

SOUPS

Bookbinder Soup

classic red snapper, sherry 7/12

Vegetable Market

cauliflower bisque 6/9

New England Chowder

oyster cracker 8/11

TABLE TO SHARE

Frito Misto | 14

chili calamari & cod, sour orange dip

Salt Pretzel | 10

cheddar dust, honkers ale mustard sauce

Cheese Curd | 14

ale battered, bacon stein aioli, citrus tomatoes

1925 Chili | 15

72 hour short rib, wagyu beef brisket, corn scallion biscuit

Shrimp Cocktail | 15

bloody mary cocktail sauce

Chicken Wings | 8/12

6 or 12 wings, choice of buffalo or bbq sauce

Salmon Croquette | 12

spiced remoulade

Lobster Deviled Eggs | 14

smoked trout roe

SANDWICHES

Lobster Roll | 19

Maine lobster, shrimp, tarragon aioli,
New England roll

Turkey Grilled Cheese | 14

Swiss and cheddar cheese,
tomato, brioche

Reuben | 16

corned beef, Russian dressing,
sauerkraut, Swiss cheese, rye bread

SALADS

Chopped | 16

romaine heart, heirloom tomato, grilled chicken,
roasted corn, cucumber, red onion,
blue cheese, bacon

Caesar | 11

romaine, anchovy, pretzel crouton, parmesan
add grilled shrimp or grilled chicken 6

Farm Greens | 9

spring greens, sweet peppers,
heirloom carrots, French radish

An 18% gratuity charge will be added to parties of six or larger.

* Consumption of raw or undercooked foods may increase risk of food borne illness. Individuals with certain health conditions may be at higher risk.

FLATBREADS

**Prosciutto, Goat Cheese,
& Fig | 14**
ricotta salata, arugula, agrumato

Italian Meats | 15
sweet fennel sausage, coppa,
fontina cheese

Mushroom & Garlic | 14
truffle pepper crema,
smoked mozzarella, herb paste

LARGE PLATES

NY Steak | 32
marbled potato salad, grilled asparagus,
mâitre d'hôtel butter

Cod & Chips | 19
goose island beer battered,
classic remoulade sauce

Roasted Turkey Dinner | 19
mashed potatoes, haricot vert, gravy

Faroe Island Salmon | 26
zucchini squash, lemon gremolata

Shepherd's Pie | 17
beef, lamb, roasted vegetables, mushrooms

Smoked Mushroom Rigatoni | 19
sundried tomatoes, asparagus,
roasted corn pecorino cream sauce

The Drake Beef Burger | 16
potato roll, caved aged cheddar, tomato, dijonaise

Drake Crab Cakes | 26
heirloom tomato aioli

SWEETS

Baked Alaska | 12
hazelnut cake, speculos cookie, chocolate gelato,
kirsch gelato, brandied sour cherry

Banana Foster | 11
caramelized bananas, homemade graham cracker,
malted vanilla gelato, chocolate crema

Trio of Crème Brulee | 12
mint lime, eggnog, orange blossom

Brownie | 12
peanut butter ganache center, spiced nut crumble,
caramel sea salt gelato

Cheesecake | 10
yuzu yogurt cheesecake, caramelized popcorn powder,
toasted marshmallow, cassis sauce

Artisan Gelato & Sorbet | 8
seasonal selection

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FEATURED COCKTAILS

Coq d'Or Aperitif | 15

nolet's silver gin, sweet vermouth, pink grapefruit bitter

Scofflaw | 16

templeton rye 6 yr whiskey, dry vermouth, lemon, pomegranate

Manhattan | 16

FEW rye whiskey, sweet vermouth, angostura bitters

"Old" Old Fashioned | 16

woodford reserve bourbon, rich sugar syrup, angostura bitters, orange bitters, citrus oils

Sleepy Hollow | 14

herradura silver tequila, spiced pumpkin syrup, lemon, apple, angostura bitters

Cranapple Sparkle | 14

ketel one oranje vodka, apricot, cranberry, lemon, honey, prosecco

Orchard Sour | 16

bulliet bourbon, vanilla, orchard cherry, lemon, angostura bitters

BEER

DOMESTIC		IMPORTED		CRAFT		DRAFTS	
	sm/lg		sm/lg		sm/lg		sm/lg
Blue Moon	7	Amstel Light	7.5	Dogfish Head 90 Minute IPA	7	Blue Moon	8 12
Bud Light	6	Corona	7.5	Half Acre Daisy Cutter	8	Guinness	8
Budweiser	6	Heineken	7.5	Lagunitas IPA	7	Revolution IPA	7.5 10
Coors Light	6	Magners	7.5	Leinenkugel's Seasonal	8	Sam Adams Seasonal	8 12
Angry Orchard	7			Three Floyds	10	Stella Artois	8 12
Goose Island	7					Rotating Tap	8 12
Miller Light	6						
Sam Adams	7						

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RED WINE

	G	1.5 G	B
Pinot Noir			
Parker Station, CA	10	13	45
Meiomi, Coastal CA	12	16	54
Tangley Oaks, North Coast, CA	13	17	58
The Four Graces, OR	18	24	74
Merlot			
Seven Falls Cellars, WA	10	13	45
Ferrari Carano, Sonoma, CA	18	24	74
Swanson, Cygnet, Napa, CA			78
Indian Wells, WA			71
Cabernet Sauvignon			
Greystone Cellars, CA	10	13	45
Storypoint, CA	12	16	54
Hess, Shirtail Ranches, CA	14	18	62
Columbia Crest, H3, WA			50
BR Cohn, Silver Label, CA			68
Other Red			
Terrazas Alto, Malbec, Argentina	12	16	54
Zaca Mesa Z Cuvee, Santa Ynez, CA	12	16	54
Bodega, Norton, Malbec, Argentina	13	17	58
Conundrum, Red Blend, CA	14	18	62
Clos de los Siete, Argentina	15	19	68

WHITE WINE

	G	1.5 G	B
Sparkling			
La Marca Prosecco, Italy	12		54
Chandon Brut, CA	14		62
Veuve Clicquot Brut, France	24		199
Etoile Rose, CA			80
Moet & Chandon Imperial Brut 750ml 187ml			199 35
Pinot Grigio/Gris			
Borgo Conventi, Italy	10	13	45
Alta Luna, Italy	12	16	54
Terlato Family, Friuli, Italy	16	20	70
Sauvignon Blanc			
Oyster Bay, New Zealand	11	14	47
Joel Gott, CA	12	16	54
Matanzas Creek, Sonoma, CA	12	16	54
Chardonnay			
Chateau St. Jean, North Coast, CA	11	14	47
Rodney Strong, Chalk Hill, CA	13	17	58
Cuvaison, Napa, CA	14	18	62
Sonoma Cutrer, Sonoma, CA	17	22	75
Mer Soleil, Silver, Unoaked, CA			70
Other White			
Recuerdo Tarrantes, Argentina	9	12	40
Wente, Riverbank, Riesling, CA	10	13	45
Chapoutier Belleruche, Cotes du Rhone, Rose	10	13	45

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SCOTCH

HIGHLAND

Aberfeldy 12 yr	14
Dalmore 12 yr	19
Dalwhinnie 15 yr	24
Deanston 12 yr	15
Deveron 18 yr	36
Glenmorangie 10 yr	15
Glenmorangie Lasanta 12 yr	16
Glenmorangie Quinta Ruban 12 yr	18
Glenmorangie Nectar d'Or 12 yr	20
Glenmorangie 18 yr, Extremely Rare	32
Glenmorangie Signet	50
Oban 14 yr	19
Speyburn 10 yr	16

SPEYSIDE

Aultmore 12 yr	20
Balvenie 12 yr, Doublewood	16
Balvenie 15 yr, Single Barrel	27
Balvenie 21yr, Portwood	49
Cragganmore 12 yr	18
Craigellachie 13 yr	17
Glenfiddich 12 yr	16
Glenfiddich 15 yr	20
Glenlivet 12 yr	16
Glenlivet 18 yr	30
Glenlivet Nádurra, First Fill	22
Macallan 12 yr	17
Macallan 15 yr, Fine Oak	25
Macallan 18 yr	58
Macallan 21 yr, Fine Oak	63
Macallan Rare Cask	69

LOWLANDS

Glenkinchie 12 yr	19
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CAMPBELLTOWN

Springbank 12yr, Cask Strength	20
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ISLANDS

Ardbeg 10 yr, Islay	15
Highland Park 12 yr, Orkney	19
Highland Park Dark Origins	25
Highland Park 15 yr, Orkney	25
Isle of Jura 16yr, Jura	24
Lagavulin 16 yr, Islay	24
Laphroaig 10 yr, Islay	16
Talisker 10 yr	20

SCOTCH

BLENDED/SINGLE GRAIN

Chivas Regal	12
Chivas Regal Royal Salute 21 yr	53
Dewar's White Label	10
Dewar's 18 yr	20
Dewar's Signature	23
Haig Club, Single Grain	12
Haig, Dimple Pinch 15 yr	14
Hedonism	28
J&B	10
Johnnie Walker Red	14
Johnnie Walker Black	16
Johnnie Walker Double Black	18
Johnnie Walker Green	20
Johnnie Walker Gold	33
Johnnie Walker Platinum	42
Johnnie Walker Blue	56
William Lawson's, Super Spiced	12

IRISH WHISKEY

2 Gingers	10
Bushmills	10
Connemara	15
Greenore 8 yr, Single Grain	15
Jameson	13
Jameson Caskmates, Stout Edition	13
Jameson Select Reserve, Black Barrel	16
Kilbeggan	10
Red Breast 12 yr	20
Teeling	16
Tullamore DEW	10

RYE WHISKEY

Bulleit Rye	15
FEW, Chicago, The Drake Selection	17
George Dickel Rye	12
Hochstadter's	
Slow & Low, Rock & Rye	13
J.P. Wiser's Rye	10
Knob Creek Rye	14
Lot No. 40 Rye	22
Rittenhouse Rye 100	12
Templeton Rye	15
Wild Turkey Rye	13
Woodford Reserve Rye	15

BOURBON / WHISKEY

1792 Ridgemont Reserve	14
Angel's Envy	16
Baker's	14
Balcones, True Blue	20
Basil Hayden's	16
Blantons	17
Booker's	17
Buffalo Trace	14
Bulleit	15
Canadian Club	10
Crown Royal	12
Crown Royal Maple	12
Crown Royal Regal Apple	12
Crown Royal XO	16
Fireball	10
Four Roses Small Batch	14
George Dickel Original No. 8	12
George Dickel Original No. 12	14
Glen Breton Rare Single Malt	16
Gentleman Jack	14
Henry McKenna Bourbon 10 yr	15
Hudson Baby Bourbon	30
Jack Daniel's	10
Jack Daniel's Honey	10
Jack Daniel's Single Barrel Select	14
Jim Beam	10
Jim Beam Kentucky Fire	10
Jim Beam Devil's Cut	10
Knob Creek	15
Koval Bourbon, Chicago	21
Lion's Pride, Organic, Koval, Chicago	20
Maker's Mark	14
Maker's Mark 46	16
Old Forester	13
Old Potrero	20
Rebel Yell Bourbon	10
Seagram's 7	10
Seagram's 7 Orchard Apple	10
Seagram's VO	12
Virginia Black	13
Woodford Reserve	16
Wild Turkey 101	13

* Prices Reflect a 2oz Pour
 **Executive 4oz Pours Available

COQ D'OR HISTORY

The Coq d'Or (French for Golden Cockerel or "young rooster") has been voted one of Chicago's Best Restaurants & Lounges for its historical significance. The legendary bar opened to a line of thirsty patrons after the repeal of Prohibition, on December 6, 1933 being the second outlet to obtain a liquor license and remains a fixture in Chicago today. There are eight decades of nostalgia worth tasting from the classic cocktails to the comfort food including the best Bookbinder Red Snapper Soup in the city and an extensive whiskey list including a new addition, a Rye Whiskey locally blended and distilled in Evanston, Illinois, by FEW Spirits in conjunction with The Drake Hotel.

Whether you're a local neighbor, an international traveler, or visiting business executive, the Coq d'Or empowers you to get the job done and be entertained all together. Open daily for lunch, dinner, late night with live weekend entertainment at the piano bar.