

748 N. STATE STREET

Gemini GRILL

BRUNCH — LUNCH — DINNER

STARTERS

FAVA BEAN HUMMUS16
pistachio crumble, chile de arbol, crudité,
grilled naan

WILD MUSHROOM TEMPURA13
black garlic aioli

BIGEYE TUNA CRUDO*19
pickled wild blueberry, leche de tigre, fennel pollen

STEAMED MUSSELS18
calabrian cream, guanciale, pickled shallot

**PROSCIUTTO &
MELON CROSTINI**18
stracciatella, melon marmalade, basil

JUMBO LUMP CRAB CAKE28
dill remoulade, kale & cabbage slaw

SALADS

SIMPLE GREENS12
tender lettuces, violet mustard vinaigrette

BABY WEDGE15
maple bacon bits, crumbled blue cheese, egg,
cornichon, buttermilk ranch

LITTLE GEM CAESAR14
sourdough crouton, parmesan mousse,
caesar vinaigrette

GREEK PANZANELLA14
persian cucumber, red onion, cherry tomato, dill,
focaccia, spicy feta crema, red wine vinaigrette



WARM MILK BREAD salted irish butter 7



from the

CHARCOAL-WOOD GRILL

our live-fire grill marabu charcoal embers enhance
the flavors of our premium ingredients.

**BLISTERED
SHISHITO PEPPERS**
smoked chili vinaigrette,
roasted garlic aioli 14

**BLACK TIGER
JUMBO SHRIMP**
white cheddar grits,
harissa-spiced 22

**VOODOO
OYSTERS (6)**
romano bread crumbs,
creole butter 21

MEDITERRANEAN SEA BASS
confit tomato relish,
charred lemon 36

KUROBUTA PORK CHOP*
grainy mustard vinaigrette,
sour cherry mostarda 34

À LA FRITES

HANGER STEAK *
10oz, chimichurri rojo 38

FILET MIGNON*
8oz, caramelized shallot,
bordelaise 56

HALF CHICKEN
garlic-thyme jus 28

MAINS

CASHEW CHICKEN SALAD21
emerald kale, savoy cabbage, golden raisin, mint,
sesame-miso vinaigrette

MISO-BLACK COD36
oyster mushroom, green onion, shiitake dashi

SCOTTISH SALMON*35
israeli couscous, tomato vinaigrette, chermoula

ORECCHIETTE24
broccolini, spring onion, sweet pea, golden tomato

AHI TUNA TATAKI*39
crispy sushi rice, togarashi, mango, avocado

SANDWICHES

FRENCH DIP26
slow-cooked eye of round, monterey jack,
horseradish cream, au jus

KOREAN FRIED CHICKEN16
black garlic aioli, green papaya slaw, sesame bun

PRIME 8oz BURGER*21
monterey jack, jalapeño relish, aioli

SIDES

ONION RINGS buckwheat honey mustard . 9

GRIDDLED ASPARAGUS12
chili crisp, sesame aioli

FRENCH FRIES roasted garlic aioli . . . 9

CHARRED BROCCOLINI lemon12

DAILY SPECIALS

monday
BURGER+BEER*
monterey jack,
pancetta crisp, shaved onion,
gemini aioli, fries
21

tuesday
**CHICKEN
SCHNITZEL**
arugula, pickled peppers,
parmesan
21

wednesday
FISH+CHIPS
beer-battered cod,
malt vinegar aioli
24

thursday
**FLORIDA
GROUPE**
snap pea, oyster mushroom,
ginger-XO glaze
34

friday
**LOBSTER
RISOTTO**
fava, mascarpone
38

saturday
**16oz PRIME
CAJUN RIBEYE***
cowboy butter & roasted
garlic
67

sunday
FRIED CHICKEN
biscuit, b & b pickles
german potato salad,
housemade hot sauce
35

VISIT MORE  RESTAURANTS | GEMINIGRILLCHICAGO.COM

* THESE ITEMS ARE SERVED RAW OR COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

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Gemini GRILL

DINNER

COCKTAILS



the infamous
SQUIRTSKY
vodka, grapefruit,
lime, soda
13

- VELVET OLD FASHIONED bourbon, cointreau, amarena cherry, orange 14
- 🍷 KINDRED SPIRIT japanese whiskey, peychaud's aperitivo, plum, lemon 17
- 🍷 LONDON SOUR* earl grey infused gin, lemon, honey, elderflower, egg white 16
- DAISY HEAT tequila, sotol, watermelon, habanero, lime 16
- 🍷 RIGHT PLACE WRONG TIME cognac vsop, rye, absinthe, flora adora 18
- 🍷 CUP OF AMBITION nosotros blanco, demerara, cold brew, kafé anmè 18

WINE BY THE GLASS

sparkling

- CANTINE DEL GARDA glera | nv | prosecco, it14 | 56
- BOUVET-LADUBAY ROSÉ cab franc | nv | loire, fr15 | 60
- MILENA PET-NAT ROSÉ gamza | nv | danube, bg14 | 56
- MOËT & CHANDON chardonnay blend | nv | champagne, fr | 187ML . . 26

white

- CANTINA LAVIS pinot grigio | 2022 | trentino, it11 | 44
- MASSEY DACTA sauvignon blanc | 2022 | marlborough, nz14 | 56
- FLEURIET & FILS sauvignon blanc | 2022 | sancerre, fr.23 | 92
- DOMAINE DE ROCHEBIN chardonnay | 2021 | burgundy, fr . . .18 | 72
- TASCA D'ALMERITA inzolia/catarratto | 2021 | sicily, it13 | 52
- DIORA chardonnay | 2021 | monterey, ca15 | 60

rosé + orange

- MAISON NOIR 'LOVE DRUNK' chard blend | 2022 | or15 | 60
- ROSEBLOOD D'ESTOUBLON cinsault | 2023 | provence, fr. . .16 | 64
- CARUSO & MININI catarratto | 2022 | sicily, it15 | 60

red

- CUEVA DE LOBOS tempranillo | 2021 | rioja, sp11 | 44
- ALBERT-BICHOT pinot noir | 2020 | burgundy, fr.19 | 76
- FIRESTEED pinot noir | 2021 | oregon, us13 | 52
- E. GUIGAL gsm blend | 2020 | rhône, fr.13 | 52
- CHAPPELLET MTN CUVÉE red blend | 2021 | napa valley, ca . 24 | 96
- BONANNO cab sauv | 2022 | alexander valley, ca22 | 88
- DELILLE 'METIER' cab sauv | 2021 | columbia valley, wa16 | 64

BEERS

- cans*
- GUINNESS
dry stout | 4.2% | dublin, ireland |
14.9 oz | 7
- MAPLEWOOD 'SON OF JUICE'
hazy ipa | 6.3% | chicago, il
16 oz | 8
- DOVETAIL 'VIENNA'
vienna lager | 5.1% | chicago, il
16 oz | 9
- OFF COLOR 'APEX PREDATOR'
farmhouse ale | 6.5% | chicago, il
16 oz | 9
- ATHLETIC 'UPSIDE DAWN'
golden ale | 0.0% | milford, ct NA
12 oz | 8
- bottles*
- MILLER LITE
light lager | 4.2% | milwaukee, wi
12 oz | 7
- MOODY TONGUE 'APERITIF'
pilsner | 5.0% | chicago, il
12 oz | 11

LOW & SLOW

- 🍷 AMBROSIA & NECTAR
sommarøy 55 proof gin,
honey, lemon 15
- 🍷 SOMMARØY & THE CITY
sommarøy 55 proof vodka, lime,
cranberry, lemongrass syrup 15

NEVER SAY NO

- BLUEBERRY
LEMON COLLINS
blueberry, lemon, töst tea,
lyre's london dry 0.0, soda 14
- 🍷 BLACK PEPPER NOJITO
lime, black pepper, simple,
soda, mint 11