

INO BAR/PATIO ALL DAY

Appetizer

- Hewn Hand Forged Bread** ancient grain bread, churned butter, sea salt, cracked pepper 2
- GF **Spring Chowda** spring vegetables, fresh cream, white wine, house bacon, herbs 6 / 10
- GF **Cheese Course** 4 different cheeses, different milks & styles, walnuts, Mark Leider's honey 15
- GF **Charcuterie** various salame, serrano ham, etc, olives, fig jam, dip, toasty brioche 18
- GF **Crispy Calamari** black truffle aioli, tomato, fresno chile, cilantro 13
- Bruschetta** smashed avocado, Illinois tomato, basil feta vinaigrette 9
- GF **Spanish Romesco** roasted almond dip, grilled scallions, goat cheese, grilled forged bread 12
- GF **Buratta** yellow tomato, peppercorn thai basil vinaigrette, grilled forged bread 16

Sushi (only available after 5pm) any roll sub cucumber for rice - 3

- GF **Spicy Ahi Tuna Roll** cucumber, avocado, house spicy sauce 19
- GF **Salmon Roll** Skuna Bay salmon, lime juice, evoo, caper-tomato salad 17
- GF **Blue Shrimp** poached blue shrimp, asparagus, masago, sesame soy vinaigrette 18
- GF **Local Vegetables** asparagus, haricots vertes, capers, avocado, thai basil 17
- GF **Hawaiian Poke** Ahi tuna, poached shrimp, Skuna Bay Salmon, sesame vinaigrette 15

Sandwich/Burger with "5 time" kennebec fries or sweet potato chips

- Inovasi Burger** CDK farms beef, greens, tomato, mayo, pickles, cheddar, 5 time fries 16
sub house made veggie burger - 2
- Umami Burger** CDK farms beef, cave aged swiss cheese, mushrooms, miso beef fat aioli 18
- Freddy Girardet's Grilled Cheese** emmentaler cheese, white wine, garlic, dijon 16
- Crispy Chicken BLT** house made bacon, local yellow tomato, romaine, lime aioli 17
- House Smoked Turkey** arugula, bacon, avocado, truffle aioli 17
- Grilled Shrimp Wrap** ginger sesame shrimp, pepperoncini, crispy onion, poblano peppers 18
- Pork Carnitas Tacos (3)** organic corn tortilla, slow cooked pork, salsa verde, caramelized onion & jalapeno, reggiano, cilantro with tortilla chips & salsa 17

Any item with bread can be substituted for gluten free bread - 2

Split plate charge - 3

Salad *small / large*

- GF **Asparagus** brown butter balsamic, sweet onion, pecan, parmigiano reggiano cheese 9 / 15
- GF **Organic Greens** goat cheese, cucumber, haricots vertes, champagne vinaigrette, hazelnuts 8 / 14
- GF **Organic Beets** roquefort blue cheese, avocado, sesame vinaigrette 9 / 15
- Grilled Kale Caesar** old school caesar dressing, parmigiano reggiano, black truffle croutons 9 / 15
- Panzanella** cucumber, arugula, tomatoes, hearts of palm, hewn croutons, thyme dijon vinaigrette 8 / 14
- GF **Spain** organic greens, fingerling potatoes, papaya, grapefruit, almonds, citrus vinaigrette 8 / 14
- GF **Argentina** hearts of palm, tomato, avocado, scallions, apple cider vinaigrette 9 / 15
- dry aged steak - 8 skuna bay salmon - 9 organic chicken - 7 seared whitefish - 7 pacific blue shrimp - 9*

Entree

- GF **Smoked Pork Shoulder** organic polenta, baby squash, peanut, shiitake mushroom, balsamic 26
- GF **CDK Farms Dry Aged Tri Tip** maitake mushrooms, peppercorn, whipped potatoes, chimichurri 29
- GF **1/2 Chicken** sous vide, then grilled, asparagus, haricots vertes, balsamic, pistachio 23
- GF **Fish N Chips** crispy day boat cod, "5 time" fries, truffle dipping sauce & blended vinegar 26
- Skuna Bay Salmon** miso honey glaze, whipped cauliflower, farro verde, fennel pollen, herbs 28
- GF **Lake Superior Whitefish** thyme whipped parsnips, broccolini, local ginger sesame vinaigrette 25
- Chitarra Pasta** hand cut pasta, local asparagus, pecorino cheese, pistachio pesto 23

Kids

- Handmade Pasta** - thin noodles, local butter, parmesan 4 add chicken or veggies - 3
- GF **CDK Farms Burger** - brioche roll, cheddar cheese, kennebec potato fries 8
- GF **CDK Farms Tri Tip Steak** - kennebec potato fries, haricots vertes, natural jus 9
- GF **Crispy Chicken** - hand tossed, with ranch (yes, actually inovasi ranch :) 8

John des Rosiers Chef / Proprietor

Rene Gamez Executive Sous Chef

inovasi - 28 e center ave - lake bluff, il 60044 - inovasi.us - 847.295.1000

White, Rosé, & Sparkling by the glass

Rosé , Cuvée Jean Paul	Provence, France	2019	9
Sparkling , Portell	Cava, Spain	NV	11
Sparkling Rosé , Borrel Diehl, Gio Secco	Pfalz, Germany	NV	10
Pinot Grigio , Giocato	Gorsika Brda, Slovenia	2018	10
Riesling , Leeuwin Estate	Margaret River, Australia	2018	10
Verdicchio , Sartarelli	Castelli di Jesi Classico, Italy	2018	12
Chardonnay , Fram	Robertson, South Africa	2018	10
Chardonnay , Bacchus	California (Sonoma)	2018	15
Sauvignon Blanc , Arona	Marlborough, New Zealand	2019	10
Pinot Noir Blanc , Winzer...	Alsace, France	2018	16
Native Blend , Anjos	Vinho Verde, Portugal	2018	9

Cocktails, brought to you by the past months

no one ordered John's amazing Scotch cocktail, so we did this instead

brown butter old fashioned, smoke wagon bourbon, brown butter, amarena & orange 14

I'm sorry Carla, it was meant to be light hearted - john

#1 organic tequila blanco, watermelon juice, ginger juice, lime 11

everyone was happy for the first 2 weeks

random roating gin, dry vermouth, house-made chamomile and mint syrup, citrus 11

how does the entire town order dinner at 6:30?

Tito's vodka, pamplemousse liqueur, pink peppercorn, lemon juice 13

blood in the streets - a red Manhattan

rye whiskey, sibona amaro, lucano amaro, angoustra bitters, amarena cherry 13

can we make a bitter cocktail that the North Shore likes? :)

turn me on vermouth, campari, combier, rosemary simple 13

an Italian, a guy from Baltimore, and a Oaxacan walk into a bar...

fernet and fernet, bozal ensemble mezcal, agave, lime, black lime 14

Red by the glass

Grenache , le Clarion des Anges	Rhône Valley, France	2018	9
Monastrell, Syrah , Acuma	Jumilla, Spain	2018	9
Zin/Petite Sirah Blend , ¿Por Qué No?	Napa Valley, California	2015	13
Cabernet Sauvignon , Harvey & Harriet	Paso Robles, California	2017	25
Cabernet Sauvignon , Brochelle	Sierra Foothills, California	2015	10
Cabernet Sauvignon , Liparita	Napa Valley, California	2014	16
Malbec , Gougenheim	Mendoza, Argentina	2017	10
Pinot Noir , Bread & Butter	Napa, California	2018	11
Pinot Noir , Golden	Monterey County, California	2017	14
Tempranillo , Paul & Remy	Aragón, Spain	2016	12

Draft Beer

Krombacher		Pilsner	5
Kings & Convicts	Hougoumont	Pilsner	5
Solemn Oath	White Van	White Ale	7
Allagash	White	Belgian Wheat	7
Eagle Brewery	Bombardier	ESB	7
Weihenstephaner		Hefe Weissbier	6
Lagunitas		IPA	7
Off Color Brewing	Apex Predator	Farmhouse Ale	7
Stone		IPA	7
Left Hand		Milk Stout	7
Brouwerij Bosteels	Tripel Karmeliet	Belgian Triple Ale	8
B. Nektar Meadery	Zombie Killer	Cherry Cyser	8

Non Alcoholic Cocktails

The Garden Walk

organic beet juice, rosemary simple, fresh lime 7

Pineapple thats not syrup and is actually complex

pineapple juice, ancho chile, fresh lemon, pepper tincture 8

Lots of Limes

cocoa bitters, fresh limes, a barspoon of demerara simple, soda 7