



Kris Kringle Colada

rum, amaro, allspice liqueur, lime, pineapple, cream of coconut

Sippin' Santa

aged demerara rum, amaro, lemon, orange, gingerbread mix

White Russian Christmas

vodka, cold brew, condensed milk, ancho chile liqueur, cinnamon

The Regifter

rhum agricole, pineapple-garam syrup, cherry liqueur, lemon

Azul Navidad

tequila, mezcal, lime, cream of coconut, blue curaçao, hazelnut
pineapple

Christmas Eve Of Destruction

overproof rum, nutmeg syrup, herbal liqueur, lime, aromatic bitters

Nice Shot

gingerbread spiced rye

Naughty Shot

cinnamon spiced bourbon

DRINKS CON'T

TLC vodka

MICH ULTRA

CH Vodka

MILLER LITE

New Am

PBR

CH Gin

HIGH LIFE

OGD

MODELO

Cedar Ridge Bourbon

WHITE CLAW MANGO

Exotico Blanco

WHITE CLAW BLACK CHERRY

El Bandido Blanco

WHITE CLAW RASPBERRY

El Bandido Repo

DALLAS BLONDE

Don Q

REVOLVER BLOOD AND

CH Rum

HONEY

Jepson's Malort

Jepson's Bourbon

TOPO

COKE

TOPO LIME

DIET COKE

TOPO GRAPEFRUIT

SPRITE

FIJI 500ML

GINGER ALE

RED BULL

GINGER BEER

RED BULL SF

DR PEPPER

RED BULL TROPICAL

TONIC

RED BULL COCONUT BERRY

Ro Po & Logan

a Midwestern dive

2816 Elm Street

Food



MIDWESTERN NOSH

the drunker you are, the better it tastes

TOASTED RAVIOLI

The city of Chicago has a large Italian- American community. Italian Americans came to Chicago in the late 1850's. Taylor Street, which is now called The West Loop or Fulton Market was the first densely populated Italian- American neighborhood. You can find toasted ravioli all over the city today whether it be in a fast food restaurant or a traditional Italian restaurant.

CHEESE CURDS

Cheese Curds are among the most popular Midwestern snacks. Cheese curds are the moist pieces of curdled milk either eaten alone as a snack, or used in prepared dishes. Wisconsin is the leading producer of cheese in the United States, with much of Wisconsin's cheese made at small, family-owned and operated cheese factories.

HOT BEEF SANDWICH

The Italian beef sandwich originated in Chicago in the 1930s, and it has since become a city and statewide food staple. It's a classic option for the 'workingman's' lunch; it often shows up to catered parties and events, and it's never far from mind when looking for the perfect food to soak up a night of alcohol.

LEMON PEPPER CHICKEN TENDERS

Because chicken tenders are great.

HOT DISH

The history of the Hot Dish is a long, drawn out story re-told by Lutheran housewives for the last 90 years. It really is too long for a menu but this is a dive bar and I can do whatever I want so here you go.

1930: The first recorded hot dish recipe appears in the Grace Lutheran Ladies Aid Cookbook from Mankato, Minnesota. The recipe calls for two pounds of "hamburger" (i.e., ground beef), Creamette brand elbow macaroni and canned peas.

1934: Campbell's debuts its condensed creamed soups. Flavors like cream of mushroom, or "the Lutheran Binder" as it's referred to in the Midwest, become the go-to hot dish base.

1953: When left with a surplus of scraps from frozen French fries, the brothers behind Ore-Ida potatoes, Nephi and Golden Grigg, grind the potato bits with spices, form nuggets and deep-fry them. Housewives across the Midwest begin to top hot dish with these Tater Tots.

1986: Garrison Keillor and Jean Redpath perform an ode to hot dish, "Tuna, the Food of My Soul," on A Prairie Home Companion: "Only a small can of tuna; mushroom soup, celery and peas; mixed with a quart of egg noodles; sprinkled with chips and with cheese."

1999: Minnesota author Pat Dennis releases Hotdish to Die For, a collection of short mysteries in which hot dish is the weapon of choice. Some titles include "Death by Idaho" and "The Lutheran Who Lusted."

CHICAGO DOG

The "Depression Sandwich" and other hot dogs ended up being a perfect fit for Chicago: It was a working-class city, and hot dog stands could provide a cheap, quick meal for people working in factories or on road crews. They also appealed to the city's large immigrant population, as Germans and Slavs had brought sausages to the United States and helped popularize them

"JUCY" LUCY

There is no dispute that the Jucy/Juicy Lucy burger's origin is Cedar Ave in South Minneapolis. But where on Cedar Ave is a whole other story. The "Jucy" Lucy is a cheeseburger with cheese inside the meat instead of on top, resulting in a melted core of cheese. Two bars in Minneapolis claim to be the inventor of the burger, Matts Bar and 5-8. No matter the origin, this burger is really fucking good.

COOKIE SALAD

The Cookie Salad was invented in Minnesota. It is a pot luck hero and everyone loves it. Thats all you need to know.

