

· KETTLESTRINGS ·

Grove

— COCKTAILS & BITES —

House Crafted Cocktails

KETTLESTRINGS COLLINS \$13

Elevate Vodka, Thatchers Elderflower, Mathilde Poire,
Lemon Juice, Thyme & Honey Simple Syrup with Club Soda

SMOKED OLD FASHIONED \$16

Angel's Envy Bourbon and Bitters,
Smoked with House-Blend Wood Chips

ESPRESSO MARTINI \$14

Elevate vodka, Kribi Cold Brew, candied pecan orgeat,
cream

COLD BREW SOURCED LOCALLY FROM KRIBI COFFEE CO.

THE OLD CUBAN \$14

Havana Club Rum, lime, simple, mint, bitters, prosecco

BLUE BARRIE \$14

Birch Gin, Crème de Violette, Simple Syrup,
Pineapple & Lemon Juice with Absinthe Rinse

THE MARION \$13

Honey Roasted Almond Orgeat, Emerald Giant Rye,
Angostura Bitters with Lime Juice

41.89° N 87.80° W



@KettlestringsGrove
KettlestringsGrove.com

· KETTLESTRINGS ·

Grove

— COCKTAILS & BITES —

House Crafted Cocktails

HEMMINGWAY COOLER \$13

Birch Gin, Thyme & Honey Simple Syrup,
Lime Juice with Club Soda

PAPER AIRPLANE \$15

Redwood Rye Bourbon, Vecchio Amaro Del Capo, lemon,
Aperol

OP 75 \$14

Koval Cranberry Gin, Lemon Juice,
Rosemary Simple Syrup with Prosecco

JOE AMARO \$14

Debonair Bourbon, Vecchio Amaro Del Capo, Meletti 1870
with Chocolate Bitters

BETTY ROSE \$14

Elevate Vodka, Ha'Penny Rhubarb Gin, Starlino Rose,
Lavender Simple Syrup with Hibiscus Water

LA ARBOLEDA \$15

Azunia Blanco Tequila, Starlino Sweet Vermouth,
Mathilde Cassis, Lime Juice, Thyme & Honey Simple Syrup,
Muddled Mint & Berries with Ginger Beer

105 South Marion St.
Oak Park, Illinois 60302

41.89° N 87.80° W

. KETTLESTRINGS .

Grove

— COCKTAILS & BITES —

White Wine

BY THE GLASS / BOTTLE

OTU \$15 / 46

Gooseberry, passionfruit and classic citrus notes.

New Zealand, Sauvignon Blanc, 2021

CA DEI FRATI \$15 / 46

White balsamic flowers, traces of apricots and almonds

Italy, I Frati Lugana, 2020

PRODIGO \$11 / 34

Peach blossom and citrus fruits. Velvety body

Italy, Friuli Grave Sauvignon Blanc, 2020

SANTO \$xx / 58

Greece, Santorini Assyrtiko, 2020

Citrus fruits, peach and honey undertones.

ALEXANDER VALLEY CHARDONNAY \$14 / 44

Full bodied, well balanced with fresh fruit flavors

SONOMA COUNTY, ALEXANDER VALLEY, 2020

ATTEMS PINOT GRIGIO ROSE \$15 / 50

Rich, fruity bouquet, and opens full on the palate

FRIULI - VENEZIA GIULIA, ITALY 2021

Sparkling

ZONIN ROSE \$13

Wild strawberry and raspberry on the palate lead to a crisp finish

Italy, Prosecco

LE CONTESSE \$13 / 40

Fruity aroma with a touch of golden apple, pear and white

blossoms

Italy, Prosecco

Beer

Grolsch 16oz **\$7.50**

Dovetail Vienna Lager **\$7.25**

Left Hand Milk Stout 16oz **\$7.25**

Ace Perry Cider **\$7.25**

3 Floyd's Alpha King **\$7.25**

Allagash White **\$7.25**

New Belgium Voo Doo Ranger **\$7.25**

Maplewood Son of Juice 16oz **\$8.25**

· KETTLESTRINGS ·

Grove

— COCKTAILS & BITES —

Red Wine

BY THE GLASS / BOTTLE

SOKOL BLOSSER PINOT NOIR \$14 / 42

Ripe fruit, acid, approachability, and satisfaction all coming together
Oregon, Willamette Valley Pinot Noir, 2021

SKOURAS \$13 / 40

Medium bodied with elegant structure, balanced acidity
Greece, Nemea Aghiorghitiko Saint George, 2019

GIACOMO BORGOGNO E FIGLI \$15 / 46

Fresh red fruits and spicy hints on the nose
Italy, Barbera d'Alba, 2019

FINCA DECERO \$16 / 48

Medium bodied, intense violet aromas with notes of cherries and
raspberries

Argentina, Malbec Remolinos Vineyard Agrelo, 2018

BODEGAS MURIEL GRAN RISERVA \$17 / 52

Deep and intense nose, showing vanilla notes, coffee and spices
RIOJA, SPAIN, 2014

AZIENDA AGRICOLA ICOLLIROSSI \$22 / 66

Aromas of scorched earth, and ripe dark - skinned fruit. Stewed prune,
tobacco and cedar notes

Italy, Barolo, 2016

RAEBURN RUSSIAN RIVER PINOT NOIR \$16 / 49

Tangy - textured with generous red and black cherry flavors

SONOMA COUNTY, RUSSIAN RIVER VALLEY, 2021

SHEA VINEYARD ESTATE \$XX / 60

Aromatics of raspberry, pomegranate, cinnamon and brown sugar

Oregon, Willamette Valley Pinot Noir, 2020

FONTANABIANCA \$XX / 60

Flavors of plum and mushroom, with hints of cherry skin

Italy, Barbaresco, 2018

· KETTLESTRINGS ·

Grove

— COCKTAILS & BITES —

Charcuterie

Capriole Farms Julianna

Goat, Semi-hard \$7

Cypress Grove Humboldt Fog

Goat, Soft \$8

Marieke Truffle Gouda

Cow, Semi-firm \$7

Rogue Creamery Smokey Blue

Cow, Semi-soft \$8

Delice de Bourgogne

Cow, Soft-ripened \$7

Hooks 15 yr Cheddar

Cow, Semi-hard \$12



Olli Salumeria Wild Boar Salami

Heritage Pork \$8

Olli Salumeria Calabrese Salami

Heritage Pork \$7

Volpi Prosciutto

Pork \$8

Red Bear Provisions Holy Cow

Angus Beef \$8



@KettlestringsGrove

KettlestringsGrove.com

· KETTLESTRINGS ·

Grove

— COCKTAILS & BITES —

Small Plates

MIXED OLIVES \$9

*Citrus and Herb Marinated Red Cerignola, Kalamata,
Castelvetrano and Picholine Olives*

GROVE BOARD \$36

*Capriole Farms Julianna, Dorothy's Holy Smoke,
Marieke Truffle Gouda, Volpi Prosciutto, Olli Calabrese
Salami*

BABA GANOUSH \$14

Roasted eggplant dip, green harissa, house naan

TUNA TARTARE (GF) \$21

*Cucumber, Pickled Radish, Serrano Pepper,
Sesame, Chili Oil, Taro Root Chips*

FRIED POLENTA BITES (V/GF) \$14

Crispy Wild Mushrooms, Pecorino, Truffle

PORK BELLY PAJEON \$15

*Spicy Korean scallion pancake, braised pork belly,
gochujang vinaigrette, cucumber, jalapeno, cilantro, fried
shallot*

VEGETABLE LUMPIA (VE) \$14

*Glass Noodle, Mung Bean, Cabbage, Tofu,
Ginger, Carrot, Sweet Chili Sauce*



Sweet

\$9

See server for our rotating dessert special