



1500 N. WELLS STREET | CHICAGO, IL 60610 | 773.966.0404

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NEW VEGAN MENU • POOL TABLE
HISTORIC OLD TOWN NEIGHBORHOOD

DRINKS

BASED ON CONSUMPTION

- Beverage charges will be calculated based on consumption depending what guests order at the event
- Drinks will be placed on one bill and presented to the host at the conclusion of the event
- Event hosts are welcome to customize the beverage options offered to guests at the event by setting limitations (monetary limit and/or liquor exclusions)

BEVERAGE PACKAGES (see below)

- Per person beverage packages are available for private parties when minimum food requirement is met
- Beverage package is pre-selected by the host of the event and final guaranteed guest count determines the number of guests for the package
- Shots, neats, doubles, and shareables not included in beverage packages; can be purchased separately
- Illinois state tax & applicable service charge will be added to the total bill

BEER AND WINE BAR

Includes all draft beers, house red, white & sparkling wine

2 hr \$25/person 3 hr \$35/person

CALL BAR

Includes all draft beers, house red, white & sparkling wine, call level liquor basic mixed drinks, and 2 Signature Cocktails: Svedka Moscow Mules & Old Forester Old Fashioneds

Call Level Liquors includes: Fireball, Jameson, Old Forester, Bombay Dry, Captain Morgan, Bacardi, El Jimador Silver, Svedka (Peach, Raz & Citron), Tito's, Absolut, Deep Eddy (Ruby Red & Sweet Tea), Effen (Cucumber & Black Cherry), Western Son Prickly Pear

2 hr \$30/person 3 hr \$40/person

PREMIUM BAR

Includes all beers, red, white & sparkling wine, call & premium level liquor basic mixed drinks, specialty cocktails and select rocks pours

Premium Level Liquors include:

Maker's Mark, Jack Daniels, Bulleit (Rye & Bourbon), Johnnie Walker Black, Woodford Reserve, Basil Hayden's, Hendrick's, Grey Goose, Don Julio Silver, Avion Silver, Casamigos (Blanco, Reposado & Añejo), Patron Silver, Banhez Mezcal

2 hr \$40/person 3 hr \$50/person

*Listed brands may vary based on season and availability

*Ask your Events Manager about cash bar party options and wristband packages!





FOOD

VEGAN SPECIALTIES

(24 pieces per order)

QUESADILLA TRIANGLES • \$50
daiya cheddar & mozzarella, pulled pork oats, habanero bbq, guacamole, kite hill sour cream

NASHVILLE BONELESS CAULIFLOWER • \$50
hot rub, cucumber pickles, ranch

HUMMUS & CRUDITE • \$35
fennel, red onion, tomatoes, parsley, lemon, sumac, california EVOO, cucumbers, carrots and celery

4C CLASSICS

(24 pieces per order)

- MINI BURGERS \$75
- CHICKEN TENDERS \$75
- PRETZEL BITES \$30

MINI PLANT-BASED SMASH BURGERS • \$80
american slice, lettuce, pickles, dijonaise

AVOCADO TACOS • \$60
avocado, sweet potato, black beans, cilantro crema, hard shell

BEYOND MINI MEATBALLS • \$40
marinara, giardinera

SOUTHWEST SALAD CUPS • \$35
charred corn, black beans, romaine, avocado, red onion, cherry tomato, crispy tortilla strips, cilantro, green chile vegan ranch

DESSERTS

(priced per dozen)

- VEGAN DOUBLE-CHOCOLATE BROWNIES \$30
- SEASONAL MINI DESSERT CUPS \$72