

COFFEE

BIG SHOULDERS RICH HOUSE BLEND OF BRAZILIAN + SIDAMO BEANS
BRING HOME WHOLE BEANS FOR \$14.95 PER LB

REGULAR COFFEE.....	2.50	DECAF COFFEE.....	2.50
COLD BREW.....	2.95	COLD BREW ON DRAFT.....	3.95
NITRO ON DRAFT.....	3.95	AMERICANO.....	3.00
ESPRESSO.....	2.25	DOUBLE ESPRESSO.....	3.00
CAPPUCCINO.....	3.50	MACCHIATO.....	3.25
MOCHA.....	4.25	ICED MOCHA.....	4.25
LATTE.....	3.95	ICED LATTE.....	3.95



MIGHTY LEAF TEA

CHAMOMILE CITRUS HOT TEA.....	2.95
KENYAN SUNRISE HOT TEA.....	3.95
KYOTO RICE HOT TEA.....	2.95
RUSSIAN CARAVAN HOT TEA.....	3.95
CEYLON YALTA BLACK ICED TEA.....	2.55
ORGANIC SUNBURST GREEN ICED TEA.....	2.55

SODA + JUICE

DUBLIN DR PEPPER.....	3.50
MAINE ROOT GINGER BREW.....	3.75
MAINE ROOT ROOT BEER.....	3.75
MEXICAN COKE.....	3.50
ORANGE JUICE.....	4.25

WATER

ACQUA PANNA.....	4.25
SAN PELLEGRINO.....	3.95
SAN PELLEGRINO LIMONATA.....	3.50
TOPO CHICO.....	2.00

*“Built from
the grain up”*

Rye isn't your average deli. From house-smoked meats to bagels made with local grains, everything we do is done by hand, with heart, and served with a healthy pour of whiskey.

JANIE'S MILL • IOWA PREMIUM BEEF
MICHIGAN TURKEY COOP • SCUNA BAY SALMON



Rye To-Go!

WANT TO ENJOY RYE AT HOME?
GIVE THIS A SCAN TO PLACE AN ORDER
ONLINE FOR PICKUP OR DELIVERY.

GOOD FOOD. NO NONSENSE.

25 S HALSTED STREET
WEST LOOP CHICAGO USA

OPEN FOR BUSINESS
MONDAY THRU SUNDAY

312-602-2100
FOLLOW + TAG @RYECHICAGO
RYECHICAGO.COM

+
HOUSE
SMOKED
PASTRAMI
+
THE ORIGINAL
RYE
Deli + Drink
+
COLD
POURED
DRINKS
+

**HAND-MADE
BAGELS**

*Fresh
daily!*

SINGLE BAGEL 3.00 BAKER'S DOZEN..... 24.00
served with your choice of (1) shmear served with your choice of (2) 4 oz shmears

POPPY • EVERYTHING • ZA'ATAR
BLUEBERRY • OAT + PEPITA • THYME + SEA SALT
BLUE MASA + CINNAMON • JERUSALEM BAGEL

SHMEARS

GRAB EXTRA FOR LATER

LEBNEH WITH BLACK PEPPER + PARSLEY.....	2oz 3 / 4oz 5
MELTED LEEKS + LEBNEH.....	2oz 3 / 4oz 5
CHARRED STRAWBERRIES + HONEY.....	2oz 3 / 4oz 5
BURNT EGGPLANT WITH GARLIC, LEMON + POMEGRANATE.....	2oz 3 / 4oz 5
FAVA BEAN WITH PRESERVED LEMON.....	2oz 3 / 4oz 5

ADD ON: HOUSE SMOKED SALMON..... 7
beet-cured with pastrami spices + seasoning

BREAKFAST

SERVED UNTIL WE'RE OUT

OUR SIGNATURE BRIK *tunisian egg pastry* 6
free range egg, fingerling potatoes, fresh thyme + dill in a crispy crepe shell

FAVA BEAN KUKU..... 7
baked persian herbed omelet with seasonal roasted vegetables

SANDWICHES

SERVED WITH HOUSE
MADE CHIPS + PICKLES

MAKE IT A BOARD WITH
SLAW + PICKLED VEG

PASTRAMI seeded rye, mustard.....	15
REUBEN marble rye, pastrami, gruyere.....	15
CORNED BEEF seeded rye, smoked mustard.....	14
SMOKED TURKEY in-house pita, fennel, smoked almonds, swiss chard...	12
BEETS pumpnickel, cold smoked pastrami-cured beets, yogurt, tomato..	11
JERUSALEM BURGER jerusalem bagel, dill aioli, melted tomatoes.....	16

FROM THE IN-HOUSE SMOKER

SMOKED CHICKEN citrus mustard, charred carrots.....	half 17 / whole 28
WAGYU SIRLOIN harissa, wilted spinach, tahini aioli.....	18
GRILLED COLD SMOKED SALMON dill lebneh, watercress.....	16

CALL YOUR
GRANDMA

MATZO BALL SOUP

NOT YOUR
AVERAGE

THERE'S A
NEW RECIPE
IN TOWN

LOCAL GRAINS, SEASONAL VEGGIES,
AND A LIL' BIT OF PATIENCE

MATZO BALL
HOLY GRAIL
OF SOUP

bowl of perfection.....

9

DIPS + THINGS TO SHARE

DIPS SERVED WITH FRESH BAKED PITA

ROASTED BUTTERNUT SQUASH WITH TAHINI	6
PUREED BEETS WITH YOGURT + ZA'ATAR	6
FAVA BEAN HUMMUS WITH DATES	7
MIXED BEANS WITH MARINATED FETA	6
BEEF MEATBALLS WITH FAVA BEANS	9
ROASTED CAULIFLOWER + HAZELNUTS	7
SHELL PASTA WITH YOGURT, PEAS + HARISSA	10
ROOT VEGETABLE SLAW WITH HARISSA	8
EXTRA PITA	5

BOOZY COMPLEMENTS, RIGHT THIS WAY →

TAKE
THE BAR
TO GO

COLD POURED

Cocktails

GATHER
YOUR
PEOPLE

SINGLE COCKTAIL	9
PER QUART <i>includes cocktail kit</i>	30
PER GALLON <i>includes cocktail kit</i>	120

COCKTAIL KIT:
SHAKER, CUPS, ICE
AND GARNISH

WEST LOOP FARMERS PUNCH

Not sure what to order?

Sip on our signature punch while you figure it out:

WATERMELON JUICE • TANGERINES
WHITE WINE • ST GERMAINE • TITO'S VODKA
MINT • LOCAL PRODUCE

HONEY BADGER *served tall*

1792 single barrel bourbon, good flow honey, lemon, maple syrup, black tea

GOOD OLD FASHIONED FUN *served on ice*

old forester rye, calvados, apple, tropical simple syrup

WE GOT THE BEET *served on the rocks*

beet-infused cincoro blanco tequila, lime juice, agave nectar, black lime rim

TROPICAL TEA TIME *served up*

hendrick's gin, passion fruit, lime, green tea

ONCE UPON A TIME IN VENEZUELA *served on the rocks*

diplomatico planas and mantuano rum, coconut, fresh lime, bitters

THE WAP (WET A** PINEAPPLE) *served on crushed ice*

los vecinos mezcal, grilled pineapple juice, mint

CLOCKWORK ORANGE *served on the rocks*

tito's vodka, fresh carrot juice, linie aquavit, lemon

STRAWBERRY BUBBLICIOUS *served on the rocks*

don julio blanco, fresh strawberries, lime, grapefruit

TITO + THE GIANT PEACH *served on the rocks*

tito's vodka, fresh peach juice, lemons

MR. MONOPOLY

montenegro amaro, select aperitivo, nitro cold brew coffee

BOTTLED BEER

BOULEVARD RYE ON RYE WHISKEY BARREL AGED ALE	9
NORTH COAST OLD RASPUTIN	7
LAGUNITAS DOWNTOWN PALE ALE	14
BOULEVARD LOVE CHILD SOUR ALE	22

SPARKLING WINE

BOUVET BRUT	9
<i>loire valley, france, nv</i>	
LUCIEN ALBRECHT BRUT ROSE	10
<i>alsace, france, nv</i>	

WHITE WINE

FERNANDO PIGHIN + FIGLI PINOT GRIGIO	10
<i>friuli, italy, 2018</i>	
BOLLINI SAUVIGNON BLANC	9
<i>alto adige, italy, 2019</i>	
SEQUOIA GROVE CHARDONNAY	14
<i>napa valley, california, 2017</i>	

RED WINE

CHATEAU LA NERTHE COTES DU RHONE	12
<i>rhone valley, france, 2018</i>	
THE FOUR GRACES PINOT NOIR	13
<i>willamette valley, oregon, 2018</i>	
BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON	14
<i>sonoma, california, 2018</i>	
STAGS LEAP WINERY CABERNET SAUVIGNON	17
<i>napa valley, california, 2017</i>	

ASK ABOUT OUR LIST OF APÉRITIFS, RYE + RESERVE WHISKEY