigrette

SUMMER SOLSTICE PANZANELLA

tomato, melon, raspberry vinaigrette

BUTTER CHICKEN

basmati rice, naan, cumin crema,
pea tendrils, cilantro

MEATBALLS

pomodoro sauce, grana padano, country bread

BANANA CREAM

banana pudding, white chocolate mousse

COCOA NIB TRES LECHES

milk chocolate mousse, candied cocoa nibs



TRAVELLE



STARTERS

WARM ASIAGO BREAD whipped 'nduja pork butter, local honey · 7

ZUCCHINI VICHYSOISE goat cheese, sweet corn, urfa pepper · 12

BURRATA & PEACH raspberry, honey comb, peach gastrique, focaccia · 18

TRAVELLE MEATBALLS pomodoro sauce, grana padano, country bread · 18

SANDWICHES *served with your choice of french fries or a mixed green salad*

GRAND 'MAINE LOBSTER ROLL' brown buttered hollandaise, celery, peppers · 27

GRILLED HAM & CHEESE english cheddar, rosemary ham · 17

SWEET POTATO BLACK BEAN BURGER carolina barbeque, corn & avocado relish · 20

POLISH SAUSAGE house sauerkraut, grilled onions, horseradish mustard · 22

PRIME 'SMASH' BURGER double patty, carr valley's two year cheddar, donkey sauce · 26



CHEF'S FAVORITES

PEPPERONI sausage, pepperonata, mozzarella, basil · 18

MARGHERITA mozzarella, parmesan, tomato · 15

BUTTER CHICKEN basmati rice, naan, cumin crema, peach amba, pea tendrils, cilantro · 19

SPAGHETTI BOLOGNESE beef, pork, veal, parmesan, chives · 24

SALADS

SUMMER SOLSTICE PANZANELLA prosciutto, tomato, melon, raspberry vinaigrette · 18

GRAINS & GREENS shishito, persian cucumbers, furikake ranch · 17

HEARTS OF ROMAINE pancetta, focaccia, parmesan, caesar dressing · 16

add grilled chicken · 10 add salmon* · 10 add shrimp · 10

JEFF VUCKO, CHEF DE CUISINE

@travellechicago #meetmeattravelle

Ingredients sourced in partnership with our local farms:

Nichols, Mick Klug, Severson, Green Acres, Mint Creek, Froggy Meadow

For parties of six or more, an 18% gratuity will automatically be added to your bill.

*Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.

Before placing your order please inform your server if anyone in your party has a food allergy.

Denotes vegan menu item . vegan menu available upon request

DESSERTS · 12

LIME TART

key lime custard, pickled blueberries, sour cream ice cream

BANANA CREAM

banana pudding, white chocolate mousse,
sweet cream ice cream

PEACHES & CREAM

yogurt panna cotta, sweet corn cake, charred peaches,
peach sorbet

COCOA NIB TRES LECHES

milk chocolate mousse, candied cocoa nibs, toasted meringue

HOUSE SPUN ICE CREAMS 9

vanilla, chocolate, sour cream, sweet cream
peach sorbet, seasonal sorbet

DANIELLE MARELLI pastry chef



TRAVELLE



AFTER LUNCH

BANANA FALERNUM · 10

MOSCATO D'ASTO Bera, 2018 · 13

RWC, "BOSTON" BUAL Madeira · 18

D'OLIVEIRAS, BUAL Madeira, 1968 · 55

ROÛMIEU-LACOSTE Sauternes, 2014 · 17

CHURCHILL'S, 10 YEAR Tawny Port · 12

WARRE'S "OTIMA", 10 YEAR Tawny Port · 18

WARRE'S "OTIMA", 20 YEAR Tawny Port · 27

GRAHAM'S, 30 YEAR Tawny Port · 40

BLUME MARILLEN Apricot · 19

ETTER ZUGER Kirsch · 26

F. MEYER Poire Williams · 22

G.E. MASSENEZ Mirabelle · 17

BREWED

"LA COLOMBE" Coffee · 5

"LA COLOMBE" French Press · 8

"LA COLOMBE" Specialty Coffee · 7

DOUBLE ESPRESSO · 8

"TEALEAVES" TEA · 5



TRAVELLE

