

INTERMISSION  
BAR and RESTAURANT

## Dinner

### Starters

#### Soup of the Day \$8

#### Chicken Quesadilla \$12

Marinated Chicken | Peppers | Red Onions | Cilantro | Salsa Verde | Creama | Flour Tortilla

#### Chicken Wings \$12 <sup>gf</sup>

Choice of: Sweet Cajun, BBQ, or Buffalo | Jicama Sticks | Ranch or Blue Cheese

#### Balsamic Brussel Sprouts \$9 <sup>gf, v</sup>

Brussel Sprouts | Fig Balsamic | Lardons | Toasted Pine Nuts | Parmesan

#### Steak Tacos \$14 <sup>gf</sup>

Marinated Angus Steak | Cabbage | Pico de Gallo | Cotija | Salsa Verde | Cilantro | Jalapeños | Corn Tortilla

### Salads

#### Sweet Gem Wedge Salad \$12 <sup>v</sup>

Gem Lettuce | blue cheese | Lardons | Croutons | Cherry Tomatoes | Blue Cheese Dressing

#### Spinach Farro Salad \$12 <sup>gf, v</sup>

Baby Spinach | Farro | Goat Cheese | Candied Walnuts | Strawberries | Mimosa Vinaigrette

#### Baby Kale and Sweet Gem Caesar Salad \$12 <sup>v</sup>

Baby Kale | Sweet Gem | Caesar Dressing | Croutons | Parmesan | Cherry Tomatoes

### Intermission Signature Burger

18

Allen Brothers Beef | Brioche Bun | Gem Lettuce | Tomato | Bacon | Jalapeno, Bacon & Onion Marmalade | Fondy Jack Cheese | Pickle

### Cambria Burger 18

Allen Brothers Beef | Brioche Bun | Cooper Farms American Cheese | 1000 Island Dressing | Gem Lettuce | Tomato | Red Onion | Pickle

### Additions:

Marinated Chicken Breast – 6

Blackened Salmon – 8

Grilled Shrimp – 8

Marinated Steak - 10

### Sandwiches

#### Spicy Chicken Sandwich \$16

Brioche Bun | Crispy Chicken | Spicy Aioli | Gem Lettuce | Tomato | Pickle

#### Turkey Club \$14

French Baguette | Turkey | Bacon | Gem Lettuce | Tomato | Avocado | Swiss Cheese | Cranberry Aioli | Pickle

#### Prime Rib Cheesesteak \$18

French Baguette | Sliced Prime Rib | Peppers | Onions | Mushrooms | Provolone Cheese

### Mains

#### Pan Seared Frenched Chicken \$22

Frenched Chicken Breast | Pureed Sweet Potatoes | Sautéed Spinach | Chicken Demi

#### Pappardelle a la Florentine \$16 <sup>v</sup>

Blistered Tomatoes | Béchamel Sauce | Spinach Pappardelle Pasta | Parmesan

#### Steak and Frites \$28 <sup>gf</sup>

Angus Bavette Steak | Fries | Cilantro Chimichurri | Garden Salad

#### Beer Battered Fish and Chip \$20

Haddock | Fries | Remoulade | Charred Lemon

#### Pan Seared Salmon \$22 <sup>gf, v</sup>

Sautéed Kale | Farro | Mire Pox | Lemon Herb Butter | Charred Lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

GF = Gluten Free V = Vegetarian VG = Vegan

We make every effort to support our local farmers, ranchers, and artisans. We are proud to include Allen Brothers Ranch, West Town Bakery and Intelligentsia Coffee among our family of suppliers.

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## Beverage

### Beers

#### 12 oz Bottles

- Summer Hours Lager** Chicago, IL – Goose Island Brewing \$7
- Amber Ale** Kalamazoo, MI – Bell's Brewery \$7
- Lemon Shandy** St. Louis, MO - Anheuser-Busch Brewing \$6
- Blue Moon Belgian White Ale** Golden, CO - Coors Brewing \$7
- Bud Light Lager** St. Louis, MO - Anheuser-Busch Brewing \$6
- Miller Lite Lager** Milwaukee, WI - Miller Brewing \$6
- Coors Light Lager** Golden, CO - Coors Brewing \$6
- Michelob Ultra Lager** St. Louis MO - Anheuser-Busch Brewing \$6
- Stella Artois Euro Pale Ale** Belgium – Stella Artois Brewing \$7
- Stella Cidre Cider** Belgium – Stella Artois Brewing \$7
- Modelo Especial Lager** Mexico – Grupo Modelo Brewing \$7
- O'Doul's Non-Alcohol** St. Louis MO - Anheuser-Busch Brewing \$5

#### 16 oz Cans

- Tuna American Pale Ale** Chicago, IL - Half Acre Brewing \$8
- Daisy Cutter Pale Ale** Chicago, IL - Half Acre Brewing \$8
- Galactic Double Daisy Cutter** Chicago, IL - Half Acre Brewing \$10
- Lizard King IPA** Chicago, IL- Pipeworks Brewing \$10
- Blood of the Unicorn 2x IPA** Chicago, IL- Pipeworks Brewing \$10
- Blood Orange Guppy** Chicago, IL- Pipeworks Brewing \$8
- Glaucus Belgian IPA** Chicago, IL- Pipeworks Brewing \$8
- Ninja vs Unicorn Imperial IPA** Chicago, IL- Pipeworks Brewing \$10
- Skull Hammer Imperial IPA** Chicago, IL – Finch Brewing \$8
- Oberon Pale Wheat Ale** Kalamazoo, MI – Bell's Brewery \$8
- 2 Hearted Ale** Kalamazoo, MI – Bell's Brewery \$8
- Alarmist Pantsless Pale Ale** Chicago, IL - Alarmist Brewing \$8
- 4 Star Pilsner** Chicago, IL – Goose Island Brewing \$8
- 312 Wheat** Chicago, IL – Goose Island Brewing \$8

### Drafts

- Brickstone APA** Bourbonnais, IL – Brickstone Brewing \$8
- Alarmist Wheat Ale** Chicago, IL - Alarmist Brewing \$8
- Pony Pilsner** Chicago, IL - Half Acre Brewing \$8
- Tocayo White Ale** Warrenville, IL – Tocayo Brewing \$8

### Cocktails

#### Cambria Margarita \$12

Silver tequila | Triple Sec | Agave | Lime | Sea Salt

#### Rum Fashion \$14

Ron Zacapa Rum | Simple Syrup | Luxardo | Orange Peel

#### Strawberry Habanero Moscow Mule \$10

Strawberry Habanero Syrup | Kettle Vodka | Mint | Ginger Beer

#### Orange Mezcal Negroni \$14

Casa Migos Mexcal | Campari | Sweet Vermouth | Orange Juice

#### Wild Berry Hibiscus Gin Gimlet \$12

Wild Berry Hibiscus Tea | Bombay Sapphire | Lime Juice | Simple Syrup

#### Suntory Hibiki Whiskey Sour \$14

Hibiki Whiskey | Lemon Juice | Simple Syrup | Lemon Peel | Luxardo

### Desserts

#### Cheese Cake Trio \$8

Seasonal Cheese Cake | Whipped Cream | Fresh Berries

#### Key Lime Pie \$8

Key Lime Custard | Oreo Crust | Raspberry Sauce

#### Chocolate Hazelnut Entremet \$8

Hazelnut Mousse | Chocolate Mousse | Chocolate Covered Berries | Whipped Cream