BENCHMARK

BENCHMARKCHICAGO.COM • 1510 N WELLS ST
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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 reposado • 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, 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
holstered cuponita 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
Allagash White $7
Blue Moon $7
Goose Island 312 Wheat $7
Half Acre Daisy Cutter $7
Lagunitas IPA $7
Revolution Anti-Hero $7
Stella Artois $7
Guinness $8

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
Pacifico 24oz SILO! $10

MICRO & LOCAL 12OZ

3 Floyds Zombiedust Pale Ale $7
21st Amend. Fireside Chat
Winter Spice Ale $7
Blue Moon Light Sky $7
Goose Island Lost Palate Hazy IPA $7
Lagunitas Little Sumpin' Sumpin' $7
Revolution Fist City $7

TALLBOY POUNDERS! 16OZ

3 Floyds Alpha King $8
Angry Orchard Crisp Apple $8
Goose Island Green Line $8
Paulaner Pink Grapefruit Radler $8
Vander Mill Totally Roasted $8

HARD SELTZERS & 'BOOCH

White Claw Black Cherry $7
White Claw Mango $7
Luna Bay Huckleberry Basil
Hard Kombucha (6.2% ABV) $7
Truly Strawberry Lemonade $7
Truly Wildberry $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

*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.