



SCAN FOR MONTHLY EVENT CALENDAR

Board Game Mixer,
LGBTQIA+ Mixer, Puzzle
Showdown, MTG
Commander, MTG Cube,
Netrunner, Blood on the
Clocktower, D&D



FOOD MENU

\$7 GAME PASS PER PERSON

\$10 FOOD & BEVERAGE MINIMUM PER PERSON

HAPPY HOUR: M-F, 4-7PM, \$2 OFF GAME PASSES, \$2 OFF 16 OZ BEER AND HOUSE COCKTAILS

SNACKS & SHARING

House Made Hummus (vegan) & Honey Fig Goat Cheese Plate **\$12**

With bagel chips & veggies
Goat cheese only +\$4

Ranch & Veggies **\$9**

House made ranch dip with veggies

Things in Rings **\$14**

Graham crackers, pretzels, and M&Ms,
served with our seasonal dip

Sweet Cajun Snack Mix **\$6**

A perfect blend of sweet and savory
peanuts & crackers with a touch of heat

Pretzels **\$5.50**

A bowl of crunchy mini three ring pretzels

Candy Bowl **\$6**

Choose one: M&Ms, gummy bears,
sour bears, or gummy peaches

Butter Toffee Sticky Cake **\$6**

Warm brown sugar cake doused in
butter toffee sauce
Add vanilla ice cream +\$2

Pumpkin Pie Dip (seasonal) **\$7**

Pumpkin pie dip served with graham crackers
and nilla wafer cookies

GLUTEN FREE DESSERTS

Chocolate Chip Cookie **\$ 6**

Double Fudge Brownie **\$ 6**

Graham Cracker Cookie Bar **\$ 6**

*contains coconut and pecans

SANDWICHES

Add sea salt, bbq or jalapeno chips +\$3

Noside's Grilled Cheese **\$12**

Cheddar, pepper jack & provolone cheese on
sourdough

Add buffalo chicken or sliced brisket +\$4

Add bbq jackfruit +\$3

Trivial Pursuit Quesadilla **\$11**

Cheddar, pepper jack & provolone cheese in a
flour tortilla

Add buffalo chicken or sliced brisket +\$4

Add bbq jackfruit +\$3

Woolfy (vegan) **\$11**

Trio of BBQ jackfruit sliders

Creature Comforts **\$14**

Brie, lingonberry jam, dijon on a
crunchy baguette

World's Fair **\$15**

Grilled cheese with provolone, sliced
brisket & Chicago sauce on sourdough

King of New York **\$14**

House made shredded buffalo chicken
with provolone on a hoagie roll

Faraway **\$13**

Brisket, goat cheese, and lingonberry jam
stacked on crispy sourdough

Sushi Go (vegan) **\$11**

Hummus, Chicago sauce, peppers, and greens
rolled in a tortilla and cut into pinwheels

Add bbq jackfruit +\$3

Food prepared in our restaurant may contain the
following ingredients: milk, eggs, wheat, peanuts, soy,
and tree nuts. If you have a food allergy, please notify
your server. Thank you!

COFFEE

Oat Milk +\$1
Vanilla, Caramel, Chocolate, White
Chocolate, Cinnamon,
Marshmallow, or Lavender Syrup
+\$1.50

Mug of Coffee	\$4
Refill \$1	
Iced Coffee	\$4.50
Espresso	\$3.50
Americano	\$4.50
Cappuccino	\$4.50
Latte	\$5
Mocha	\$6.50
Affogato	\$5
Cafe Au Lait	\$4.50
Decaf pour-over	\$5

TEA

Hot \$5 / Iced \$6

Earl Grey

Black tea with bright bergamot citrus notes

English Breakfast

Robust, malty black tea with a classic hearty flavor

Yuzu Peach Green

Refreshing green tea with juicy peach and tangy yuzu citrus

Jade Cloud

Smooth, clean, and slightly vegetal Chinese green tea

Blueberry Hibiscus

Tart hibiscus herbal tea with sweet blueberry notes (caffeine-free)

Valerian Dream

Relaxing bedtime herbal tea with valerian and gentle florals (caffeine-free)

Lavender Mint

Soothing herbal blend with calming lavender and cool mint (caffeine-free)

SPECIALTY TEA & OTHER CAFE

Masala Chai Latte	\$6
Make it dirty...\$2 (espresso)	
London Fog	\$6
Hot Chocolate	\$5



DRINK MENU

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\$10 FOOD & BEVERAGE MINIMUM PER PERSON

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SEASONAL ESPRESSO BAR

Merry Mint Latte

Stay frosty!

\$6.50

Cardamom Latte

Warm, spiced with a sprinkle of cinnamon

\$6.50

S'more Latte

Marshmallow and chocolate - cozy campfire vibes

\$7.25

CRAFT SODA

Make it a float! +\$2

Fentiman's Sodas

Cola / Cherry Cola

\$4.50

Filbert's Sodas

Root Beer / Blue Raspberry

\$4.50

Maine Root

Mandarin Orange

\$4.50

San Pellegrino

Blood Orange (Zero Added Sugar) /

Pomegranite and Blood Orange

\$4.50

Liquid Death Water

Sparkling Plain / Lime / Cherry

\$5



MOCKTAILS

Zombie Princess \$7

Earl grey tea, lemon & pomegranate

Mystic Vale \$8

Valerian tea, ginger beer, lemon, and a dash of peppermint

Add Vodka+\$3

Codenames \$8

Pomegranate, rosemary simple & lime (sub lemon w/ alcohol)

Add Vodka +\$3

SEASONAL COCKTAILS

Horrified \$11

Cranberry, gin, lemon

Patchwork \$9

Lemon black tea, honey, and bourbon (served hot)

Heat \$11

Bourbon, lemon, orange liquor, and a sugar rim

HOUSE COCKTAILS

New York 1901* \$12

House manhattan

Sonora* \$13

Mexcal margarita

Fog of Love* \$13

Grapefruit gin spritz

Spot It* \$12

House whiskey sour

WINE

Glass \$7 / Bottle \$25

Pas de Probleme - Pinot Noir

Medium bodied, ripe fruit and soft finish

Quivira - Sauvignon Blanc

Bright acidity and crisp profile, notes of lemongrass, yuzu, and apple

Henry Varnay - Sparkling

White, dry

HARD CIDERS & SELTZERS

Blush (Eris Brewery) \$8

12 oz. Cider blended with sweet and tart cherries (6% ABV)

E-Phoria (Eris Brewery) \$7

12 oz. A blissful blend of Gala apples and vanilla (6% ABV)

BEER

Dream Patch (Ommegang Brewing)* \$8

16 oz. Cherry, raspberry, and blueberry sour (6.5% ABV Tall Can)

Comiski Park (Marz Community) \$9

16 oz. Classic West Coast Style IPA. (7.6% ABV Tall can)

More S'mores (Boulevard Brewing Co)* \$10

16 oz. A barrel-aged cozy campfire stout (8.2% ABV Tall can)

Jungle Boogie (Marz Community) \$8

16 oz. This mildly pale wheat ale can get down and throw it back!

(5.5% ABV Tall Can)

Harold's Honey Ale (Haymarket Beer Co) \$6

12 oz. More beer than Mead but still feels like you're drinking a flagon in a fantasy realm (5.3% ABV)

IL Solito (Marz Community) \$7

12 oz. An Italian pils as crisp and refreshing as a new deck of cards

(5% ABV)

Big Swell IPA (Maui Brewing Co) \$6

12 oz. Get pitted with this sicky-sicky-gnar IPA (6.8% ABV)

NON-ALCOHOLIC BEER

Kolsch (Best Day Brewing) \$6

12 oz. Non-alcoholic. Light, crisp, and easy drinking (< 0.5% ABV)

Hazy IPA (Best Day Brewing) \$5

12 oz. Rich, fruity aromas followed by round and juicy tropical hop flavors (< 0.5% ABV)

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