



signature COCKTAILS

MALIN KUNDANG 16

haymans navy strength gin, pommeau, romana amaro, chamomile, lemon, jack rudy tonic, bubbles

EFFERVESCENT · FRUITY · JUICY



CINDERELLA 16

planteray OG dark rum, smith & cross, paul john 'nirvana', saffron, alchermes, pumpkin spice, lime

AROMATIC · NOSTALGIC · VERY GOOD

RABBIT ON THE MOON 16

sotol, michoacan blended rum, cointreau, cacao, red bean, golden treacle, lime

REFRESHING · COMPLEX · EARTHY

BOTO COR DE ROSA 16

avua prata cachaça, amontillado, mango, soy yogurt, cashew orgeat, galangal, borsci, pink lassí

CREAMY · BALANCED · JOYFUL

MONKEY & THE TURTLE 16

palo cortado, smith + cross, banana 2x, morita pepper, peychaud's, honeyed cocchi americano

WARMING · SPICY BANANA · SEXY



THE LEGEND OF KALDI 16

bonded bourbon, planteray haymaca, shochu, rieger caffè amaro, cacao, cynar 70°, cascara, demerara

BOOZY · CLASSY · REVITALIZING



SUN 16

tromba blanco tequila, lemongrass shochu, licor 43, manzanilla, golden carrot cordial, lemon

REFRESHING · VEGETAL · DELIGHTFUL

MOON 16

planteray OG dark rum, tamarind, ginger, licor 43, mr. black, cold brew, cascara

ESPRESSO MARTINI-ISH · FRESH · GREAT

WIND 16

tromba blanco tequila, persimmon, licor 43, salt + pepper vermouth

UNEXPECTED · SILKY · SMOOTH

STUDIO 42



YES, THAT MARTINI 16

citadelle jardin d'ete, apple 2x, junmai, wasabi vermouth, celery root, mint

NOT SWEET · SHARP · UNEXPECTED MARTINI

BONSAI MARGARITA 16

tromba blanco tequila, guanabana, suze, calamansi cordial, melon, lime

JUICY · FRESH · TART

THE COCONUT LADY COLADA 16

planteray 'cut & dry' + 'stiggins fancy' rums, green key, spiced vanilla, pandan coconut milk, allspice, pineapple angu

TROPICAL · VIBEY · DON'T STEAL THE GLASS

JUNGLE JUICE

a rotating cocktail special that's really fucking good



12

SHOTS

POMEGRANATE FAIRY

rum jm 110°, feni, dry curacao, dolin blanc, cherry, coconut oil, pomegranate molasses

HOW THE BIRD GOT ITS COLORS

neison 100°, michoacan blended rum, strega, mango, vermouth blend, sea salt, miso, orange

SANG KANCIL

judson + moore vodka, ginger, absinthe w/pineapple + calamansi chaser

8

NON-ALCOHOLIC

NUNO SA PUNSO 12

seedlip grove 42, giffard ginger, golden carrot, jack rudy tonic

PINK LASSI 10

mango, soy yogurt, galangal, cashew orgeat, beetroot

IT'S NOT REALLY 12

A DAIQUIRI

pathfinder, seedlip spice 94, pumpkin spice, lime

PHONY NEGRONI 12

bottled + sparkling

BEER

SINGHA 5
thai lager, 12oz

CHANG 5
thai lager, 12oz

MAPLEWOOD 7
'SON OF JUICE'
IPA, 12oz

MARZ 12
'LILAC TIGER'
rooibos pale wheat, 16oz

ATHLETIC 6
'UPSIDE DAWN'
n/a golden ale, 12oz

SAKE

SHIRAKAWAGO 36
'SASANIGORI'
junmai ginjyo, 300ml

NOTES: SLIGHTLY CLOUDY | DRY

ONETEN 'BLACK' 50
junmai daiginjo, 300ml

NOTES: MINERAL-DRIVEN | MALTY

FUKUCHO 70
'FORGOTTEN FORTUNE'
junmai, 720ml

NOTES: RIPE MANGO | PEACH

WINE

13

SPARKLING
paul buisse crémant de loire
by the bottle 52

WHITE
gulp hablo, verdejo

AMBER
djuce, trebbiano + muscara

RED
djuce, montepulciano

TEA & COFFEE

KYOTO BLACK COLD BREW 6

MASALA CHAI 5

HOT TEA 5

CLOUD KISSED GREEN
HIGH MOUNTAIN MANGO
CHAMOMILE CITRON
MOONLIGHT JASMINE BLOSSOM
EMPEROR'S GENMAICHA

THE TANDOORI HOT CHICKEN

FERRANI SPECIAL 13

nuggets, sesame, scallion, spicy honey, served with gochujang aioli

THC SANDO 20

brioche bun, achaara, garlic and chive aioli

TANDOORI HOT CHICKEN 22

scallion corn hoecake, spicy honey
-as seen on Top Chef-



MAINS

UMAMI RICE 24

oyster + shitake mushroom, peanut, kewpie mayo, fried egg

BLACK PEPPER CRAB NOODLE 28

curry leaf, lump crab, dark soy, udon noodles, crispy brussels sprout

RAWR BURGER 23

australian wagyu beef, mint chutney, jalapeño beef bacon jam, pepperjack

CHETTINAD MASALA 22

chettinad spiced coconut, curry leaf
choice of: chicken, mushroom, or paneer



DESSERT



THAI TEA TIRAMISU 13

lady fingers, vietnamese coffee, honey sugar, thai tea mascarpone

SHARED

CUCUMBER SALAD 14

red onion, fried leek, sesame, peanut, sunflower seeds, thai chili, chili crisp

VADA PAV 10

(2) potato croquette sliders, brioche, tomato, sesame tomatillo achar

WHIPPED PANEER DIP 15

roasted eggplant spread, tahini, spiced pear cider reduction, naan

JALAPEÑO HUSH PUPPY 16

5 pieces, thai curry honey, cheese, furikake, jalapeño, aji verde

SHRIMP DUMPLINGS 18

tamarind garlic sauce, sesame seeds, thai basil, green onions



TIGER FRIES 9

sweet soy glaze, togarashi, sesame, nori, bonito flake

VADA PAV 7

PANEER DIP 10

FERRANI SPECIAL 10

SHOTS 5

WINE 10

BONSAI MARGARITA 10

YES, THAT MARTINI 10

ABOUT THE MENU

FALL 2025 – WINTER 2026 A JOURNEY THROUGH FAIRYTALES

This menu began with a swift Wikipedia search for cultural fairytales, expanding the breadth of funny, charming, and downright sick and twisted stories that have a moral mission statement hard to understand without reading it again or asking ChatGPT "what's going on here?" From there, we have taken these stories and allowed that to influence each cocktail and shot, in order to offer something intentional, balanced, and cheeky. Bartending is fun as it is, but starting with a theme and forcing yourself to turn a tale about pink dolphins wearing white top hats into a modern cocktail, is so much more fun.

Take a sneak peek at our Spring/Summer 2026 menu by checking out the Studio 42 section, a menu inspired by disco, lavish parties with questionable powders, and an era of cocktails that deserves to be celebrated and adjusted with improved ingredients and less bright red cherries.

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

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JALAPEÑO CROQUETTES 16

jalapeño, curry-spiced cream cheese, hot mustard chili sauce

SHRIMP DUMPLINGS 18

thai chili peppers, gochugaru, garlic, ginger, chili crisp, fish sauce



EGG FOO YOUNG 7

beef gravy, green onions, sesame seeds

VADA PAV 7

PANEER DIP 10

FERRANI SPECIAL 10

SHOTS 5

WINE 10

BONSAI MARGARITA 10

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