

Blistered shishito peppers, chorizo, grits,

cherry tomatoes, crostini, smoked

POTATO 'GOLF BALLS' | 14

PARCUTERIE™ BOARD | 25

Warm pretzel bites, assorted meats & cheeses, olives, Gimme's cheese sauce, honey mustard

Pretzel bites & dipping sauces only I 14

MACKLE'S DIP | 15

Spinach, artichokes, American, feta, and parmesan cheese, served with toasted naan and tortilla chips

CANTINA NACHOS

Queso fresco, pineapple pico, avocado, spicy cilantro ranch, tortilla chips

House-made birria beef | 21

Mojo chicken | 16

Carnitas | 16

Crispy fried potato balls stuffed with gouda and chives, served with romesco, parmesan, pickled red onions, crispy prosciutto

basil, crostini

maldon salt

BURRATA I 17 Creamy burrata, fresh tomato salad, basil oil, balsamic glaze, flaky salt,

(4) TENDERLOIN TIPS | 21

Sweet & savory tenderloin steak tips served with roasted garlic horseradish sauce

(8) PORK BELLY BURNT ENDS I 17

Milk-braised pork belly, burnt hot honey glaze, pickled peaches, flaky salt

FRIED OLIVES | 13

Panko-crusted fried green olives, tossed with garlic-parmesan sauce, served with bleu

CHICKEN WINGS | 17

Traditional wings with your choice of one sauce or rub, served with bleu cheese or ranch dressing

Truffalo, garlic parmesan*, miso garlic, classic buffalo, house dry rub*

*Not available on the side Additional sauces +.75

FLAT BREAD | 19

Fig jam, goat cheese, prosciutto, arugula, hot honey

GREENS

SIMME'S HOUSE | 13

Mixed greens, quinoa, feta, olives, tomato, cucumber, red onion, lemon oregano vinaigrette

SPRING SALAD I 14

Arugula, strawberries, feta, pistachio, blueberry balsamic sauce

SUN-DRIED TOMATO CAESAR I 13

Chopped romaine, parmesan, cracked pepper, crispy naan chips, sun-dried tomato caesar dressing

SAGUARO CRUNCH | 14

Romaine, queso fresco, pineapple pico, avocado, pickled onion, tortilla strips, spicy cilantro ranch dressing

© CUCUMBER MELON I 14

Arugula, cucumber, cantaloupe, honeydew, prosciutto, goat cheese, mint, watermelon radish, creamy herb dressing

BEET SALAD I 15

Mixed greens, roasted beets, crispy carrot ribbons, goat cheese, pistachios, honey cumin dressing

ADD PROTEIN:

Mojo-braised chicken +5 Grilled chicken +4 Carnitas +5 Salmon +13 Birria +10 Chicken tenders +4 Tenderloin steak tips +15

SALAD DRESSINGS:

Ranch Spicy cilantro ranch Lemon oregano vinaigrette Sun-dried tomato caesar Bleu cheese Honey cumin

SIGNATURE PLATES

CHICKEN TENDERS | 16

Hand-breaded chicken tenders, fries, and served with your choice of ranch, honey mustard, or Gimme's sauce

Wing sauce tossed tenders +1.5 Additional sauces +.75

FISH & CHIPS | 18
Crispy beer-battered fried haddock, fries, housemade tartar sauce

TIPS & FRITES | 36

Sweet & savory tenderloin steak tips, parmesan-truffle fries, served with roasted garlic horseradish sauce

③ SALMON | 26

Pan-seared salmon, cheesy risotto, asparagus, lemon-dill caper sauce

WALLEYE | 31

Pistachio crusted walleye, mashed potatoes, grilled asparagus, orange brown butter sauce

GNOCCHI | 18

Potato gnocchi, peas, bacon, chorizo, tomatoes, creamy tomato sauce

Add steak tip skewers +15 Add grilled chicken +4 Add salmon +13

MACARONI & CHEESE | 16

Creamy six cheese sauce, elbow noodles, toasted Cajun breadcrumbs and parmesan

Add steak tip skewers +15 Add house-made birria +10

TACOS & BOWLS

Choose your style & meat to create your perfect meal

STEP 1 | CHOOSE YOUR STYLE

TACOS

Choice of flour or corn tortillas, spicy cilantro sauce, pineapple pico, avocado, served with chili-lime fries

BOWL

Cilantro-lime rice, black beans, spicy cilantro sauce, pineapple pico, avocado, watermelon radish, queso fresco, tortilla strips

STEP 2 | CHOOSE YOUR STAR

MOJO CHICKEN I 17

CARNITAS I 17

CRISPY HADDOCK | 19

BIRRIA BEEF | 22

All Tacos & Bowls are served with house-made salsa roja

GIMME'S FAVORITE 🛞 GLUTEN-FREE 👌 FIERY FLAVORS





A 20% gratuity will be added automatically to the bill for parties of 8 or more. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



GIMME'S BURGER | 18

Cheddar cheese, haystack onions, sweet & spicy pickles, lettuce, tomato, Gimme's sauce, served on a sesame brioche bun

THE CLASSIC BURGER | 17

American cheese, lettuce, tomato, onion, mayo, served on a sesame brioche bun

SECON ROYALE | 19

Bacon, Swiss cheese, truffle garlic aioli, caramelized onions, served on our signature bacon-fat bun

BURGER OF THE MONTH I 18

Ask your server about this month's featured burger!

All burgers are served with two 4 oz patties cooked medium-well and served with fries. Sub sweet potato fries +1, sub parmesan-truffle fries +3

BURGER UPGRADES: Add bacon +2, sub impossible burger patty +3, sub bacon-fat bun +2, sub gluten-free bun +2

All handhelds served with fries. Sub sweet potato fries +1 | Sub parmesan-truffle fries +3

GIMME'S CHEESESTEAK I 21

Shaved ribeye, roasted peppers, onions, mushrooms, house cheese sauce, calabrian garlic aioli, cuban bread

ANAN CLUB | 16

Cheddar & Swiss cheese, turkey, prosciutto, bacon, lettuce, tomato, roasted garlic aioli, toasted naan

KATSU CHICKEN I 16

Crispy chicken cutlet, tonkatsu sauce. cabbage slaw, japanese milk bread

CLASSIC CHICKEN SANDWICH | 15

Crispy chicken thigh, Gimme's sauce, shredded lettuce, tomato, sweet & spicy pickles, sesame brioche bun

BRIE BLT | 17

Thick-cut bacon, brie, lettuce, tomato, herb aioli, toasted sourdough

SECOND SECOND S

House-made birria beef, gouda, mozzarella, provolone, toasted sourdough, consommé

CHICAGO TAVERN-STYLE PIZZAS

12" thin & crispy pizza | Cauliflower crust available +3

TRUFFLEVORE | 19

Sausage, pepperoni, bacon, roasted garlic, basil, truffle oil

SAUSAGE | 16

HOUSE SPECIAL | 18

Sausage, pepperoni, mushrooms, peppers, onions

PEPPERONI I 16

() SPICY SICILIAN | 18

Pepperoni, bacon, chopped garlic, onion, pepperoncinis, jalapeños

CHEESE | 14

SOUPS

NEW ENGLAND **CLAM CHOWDER**

Cup | 8 Bowl I 12

SOUP OF THE DAY

Cup | MKT Bowl | MKT

DESSERTS

Add vanilla ice cream +3

G BROWN BUTTER CHOCOLATE CHIP COOKIE | 9

Vanilla ice cream, miso caramel

CARROT CAKE 19

Cream cheese frosting, crushed walnuts

ROTATING CHEESECAKE | 9

Ask your server about our featured flavor

LEMON BLONDIE I 8

White chocolate-lemon blondie topped with lemon crème anglaise, strawberry

SIDES

MASHED POTATOES | 4

(3) ASPARAGUS | 5

SEASONAL VEGETABLES | 5

(3) CILANTRO-LIME RICE | 4

SWEET POTATO FRIES | 5

PARMESAN-TRUFFLE FRIES | 6

FRIES | 4

(☼) CHEESY RISOTTO | 6

HOUSE OR SUN-DRIED TOMATO CAESAR SIDE SALAD | 6

Sub with any burger or handheld +3

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