



Bartenders

Marissa Huth | Bar Manager

Anne Marineau

Brian Sturgulewski

Alex Renshaw

Clint Rogers

Eric Jobes

Dan O'Connell

Brenda Eval

Sam Lyden

Joe Lieske

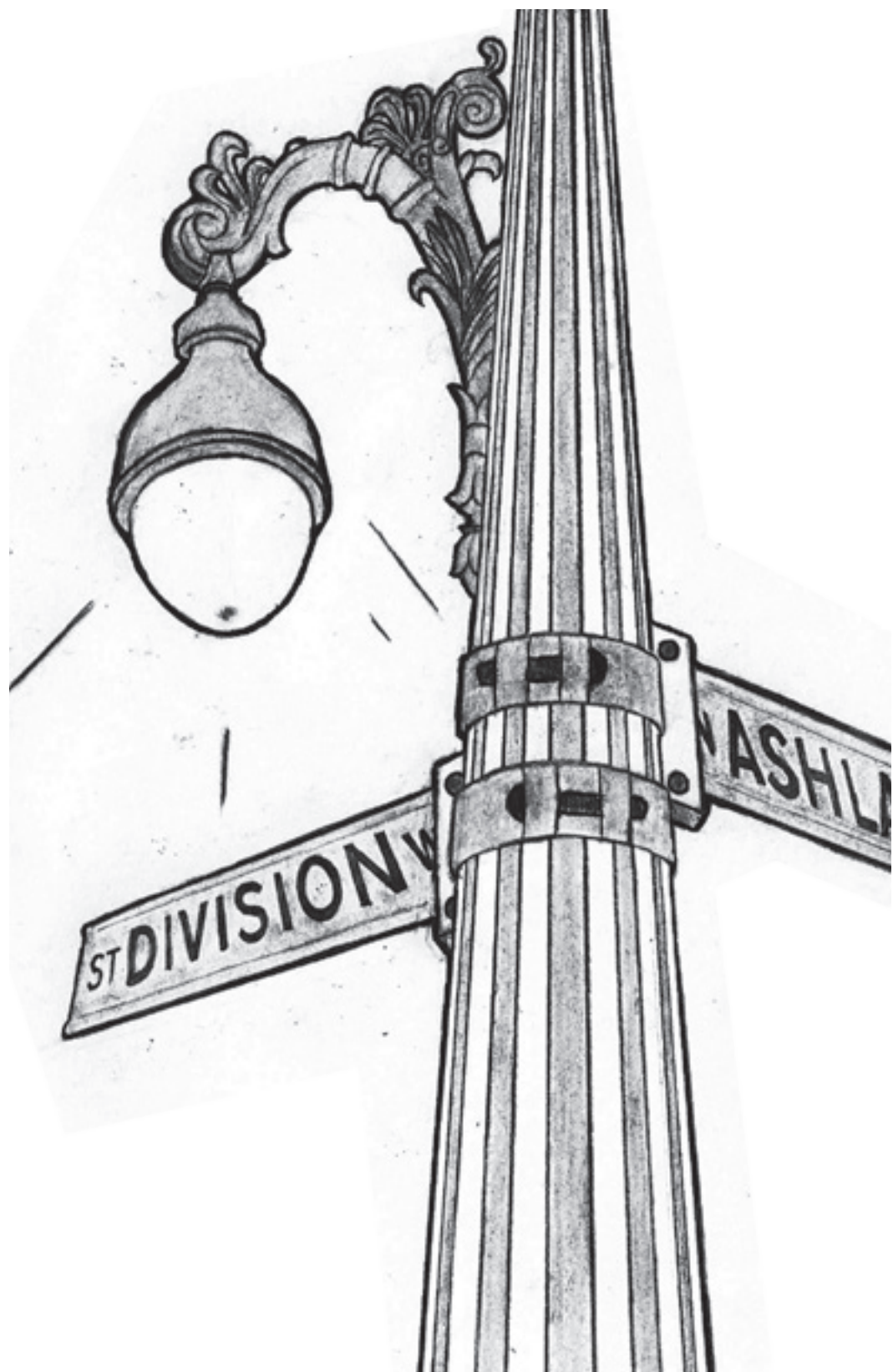
Story and Characters of

"The Man with the Golden Arm" created by **Nelson Algren**

Photographs by **Art Shay**

Illustrations by **Chris Sturgulewski**





In 1949, **The Man With The Golden Arm**

was published. The hard-hitting novel told the story of a low-level hustler and card dealer, Frankie Machine, who returns home from World War II to one of the toughest neighborhoods in the country: Chicago's Division Street.

Dreaming of someday becoming a professional drummer, Frankie is saddled by a crippled & controlling wife, Zosh, and a secret "thirty-five pound monkey" on his back in the form of a morphine addiction.



This tragic story was the public's first peek inside the neon wilderness of Wicker Park. And so honest and poignant was the telling that the novel was awarded the first National Book Award in 1950.

While the neighborhood has changed, the ghosts of hustlers, thugs, drunks, and addicts linger. This winter, **BORDEL** would like to pay homage to our neighborhood's past. All cocktails on this menu are inspired by the novel that showed the world the beauty and flaws of our neighborhood and city. A town that the author Nelson Algren rightly said "is an October sort of city even in the spring."

Cocktails - \$12

Frankie Machine

The "Dealer." A hustler and underground card dealer. Tortured by guilt and addiction, Frankie's dreams are always outside the reach of his "Golden Arm."

Peated Scotch, Bonal, Fernet-Dogma, Demerara, Orange

Sparrow

An off-balanced dog-thief and punk. He looks up to Frankie, even helping him cover up a murder. But their bond is doomed and Sparrow eventually gives up his only friend to the police.

Aquavit, Suze, Lingonberry, Honey, Lemon, Dill

Zosh

Nelson Algren said, "Never sleep with a woman whose troubles are worse than your own." Unfortunately, Frankie didn't listen. Bitter after a car accident, Zosh confines herself to a wheelchair, which she sees as a cross for both her and Frankie to bear.

Vodka, Pear Brandy, Campari, Vanilla, Lemon, Dried Orange

Blind Pig

An unwashed, local pedaler who hustles coffee for hoods. Although he is blind, he always sees a chance to take advantage of someone's weakness.

Aged Mezcal, Bourbon, Coffee & Chicory Vermouth, Bitters, Smoked Cherry









Cocktails - \$12

Drunk Johnny

An abusive drunk with delusions of grandeur. When "stiff" he tries to bring down Molly-O to build himself up.

Aged Rum & Rhum, Oloroso Sherry, Maple, All-spice

Molly-O

"The girl with the 'heart-shaped face.'" She helps Frankie fight his addiction, but even she isn't enough to save him.

Pisco, Gin, Eucalyptus, Honey, Lemon, House Orange Bitters

Nifty Louie

A sharp-dressed man in a sea green suit. In an unmarked room above the Club Safari, he feeds Frankie's "Thirty-Five" pound monkey.

Tequila, Juniper, Aperitif Wine Blend, Olive Oil, Pickled Onion

Antek The Owner

Owner of the "Tug and Maul." As the neighborhood bartender, he deals advice or whiskey, whichever is needed.

Irish Whiskey, Peated Scotch, Hops, Chocolate, Whole Egg, Stout, Nutmeg

Club Safari

A nightclub that "didn't have the simple honesty to confess itself a tavern."

Amontillado and Cream Sherry, Pistachio, Lemon, Mint, Chocolate Bitters

Tug & Maul

A beer and shot inspired by the beer and shot bar. \$7

Schlitz, Bonded Bourbon

Bordel Classics - \$14

Spanish Coffee

Grand Marnier, Overproof Rum,
Demerara, Hot Metric Coffee, Fresh
Whipped Cream, Cinnamon, Fire

Murder City Old Fashioned

House Selected 120 Proof Bourbon
Whiskey, Demerara, Angostura,
Orange Oil

Dogma Daiquiri

Dogma Group Selected Rum Barrel,
Lime, Cane Syrup

Prescription Sazerac

Rye Whiskey, Cognac, Absinthe,
Peychaud's, Angostura, Lemon Oil

Ramos Gin Fizz

Gin, Orange Blossom Water, Egg
White, Heavy Cream, Lemon, Lime,
Orange Blossom Water, Soda

Speed Rack Sour

*Marissa Huth's Winning Dealers
Choice for Midwest Speed Rack
2015 - Gin, Cachaca, Absinthe,
Pineapple, Lime, Egg White*









Porrons

*Single or Large
Format Cocktails*

\$12/45

Pisco Punch

Cinnamon Infused Pisco, Pineapple
Gomme, Lemon

Mai Tai

Jamaican Rum, Rhum, Orange
Curacao, Steel-Cut Oat Orgeat,
Lime

Penicillin

Scotch Whisky, Ginger, Honey,
Lemon, Smoke

Ward 8

Rye Whiskey, House Grenadine,
Blood Orange, Lemon

Mexican Firing Squad

Tequila, Mexican Bitters,
Pomegranate, Lime

Daiquiri #3

House White Rum Blend,
Maraschino, Pink Grapefruit, Lime

Wine

White

\$12/48

Mauritson, Sauvignon Blanc
Dry Creek, CA

Bethel Heights, Pinot Gris
Willamette Valley, OR

Chateau Bernier, Chardonnay
Loire Valley, France

Red

\$12/48

Meadowcroft, Syrah
Sonoma, CA

Chateau Le Bergey, Cabernet Blend
Bordeaux, France

Lyeth Estate, Malbec
North Coast, CA

Bubbles

JP Chenet

\$11/\$40

French Sparkling

Moët Imperial Brut

\$24/\$100

Champagne

Beer

Schlitz, Milwaukee, WI

\$3

März Brewing (Rotating)
Chicago, IL

MP

Moody Tongue (Rotating)
Chicago, IL

MP





Vodka

Absolut	\$10
Absolut Elyx	\$12
Linnie Aquavit	\$10

Gin

Beefeater	\$10
Bols Genever	\$10
Bombay Sapphire	\$11
CH London Dry	\$10
Citadelle	\$10
Death's Door	\$10
Few Breakfast Gin	\$10
Ford's	\$10
Hendrick's	\$10
Martin Miller	\$10
Martin Miller Westbourne Strength	\$13
North Shore No. 11	\$10
Plymouth	\$10
Plymouth Navy Strength	\$12
Tanqueray	\$10
Tanqueray 10	\$12

Sugarcane

Appleton 12 yr	\$11
Appleton V/X	\$10
Bacardi 8	\$11
Bacardi Heritage	\$10
Barbancourt 5 star	\$10
Batavia-Arrack	\$10
Crusoe Spiced	\$10
Cruzan Blackstrap	\$10
El Dorado 5	\$10
El Dorado 12	\$11
El Dorado 15	\$12
El Dorado 21	\$18
Hamilton Demerara Overproof	\$10
Hamilton Jamaican Rum Black	\$10
Hamilton Jamaican Rum Gold	\$10
Leblon Cachaça	\$10
Novo Fogo Cachaça	\$10
Plantation 3 Star	\$10
Plantation 5 year Barbados	\$11
Plantation Guatemala XO	
Dogma Selection	\$12
Plantation Original Dark	\$10
Plantation Overproof	\$10
Plantation Stiggin's	
Fancy Pineapple	\$12
Rhum Clement VSOP	\$12
Rhum Neisson Blanc	\$10
St. Teresa 1796	\$11

Tequila & Mezcal

123 Tequila Añejo	\$14
123 Tequila Blanco	\$10
123 Tequila El Luchador 110 proof	\$12
123 Tequila Reposado	\$12
Arte NOM 1146 Extra Añejo	\$15
Arte NOM 1414 Reposado	\$12
Arte NOM 1549 Plata	\$12
Arte NOM 1580 Plata	\$12
Cimarron Blanco	\$10
Cimarron Reposado	\$12
Del Maguey Chichicapa	\$15
Del Maguey Minero	\$16
Don Amado Rustico	\$12
Fortaleza Añejo	\$13
Fortaleza Blanco	\$12
Fortaleza Repo	\$13
Mina Real Mezcal	\$10
Tequila Ocho Añejo	\$14
Tequila Ocho Plata	\$12
Tequila Ocho Reposado	\$13
Tromba Blanco	\$10
Tromba Reposado	\$12



Scotch

Auchentoshan Three Wood	\$13
Bowmore 15 year	\$15
Coal Ila 12 year	\$12
Compass Box Great King St. Artist Blend	\$10
Compass Box Great King St. Glasgow Blend	\$10
Compass Box Hedonism	\$16
Compass Box Peat Monster	\$14
Compass Box Spice Tree	\$14
Glenlivet 15 year Gordon & McPhail	\$15
Glenturret Gordon & McPhail	\$15
Highland Park 15	\$15
MacCallan 12 year	\$16
Springbank 15	\$15

Irish Whiskey

Jameson	\$10
Jameson Black Barrel	\$10
Jameson Caskmates	\$11
Power's	\$10

Bourbon/Rye/ Wheat Whiskey

Angel's Envy Bourbon	\$13
Angel's Envy Rye	\$18
Bernheim Wheat Dogma Selection	\$10
Blanton's	\$14
Buffalo Trace	\$10
Bulleit Bourbon	\$12
Bulleit Rye	\$12





Cyrus Noble	\$10
Eagle Rare 10 year	\$12
EH Taylor Cured Cask	\$16
EH Taylor Single Barrel	\$15
EH Taylor Small Batch	\$12
Elijah Craig Small Batch	\$11
Elijah Craig Cask Strength	\$16
Evan Williams Bonded	\$8
Few Rye	\$15
Four Roses Single Barrel	\$15
George T. Stag	\$35
Jefferson's Presidential	
Very Small Batch FMK Selection	\$12
Knob Creak Single Barrel	
Bordel Select	\$12
Mitcher's Bourbon	\$12
Old Granddad Bonded	\$10
Parker's Heritage 13 yr Wheated 2014	\$20
Parker's Heritage 8 yr Malted 2015	\$20
Rittenhouse Rye	\$10
Russell's Reserve	
Single Barrel FMK Selection	\$12
Stagg Jr.	\$14
Van Winkle 10 year	\$20
Van Winkle 12 year Lot B	\$25
Weller 12 year	\$15
Weller 107 Antique	\$12
Wild Turkey Kentucky Spirit	
FMK Selection	\$12
Willet Rye 2 year	\$12
Willet Rye 8 year	\$15
Willet Rye 9 year	\$16
Willet Rye XCF	\$40

Brandy

Chauffe-Coeur Calvados	\$10
Encanto Pisco	\$10
Kappa Pisco	\$10
Laird's Bonded Apple Brandy	\$10
Marie Duffau Armagnac Hor D'Age	\$12
Pierre Ferrand 1840 Cognac	\$10
Rhinehall Apple Brandy	\$10
Rhinehall Peach Brandy	\$10
St. George Pear Brandy	\$10
Yaraha Bay Kirschwasser	\$10

Amari & Amer

Amargo-Vallet	\$10
Amaro Lucano	\$10
Amaro Nino	\$10
Amer Picon	\$15
Averna	\$10
Bigallet China-China Amer	\$10
CH Amaro	\$10
Cynar	\$10
Leopold Brothers Highland Amaro	\$10
Ramazzotti	\$10
Varnelli's Amaro Sibilis	\$12
Varnelli's Dell' Erborista	\$12
Zucca	\$10

Cordials, Elixirs & Bitters

Ancho Reyes	\$10
Aperol	\$10
Becherovka	\$10
Benedictine	\$10
Branca Menta	\$10
Campari	\$10
Chartreuse (Green)	\$14
Chartreuse (Yellow)	\$14
Dolin G�n�p�y Des Alpes	\$10
Fernet Branca	\$10
Fernet Dogma	\$10
Fernet Vallet	\$10
Grand Marnier Cordon Rouge	\$10
Lazaroni Amaretto	\$10
Pimm's No.1	\$10
St. Germain	\$10
Suze	\$10



PINTXOS

BAR SNACKS & BITES

ACEITUNAS ALIÑADAS Marinated Olives	\$4	PAN CON TOMATE Serrano, Manchego	\$4
ESCALIVADA Roasted Eggplant & White Anchovy	\$4	BOQUERONES White Anchovies & Chips	\$4
TORTILLA DE PATATA Spanish Potato Omelet	\$4	MONTADITO DE MOHAMA Home-Cured Tuna Belly	\$4

EMBUTIDOS Y QUESOS

MEATS & CHEESES

QUESOS ARTESANALES Daily Selection of Five Spanish Cheeses, Quince Paste, Fried Almonds	\$11
TABLA MIXTA Jamón Serrano, Chorizo, Salchichón, Manchego, Idiazábal, Pan Con Tomato, Quince, Almonds	\$9
JAMÓN IBÉRICO DE BELLOTA 100% Pure Acorn-Fattened Ibérico Ham, Cut By Hand	\$22

CONSERVAS

DE CAMBADOS

Galicia, well-known for the richness of its marine life, has been perfectly preserving their famous seafood through GOURMET CANNING for nearly 200 years.

SHELLFISH	
Navajas {Razor Clams}	\$25
Mejillones {Mussels in Escabeche}	\$18
Zamburiñas {Small Scallops in Galician Sauce}	\$15
Berberechos {Cockle Clams}	\$50
CEPHALOPODS	
Chipirones {Small Squid in Olive Oil}	\$20
Pulpo {Octopus in Galician Sauce}	\$20
Chipirones {Small Squid in Ink}	\$23
FISH	
Sardinillas {Sardines in Olive Oil}	\$16
Caballa {Mackerel in Olive Oil}	\$12

TAPAS

SMALL PLATES

LANGOSTINOS A LA PLANCHA (2) Argentinian Prawns, Grilled Head-On, Salsa Verde	\$10
PULPO A LA GALLEGA Grilled Octopus, Boiled Red Potatoes	\$12
FLAMENQUINES Breaded Pork Loin, Jamón Serrano, Manchego, Garlic Chips	\$9
HUEVOS ROTOS Julienne Potatoes, Quail Egg, Jamón Serrano, Truffle Sauce	\$9
TATAKI DE ATÚN Tuna Tataki, Salmorejo, Black Garlic Aioli, Organic Tomato Tartare, Olive Oil Powder	\$13
MEJILLONES CON CHORIZO Wild Mussels, Chorizo de Bilbao, Onion, Rosé Wine, Green Onions	\$14
CROQUETAS DE POLLO (3) Y JAMÓN IBÉRICO (3) Creamy Jamón Serrano Croquettes, Garlic Aioli, Rustic Chicken Croquettes, Piquillo Aioli	\$9
VIEIRAS CON JAMÓN IBÉRICO (2) Seared Ibérico-Wrapped Scallops, Spinach Cream, Caramelized Onions	\$10
REMOLACHA Y COLES AL ROMESCO Brussels Sprouts, Beets, Blue Cheese, Quail Egg	\$10
CHICKEN LIVER MOUSSE Sherry Apple Purée, Curry Pine Nuts, Smoked Idiazábal Powder, Grapes, Housemade Pecan Almond & Sea Salt Bread	\$10
SHISHITO PEPPERS Smoked Cod Brandade, Arbequina Olive Oil	\$9
DÁTILES CON TOCINO (4) Bacon-Wrapped Dates, Herb-Seasoned Goat Cheese, Piquillo Vinaigrette	\$9

LET US PLAN YOUR NEXT EVENT

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BORDEL

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