

## COCKTAILS

### ALOE BUCK · 16

Hendricks Gin, Lemon, Housemade  
Aloe-Lemongrass Ginger Beer

### BOBBY BURNS · 15

Johnnie Walker Black, Cocchi de Torino,  
Benedictine

### SIGNATURE OLD FASHIONED · 18

Sazerac Rye, Bourbon Barrel Aged Mapple  
Syrup, Walnut Chocolate Bitter

### CHAMOMILE COBBLER · 13

Chamomile Infused Manzanilla Sherry, Eucalyptus  
Honey, Citrus Syrup

### JAPANESE SPRITZ · 18

Akashi-Tai Junmai Daiginjo Sake, Shiso  
Vermouth, Italicus, Aperitivo, 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, Belgium, 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



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## 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

- 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, "COENOBIVM"** 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



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FULL WINE LIST AVAILABLE UPON REQUEST

## LOCAL FARMS

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

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

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

**VEGETABLE CRUDITÉ** french onion dip & cashew carrot hummus · 16

## RAW\*

**SEASONAL OYSTERS** mignonette, cocktail sauce, lemon · 18/32

**HAMACHI TOSTADA** avocado, salsa macha · 19

**STEAK TARTARE** toad in a hole 63° egg, sweet onion aioli, watercress · 16

## APPETIZERS

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

**CRISPY CALAMARI** furikake ranch, cucumber, radish · 17

**MARGARITA FLATBREAD** pomodoro sauce, grana padano, country bread · 16

**PEPPERONI & SAUSAGE FLATBREAD** sausage, pepperonata, mozzarella, basil · 18

**ARTISINAL CHEESE BOARD** seasonal accoutrements · 26

## MAINS

**FISH & CHIPS** beer battered halibut, malt vinegar aioli, green goddess · 25

**GRAND 'MAINE LOBSTER ROLL'** milk bread, brown butter hollandaise, celery, pickled peppers · 27

**SALMON & SUCCOTASH** nightshades, corn, zucchini, harissa fumet · 35

**CASARECCE ALLA 'CARBONARA'** guanciale, pecorino romano, chive · 23

**ROASTED CHICKEN** swiss chard, truffled pommes purée, sauce vin jaune · 29

**SPAGHETTI BOLOGNESE** parmesan bread crumbs · 24

**BEEF TENDERLOIN\*** chanterelles, nori chimichurri, beef fat roasted radishes, soy demi-glace · 44

**PRIME SIRLOIN BURGER\*** truffled tartufino, red onion, au poivre · 27

**STEAK & FRITES\*** 10 oz new york strip, fries, mushroom ragout, piquillo aioli · 46

## SIDES

**POMMES PURÉE** veal demi-glace, chives · 9

**MACARONI AND CHEESE** four cheese, bacon, chives · 9

**GRILLED JUMBO ASPARAGUS** herb balsamic vinaigrette, sea salt · 10

**FRIES** secret spice, Travelle A-1 sauce · 8



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### 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



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## AFTER DINNER

**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



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