

Industry Mondays

**\$5 ABSOLUT
COCKTAILS**

\$4 JAMESON SHOTS

**\$12 BUD LIGHT
BUCKETS**

Check Out

Suite 25's

Daily Dine-In

Only Specials

B & B Tuesdays

\$12

BEER

& BURGER

Suite
25

GREAT FOOD • CRAFT BEERS • SPORTS



Ahi Tuna Samuri

DRAFT Wednesdays

**\$4
DRAFTS**

**1/2
OFF NACHOS**



Incan Tator Tots



Stuite 25 Burger

**BOMBS AWAY
Thursdays**

\$6 BOMBS

**\$4 VEGGIE
QUESADILLA**



Mussels Marinera

**SOUTH AMERICAN
Fridays**

\$5 Quilmes

\$5 Xingu

\$5 Taverno Wines

\$5 Incan Tator Tots

\$5 Empanadas

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Kick-Off

Ceviche \$13

White flounder or shrimp marinated in lime juice, ginger, cilantro, diced red pepper, onions mango and a splash of passion fruit juice. Served with fried plantain chips.



Ceviche

Incan Tator-Tots \$8

Two bounteous white potatoes hand mashed, stuffed with sirloin meat, hard-boiled egg, black olives, and onions; golden pan-fried. Served with pesto mayo sauce.

Calamari Fritti \$9

Fried calamari served with tomato basil marinara sauce.

Mussels Marinara \$15

Prince Edward Island Mussels in Suite 25's spicy roasted-tomato and red pepper broth. Served with toasted cibbatta squares.

Wings 6/\$7 12/\$10

Fried wings dressed in buffalo, BBQ, teriyaki or a blazing hot sauce.

Andean Chicken Skewers \$10

Three marinated chicken skewers grilled with Suite 25's Andean dry pepper rub. Served with a spicy ahi sauce.



Andean Chicken Skwers

Suite 25 Empanadas \$7

Two handmade baked Argentinean pastry pies filled with beef, black olives, and onions. Served with chimichurri sauce.

Buenos Nachos \$12

Corn tortilla chips piled high with beef, black beans, lettuce, tomato, onion, cheese. Served with pico de gallo, sour cream and guacamole.

On the Green

Chef Salad \$8

Mixed field greens, tomato, red onions, and cucumbers. Served with your choice of dressing.

Quinoa Salad \$10

Quinoa mixed with tomatoes, white cheese, basil, cilantro, roasted green and red peppers, topped with a dash of olive oil and lime juice. Served on a bed of lettuce.

Classic Caesar Salad \$10

Crispy romaine lettuce tossed in a light caesar dressing topped with croutons and parmesan romano cheese. Try Buffalo style!

Signature Burgers

All served on a pretzel roll with fries.

Suite 25 Burger \$15

Black Angus beef topped with lettuce, tomato, red onions, avocado, gouda cheese, bacon and a fried egg.

Stuffed Cheese \$14

Black Angus beef stuffed with your choice of American, Swiss, Cheddar, Pepper Jack, Mozzarella or Bleu cheese.

Stuffed Mexican \$12

Black Angus beef stuffed with chorizo and chihuahua cheese.

Bacon Cheese Burger \$12

Black Angus beef) topped with thick peppercorn bacon and your choice of American, Swiss, Cheddar, Pepper Jack, Mozzarella or Bleu cheese.

Turkey Burger \$12

Perfectly seasoned turkey patty topped with lettuce, tomato, onion, avocado and pesto mayo on a multi grain roll.

Mini Burgers \$11

Two mini hamburgers topped with lettuce, tomato, and onion.

Club House

All are served with fries.

Grilled Chicken \$10

Perfectly seasoned chicken breast with lettuce, tomato, and pesto mayo served on sourdough bread.

Suite 25 Steak Sandwich \$10

Peruvian style sautéed strip steak in Suite 25's marinade tossed with grilled tomatoes, red onions then flambéed with Peruvian pisco.

Chicken Caesar Wrap \$10

Chicken breast tossed with romaine lettuce, parmesan romano cheese and caesar dressing wrapped in a spinach tortilla. Try Buffalo Style!



Veggie Wrap \$10

Grilled sweet peppers, onions, mushrooms, cilantro and feta cheese wrapped in a spinach tortilla.

Fish Tacos \$16

Three seared ahi tuna tacos served with Suite 25's pico de gallo and house chipotle sauce. Choice of corn or flour tortillas.

Penthouse Suite

The Cowboy \$25

16oz Black angus bone-in rib-eye char grilled. Served with mashed potatoes and seasonal vegetables.

Skirt Steak \$18

12oz char grilled skirt steak served with palm artichoke heart salad in a house dressing.

Ahi Tuna Samurai \$19

Seared ahi tuna with a blend of cappers, red peppers, green onions, shallots, garlic, carrots and celery sautéed in soy and oyster sauces with ginger. Served with quinoa.

Court-Side

Fresh Cut Fries \$4

Plantains \$4

Suite Potato Fries \$4

Beer Battered Onion Rings \$4

Add-Ons

Avocado \$2

Bacon \$2

Chicken \$3

Fried Egg \$2

Grilled Onion \$1

Please be patient, our cuisine is made fresh to order. Notify the staff of any food allergies. No substitutions