

Our drink menu blends house-distilled spirits with refined takes on classic cocktails, seasonal creations, curated wines, and thoughtful zero-proof options—crafted to be bold, balanced, and distinctly Black Dog.

BLACK DOG

DISTILLERY

HAPPY HOUR

mon-thu 4PM - 6PM

\$4 domestic beers
\$10 signature & elevated cocktails
half off bites menu

BLACK DOG ORIGINALS | 15

featuring Black Dog Distillery's own handcrafted spirits

- BANANA DAIQUIRI — Black Dog white rum • fresh banana • lime
MAI TAI — Black Dog white rum • pepitas
• pineapple • dark rum float
FRENCH MARTINI — Black Dog vodka • chambord
• vanilla • pineapple • simple
SWISS CHOCOLATE MARTINI — Black Dog vodka • disaronno
• baileys • chocolate liqueur
ESPRESSO MARTINI — Black Dog vodka • mr. black
• simple • cold Brew • egg white
BLOODY MARY — Black Dog vodka • house bloody mix
• lemon • spice

ELEVATED CLASSICS | 14

SPIRIT FORWARD

- OLD FASHIONED — old forester bourbon • demerara
• Orange • luxardo
BOULEVARDIER — old forester bourbon
• campari • sweet vermouth
MANHATTAN — rye or bourbon • sweet vermouth • bitters

HERBAL & BOTANICAL

- AVIATION — nolet's dry gin • crème de violette
• maraschino • lemon

BRIGHT & CITRUS

- PAPER PLANE — whiskey acres rye • aperol
• amaro nonino • lemon
WHISKEY SOUR — old forester bourbon • lemon
BEE'S KNEES — nolet's dry gin • honey • lemon

NON-ALCOHOLIC

- coke • diet coke • sprite • wisco pop • wisco cherry pop • ginger beer •
red bull • sugar free red bull

BEER

scan the qr code with your
phone camera for our full
list of craft, domestic, local,
import, and N/A options



Black Dog Distillery
14912 S. Eastern Ave. #111 Plainfield, IL 60544

SIGNATURE & SEASONAL | 14

expressive • layered • rotating

SPIRIT FORWARD

- PRAIRIE SMOKE — old forester rye • maple • charred apple shrub
OAXACA OLD FASHIONED — espolon reposado tequila
• vida mezcal float • agave • bitters

RICH & INDULGENT

- HAVANA SHADOW — diplomatico dark rum • coffee liqueur
• banana liqueur
VELVET HAMMER — old forester bourbon • montenegro • cocoa

HERBAL & BOTANICAL

- GILDED ORCHARD — masson apple brandy • george pear liqueur
• cinnamon syrup

ZERO PROOF

MOCKTAILS | 9

- CARIBBEAN COOLER — pineapple • ginger • mint • aromatic bitters
BERRY BRAMBLE — blackberry • honey • lemon • walnut bitters
CITRUS SPRITZ — grapefruit • agave • lime • orange bitters
GARDEN TONIC — cucumber • rosemary • honey • grapefruit bitters

WINE - GLASS / BOTTLE

RED | 14 / 54

- FAMILIA ZUCCARDI MALBEC — blackberry • cassis
• warm vanilla • smooth finish
OLD VINE RANCH LOT 75 RED BLEND — dark cherry • plum
• subtle baking spice • silky finish
OLD VINE RANCH CABERNET SAUVIGNON — blackberry
• cassis • warm vanilla • smooth finish
SIDURI WILLA PINOT NIOIR — dark cherry • plum
• subtle baking spice • silky finish

WHITE | 14 / 54

- OLD VINE RANCH SAUVIGNON BLANC — bright citrus
• fresh herbs • crisp mineral finish
DAOU CHARDONNAY — ripe pear • toasted oak
• vanilla • creamy finish
TOMMASI PINOT GRIGIO — light • crisp • white peach
• citrus • dry finish

SPARKLING | 14

- LAMARCA PROSECCO — green apple • honeysuckle • elegant bubbles
LUNETTA PROSECCO — pear • apple • floral • refreshing
LUNETTA ROSÉ — red berries • soft florals • crisp finish

FOOD

Inside these walls, time slows down and every pour tells a story. From small-batch spirits crafted right here in Plainfield to cocktails born of old-school rebellion, this is where flavor, fire, and freedom meet.
SIT • STAY • SIP

BLACK DOG

DISTILLERY

Our food menu features elevated bar fare and shareable plates, combining bold flavors, quality ingredients, and chef-driven touches designed to pair seamlessly with our spirits and cocktails.

BITES

small, flavor-forward plates with elevated comfort food touches, built for sharing and pair perfectly with our cocktails.

CARAMELIZED ONION DIP & CHIPS (Veg) | 10
house roasted onion • tellicherry peppercorn chips

WARM MARINATED OLIVES (V, gf) | 8
citrus peel • fennel • rosemary • garlic

HOT HONEY FETA & FOCACCIA (Veg) | 12
warm local feta • chili honey • toasted focaccia

DEVILED EGGS | 7
grain mustard • smoked paprika • crisp bacon • chive

LOCAL PRETZELS | 12
pretzel salt • local beer cheese • sharp mustard

SHARES

our shared offerings feature larger-format plates designed for the table — perfect for passing, sampling, and enjoying together.

BITE BOARD | 36
2 top sirloin smash bites • 2 bbq pork belly sliders •
2 gochujang glazed chicken sliders
• beer cheese • tellicherry peppercorn chips

BAR BOARD | 18
tellicherry peppercorn chips • veggies • olives & pickles
• beer cheese • sharp mustard • house made focaccia
• red bear cured meat

TACOS

mix & match \$4 each or 3 for \$10

PROTIEN

shredded chicken, prime sirloin, or seasoned potato (V)

TOPPINGS

lettuce • tomato • shredded cheese • corn
onion • cilantro • salsa • lime creme

SIDES

chips & salsa - 4 chips & guacamole - 8

Please inform your server of allergies or dietary restrictions.
(gf) Gluten Free • (Veg) Vegetarian • (V) Vegan

PLATES

heartier dishes with bold flavors and chef-driven twists, satisfying on their own while pairing seamlessly with our cocktails and spirits.

PICKLE-BRINED CHICKEN SKEWERS | 14
fresno bbq • cowboy rice

SAKURA PORK SLIDERS | 13
carolina bbq pork • slaw • pickle • brioche

BLACK DOG NACHOS | 14
tomato • pickled onion • cilantro • cheese • guacamole
add: chicken +3 | steak +4

GOCHUJANG GLAZED CHICKEN SLIDERS | 14
house slaw • brines pickles • gochujang mayo • brioche

LETTUCE WRAPS | 15
honey garlic chicken • pickled vegetable
• tempura crunch • chili aioli • butter lettuce

BLACK DOG MEATBALLS | 16
prime beef & pork • sweet & spicy bbq • polenta

BLACK DOG SMASH BITES | 14
prime smash patties • cheddar • whiskey bacon jam
• onion thread • brioche

DISTILLERY WINGS

mix & match just \$1 each (min 5), choose from 6 different sauces:

“the barrel heist” -- BD signature bourbon apple glaze
“midnight market” -- yakiniku japanese bbq
“the hot wire” -- nashville heat
“the cover story” -- honey bbq
“white collar” -- garlic parmesan
“the clean exit” -- lemon pepper

DESSERT

ROTATING DESSERT SELECTION | 10
Ask Your Server for Details

YACHT ROCK BRUNCH

every sunday 11AM - 2PM
features chef-driven favorites paired with sparkling wines
and brunch cocktails — ask to see a brunch menu.