

ada

ST.
1664

cocktails

DAIQUIRI 12

Plantation Pineapple rum, lime, allspice

MONKEY GONE TO HEAVEN 13

peruvian pisco, crème de banane, amaro nonino, pedro ximénez sherry, lime

THE KILLING FLOOR 15

jalapeno-tequila, watermelon, lime sea salt

FUCKING FRENCH MARTINI 15

vodka, passionfruit, raspberry, vanilla

CARAVAN 11

vodka, mango, ginger, curry spice
+\$2 top with IPA

29 PALMS 15

Puntmanguera mezcal, lemongrass tonic, green chartreuse, lime

BUCK STOP HERES 11

amaro, ginger beer, lemon

CHULAHOMA 13

black-pepper infused Jack Daniels Old No.7
apricot, honey, tarragon

OLD FASHIONED 14

IWAI 45 japanese whiskey, demerara sugar, angostura bitters, lemon

VESPERTINE 11

Hayman's Old Tom gin, Massenez plum brandy, Dolin blanc vermouth

BOULEVARDIER 14

rye whiskey, campari, Italian sweet vermouth

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bites

BRUSSELS SPROUTS gochujang glaze 12

SHISHITO PEPPERS miso butter 11

STEAK TARTARE fried capers, hen egg yolk* 16

skillet ELOTE DIP cotija cheese, chili powder, tortillas 13

ITALIAN BURRATA jalapeno-basil pesto, sourdough 15

FRIED GREEN TOMATOES corn salsa 14
watermelon, avocado crema, feta

pasta

BUCATINI cacio e pepe, black pepper, pecorino D.O.P 17

parisian GNOCCHI grilled asparagus, french summer truffle 22

ORRECHIETE BOLOGNESE tomato
mortadella, prosciutto, pancetta 18

forks, spoons and knives

FAROE ISLAND SALMON sautéed spinach, beurre blanc 24

seared SCALLOPS pea puree, cippolini onion 20
oyster mushrooms. prosciutto, chervil

grilled PORK CHAR SIU scallion, pickled peppers 25
herb salad, lemongrass chili sauce

16 oz RIB EYE shoestring fries & garlic aioli* 40

after

cinnamon-sugar brioche DOUGHNUTS blueberry jam 10

CHEF RYAN BAIR

thank the kitchen team
with a six pack 10

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announcements

MORE ADA, PLEASE!

Carry-out available on adastreetchicago.com

PRIVATE DINING

For up to 15

Give us a call for a good time, 773-234-1753

WE'VE GOT THE PARTY

Parties of all size. Whole venue, patio-only, brunch, lunch, dinner, you name it. Give us a shout and we'll work with you to plan your perfect event.

SEE YOU TOMORROW

Ada Street accepts reservations over the phone or through OpenTable

Tuesday-Saturday 5:30PM-CL

1664 n. ada st. chicago, il 60642

773-234-1753

www.adastreetchicago.com

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rosé, sparkling

"PROSECCO" Zannoto, "Col Fundo", Italy 11/47

SPARKLING ROSÉ Lucien Albrecht NV, Alsace 12/50

GRENACHE ROSÉ Paradis 2020, Languedoc 10/45

white

SAUVIGNON BLANC Mt. Beautiful 2019, New Zealand 10/44

GRÜNER VELTLINER Meinklang 2020, Austria 10/44

CHARDONNAY BLEND Deux Punx 2020, Contra Costa CA 11/48

RIESLING Usonia, 2019 Finger Lakes NY 11/48

ETNA BIANCO Benanti 2020, Sicily 55

SAUV BLANC B. Tracey "Rue De La Soif", Loire 2019 57

VERDEJO Garcia & Valencia "Y Lo Otro Tambien", Spain 54

red

GAMAY Gerard Belaid, Farjus 2019, Beaujolais 11/48

PINOT NOIR Emile Beyer 2019, Alsace FR 12/50

MALBEC Ch. Armandiere 2018, Cahors FR 11/48

RED BLEND Las Jaras "Dr. Steve Brule" 2017, Mendocino 13/59

MALBEC Ch. Armandiere, Cahors 2018 55

FRAPPATO COS 2020, Sicily 60

SYRAH Julien Cecillon 2018, France 48

GARNACHA Mas Picoso 2018, Priorat 52

MERLOT Tony Coturri "Saturnalia" 2018, Sonoma 80

SYRAH & GRENACHE Andrea Calek 2020 Rhone Valley 65

BOURDEAUX Chateau La Brande 2015 60

beer, seltzer & cider

Fuente Guijarro CIDER 23
(750ml btl, Unfiltered Cider – Spain)

Metropolitan KRANKSHAFT 7
(12 oz can, Chicago)

Off Color VERY VERY FAR 7
(16 oz can, Belgian Ale – Chicago IL)

Lagunitas IPA 7
(12oz can, West Coast IPA – Chicago, IL)

Untitled Arts PRICKLY PEAR GUAVA SELTZER 7
(12 oz can, 5% ABV Waunakee, WI)

Busty Lush SHE'S GOLDEN N/A golden ale 6

MILLER HIGH LIFE 4