

HAPPY HOUR

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

\$7 apps

HUMMUS

broccoli, celery, cucumbers, carrots,
grilled garlic bread

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

HAND CUT FRITES

with Sriracha honey mustard,
jalapeño cream cheese sauce, ketchup

Hot seasoned & drizzled with hot honey for \$2

BOGO PIZZAS

JUST CHEESE BABY...

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

SGT. PEPPER

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

AUNT CHILADA'S CHICKEN

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

HONEY BOO BOO

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

MARGHERITA PIZZA

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

ABE FROMAN'S FAVE

house sausage, roasted red peppers,
sauteéd spinach, fresh mozzarella

CHEESUS, MARY & JOSEPH

whipped ricotta, white cheddar, D.O.P.
parmesan, smoked mozzarella,
minced garlic, fresh oregano

I FEEL LIKE BACON LOVE

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

HOT CHIX

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

\$10 DRAFT COCKTAILS

CONNOR 42 SPICY MARGARITA

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

DON'T BE A PRICKLY PEAR MARGARITA

Pueblo Viejo Blanco, cointreau,
prickly pear, lime

\$7 DRAFTS

ALLAGASH - WHITE

BELLS OBERON - WHEAT ALE

BONANZA BY CARYMUS CABERNET

HALF ACRE - DAISY CUTTER PALE

HAYMARKET - SPEAKERSWAGON PILS

THREE FLOYDS - GUMBALLHEAD

REVOLUTION - ANTI-HERO IPA

ERIS - PEDESTRIAN CIDER

STIEGL - GRAPEFRUIT RADLER

ART HISTORY - KRAUSEN

MAPLEWOOD - SON OF JUICE

SELECT ROTATING DRAFTS

\$8 wine by the glass

Red

BÖEN PINOT NOIR

2022 Sonoma, Monterey & Santa Barbara

BONANZA BY CAYMUS CABERNET SAUVIGNON

California, luscious fruit, chocolate, silky tannins

White

VILLA MARIA SAUVIGNON BLANC

2023 Marlborough. Zesty citrus & crisp acidity

FELINO CHARDONNAY BY PAUL HOBBS

2023 Mendoza. Bright, balanced, creamy

Rosé

AVALINE ROSÉ

2023 Vin de France. Light, fresh, melon, zest

Sparkling

MIONETTO PROSECCO BRUT

Crisp, elegant, light and delicate with citrus,
stone fruit, apple skin notes

*The Illinois Department of Public Health advises that eating raw or under-cooked 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.

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.