

pre-pizza

PARLOR PIZZA BREAD

house beer bread, mozzarella, Molinari pepperoni, garlic-herb aioli, sesame

NACHO BITES ★

sweet slow-braised BBQ pork, refried black beans, avocado, pico de gallo, chipotle cream

BALSAMIC GLAZED FRIED MOZZARELLA

with pickled vegetables and marinara

GLAZED BRUSSELS SPROUTS

spicy maple syrup, toasted pumpkin & sesame seeds

HAND-CUT FRITES

with Sriracha honey mustard, jalapeño cream cheese sauce, ketchup
hot seasoned & drizzled with hot honey

CALAMARI GRILLED OR FRIED ★

with cherry peppers, spicy marinara, chipotle chimichurri sauces

HUMMUS

broccoli, celery, cucumbers, carrots, grilled garlic bread

KALE & ARTICHOKE DIP ★

roasted red peppers, garlic cream, bread crumbs, grilled garlic bread

MANGO SHRIMP TEMPURA

crispy fried mango shrimp, chili flakes, ranch & mango sauces

**GARLIC
CHEESE
ROLL**

- NOT PIZZA -

RUSTIC CHICKEN PITA

lemon herb chicken, pesto mayo, arugula, red onion, oven roasted tomato, wood-fired pita bread, frites

PARLOR SMASH BURGER ★

brioche bun, double beef patty, American cheese, lettuce, tomato, pickle, special sauce, frites
add an egg*, add applewood smoked bacon

PARLOR CHICKEN SANDWICH

fried chicken thigh or grilled chicken breast, napa cabbage slaw, white cheddar, pickles, Sriracha aioli, brioche bun, frites **make it Nashville hot**

BLT SANDWICH

maple bacon, tomatoes, avocado, mixed greens, white balsamic vinaigrette, mayonnaise, on housemade bread, frites

VODKA CHICKEN PARM SANDWICH

crispy chicken cutlet, vodka sauce, mozzarella, parmesan, sundried tomato, cherry peppers, fresh basil, toasted house bread

CRISPY CHICKEN CUTLET ★

thin breaded chicken breast, roasted Brussels sprouts, roasted sweet potato, dried cherries, feta cheese, balsamic glaze, parsley, grilled lemon wedge

VODKA RIGATONI ★

mezzi rigatoni, vodka sauce, shaved parmesan DOP, basil
add meatballs or grilled chicken, add burrata

PARLOR PIZZAS

JUST CHEESE BABY... ★

San Marzano tomato, mozzarella, provolone, white cheddar cheese blend, oregano, grated parmesan

MARGHERITA

San Marzano tomato, fresh mozzarella, fresh basil, extra virgin olive oil

SGT. PEPPER ★

San Marzano tomato, mozzarella di bufala, Molinari pepperoni, white truffle oil

ABE FROMAN'S FAVE

San Marzano tomato, house sausage, roasted red peppers, sautéed spinach, fresh mozzarella

GREAT BALLS OF FIRE

San Marzano tomato, beef & pork meatballs, Molinari pepperoni, house giardiniera, parmesan, fresh mozzarella

BURRATA BE KIDDING ME ★

fresh mozzarella, fresh burrata, baby arugula, lemon vinaigrette, white truffle oil

CHEESUS, MARY & JOSEPH

leek béchamel, whipped ricotta, white cheddar, parmesan DOP, smoked mozzarella, minced garlic, fresh oregano

AUNT CHILADA'S CHICKEN

chipotle marinara, adobo pulled chicken, grilled scallions, roasted mushrooms, spicy mayo, cilantro

HOT CHIX

Nashville hot chicken, spicy pickles, red onion, parmesan, white cheddar, lime garlic aioli, fresh dill

HONEY BOO BOO ★

caramelized onions, roasted garlic, parmesan, fresh mozzarella, taleggio DOP, rosemary, sea salt, honey

HOW STRACCIATELLA GOT HER GROOVE BACK ★

San Marzano tomato, spicy soppressata, chili oil, shaved garlic, jalapeños, parmesan, stracciatella

I FEEL LIKE BACON LOVE

leek béchamel, Nueske's bacon, white cheddar, shaved Yukon Gold potato, scallions

MAKE IT SPICY with our spicy San Marzano sauce

PARLOR PICKS rotating, seasonal pies!



BUILD-YOUR-OWN-PIZZA

we recommend three toppings

SAUCES

San Marzano
spicy marinara
vodka sauce
leek béchamel
pine nut pesto
BBQ sauce

CHEESE

mozzarella di bufala
fresh mozzarella
white cheddar
stracciatella
parmesan
burrata
ricotta

MEATS

grilled chicken
Nueske's bacon
meatballs
spicy soppressata
Nashville hot chicken
Molinari pepperoni
sausage
egg*

PLANTS

aged balsamic
cherry peppers
green peppers
giardiniera
mushrooms
tomatoes
pineapple



red onion
red pepper
sliced jalapeño
white truffle oil
hot honey
spinach
kale

make it on cauliflower crust

gluten cross-contact cannot be avoided

With Pizza

add grilled or fried chicken, shrimp

KALE COBB

Nueske's bacon, egg, scallion, avocado, cherry tomatoes, blue cheese, buttermilk ranch dressing. choice of fried chicken thigh or grilled chicken breast

ANTIPASTO CHOPPED ★

iceberg lettuce, crispy prosciutto di Parma, pepperoni, artichoke hearts, pepperoncinis, provolone, baby heirloom tomatoes, green olives, potatoes, creamy Italian dressing

LITTLE GEM CAESAR

garlic bread croutons, crispy parmesan cheese, Greek yogurt Caesar dressing

SUPER GREEN ★

spinach, kale, romaine, parmesan DOP, green olives, steamed broccoli & asparagus, diced avocado, pistachios, chili flakes, avocado vinaigrette

ROASTED BEETS SALAD

roasted beets, roasted sweet potato, herb goat cheese, arugula, mixed greens, pita crisps, pecans, white balsamic dressing

HAPPY HOUR

WEST LOOP & RIVER NORTH: WEEKDAYS 4-6PM
WICKER PARK: WEEKDAYS 5-7PM

FOOD & DRINK SPECIALS

SCAN HERE



★ house favorites

» PARLOR PIZZA PACKS «

MONDAY-FRIDAY 11:30AM-3:30PM



PICK *your* PAIR

CHOOSE A PIZZA +
AN APP OR SALAD



MARGHERITA PIZZA

San Marzano tomato, fresh mozzarella,
fresh basil, extra virgin olive oil

JUST CHEESE BABY...

San Marzano tomato, mozzarella, provolone,
white cheddar cheese, oregano, grated parmesan

HOUSE SALAD

OR

CAESAR SALAD

ABE FROMAN'S FAVE

San Marzano tomato, house sausage, roasted red
peppers, sautéed spinach, fresh mozzarella

AUNT CHILADA'S CHICKEN

chipotle marinara, adobo pulled chicken, grilled
scallions, roasted mushrooms, spicy mayo, cilantro

CHEESUS, MARY & JOSEPH

leek béchamel, whipped ricotta, white cheddar,
parmesan DOP, smoked mozzarella,
minced garlic, fresh oregano

HOUSE SALAD

OR

HAND-CUT FRITES

OR

CAESAR SALAD

HOT CHIX

Nashville hot chicken, spicy pickles, red onion,
parmesan, white cheddar, lime garlic aioli, fresh dill

I FEEL LIKE BACON LOVE

leek béchamel, Nueske's bacon, white
cheddar, shaved Yukon Gold potato, scallions

HONEY BOO BOO

caramelized onions, roasted garlic, parmesan, fresh
mozzarella, taleggio DOP, rosemary, sea salt, honey

ABE FROMAN'S FAVE

San Marzano tomato, house sausage, roasted red
peppers, sautéed spinach, fresh mozzarella

SMALL ANTIPASTO CHOPPED SALAD

OR

SMALL SUPER GREEN SALAD

OR

BALSAMIC GLAZED FRIED MOZZARELLA

For the safety of our guests and team members, Parlor is cashless. To ensure the best service, we have a maximum of 4 checks / cards per table.

*The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. *These items may be served undercooked or raw.

*Before placing your order, please inform your server if a person in your party has a food allergy. As a way to offset rising costs associated with the restaurant (Food, Beverage, Labor, Benefits, Supplies) we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check should you choose.

D R I N K S ***

DRAFT COCKTAILS

SINGLE | PITCHER | PUNCH BOWL

CONNOR 42 SPICY MARGARITA

Pueblo Viejo Blanco, Cointreau, jalapeño, passion fruit, lime, tajin rim

DON'T BE A PRICKLY PEAR MARGARITA

Pueblo Viejo Blanco, Cointreau, prickly pear, lime

HOUSE ICONS

THE BLACKBERRY ★

blackberry, pineapple, lemon, made with choice of:
Citadelle Rouge Gin or Tito's Handmade Vodka

THE DEBUTANTE

Tito's, St. Germain, lemon, cucumber, soda

GREEN ENVY

Hendrick's Gin, St. George Basil, cucumber, lime

BUTTERED UP

Misguided Spirits 4yr Rum, Journeyman Apple,
Fees Brown Butter Bitters, vanilla, demerara

SMOOTH TALKER

High West Bourbon, Cansiglio Amaretto, lemon,
egg white*, demerara, bitters

handmade CLASSICS

NAKED AND FAMOUS

Rosa Luna Mezcal, Aperol, BroVo Gen P, lime

PARLOR PALOMA

Casamigos Blanco, grapefruit, lime, Stiegl Radler

ESPRESSO MARTINI ★

Tito's, Maplewood Coffee Liqueur, Hexe Cold Brew, demerara,
Luxardo Coffee Bitters

GOLD DIGGER ★

High West Bourbon, Cointreau, lemon, honey, black salt

PARLOR OLD FASHIONED

Woodinville Bourbon or Rye, demerara, bitters

TWIST
ON A SPRITZ

HUGO SPRITZ

St. Germain, prosecco, lime, mint
**MAKE IT A HANDSHAKE WITH
PATRON SILVER**

ROSEBERRY SPRITZ

Prairie Organic Gin,
raspberry, lemon,
sparkling rosé

VIOLET HOUR

yuzu liqueur, butterfly pea
flower, lemon, prosecco



FULL LIST OF
ROTATING DRAFT
BEER, WINE
& SPIRITS



NON ALCOHOLIC
beverages

STRAWBERRY FIELDS

strawberry, basil, lemon, soda

SPA DAY

cucumber, mint, lemon, N/A Prosecco
substitute Mionetto Prosecco

ADD A SHOT