EXHIBIT 5

PRODUCTS AND PRICE LIST
BRONZEVILLE BAR + BITES

BREAKFAST

AVOCADO TOAST | 13 ⚫
Toasted ciabatta, fresh avocado, arugula salad, roasted sweet peppers, vinaigrette
Add prosciutto +5

SUNSHINE SCRAMBLE | 18 🍳
Two eggs scrambled, Tillamook cheddar cheese, breakfast potatoes. Choice of Tender Belly smoked bacon or chicken sausage and locally baked whole wheat or sourdough toast

BREAKFAST WRAP | 13
Soft scrambled eggs, sausage, cheddar, potatoes, spicy ketchup or aioli sauce
Add avocado +3

ACAÍ BOWL | 14 ⚫
Açaí, blueberries, banana, seeded coconut granola, cherries
Add almond butter +1.5 or fresh berries +2.5

YOGURT PARFAIT | 12 ⚫
Greek yogurt, organic granola, seasonal berries

STARTERS

DANIEL’S CHARCUTERIE | 22
Assorted meats, cheeses, fresh fruit, raw vegetables, nuts, olives, spreads, baked bread + crisps

HOUSE MADE GUACAMOLE & CHIPS | 12 🍗

SKINNY GUACAMOLE & FRESH VEGGIES | 9 🍗

NACHOS | 14 🍗
Tortilla chips, cheddar cheese, pepper jack cheese, pico de gallo, green onions, jalapeno, guac, crema, cilantro
Add grilled chicken +5

CHEF’S HAND CRAFTED CHEESE PLATE | 19 🍗
Aged Spanish Manchego, triple cream brie, drunken goat, burrata, fresh fruits + jams, baked bread + crisps
Add smoked salmon or prosciutto +10

FLATBREADS

CAPRESE PESTO | 14 🍗
Pesto, roasted tomatoes, mozzarella cheese, pepper flakes, sea salt & black pepper

ROSEMARY POTATO | 16 🍗
Mozzarella, goat cheese, rosemary potato, mushrooms, truffle oil

PEPPERONI ARUGULA | 18
Pepperoni, crushed tomatoes, mozzarella, sliced porcini, peppers, fresh arugula

SMALL PLATES

ZA’ATAR ROASTED VEGETABLES | 11 🍗
HUMMUS & WARM PITA | 12 🍗
TOASTED MARCONA ALMONDS | 7 🍗
MARINATED SPANISH OLIVES | 8 🍗
TRAVEL MIX | 6 🍗

vegan  gluten free  black owned  hecho en chicago  sommelier’s suggestion
SALADS

WATERMELON STEAK | 16
Seared watermelon, Feta, honey vinaigrette, pickled serrano, romesco, local greens

SPINACH SALAD | 17
Tender baby spinach, dried cherries, Feta cheese, candied walnuts, red onions, vinaigrette
Add grilled chicken +6.50

TURKEY COBB SALAD | 18
Smoked turkey breast, mixed greens, shredded carrots, Bleu cheese crumbles, tomatoes, hard-boiled egg, red onions, applewood smoked bacon, avocado, bleu cheese dressing, heirloom cherry tomatoes

CAESAR SALAD | 16
Romaine lettuce, heirloom cherry tomatoes, garlic-herb, croutons, aged Parmesan

KIDS’ MENU

GRILLED CHICKEN SANDWICH | 10
Roast chicken, Tillamook cheddar cheese, locally baked bun, chips

CHEESE QUESADILLA | 10
Cheddar & Monterey Jack cheeses on grilled flour tortilla

GRILLED CHEESE | 10
American cheese, local sourdough, chips

SWEETS

Praline Cheesecake | 8
Dragonfruit or Mango Sorbet | 7
Vanilla Bean or Chocolate Gelato | 7

SANDWICHES

TURKEY BLT | 15
Roast turkey, applewood smoked bacon, lettuce, tomatoes, avocado, Swiss cheese on toasted croissant

CHICKEN WRAP | 15
Roast chicken, avocado, pepper jack cheese, heirloom tomatoes, pickled onions, little gems, chili aioli, spinach flour tortilla

TOMATO SOUP & CLASSIC GRILLED CHEESE | 14
Tillamook cheddar cheese, mozzarella cheese, local sourdough with cup of tomato soup

LOW PROOF
less alcohol

BROVO ROSE SPRITZ | 12
Brovo Pink Rose Vermouth, Soda Water

ZERO PROOF
alcohol free

13:40 | 10
Green Tea + Lemonade

HAJI HEART HEALER (HOT) | 14
Blend of Fresh Juice + Calming Kava Root Chamomile, Spearmint, Hibiscus Flower, Rose

PHONY NEGRONI | 16
St Agrestis | Brooklyn
# WINE SELECTIONS

WINE LIST CURATED BY BRONZEVILLE SOMMELIER
DERRICK C. WESTBROOK

## SPARKLING
J. Charpentier, Champagne Tradition Brut 2, France  
Field Recordings, 'Pet Nat' Arroyo Grande Valley, California

## WHITE
Clos Des Rocs, Monopole Chardonnay, Burgundy, France  
Three Brooms, Sauvignon Blanc, Marlborough, New Zealand

## RED
Ring Bolt, Cabernet Sauvignon, Margaret River, Australia  
Casa Lapostolle, 'Cuvee Alexandre' Merlot, Apalta, Chile  
Alberto Orte, 'La Antigua' Clasico Reserva, Rioja, Spain

## BEER

### DRAFT BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Notes</th>
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</thead>
<tbody>
<tr>
<td>Goose Island</td>
<td>13</td>
<td>IPA, Chicago</td>
</tr>
<tr>
<td>Revolution Anti-Hero</td>
<td>13</td>
<td>IPA, Chicago</td>
</tr>
<tr>
<td>Half Acre</td>
<td>13</td>
<td>Daisy Cutter Pale Ale, Chicago</td>
</tr>
<tr>
<td>Metropolitan Flywheel</td>
<td>13</td>
<td>Pilsner, Chicago</td>
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<tr>
<td>Fat Tire Ale</td>
<td>13</td>
<td>Colorado</td>
</tr>
<tr>
<td>Guinness Stout</td>
<td>13</td>
<td>Dry Stout, Ireland</td>
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</table>

## BOTTLED BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
<th>Notes</th>
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<tbody>
<tr>
<td>Funkytown</td>
<td>11</td>
<td>Cuffin' Season Irish Red Ale, Chicago</td>
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<tr>
<td>Funkytown</td>
<td>11</td>
<td>Hip-Hops and R&amp;Brew Pale Ale, Chicago</td>
</tr>
<tr>
<td>Lagunitas</td>
<td>11</td>
<td>Little Sumpin' Sumpin' Ale, California</td>
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<tr>
<td>Budweiser</td>
<td>10</td>
<td>Pale Lager, Missouri</td>
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<tr>
<td>Stella Artois</td>
<td>10</td>
<td>Lager, Belgium</td>
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<tr>
<td>Corona</td>
<td>10</td>
<td>Pale Lager, Mexico</td>
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<tr>
<td>Modelo</td>
<td>10</td>
<td>Pilsner, Mexico</td>
</tr>
<tr>
<td>Heineken</td>
<td>10</td>
<td>Lager, Netherlands</td>
</tr>
</tbody>
</table>

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* vegan  * woman owned  * biodynamic  * black owned  * hecho en chicago
# COCKTAILS & SPIRITS

## HAND CRAFTED COCKTAILS

**BRONZEVILLE BOULEVARDIER | 15**
Uncle Nearest, Sorrel, Italian Apertivo

**THINGS TO DO | 15**
Cognac, Reposado Tequila, Apple, Cardamom, Vanilla, Lemon

**“THAT’S DIFFERENT” | 15**
Gin, Cocchi Americano, Pear, Lemon, Cacao

**UNCLE YAM’S OLD FASHIONED | 15**
Uncle Nearest, Housemade Sweet Potato Simple Syrup, Bitters, Roasted Marshmallow

**BRAND NEW | 15**
Vodka, Elderflower, Green Tea, Fresh Lemonade

**13:40 | 15**
House Vermouth, Sparkling Wine, Seltzer, Grapefruit

**FOOL’S GOLD | 15**
Light & Dark Rums, Pineapple, Honey, Ginger, Lemon

## SPIRITS

### VODKA
- Playpen | 12
- 18th Street | 12
- Belvedere | 13
- Absolut | 12
- Grey Goose | 13

### RUM
- Ten To One Caribbean
- Dark Rum | 13
- Bacardi Silver | 13
- El Dorado 8 year | 13
- Ron Zacapa | 17

### COGNAC | BRANDY
- Remy Martin X.O. | 46
- D’ussé X.O. | 36
- Hennessy V.S | 11

### GIN
- 18th St | 12
- New Amsterdam | 12
- Applewood | 12
- Bombay Sapphire | 13
- Hendrick’s | 12
- Tanqueray | 12
- The Botanist | 13

### SCOTCH
- Balvenie Caribbean
- Cask 14 yr | 31
- Glenfiddich 12yr | 16
- Dewars White Label | 14

### TEQUILA | AGAVE
- 123 Organic Blanco | 15
- 123 Organic Reposado | 18
- 123 Organic Anejo | 22
- Bahnez Mezcal | 12
- Casamigos | 13
- Disbelief Blanco | 16
- Disbelief Reposado | 16
- Don Julio Blanco | 14
- Gran Coramino Reposado | 13
- Gran Coramino Anejo | 15
- Nosotros Blanco | 16
- Libelula Reposado
- Blanco Blend | 13
- Paquera Espadin Mezcal | 15
- Pluma Negra Mezcal | 18

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