

Welcome to fall at  
**AD ASTRA** *Wine Bar + Market*

Fall is the season where we get to trade in sea salt and coastlines for cinnamon and pumpkin patches. Where we hit pause on the summer heat, vacation flights and long car rides and instead enjoy late night fires, potlucks, and loads of soup.

It's made of pumpkin spice, apple pies, spooky stories, and everything nice. It's the season where we remind ourselves that we can- and should- take a pause and a few breaths of crisp air before winter's chill takes over and forces us to sit with ourselves for the few months where life is frozen.

Fall is our favorite, and we are so excited to make it yours, too.

## WINE OF THE MONTH

### Oliver Camelot Mead

Bold but light, sweet, and sublime, a refreshingly different, one-of-a-kind honey wine.

Class / Bottle

8 / 19

## SIGNATURE COCKTAILS

<b>The Ad Astra</b> A botanical cocktail made with absinthe, gin, infused liqueur, and house infused syrups	14
<b>Lavender Haze</b> Smoked Old Fashioned with rum, whiskey, lavender, and a chocolate shaving garnish	13
<b>Salted Rhubarb Daiquiri</b> Rum, lime, rhubarb, Don Ciccio Rababaro, cinnamon salt rim	13
<b>Mr. Perfect</b> A perfect martini with dry rye gin and a trickle of Luxardo syrup for an extra edge	12
<b>Rosemary Gimlet</b> Herbal forward gin gimlet with rosemary and lime	11
<b>Rye-biscus</b> Rye whiskey, tequila Blanco, hibiscus, sparkling wine	11

## SEASONAL COCKTAILS

<b>Fireside Mezcal</b> Smoked mezcal old fashioned with torched marshmallow garnish	12
<b>A Figgin' Whiskey Sour</b> Classic whiskey sour with liquor-infused fig added- a perfect riff for fall	12
<b>Baked Banana Bread</b> Tempus Fugit banana liqueur, scotch, and our famous house made chai	11
<b>Campfire Sling</b> Rye whiskey, chocolate bitters, caramel apple butter	11
<b>Pear Harvest 75</b> A classic French 75 with cinnamon pear puree.	9

### APERITIFS

Aperol Spritz  
 Negroni  
 Boulevardier  
 12.00 ea.

### DIGESTIFS

Grappa  
 Don Ciccio Rababaro  
 9.00 ea.  
 Chai Hot Toddy  
 4.00

### DECADENT

Chocolate Nut Old Fashioned  
 (CONTAINS NUTS)  
 13.00  
 Ya Basic Bltch (PSL) Martini  
 Death By Coffee Martini  
 (CONTAINS NUTS)  
 15.00 ea.

## WINE FLIGHTS

<b>Red</b> Maison Louis Gamay   Ratti Nebbiolo   EZY TGR Pinot Noir   Tercos Malbec	19
<b>White</b> Torres Albariño   Scarpetta Pinot Grigio   Selbach Riesling   Txakolina Xarmant	17
<b>Sweet + Sparkling</b> Marengo Moscato   Almond Infusion   Poema Cava   Pink Moscato	17
<b>Wines With Funk</b> '1912 Vines' Sauvignon   Rosé of Malbec   Gavalas Kotsifali   'Secateurs' Red	27
<b>Build Your Own</b> Create your own flight with any of our wines available by the splash	varies

## BEERS

**In Vino Veritas Saison Ale** Buzz Bomb Brewing | | **Hazy Midwest Sunrise NEIPA** Anvil + Forge 7 ea.  
 | **Hi(biscus) I'm Very Cherry Sour** Anvil + Forge | **All Out Extra Dark (Non-Alcoholic)** Athletic Brewing | **Cerveza Atletica (Non-Alcoholic)** Athletic Brewing |

OUR SPECIALS

# BUILD YOUR OWN BOARD

Food service ends one hour before closing.

Our establishment uses ingredients and products that may contain nuts, gluten, soy, dairy, and other common allergens. **Please notify your server of any known allergies.**

C H E E S E	<b>Cracked Pepper Goat Chèvre</b> Fresh cracked pepper blended with creamy chevre	\$ 3
	<b>Little Bloom on the Prairie</b> Camembert style goat cheese round with a delicate edible rind	4
	<b>Blue Cheese Spread</b> 🌿 Tangy and a bit funky, this cheese uses spirulina for rich color and flavor (CONTAINS NUTS)	5
	<b>Truffle Chevre</b> 🌿 Creamy chevre dusted with porcini (CONTAINS NUTS)	4
	<b>Balsamic Fig &amp; Walnut Fromage</b> 🌿 Balsamic vinegar, a crunch of walnuts, and the sweetness of fig chunks (CONTAINS NUTS)	4
A D D  O N S	<b>Carbs:</b> onion crackers, GF vegan crackers 🌿, baguette 🌿, herbed focaccia 🌿 (\$2)	1 ea.
	<b>Fig &amp; Black Tea Preserves</b> Full-bodied black tea and sweet, delicate figs	1
	<b>Honey Drizzle</b> Agave nectar available as vegan option	1
	<b>House made Pickled Veggies</b> 🌿 In season vegetables and spices used	2
	<b>Olives</b> 🌿	2
	<b>Spiced Pecans</b>	2
<b>Charcuterie</b> Ask us about our rotating charcuterie offerings	3	
	<b>The Entire Board</b> Get all the cheeses, add-ons, and trimmings listed above	34
	<b>Staff Curated Board</b> Each month a member of our staff curates a board of their favorite cheeses and accompaniments. Check our social media or ask about this month's board	13

## SMALL PLATES

<b>Nutty Green Goat</b> Salad with dark greens, red onion, spiced pecans, pepper goat chevre. Served with olive oil and balsamic glaze drizzle.	5
<b>Vinegar + Olive Oil Tasting</b> 🌿 Baguette served with a trio of dippings- classic olive oil, tarragon white vinegar, white wine vinegar, herbs, and spices.	7
<b>Olive Tapenade Spread</b> 🌿 Olive tapenade spread- salty, citrusy, herby- served with baguette	8
<b>A Hot Date</b> Creamy cheese and goat chèvre with dates and hot honey. Served with baguette	8
<b>Baby Baked Brie</b> Brie-style goat rind baked with seasonal preserves and served with crostini	10
<b>Pickle Girl Platter</b> Platter of our house made pickled dill carrots, classic cucumbers, tarragon lime red onion, spicy cauliflower, served with soft flatbread and whipped za'atar feta dip	11
<b>Hot + Spicy Feta Dip</b> Herbed and spiced feta dip drizzled with honey and focaccia	13
<b>Flatbread Trio</b> 🌿 Trio of savory flatbreads: caramelized onion and truffle chevre, sun-dried tomatoes and tomato fromage, and spicy pimento with sliced olives.	15
<b>Dessert Dip Duo</b> Salted caramel dulce de leche dip (coconut milk base) and baked s'mores dip served with graham crackers and shortbread cookies.	8

CHEESE + SMALL PLATES

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**Familia Torres Pazo das Bruxas Albariño, Spain**

Bright and aromatic with distinctive floral and fruity characteristics of white floral, citrus, and white peach.

8 / 15 / 32

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**Wairau River Sauvignon Blanc, New Zealand**

Crisp flavors of ripe grapefruit, white nectarine, and tropical fruits.

7 / 13 / 29

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**Casa Silva '1912 Vines' Sauvignon Gris, Chile**

A rarely seen varietal harvested from vines planted in 1912 with beautiful elegance and balance. Delicate melon aromas and mineral notes with fresh body and acidity.

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**Scarpetta Pinot Grigio, Italy**

Crisp and dry with medium high acidity and tastes of stone fruits, lavender, honey, pear, white flowers and minerals

5 / 10 / 22

**Etude Pinot Gris Carneros, California**

Guava, kiwi, white peach, and lychee jump from the glass, while fresh Meyer lemon and citrus blossom come through on the palate, supported by a flinty minerality.

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**Rhys Chardonnay, Santa Cruz Mountains**

Complex and intense on the palate and framed with good acidity, this is both perfect for the holidays and enjoying over the next few years.

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**Selbach Incline Riesling, Germany**

Vinified in stainless steel, with just a hint of residual sugar. Fruity with vibrant acidity, clarity, and precision.

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**Chateau Bianca Riesling, Oregon**

Crisp and straightforward notes of tree fruits including pear, apple, and citrus

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**Marengo Strev Moscato d'Asti, Italy** 

Delicately sweet, aromatic, delicate, and fragrant, with notes of ripe fruit.

6 / 12 / 24

**Innocent Bystander Sparkling Pink Moscato, Victoria, Australia**

Perfectly sweet with notes of cotton candy, black currant, and tangerine

5 / 9 / 21

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**Artomaña Txakolina Xarmant, Spain**

“Xarmant” (char-mant) means ‘charming’ and txakoli [ chah-kuh-lee ] is the joyous, light, white wine shared amongst friends with northern Spain’s legendary cuisine.

Light, lively, and clean with an array of fruit flavors and sprightly effervescence.

7 / 14 / 30

70% Hondarrabi Zuri / 10% Gros Manseng / 10% Petit Manseng / 10% Petit Corbu

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= Black/POC winemaker



= woman winemaker



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<b>Gobelsburg Cistercién Rosé, Austria</b>	7 / 13 / 29
Fresh floral nose with tart fruit nuances of wild cherry and fresh berries.	
<b>Reginato Rosé of Malbec Sparkling, Argentina</b>	7 / 13 / 29
Crisp and dry with lovely strawberry, rhubarb flavors and aromas. Just a hint of tannin structure, floral spice, and an elegant finish rounds out the mouth.	
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<b>Piper Heidsieck, Champagne Brut Cuvée 1785, France</b>	- / 19 / 59
Pear, white flower, fresh almond, and toasted bread.	
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<b>Poema Cava Brut, Spain</b>	5 / 9 / 21
Fresh, clean citrus, with notes of Granny Smith apples and toasted bread.	
<b>Scarpetta Prosecco Brut, Italy</b>	- / 12 / 26
Aromas of juicy melon, white flowers and hazelnut with palate of green apple, honeydew melon and fresh cut flowers.	
<b>August Hill Almond Infusion Brut, Illinois</b>  	7 / 13 / 29
Light crisp notes with almond aromas.	
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<b>Taylor Fladgate, 10-Year-Old Tawny Porto, Portugal</b> 	14 / - / 57
Matured in seasoned oak barrels, aromas of ripe berry fruit with subtle mellow notes of chocolate, butterscotch, and fine oak wood. 20% ABV	
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<b>Giesen 0% Sauvignon Blanc (Dealcoholized), New Zealand</b>	- / 11 / 21
Rich notes of grapefruit and citrus alongside crisp flavors of herbs and earth	
<b>Giesen 0% Red Merlot Blend (Dealcoholized), New Zealand</b>	- / 11 / 21
Crushed red berries and plum offset by toasted oak on the palate	
<b>Freixenet Sparkling Non-Alcoholic White</b>	- / 12 / 26
Lively, fruity, and expressively refreshing.	

SPARKLING + DESSERT

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**Louis Jadot, Beaujolais-Villages, France** 🖐️ 6 / 12 / 24  
Strawberries, black cherries, spice notes and beautiful subtle tannins.

**Ovum EZY TGR Pinot Noir, Willamette Valley Oregon** 👩 8 / 16 / 39  
Bright red fruits include cranberry, pomegranate, and currant. A nice balance comes from a touch of spice and brown sugar.

**Copper Cane Belle Glos Dairyman Pinot Noir, California** - / 21 / 49  
Sun warmed blueberry, blackberry pie, and dark cherry finish with rich vanilla. This rich and full pinot noir is dessert in a bottle.

**Renato Ratti Nebbiolo Ochetti, Italy** 7 / 14 / 30  
Delicate bouquet with a touch of strawberry and raspberry.

**West of Wise Bourbon Barrel Norton, Illinois** 🏠 - / 13 / 28  
Black fruit, vanilla, and chocolate. Aged in bourbon barrels.

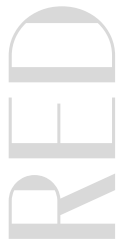
**Fraga Do Corvo Monterrei Tinto, Spain** 7 / 14 / 30  
Aged 7 months in French oak barrels. Bright red and black fruits, including cherry, blackberries, and hints of black pepper and clove spice.

**Tercos Malbec, Argentina** 5 / 10 / 23  
Plum, blackberry, and sweet-tobacco aromas with medium-body

**Gavalas Kotsifali, Greece** 7 / 13 / 28  
The intense aromas of cinnamon, dried fig, and red fruits are found on the palate as well with fresh plum leading the charge.

**Maison Noir In Sheep's Clothing, Columbia Valley, Washington** 🖐️ 7 / 13 / 28  
Dark and black fruit, blueberries, and herbal and smokey undertones

**Heron Cabernet Sauvignon, California** 7 / 14 / 30  
Soft tannins that finish with balanced cherry flavors, present acidity and subtle oak notes yielding a light vanilla and cocoa finish.



R E D	<b>A.A. Badenhorst 'Secateurs' Red, South Africa</b>	Dry and savory with exotic aromas of ripe red fruit and cracked pepper that lead to flavors of red plum, black cherry, and spice.	7 / 14 / 30
		Shiraz, Cinsault, Grenache, and Tinta Barocca blend.	
	<b>Teperberg Legacy Petit Sirah Cab Blend, Israel</b>	Aromatic balance between fruit, cherry, candied raspberry, and toasted wood with soft, pleasant, and caressing flavor. Certified Kosher.	6 / 11 / 26
B L E N D S	<b>P.S. Garcia Mala Fama, Chile</b>	Aged for 24 months in French oak, this silky tannin wine has notes spicy cracked black pepper, vivid acidity, and tangy notes of pomegranate, hibiscus tea, and sour cherry pie.	8 / 16 / 39
		85% Carignan, 15% Carmenère	

R E S E R V E	<b>Luca Old Vine Malbec, Uco Valley, Argentina</b> 	Filled with elegant notes of spice, black cherry and cocoa with pops of berry flavor throughout.	- / - / 53
	<b>Hess Collection, Lion Tamer Red Blend, Napa Valley, California</b> 	Flavors of cassis and boysenberry, subtle notes of milk chocolate, and a lingering finish.	- / - / 53
		Cab Sauv, Petite Sirah and Malbec.	
V E S	<b>Trefethen Dragon's Tooth Blend, Napa Valley</b>	Bold, dark fruit aromas of blackberry, plum, and boysenberry are complemented by notes of clove, nutmeg, and cedar.	- / - / 72
		40% Malbec, 32% Petit Verdot, 23% Cabernet Sauvignon, 5% Merlot	
	<b>Frank Family Vineyards Cabernet Sauvignon, Napa Valley California</b>	The palate offers flavors of hazelnut, baked plum, and cloves while brilliant acidity on the finish balances the concentration of flavors and tannins.	- / - / 82