

BENCHMARK

Brunch

SATURDAY & SUNDAY • 10AM-3PM

BENCHMARKCHICAGO.COM • 1510 N WELLS ST

(312) 649-9640

BRUNCH

BREAKFAST BURRITO \$12

salsa roja, hash browns, chihuahua cheese, bell peppers, chicken sausage, choice of side

CHICKEN & WAFFLE \$13

fried chicken tenders, habanero maple syrup and butter

BREAKFAST SANDWICH \$12

croissant, scrambled eggs, bacon, american cheese, choice of side

DENVER OMELETTE \$12

bell peppers, onions, ham, mozzarella cheese, hash browns

CHILAQUILES \$13

salsa roja, chorizo, tortilla chips, queso fresco, red onions, sour cream, cilantro, egg

ALL-AMERICAN \$12

two eggs, bacon & ham, wheat or white toast

BREAKFAST POWER BOWL \$13

sweet potato, farro, arugula, hard boiled egg, avocado, feta cheese, candied pumpkin seeds and cranberries

APPETIZERS

BONE-IN WINGS (6) \$12

choice of buffalo, bbq, sweet and spicy, habanero bbq, ranch or blue cheese

BBQ CHICKEN QUESADILLA \$12

habanero bbq sauce, cilantro, black beans, corn, pico, cheddar and chihuahua cheese blend

FRESH BAKED PRETZEL \$8

dipping cheese, honey mustard

CRISPY ASIAN BRUSSELS SPROUTS \$9

sweet & spicy sesame sauce, red pepper flakes, goat cheese

BONELESS WINGS (6) \$12

choice of buffalo, bbq, sweet & spicy, habanero bbq, ranch or blue cheese

BARBACOA NACHOS \$14

salsa roja, guacamole, sour cream, cheddar and chihuahua cheese blend, pico de gallo

MINI BURGERS* (3) \$10

merkt's cheddar, hawaiian roll

BUFFALO ROLLS \$11

buffalo chicken, blue cheese, wonton, ranch or blue cheese dressing

HUMMUS AND GUACAMOLE \$12

house made pita, tortilla chips, veggies

HANDHELDS

4C SMASH BURGER* \$15

two angus beef patties, american cheese, lettuce, pickle, red onion, dijonaise, brioche bun

AMISH GRILLED CHICKEN \$14

smoked gouda cheese, mighty vine tomatoes, red onions, mixed greens, basil aioli, tomato focaccia bun

SPICY CRISPY CHICKEN

SANDWICH \$14

brioche bun, chili aioli, sweet & spicy pickles, coleslaw

MAHI TACOS (3) \$16

blackened mahi, shaved cabbage, spicy ranch, flour tortillas, chihuahua cheese, salsa roja

TURKEY BURGER \$14

provolone cheese, avocado, citrus aioli, mixed greens, brioche bun

SIDES \$6

FRUIT CUP

HASH BROWNS

CRINKLE FRIES

SIDE SALAD

TATER TOTS

SWEET POTATO WAFFLE FRIES

* Consumer Advisory: These items on the menu are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

*To meet the financial challenges brought on by the global pandemic, Benchmark has implemented a 4% surcharge on our guest checks. This is not a gratuity. Please kindly direct any questions you may have to our management team. Additional information may also be found on our website within our "COVID-19 FAQ" section.

Drinks

BRUNCH CLASSICS



MIMOSA KIT \$20

1 bottle campo viejo sparkling wine, choice of 3 juices options: peach, mango, orange and assorted fruit to garnish



BLOODY MARY \$13

COCKTAILS

MULE FUEL \$12

TRADITIONAL: svedka

FRUIT FORWARD: grey goose pear, svedka peach, western son blueberry

KENTUCKY: maker's mark

copper mug • all made with lime (lemon for whiskey) & top note ginger beer

FOUR CORNERS OLD FASHIONED \$12

basil hayden's, orange peel, demerara syrup, angostura, luxardo cherries

PEANUT BUTTER: skrewball, bulleit bourbon, smoked sea salt, angostura, peanut brittle

TEQUILA: avión añejo, agave syrup, angostura, lime peel, luxardo cherries

TODAY, WE ROSÉ \$12

svedka peach, st. elder, lemon juice, sparkling rosé coupe • served up • lemon twist

PINK PALOMA \$12

casamigos blanco, lime, grapefruit, simple syrup, owen's grapefruit soda

jumbo goblet • ice • lime wedge

SUMMER SPRITZ! \$12

prosecco, blood orange juice, sparkling water

jumbo chalice • ice • orange slice

MARGARITA MADNESS! \$12

CLASSIC: el jimador blanco, cointreau, agave, lime

CINNAMON ALLSPICE: spice note cinnamon, cointreau, st. elizabeth allspice dram, agave, lime

POMEGRANATE: el jimador blanco, clase azul, pomegranate, agave, lime

CUCUMBER GIMLET \$12

effen cucumber, simple syrup, lime

double old fashioned • ice • cucumber wheel

FROSÉ, BROSE! \$12

rosé • peach • elderflower

fun glass • frozen • speared peach-O

STRONG ISLAND! \$14

svedka, bombay dry, bacardi superior, el jimador, cointreau, lemon, simple syrup, coca-cola

pint • lemon wedge • regrets? never.

SHAREABLE COCKTAILS

BIG ASS MULE \$48

svedka peach or svedka 80, lime juice, owen's ginger beer

96 oz copper mug • ice • lime wedges

LA MARGARITA DIESEL \$48

avión silver, cointreau, lime juice, agave syrup

holstered coronita and grand marnier airplane bottle

GIGGLE JUICE \$48

sparkling rosé, strawberry, svedka, lemonade, sprite

fishbowl • ice • fruit

BEER

DRAFT

Bud Light \$5

Coors Light \$5

Modelo Especial \$6

3 Floyds Gumballhead \$7

Blue Moon \$7

Goose Island Green Line \$7

Goose Island

Summertime Kölsch \$7

Guinness \$7

Half Acre Daisy Cutter \$7

Lagunitas IPA \$7

Revolution Sun Crusher

Hoppy Wheat \$7

Truly Wildberry Hard Seltzer \$7

DOMESTIC + IMPORT

Bud Light \$5

Budweiser \$5

Coors Light \$5

Michelob Ultra \$5

Miller High Life \$5

Miller Lite \$5

Amstel Light \$6

Corona \$6

Corona Light \$6

Stella Artois \$6

Pacifico 24oz SILO! \$10

MICRO & LOCAL 12oz

21st Am. Hell or High Watermelon Wheat \$7

Cruz Blanca Sparkling Rosé Ale \$7

Firestone Walker 805 Blonde Ale \$7

Lagunitas Little Sumpin' Sumpin' \$7

Revolution Anti-Hero IPA \$7

Revolution Hazy Hero Pale Ale \$7

TALLBOY POUNDERS! 16oz

Allagash White \$8

Angry Orchard Crisp Apple \$8

Bell's Oberon \$8

Goose Island 312 \$8

Goose Island SPF Fruit Ale \$8

Stiegl Grapefruit Radler \$8

Sweetwater 420 Extra Pale Ale \$8

Vander Mill BLU-ish Gold \$8

HARD SELTZERS & 'BOOCH

White Claw Black Cherry \$7

White Claw Grapefruit \$7

Luna Bay Ginger Lemon

Hard Kombucha (6.2% ABV) \$7

Truly Lemonade 16oz \$8

WINE

SPARKLING

ROSÉ, CLETO CHIARLI

Romagna, ITA • \$11/\$44

well-structured with restrained fruit, dryness and crisp acidity

BRUT, CAMPO VIEJO

Rioja, ESP • \$9/\$36

well-balanced and elegant with a crisp, bright finish

PROSECCO, VALDO

Veneto, ITA • \$10/\$40

light and refreshing! think crisp green apple and pears

CHAMPAGNE, VEUVE CLICQUOT

Reims, FR • \$100

yellow label needs no introduction! crisp, dry and balanced. enjoy!

CHAMPAGNE, DOM PÉRIGNON

Epernay, FR • \$300

full flavored yet light bodied, wonderful fruit balanced with toasted bread and oak

WHITE

PINOT GRIGIO, CITRA

Venezie, ITA • \$10/\$40

straightforward - fruity, fresh and crisp!

CHARDONNAY, FERRARI-CARANO

Sonoma, CA • \$12/\$48

nice fruit flavors along with subtle acidity and modestly oaked

SAUVIGNON BLANC, MATTHEW FRITZ

North Coast, CA • \$11/\$44

nice contrast to New Zealand, acidity is less intense with flavors of citrus, apples and floral notes

SAUVIGNON BLANC, WALNUT BLOCK

Marlborough, NZ • \$12/\$48

classic NZ offering grassy, grapefruit and crisp acidity

ROSÉ, GERARD BERTRAND

HEDONISM(E)

Corbieres, FR • \$12/\$48

strawberries and cassis on the palate with great aromatics and great balance

RED

PINOT NOIR,

DELOACH "HERITAGE RESERVE"

California • \$11/\$44

medium bodied, shows juicy flavors of Bing cherry and strawberry with just a touch of spice and a hint of toasted oak

MALBEC, DIAMANDES DE UCO

Uco Valley, ARG • \$10/\$40

classically dry along with restrained fruit and a long finish

CABERNET SAUVIGNON

MATCHBOOK

Dunnigan Hills, CA • \$11/\$44

a great medley of fruit, tannins and firm structure

RED BLEND, SEVEN MOONS

CA • \$11/\$44

fun and jammy with just the right amount of structure and finish

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