

JONNY Cab's

EST. 2022

THROUGH THE BOOKCASE DOORS

A HIDDEN SPEAKEASY. LIVE MUSIC.
EXTRAORDINARY FOOD. UNFORGETTABLE EVENTS.

THE WHISPER ROOM

Tucked away behind a hidden bookcase inside Jonny Cab's, The Whisper Room offers an intimate, elevated setting where every celebration feels exclusive and every detail is unforgettable.



STEAKHOUSE-QUALITY DINING

Elevated cuisine and attentive service that rivals the finest steakhouses.



LIVE ENTERTAINMENT EVERY NIGHT

Live bands, self-serve karaoke, DJs, and special events all week long.



CRAFT COCKTAILS & OPEN BARS

Signature cocktails, premium selections, and customizable bar packages.



ROARING 20'S ATMOSPHERE

A speakeasy-inspired space with timeless style and unforgettable ambiance.

PRIVATE EVENTS ♦ WEDDINGS ♦ BIRTHDAYS ♦ CORPORATE ♦ CELEBRATIONS

ONE VENUE. MULTIPLE EXPERIENCES.

Cocktails. Dinner. Live Music. Dancing. All in One Night.



1 COCKTAILS

Start the evening with craft cocktails and conversation.

2 DINNER

Steakhouse-quality cuisine with curated menus or buffet options.

3 LIVE ENTERTAINMENT

Enjoy live bands, acoustic & jazz sets, live DJs, and self-serve Karaoke (Whisper Room only).

4 CELEBRATE

Dance, toast, and celebrate until last call. Your night, your way.

OUR SPACES & CAPACITIES

SPACE	IDEAL SEATED DINNER (MAX)	IDEAL COCKTAIL RECEPTION (MAX)
 THE WHISPER ROOM (Speakeasy, adjoins to Bin Club Room)	35 (50)	60 (70)
 VIP BIN CLUB ROOM (adjoins main bar, whisper room, and front patio)	20 (30)	30 (40)
 MAIN DINING ROOM	70 (80)	90 (100)
 MAIN BAR AREA	30 (42)	40 (50)
 SIDE DINING ROOM	16 (20)	16 (20)
 FRONT PATIO (adjoins Bin Club Room)	20 (30)	30 (40)
 SIDE PATIO + LOUNGE/FIREPIT	15 (20)	20 (30)
FULL RESTAURANT BUYOUT	200	250



FLEXIBLE DINING OPTIONS

- Catering Buffet Packages
- Curated Prix Fixe Menus
- Full Menu Available for Groups of 20 or Fewer



OPEN BAR PACKAGES

- House Wine & Domestic Beer
- Wine/Beer + Call Brands
- Wine/Beer + Call Brands + Premium Brands



BUILT-IN ENTERTAINMENT

- No \$10 Cover Charge for Your Private Event Guests on Friday & Saturday Nights (8-11PM shows)

LIVE ENTERTAINMENT SCHEDULE

TUESDAY	Open Mic Night • 7:30PM
WEDNESDAY	Latin Night - Free Dance Lesson 7-8PM • Live DJ 8-11PM
THURSDAY	Live Bands • 7-10PM
FRIDAY	Featured Live Bands • 8-11PM
SATURDAY	Featured Live Bands • 8-11PM

EVENT DETAILS

- No booking fee for approved partners
- If no drink package is selected, a minimum spend will be established for your event
- 10.25% Tax & 20% Gratuity (included) are calculated on consumption, not minimum spend
- Entirely independently owned for unmatched flexibility and personalized service


EVENT PLANNER PARTNER PROGRAM

We reward the professionals who bring the celebration.

ANNUAL BOOKED EVENTS	COMMISSION
1 - 3 EVENTS	5%
4 - 7 EVENTS	7.5%
8+ EVENTS	10%

- Commission paid within 7 days
- No booking fees
- Priority date holds
- Complimentary planner dinner on first event
- Venue familiarization nights
- Preferred vendor introductions

 (630) 468-2125

 212 Burr Ridge Parkway,
Burr Ridge, IL 60527



JONNYCABS.COM

JONNY Cab's

PRIVATE EVENTS DESERVE MORE THAN A BANQUET ROOM

Steakhouse-quality dining, live entertainment, and uniquely memorable event space in the heart of Burr Ridge.



WHY CLIENTS CHOOSE JONNY CAB'S



PREMIER EXPERIENCE
Upscale dining and hospitality comparable to top Chicago steakhouses.



EXCEPTIONAL VALUE
Typically 25–30% below comparable luxury venues.



BUILT-IN ENTERTAINMENT
Live music, DJs, dancing, and self-serve karaoke options without additional production costs.

“ One venue. Cocktails, dinner, live music, dancing, and celebration all in one night. ”

OUR SPACES



THE WHISPER ROOM (Speakeasy)
Hidden speakeasy behind bookcase doors.



35 IDEAL SEATED
60 IDEAL COCKTAIL



VIP BIN CLUB ROOM
Direct access to the main bar.



20 IDEAL SEATED
30 IDEAL COCKTAIL



MAIN DINING ROOM
Elegant dining in our signature setting.



70 IDEAL SEATED
90 IDEAL COCKTAIL



FULL RESTAURANT BUYOUT
The entire venue, exclusively yours.



200 IDEAL SEATED
250 IDEAL COCKTAIL

PERFECT FOR



WEDDINGS & RECEPTIONS



CORPORATE DINNERS



CLIENT ENTERTAINMENT



FUNDRAISERS



HOLIDAY PARTIES



MILESTONE BIRTHDAYS



212 BURR RIDGE PARKWAY
BURR RIDGE, IL 60527



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JONNYCABS.COM

Buffet Style Selections

Small Bites

Lamb Lollipops.....\$125

Grilled lamb lollipops marinated in garlic & herbs served with a crisp provencal salad, creamy tzatziki sauce and grilled pita

Crispy Brussels Sprouts.....\$85

Flash fried brussels sprouts tossed in our bacon vinaigrette

Crispy Crab Cakes.....\$115

Lump crab meat sautéed until golden then drizzled with Gochujang honey aioli

select 2 sauces: Buffalo, House BBQ, Jonny Cab's Sauce, Sweet Chili, Lemon Pepper, Garlic Parmesan Butter, Sticky Asian

Jonny Tenders.....\$85

Boneless wings

Flat Breads

Margherita.....\$75

Mozzarella, marinara, heirloom tomatoes, red onion, fresh basil, balsamic reduction

Hot Honey Pepperoni.....\$85

Marinara, mozzarella, pepperoni, and fresh basil. Drizzled with sweet & spicy honey

Prosciutto Onion Goat Cheese.....\$85

Garlic olive oil, prosciutto, caramelized onions, and goat cheese

Cheeseburger Sliders.....\$80

Juicy mini burgers with melted American cheese & crispy onion strings, served on soft potato buns with tangy pickles and a side of BBQ ranch

Prime Rib Sliders.....\$90

Tender slices of prime rib layered with provolone and crispy onion strings on soft potato buns, served with a side of rich steak au jus

KEEP IN MIND

All dishes are portioned for 7-10 guests

House Salad.....\$60

Entrées

Chicken Francese.....\$280

Battered pan fried chicken breasts topped with our savory lemon butter sauce

Sweet Chili Salmon.....\$360

Grilled salmon with our sweet chili sauce topped with cilantro

for these, please select two sides from the following (included in price)

- Garlic Mashed Potatoes ^{GF} Sautéed Asparagus with Garlic Butter ^{GF}
 Herbed Rice Pilaf ^{GF} Bacon Vinaigrette Green Beans with Garlic Butter ^{GF}

Cajun Pasta.....\$290

Rigatoni pasta with sautéed chicken, italian sausage, shrimp, red & green peppers, and onions in a creamy cajun sauce

Eggplant Parmesan.....\$250

Sliced eggplant, breaded & fried, topped with an italian cheese blend, and house marinara, broiled until slightly golden. Served over a bed of linguini

Sides

Bacon Vinaigrette Green Beans.... \$65

with garlic butter

Sautéed Asparagus.....\$65

with garlic butter

Garlic Mashed Potatoes.....\$65

Herbed Rice Pilaf.....\$65

Dessert

Chocolate Bliss Cake

A moist slice of heaven

\$45

If you choose **only small bites**, we recommend **at least two & no more than five** options...

...If you plan on entrées, we recommend selecting **one or two entree** options along with **a few** small bite options.

Private Dining Beverage

BEER & WINE PACKAGE

3 HOUR PACKAGE \$40 PER GUEST | 4 HOUR PACKAGE \$48 PER GUEST

KIM CRAWFORD Sauvignon Blanc	SIMI Cabernet Sauvignon	WENTE Pinot Noir	MILLER LITE	PERONI
KENDALL JACKSON RESERVE Chardonnay	RIONDO Prosecco	DAOU Rosé	COORS LITE	PERONI ZERO
			COORS BANQUET	CORONA EXTRA
			MICHELOB ULTRA	CORONA LIGHT

\$10 PER GUEST PER ADDITIONAL HOUR

CALL BRAND PACKAGE

PACKAGE INCLUDES ALL CALL BRAND LIQUOR, HOUSE WINE, DOMESTIC & IMPORTED BEER, AND SOFT DRINKS

3 HOUR PACKAGE \$47 PER GUEST | 4 HOUR PACKAGE \$55 PER GUEST

VODKA

Effen
Tito's
Ketel One

GIN

Aviation
Tanqueray

RUM

Bacardi Silver
Captain Morgan
Malibu

SCOTCH

Dewar's White Label
Johnny Walker Black

WHISKEY

Crown Royal
Jack Daniels
Jameson

BOURBON

High West
Jim Beam
Knob Creek
Marker's Mark

TEQUILA

Casamigos Blanco
Casamigos Reposado
Hornitos

CORDIALS

Aperol
Bailey's
Campari
Kahlua

\$12 PER GUEST PER ADDITIONAL HOUR

PREMIUM BRAND PACKAGE

PACKAGE INCLUDES ALL CALL & PREMIUM BRAND LIQUOR, HOUSE WINE, DOMESTIC & IMPORTED BEER, AND SOFT DRINKS

3 HOUR PACKAGE \$67 PER GUEST | 4 HOUR PACKAGE \$74 PER GUEST

VODKA

Absolut Vanilla
Belvedere
Grey Goose

GIN

Bombay Sapphire
Hendricks

RUM

Bumbu
Diplomatico
Meyers

SCOTCH

Glenfiddich 12
Glenlivet 12
Glenmorangie Nectar D'Or
Laphroaig 10

WHISKEY

Angel's Envy Rye
High West Rye
Knob Creek Rye
Templeton

BOURBON

Basil Hayden
Buffalo Trace
Bulleit
Eagle Rare
Woodford Reserve

TEQUILA

Don Julio Blanco
Don Julio Reposado
Patron Silver
Patron Anejo

CORDIALS

Limoncello
Sambuca
Grand Marnier

\$15 PER GUEST PER ADDITIONAL HOUR

*This is a previous menu
provided as a sample.
We build each menu special*

SILVER PACKAGE

Prix Fixe Menu



FIRST COURSE
SELECT ONE

MARGHERITA FLATBREAD <i>Mozzarella, marinara, heirloom tomatoes, red onion, fresh basil, balsamic reduction</i> <i>- served family style -</i>	<i>or</i>	CUP OF SOUP <i>each guest selects soup or salad</i> HOUSE SALAD
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ENTRÉES

CHOOSE TWO · ENTRÉE SELECTION BY GUEST UPON ARRIVAL

CAJUN PASTA <i>Rigatoni with sautéed chicken, Italian sausage, shrimp, red & green peppers in a creamy cajun sauce</i>					
CHICKEN FRANCESE			CHIMICHURRI SKIRT STEAK		
TWO SIDES INCLUDED WITH THESE ENTREES <i>sides are pre-selected by the party host prior to event</i>					
garlic mashed potatoes	herbed rice pilaf	sautéed asparagus	bacon vinaigrette green beans	side salad	fries

DESSERT

SERVED INDIVIDUALLY · COFFEE & TEA SERVICE INCLUDED

CHOCOLATE BLISS CAKE <i>Moist chocolate cake with a scoop of vanilla ice cream & rich chocolate drizzle</i>	<i>or</i>	APPLE TART <i>Flaky apple tart served warm with vanilla ice cream, whipped cream & caramel drizzle</i>
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\$75 per guest

*This is a previous menu
provided as a sample.
We build each menu special*

GOLD PACKAGE

Prix Fixe Menu

APPETIZER
SELECT ONE

CRISPY CRAB CAKES

*Lump crab meat sautéed until golden, drizzled
with Gochujang honey aioli*

or

MARGHERITA FLATBREAD

*Mozzarella, marinara, heirloom tomatoes, red
onion, fresh basil, balsamic reduction*

FIRST COURSE
SELECT ONE

CUP OF SOUP

Chef's daily selection

or

HOUSE SALAD

Fresh garden salad with your choice of dressing

ENTRÉES

CHOOSE TWO · ENTRÉE SELECTION BY GUEST UPON ARRIVAL

CAJUN PASTA

Rigatoni with sautéed chicken, Italian sausage, shrimp, red & green peppers, onions in a creamy cajun sauce

CHICKEN FRANCESE

CHIMICHURRI SKIRT STEAK

LAKE SUPERIOR WHITEFISH

SWEET CHILI SALMON

TWO SIDES INCLUDED WITH THESE ENTREES

sides are pre-selected by the party host prior to event

garlic
mashed
potatoes

herbed
rice
pilaf

sautéed
asparagus

bacon
vinaigrette
green beans

side
salad

fries

DESSERT

SERVED INDIVIDUALLY · COFFEE & TEA SERVICE INCLUDED

CHOCOLATE BLISS CAKE

*Moist chocolate cake with a scoop of vanilla ice
cream & rich chocolate drizzle*

or

APPLE TART

*Flaky apple tart served warm with vanilla ice
cream, whipped cream & caramel drizzle*

\$90 per guest

STARTERS

TUNA SASHIMI | 24

6oz fresh raw tuna tossed in a savory Chinese dipping sauce, served over an avocado spread with mango pico de gallo, candied pecans, and a garnish of micro cilantro greens

CRISPY BRUSSELS SPROUTS | 17

Flash fried brussels sprouts until crispy & tossed in our sweet chili sauce

LAMB LOLLIPOPS | 25

Delicious grilled lamb lollipops marinated in garlic & herbs served with a crisp provencal salad, creamy tzatziki sauce and grilled pita

PRIME STEAK SKEWERS | 22 GF

Prime NY strip grilled to perfection with zucchini, squash, red onion, and mushrooms. Served with homemade horseradish sauce (2 skewers)

CHEESEBURGER SLIDERS | 16

Juicy mini burgers with melted American cheese & crispy onion strings, served on soft buns with tangy pickles and side of BBQ ranch (3 sliders)

PRIME RIB SLIDERS | 18

Tender slices of prime rib layered with provolone and crispy onion strings on soft buns, served with a side of rich steak au jus (3 sliders)

BACON-WRAPPED SHRIMP | 22

Four jumbo shrimp wrapped in crispy bacon, glazed with Asian BBQ & gochujang sauce. Served over a sesame-lime dressed Asian salad with wonton crisps & scallions

CRISPY CRAB CAKES | 23

Lump crab meat sautéed until golden then drizzled with Gochujang honey aioli

JONNY'S WINGS | 18

Eight meaty slow-roasted bone-in wings

JONNY'S BONELESS | 16

Twelve meaty boneless wings

Served with Bleu Cheese & Ranch

Choice of Two Sauces

Buffalo, Jonny Cab's Sauce, Sweet Chili, Garlic Parmesan Butter, House BBQ, Lemon Pepper, and Sticky Asian

CRAB & ARTICHOKE DIP | 20

Creamy, cheesy artichoke dip with lump crab baked until warm & bubbly with tortilla chips for dipping

CHARCUTERIE BOARD | 19

A curated mix of gouda, prosciutto, grapes, strawberries, salami, green olives, mancho, candied pecans, pita crisps, and mixed berry jam

HOMEMADE BUFFALO CHICKEN EGG ROLLS | 18

Crispy homemade egg rolls filled with buffalo chicken over a fresh bed of greens with blue cheese buffalo dressing & garnished with green onions

HOT HONEY PEPPERONI FLATBREAD | 17

Marinara, mozzarella, pepperoni, and fresh basil. Drizzled with sweet & spicy honey

PROSCIUTTO, ONION, GOAT CHEESE FLATBREAD | 17

Garlic olive oil, prosciutto, caramelized onions, and goat cheese

MARGHERITA FLATBREAD | 15

Mozzarella, marinara, heirloom tomatoes, red onion, fresh basil, balsamic reduction

HOMEMADE SOUP 6 Cup | 9 Bowl

SALADS

WEDGE SALAD | 16 GF

A crisp wedge of iceberg lettuce, crumbled bleu cheese, red onion, bacon bits, cherry tomatoes, and drizzled with homemade bleu cheese dressing

SOUTHWEST SALAD | 24

Fresh grilled chicken, crispy lettuce, heirloom tomatoes, black bean corn salsa, crispy tortilla strips, diced avocado, fresh cilantro, and shredded cheese. Tossed in our house BBQ ranch

THAI MANGO BLACKENED SHRIMP SALAD | 24

A vibrant Thai salad tossed in a light Thai dressing, topped with fresh mango and six perfectly blackened seasoned shrimp, finished with fresh mint

CAESAR SALAD | 16

Crisp, chilled romaine lettuce with garlic croutons, parmesan cheese, and zesty caesar dressing

DRESSINGS

butter-milk ranch, bleu cheese, honey-mustard, caesar, italian, balsamic, house BBQ ranch, thousand island, and bacon vinaigrette

ADDED PROTEIN...

- 7 | CHICKEN BREAST
- 7 | STEAK
- 8 | SEARED TUNA
- 8 | SHRIMP
- 9 | SALMON

PASTAS

SHRIMP FLORENTINE | 28

Six sautéed shrimp with fresh spinach and sun-dried tomatoes tossed in a creamy Alfredo sauce over fettuccine, finished with shaved Parmesan

CAJUN PASTA | 29

Rigatoni pasta with sautéed chicken, italian sausage, shrimp, red & green peppers, and onions in creamy cajun sauce

CHICKEN ALFREDO WITH PANCETTA | 26

Our rich homemade alfredo sauce combined with sautéed pancetta, green peas, and juicy chicken. Served over a bed of fettuccine

EGGPLANT PARMESAN | 25

Sliced eggplant, breaded & fried, topped with an italian cheese blend, and house marinara, broiled until slightly golden. Served over a bed of linguini

CHICKEN PARMESAN | 26

Crisp chicken cutlet, topped with an italian cheese blend, house marinara, and finished to perfection. Served over a bed of linguini

SHRIMP & SEA SCALLOP PASTA | 32

Sautéed sea scallops, shrimp, calamari, red peppers, and cremini mushrooms. Served with a garlic cream sauce over fettuccine

Gluten-Free
Pasta Available

SIDES

- 7 | GARLIC MASHED POTATOES GF
- 7 | BACON VINAIGRETTE GREEN BEANS GF
- 7 | FINGERLING PARMESAN & HERB POTATOES GF
- 8 | OVEN-ROASTED VEGETABLES WITH BALSAMIC GLAZE GF
- 7 | BRUSSELS SPROUTS
- 7 | SAUTÉED ASPARAGUS GF
- 6 | HERBED RICE PILAF GF
- 6 | SIDE SALAD GF
- 9 | TRUFFLE FRIES
- 7 | FRIES

HOUSE SPECIALTIES

SERVED WITH CHOICE OF 2 SIDES (UPGRADE TO A CUP OF SOUP +2)

*Gluten free option available upon request

LAKE SUPERIOR WHITEFISH | 32 GF

Fresh seared wild whitefish, tomatoes, capers, olives, smothered in a white wine butter sauce

PARMESAN CRUSTED SEA BASS | 45 GF

Seared sea bass filet topped with a crisp parmesan crust, paired with a delicate lemon butter sauce

SWEET CHILI SALMON | 36 GF

Salmon grilled to perfection, glazed with our sweet chili sauce, topped with cilantro

CHICKEN FRANCESE | 28*

Battered pan fried chicken breasts topped with our savory lemon butter sauce

CHICKEN MILANESE | 28*

Battered pan fried chicken breasts served over a velvety Alfredo sauce, topped with marinated tomatoes & arugula tossed in lemon vinaigrette

BBQ PORK CHOP | 35 GF

10oz bone-in Frenched Berkshire pork chop smothered in our house BBQ sauce.

SURF & TURF | 34 GF

7oz prime grilled NY Strip with house-made steak sauce & paired with your choice of:

- three sautéed shrimp in lemon butter
- three seared scallops in lemon butter
- one crispy crab cake with gochujang aioli

CHIMICHURRI SKIRT STEAK | 42 GF

12oz citrus marinated prime skirt steak, topped with chimichurri sauce

NEW YORK STRIP | 55 GF

14oz prime grilled strip steak prepared to perfection. Served with house-made steak sauce

HOUSE PRIME RIB | 57 GF

- ONLY AVAILABLE FRIDAY + SATURDAY -

12oz slow-roasted prime rib cooked to to perfection. Served with homemade horseradish sauce and au jus

HANDHELDS

SERVED WITH FRIES OR SIDE SALAD

THE JONNY CAB BURGER | 22

8oz hand-pressed, certified prime black angus beef patty topped with melted provolone, bacon, pickles, lettuce, tomato, flash fried onion strings, and honey habanero aioli. Served on a soft potato bun

PRIME FRENCH DIP | 26

8oz of slow-roasted prime beef topped with melted provolone cheese on a french baguette. Served with our homemade horseradish sauce & succulent au jus

+2 TO ADD BACON, FRIED EGG, MUSHROOMS, AVOCADO, CARAMELIZED ONIONS, OR GLUTEN-FREE BUN

HOT HONEY FRIED CHICKEN SANDWICH | 23

Battered fried chicken breast drizzled with our homemade honey habanero aioli topped with a fried egg, bacon, smoked gouda, and crisp pickle rounds. Served on potato bun

GRILLED CHICKEN AVOCADO BLT | 24

Marinated grilled chicken breast with creamy habanero aioli, fresh avocado, provolone, crisp lettuce, tomato, and candied bacon

CHICKEN CAESAR WRAP | 18

Juicy grilled chicken breast, romaine, tomatoes, cucumbers, carrots, and red onion wrapped in a flour tortilla with creamy caesar dressing

SPECIALTY

JONNY Cab's

COCKTAILS

OLD FASHIONED | 18

Woodford Reserve Double Oak, Demerara, Orange Bitters, Luxardo Cherries
HAVE IT ELEGANTLY SMOKED IN A GLASS DOME +2

WINTER ORCHARD SPRITZ | 17

Saint George Spiced Pear Liqueur, Prosecco, splash of cinnamon-infused simple syrup, lemon twist, rosemary sprig

PEACHES & GLEAM COSMO | 18

Tito's Vodka, Peach Schnapps, Cranberry, Peach Puree, Fresh Lime

BOURBON JAZZ | 17

Woodford Reserve, Triple Sec, Simple Syrup, Cherry Juice

DEAD SEA MULE | 16

Dos Hombres Mezcal, Lime Juice, Ginger Beer, Grenadine. Garnished with a Dried Lime

THE PERFECT COUPLE | 16

Yaya Rum, Fresh Blackberries, Fresh Lime, Agave, Muddled Mint. Topped with Club Soda

BLOOD ORANGE PALOMA | 15

Patron Tequila, Grapefruit Juice, Blood Orange Puree, Lime Topped with Sprite

CLASSIC ESPRESSO MARTINI | 18

Espresso, Absolut Vanilla, Mr. Black, Coffee Beans
OR ORDER IT CREAMY FOR A SWEETER VERSION

CUCUMBER CABARET | 16

Ketel Cucumber Mint, Triple Sec, Lemon Juice, Simple Syrup with Fresh Cucumber

SMOKED SOUR | 18

Woodford Reserve, Simple Syrup, Lemon, Lime, shaken with Egg White
ELEGANTLY SMOKED IN A GLASS DOME

SMOKED CHERRY NEGRONI | 19

Tanqueray Gin, Carpano Antica, Bitters, Luxardo Maraschino Liqueur
ELEGANTLY SMOKED IN A GLASS DOME

MIDNIGHT BLOOM MARTINI | 18

Tito's Vodka, Lemon, Blueberry Puree, Coconut Puree, Lavender

NORTHSIDE GLOW | 15

Malibu, Peach Schnapps, Cranberry, Pineapple

SKINNY MAYRA-GARITA | 15

Casamigos Blanco Tequila, Cointreau, Lime Juice, Fresh Fruit
FRUIT CHOICES (OR COMBO):
STRAWBERRY, RASPBERRY, BLUEBERRY, PINEAPPLE, BLACKBERRY

DESSERTS

SCOOP OF VANILLA ICE CREAM | 3 GF

MIXED BERRY BREAD PUDDING | 14

A warm, house-made mixed berry bread pudding served with vanilla ice cream, a rich mixed berry sauce, and fresh whipped cream

APPLE TART | 12

Flaky apple tart served warm with vanilla ice cream, whipped cream & caramel drizzle

CHOCOLATE BLISS CAKE | 12

A slice of heaven with our moist chocolate cake with a scoop of ice cream & rich chocolate drizzle

COOKIE SKILLET | 12

Molten chocolate chip cookie, warm & gooey, topped with a scoop of vanilla ice cream

COFFEE | 4 CAPPUCINO | 5 ESPRESSO | 3

SODAS | 3.5 (FREE REFILLS)

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea, Cranberry Juice, Fiji Water (no free refills)

Mocktail Specials | 7

STRAWBERRY NOJITO

Lime Juice, Sprite, Mint, Fresh Strawberries

PASSIONFRUIT REFRESHER

Lime Juice, Tonic, Passionfruit, Tajin Rim

RASPBERRY PEACH LEMONADE

Raspberry & Peach Syrup. Soda, Lemonade

CUCUMBER LEMONADE

Lime Juice, Cucumbers, Soda, Lemonade, Tajin Rim

SELTZERS

 Cherry, Lime, Mango, Pineapple, Grapefruit

HIGH NOON | 4.5% | Vodka Seltzer | 8

BEER

ON DRAFT

MODELO | Pilsner | 4.4% | Mexico | 7

STELLA | Pilsner | 5.2% | Belgium | 7

REVOLUTION ANTI-HERO | IPA | 6.7% | 8

BUCKLE DOWN BELT & SUSPENDERS | 7

American IPA | 7% | BuckleDown Brewing | Lyons, IL

BOTTLE

AMSTEL LIGHT | 3.5% | Amsterdam | 6

BUCKLEDOWN CACTUS LAGER | 4.5% |

Mexican-Style Lager | 8

COORS LIGHT | 4.2% | Golden | 4.5

COORS BANQUET | 5% | Golden | 4.5

CORONA | 4.6% | Mexico | 6

CORONA LIGHT | 4% | Mexico | 6

MICHELOB ULTRA | 3.8% | St. Louis | 5.5

MILLER LITE | 4.2% | Milwaukee | 4.5

GUINNESS (CAN) | 4.2% | Ireland | 6

PERONI | 5.1% | Italy | 6

PERONI ZERO | 0% | Italy | 5

PLEASE LET YOUR SERVER KNOW OF ANY ALLERGIES

WIFI: Jonnycabs Password: 212BurrRidge

www.JonnyCabs.com | Gift Cards Available | IG: @jonny_cabs | Facebook: JonnyCabsBurrRidge | Reservations with OpenTable