



January 26 - February 8, 2018

**BAPTISTE**  
&  
**BOTTLE**  
BOURBON + PROVISIONS

CHICAGO  
RESTAURANT  
WEEK 2018

Lunch Menu | \$22  
available Monday - Friday  
please select one from each course

- First Course -

Beet Salad  
apple butter / horseradish / house-smoked salmon

Squash Salad  
delicata squash / puffed grains / pumpkin romesco

- Second Course -

Cavatelli  
kale / lemon / fermented garlic

Steak Frites  
hanger steak / fries

- Third Course -

Beignets  
apple / pecans / caramel

- CRW Exclusive Cocktail -

The American Red Head | \$12  
ginger / lemon / ancho-mint bourbon

\*The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition.

\*\*Beverages, tax and gratuity not included.

\*\*\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



**BAPTISTE**  
&  
**BOTTLE**  
BOURBON + PROVISIONS



Dinner Menu | \$44  
January 26 - February 8, 2018

*please select one from each course*

- First Course -  
Beet Salad

*apple butter / horseradish / house-smoked salmon*

Bone Marrow  
*stone fruit / shallot / grilled bread*

- Second Course -  
Cavatelli

*kale / lemon / fermented garlic*

Squid Ink Capellini  
*uni / king crab / mint*

- Third Course -  
Scallops

*parsnips / blood orange / morcilla*

Triple Seared Hanger Steak  
*mushroom / sweet breads / bordelaise*

- Fourth Course -  
Yuzu Curd

*graham crackers / preserved lime*

- CRW Exclusive Cocktail -

The American Red Head | \$12  
*ginger / lemon / ancho-mint bourbon*

*\*The Restaurant Week menu is designed for each guest to enjoy individually; regular restaurant menu items may be ordered in addition.*

*\*\*Beverages, tax and gratuity not included.*