BENCHMARK

BENCHMARKCHICAGO.COM • 1510 N WELLS ST
(312) 649-9640

APPETIZERS

BONE-IN WINGS (6) choice of buffalo, bbq, sweet and spicy, habanero bbq ranch or blue cheese • $12

BONELESS WINGS (6) choice of buffalo, bbq, sweet & spicy, habanero bbq, ranch or blue cheese • $12

BBQ CHICKEN QUESADILLA
habanero bbq sauce, cilantro, black beans, corn pico, cheddar and chihuahua cheese blend • $12

FRESH BAKED PRETZEL
dipping cheese, honey mustard • $8

CRISPY ASIAN BRUSSELS SPROUTS
sweet & spicy sesame sauce, red pepper flakes, goat cheese • $9

BARBACOA NACHOS salsa roja, guacamole, sour cream, cheddar and chihuahua cheese blend, pico de gallo • $14

MINI BURGERS* (3) merkt's cheddar, hawaiian roll • $10

BUFFALO ROLLS buffalo chicken, blue cheese, wonton, ranch or blue cheese dressing • $11

BUFFALO CAULIFLOWER GF
buffalo seasoning, green goddess dressing • $9

MINI TUNA TOSTADAS* fried wonton, ahi tuna, japanese dressing, dried shallots, sesame seeds, cucumbers, radishes, jalapeno, cilantro • $12

HUMMUS AND GUACAMOLE
house made pita, tortilla chips, veggies • $12

PIZZA 12"

Sub gluten free crust $2

HOT ITALIAN SAUSAGE red sauce, provolone-mozzarella cheese blend • $13

COIN PEPPERONI red sauce, provolone-mozzarella cheese blend • $14

PROSCIUTTO + ARUGULA olive oil, mozzarella, shaved parmesan • $15

BBQ CHICKEN bbq sauce, fried chicken, provolone - mozzarella cheese blend, cilantro, red onions, jalapeños • $13

TACO PIZZA chorizo, chihuahua cheese, sharp cheddar cheese, tortilla strips, sour cream, house made taco sauce, iceberg lettuce, diced tomatoes • $13

HAWAIIAN PIZZA red sauce, smoked ham, grilled pineapple, provolone-mozzarella cheese blend, jalapenos • $13

HANDHELDS

4C SMASH BURGER*
two angus beef patties, american cheese, lettuce, pickle, red onion, dijonnaise, brioche bun • $15

AMISH GRILLED CHICKEN
smoked gouda cheese, mighty vine tomatoes, red onions, mixed greens, basil aioli, tomato focaccia bun • $14

SPICY CRISPY CHICKEN SANDWICH
brioche bun, chili aioli, sweet & spicy pickles, coleslaw • $14

MAHI TACOS (3) blackened mahi, shaved cabbage, spicy ranch, flour tortillas, chihuahua cheese, salsa roja • $16

TURKEY BURGER provolone cheese, avocado, citrus aioli, mixed greens, brioche bun • $14

STEAK TACOS* (3) grilled skirt steak, mojo de ajo, onions, cilantro, queso fresco, chipotle salsa, corn tortillas • $14

BOWLS

BARBACOA short rib, cilantro rice, cotija cheese, pico de gallo, black beans, chipotle salsa • $14

POKE* ahi tuna, jasmine rice, sesame seeds, dried shallots, cucumbers, watermelon, radishes, mango, avocado, edamame, fried wonton strips, japanese dressing • $15

KOREAN* grilled skirt steak, jasmine rice, mixed bell peppers, red onion, fried shallots, korean bbq • $15

SALADS AND WRAPS

make any salad a wrap with choice of side

SOUTHWEST chicken or portabella, romaine, chihuahua cheese, tomatoes, avocado, black beans, roasted corn, tortilla strips, chili sauce, southwest dressing • $14

KALE orange, feta, craisins, candied pumpkin seeds, maple bourbon vinaigrette • $13

BUFFALO CHICKEN
grilled or crispy chicken, romaine, carrots, celery, cherry tomatoes, blue cheese crumbles, ranch, or blue cheese dressing • $13

SIDES - $6

CRINKLE FRIES • TATER TOTS
SWEET POTATO WAFFLE FRIES • SIDE SALAD
VEGGIE OF THE DAY

DESSERT

SKILLET COOKIE $9/ mini $3
baked chocolate chip cookie, caramel, chocolate, vanilla ice cream, whipped cream

*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 medical 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
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 ROSE $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

ROSÉ, BROSÉ! $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
hollstered corona 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

Summertime Kölsch $7

Guinness $7

Half Acre Daisy Cutter $7

Lagunitas IPA $7

Revolution Sun Crusher

Hoppy Wheat $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

Bud Light Mango $7

Pacifico 24oz SILO! $10

MICRO & LOCAL 12OZ

21st Am. Hell or High $7
Watermelon Wheat

Cruz Blanca Sparkling Rosé Ale $7

Dogfish Head 60 Min IPA $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

Paulaner 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 Watermelon Kiwi $7

Truly Wildberry Hard Seltzer $7

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

Veuve Clicquot, Reims, FR • $100
yellow label needs no introduction! crisp, dry and balanced. enjoy!

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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