

BRUNCH MENU

TO SHARE

- FRIED DILL PICKLES ♥ 8.95**
Panko and buttermilk breaded fried dill pickle chips, buttermilk ranch dressing
- TOASTED CHICKPEA HUMMUS 8.95**
Roasted poblano, chickpea and caper chutney, lightly fried pita bread, fresh jicama and celery
- REPLAY NACHOS ♥ 9.95**
Pepper Jack cheese, guacamole, roasted tomato salsa, pico de gallo, pickled peppers, sour cream. Add grilled chicken for \$2.95 Add steak for \$5.50
- REPLAY CHICKEN WINGS 9.95**
Tossed in spicy asian, buffalo or BBQ sauce, served with fresh celery and jicama sticks and your choice of homemade ranch or blue cheese dressing
- BUFFALO CHICKEN EGG ♥ 10.95 ROLLS**
Smoked chicken, blue cheese, buffalo sauce. Served with blue cheese or ranch dipping sauce
- WISCONSIN CHEESE CURDS 8.95**
Battered, fried, and served with ranch dipping sauce

FARM FRESH EGGS *

All egg dishes served with crispy Red Bliss potatoes or sliced tomatoes, toast, or buttermilk biscuit (\$0.95 additional) Substitute your potatoes for fresh fruit or side salad for \$1. Substitute egg whites in any preparation for \$1.95

BENEDICTS

- REPLAY BENEDICT ♥ 12.95**
Two poached eggs, homemade breakfast sausage, spinach, Buttermilk biscuit, beer-mustard hollandaise
- CLASSIC BENEDICT 12.95**
Two poached eggs, applewood ham, english muffin, lemon hollandaise
- CRAB CAKE BENEDICT ♥ 15.95**
Crab cakes, sautéed spinach, pickled red onion, poached eggs, toasted pretzel bread with dill tarragon hollandaise
- PORK BELLY BENEDICT 13.95**
Crispy pork belly on sliced tomato and a bed of baby arugula, topped with sriracha hollandaise on a homemade buttermilk biscuit

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

SALADS



- BEET SALAD ♥ 11.95**
Spring mix and baby arugula, roasted beets, green beans, shitake mushrooms, tomato, toasted almond, and shaved avalon cheese; tossed with shallot vinegar
- CAESAR SALAD* 11.95**
Romaine lettuce, parmesan cheese, brioche croutons, homemade caesar dressing
- COBB SALAD* 13.95**
Grilled marinated chicken breast, romaine, arugula, bleu cheese crumbles, hard-boiled egg, marinated tomatoes, pickled green beans, brioche croutons, ranch dressing
- REPLAY SALAD* ♥ 11.95**
Spring mix and kale, apple, cranberry, granola, feta cheese, pumpkin seeds, yuzo honey vinaigrette
- *Add to your salad**
Grilled chicken breast • \$2.95
Grilled Shrimp • \$3.50
Steak • \$5.50

HOUSE SPECIALTIES

- TRADITIONAL CHILAQUILES ♥ 10.95**
Scrambled eggs, house tortilla chips, mozzarella cheese, charred tomatillo salsa, crema fresca, garnished with pickled peppers. Add guacamole: \$1.50. Add chicken: \$2.95 Add steak: \$5.50
- STEAK BREAKFAST BURRITO 12.95**
Scrambled farm fresh eggs, mozzarella cheese, pico de gallo, refried beans, whole wheat tortilla served with homemade roasted tomato salsa. Add guacamole: \$2.50
- CORNED BEEF HASH ♥ 13.95**
Two farm fresh eggs sunny side-up, Braised corned beef, bell peppers, onions and potatoes
- CROISSANT SANDWICH 10.50**
Scrambled eggs with cheddar cheese and candied bacon, served with a side of house potatoes
- FRIED CHICKEN AND WAFFLES 14.95**
Jicama slaw with cilantro, siracha aioli, and maple butter

SKILLETS *



- CAJUN SKILLET ♥ 13.95**
Andouille sausage, smoked chicken, onions, potatoes, green & red pepper, American cheese, and two eggs any style
- RECOVERY SKILLET 12.95**
Tater tots with andouille sausage, onions, red peppers, mozzarella cheese and white gravy, topped with eggs any style
- STEAK SKILLET ♥ 13.95**
Grilled steak with onions, potatoes, green and red peppers, tomatoes, American cheese, and two eggs any style

JOIN US FOR LUNCH!
MONDAY-FRIDAY
STARTING AT 11:30 AM

SWEETS & BATTERS



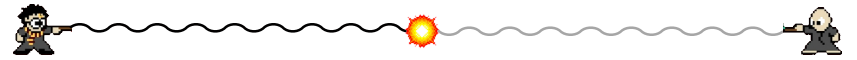
- LEMON RASPBERRY PANCAKES 11.95**
Ricotta pancakes topped with raspberry compote, fresh raspberries, and whipped lemon ricotta
- CARAMEL APPLE PANCAKE 11.95**
Pancakes topped with caramelized apples, caramel sauce, and mixed nuts
- CHOCOLATE CHIP PRETZEL PANCAKES 12.95**
Pancakes loaded with chocolate chips, pretzels, topped with Nutella Whipped Cream, drizzled with chocolate sauce
- BANANA NUT FRENCH TOAST 11.95**
Thick cut banana bread topped with fresh banana and candied pecans
- STRAWBERRY CHEESECAKE FRENCH TOAST 12.95**
Brioche bread, layered with cheesecake filling and topped with fresh strawberries, bourbon caramel sauce, and creme anglaise
- BLUEBERRY BUTTERMILK PANCAKES 10.95**
Warm maple butter, chantilly cream
- PLAIN WAFFLES, PANCAKES, FRENCH TOAST 9.95**
Powdered sugar, warm maple butter. Add mixed berries for \$1.95

BRUNCH MENU

REPLAY

beer • bourbon • dining

HANDHELDS



All sandwiches, wraps and burgers come with your choice of hand-cut fries, tater tots or sliced tomatoes. Substitute side for a green salad with balsamic dressing or fresh fruit salad for \$1.00, or sweet potato fries for \$1.50.

DOUBLE SMASHED BURGER 14.95
Two 4oz hamburger patties, applewood smoked bacon, american cheese, caramelized onions, fresh tomato, arugula lettuce and fried dill pickles on a soft buttery bun

BRAISED CHICKEN PESTO WRAP 11.95
Baby spinach, kale, artichokes, fresh parmesan cheese and homemade pesto wrapped in a spinach tortilla

BUFFALO CHICKEN WRAP ♥ 12.95
Grilled chicken breast tossed in buffalo sauce with your choice of ranch or bleu cheese dressing, lettuce and tomato in a spinach wrap

RATATOUILLE WRAP 11.95
Grilled zucchini, squash, portobello, baby spinach, feta cheese, hummus and roasted pepper coulis in a spinach tortilla

REPLAY CUBANO ♥ 14.95
Braised pork shoulder, smoked ham, applewood bacon, monterey jack cheese, dill pickles, mustard aioli and pickled peppers, served on a griddled bolillo

BUILD-A-BURGER OR GRILLED CHICKEN SANDWICH 10.95
12.95
Build-A-Burger or Grilled Chicken Sandwich
Your choice of hand-made blend of USDA Choice ground brisket, short-rib and chuck, our fresh turkey burger or southwestern veggie burger, or grilled chicken sandwich topped with lettuce, tomato, onion, dill pickles and served on a soft buttery bun.

Add:
Wisconsin Cheddar, Monterey Jack, Muenster, Provolone, Mozzarella or American Cheese • \$1.50
Applewood smoked bacon • \$1.95
Caramelized onions, sautéed mushrooms, peppers • \$.95

REPLAY REUBEN 12.95
Choice of braised corned beef or roasted turkey, Muenster cheese, caraway sauerkraut, russian dressing, traditional rye bread

SIDES
Homemade garlic mashed potatoes with bourbon gravy • \$2.95 (available after 5 p.m.)
Hand-cut french fries • \$2.95
Tater tots • \$2.95
Fresh fruit salad • \$3.95
Sweet potato fries • \$3.95

BEVERAGES



JUICES
Freshly Squeezed Orange Juice \$4.50

Apple, Cranberry, Tomato, Grapefruit \$3.95

SOFT DRINKS AND ICED TEA
Coke, Diet Coke, Sprite, Mr. Pibb, Lemonade (free refills) \$2.95

PEACH-PEKOE ICED TEA \$2.95

COFFEE AND TEAS



SPARROW COFFEE REPLAY BLEND \$3.95
Roasted in the West Loop, Sparrow Coffee focuses on sourcing organic and sustainable coffee, while employing a state-of-the-art hybrid coffee roaster to make every roast a work of art. This blend is made specifically for Replay!

HOT TEA \$2.95
Ask your server to see our tea box

BECOME A LKH REWARDS MEMBER AND EARN DISCOUNTS ON FUTURE VISITS! ASK YOUR SERVER FOR DETAILS!

BRUNCH COCKTAILS

MIMOSA 5.50
Sparkling wine, fresh squeezed orange juice

BLOODY MARY ♥ 9
Stoli Vodka, house-made bloody mix

SCREWDRIVER 7.50
Three Olives Vodka, fresh squeezed orange juice

SICILIAN SCREWDRIVER 8
Three Olives Vodka, blood orange puree, fresh lemon juice, simple syrup, soda

IRISH COFFEE 8
Irish Whiskey, Steen's Cane Syrup, Sparrow Coffee, Whipped Cream

KENTUCKY COFFEE 8
Larceny Bourbon, Demerara syrup, Sparrow coffee, whipped cream, nutmeg

ANYTIME COCKTAILS

OLD FASHIONED ♥
Bourbon, Steen's Cane Syrup, Bitter Queens Tobacco Bitters, orange

- Larceny High-Wheat - \$11
- Old Grand-Dad 100 - \$12
- Knob Creek 9yr - \$14
- Booker's Cask Strength - \$18

MANHATTAN
Rye Whiskey, Dolin Rouge, Angostura Bitters, Amarena Cherry

- Old Overholt Rye - \$11
- Templeton Rye - \$13
- FEW Rye - \$17
- WhistlePig 10yr - \$21

ECTO COOLER ♥ 11
Stoli Oranj, Yellow Chartreuse, house orange cordial, lemon

SMOKED MARGARITA 11
Dobel Silver Tequila, Alipus San Andreas Mezcal, lime, orange, simple syrup, salted rim

CLASSIC DAIQUIRI 11
Bacardi 8yr, fresh lime juice, sugar

BOURBON BLOSSOM ♥ 11
Larceny Bourbon, St. Germaine, lemon, simple syrup, Gosling's Ginger Beer

KENTUCKY COFFEE 8
Larceny Bourbon, Demerara syrup, Sparrow coffee, whipped cream, nutmeg

IRISH COFFEE 8
Irish Whiskey, Steen's Cane syrup, Sparrow coffee, whipped cream, nutmeg

STOLI DREAMSICLE ♥ 9
Stoli Orange, Stoli Vanilla, fresh squeezed orange juice, simple syrup, lemon juice, cream

PAMPLEMOUSSE 9
Beefeater gin, St. Germain, fresh grapefruit juice, fresh lemon juice, basil

SAZERAC 11
Old Overholt Rye, St. George Absinthe, Steen's Cane syrup, Peychaud's Bitters, lemon

ABSOLUT PEAR MULE ♥ 11
Absolut Pear Vodka, fresh lime juice, Goslings Ginger Beer

SICILIAN SCREWDRIVER 8
Three Olives vodka, blood orange puree, fresh lemon juice, simple, soda, orange

POWER UP

MEGA BLUE BLAST 11
toli Blueberry, raspberry puree, strawberry puree, pineapple juice, topped with Red Bull Blue Edition and garnished with a lime.

TROPIC THUNDER 10
Malibu rum, demerara, fresh lime juice, Red Bull Yellow Edition and garnished with fresh cinnamon.