the OAKVILLE
GRILL & CELLAR™

CUISINE

The Oakville Grill & Cellar menu is inspired by its partnerships with farms, ranches, and wineries throughout California and the Midwest. Led by Executive Chef Timothy Havidic, approachable and classically comforting dishes are expertly sourced and made with simply prepared ingredients. Dinner, lunch, weekend brunch, kids and gluten-free menus are all available, alongside a playfully nostalgic dessert menu.

BEVERAGE

The wine menu boasts the largest exclusively California wine list in Chicago, hand-picked by Beverage Director Richard Hanauer and his sommelier team, and awarded Best Specialist Wine List in North America by the World's Best Wine Lists Awards. The list celebrates the bounty and diversity of California wine, from iconic regions to up-and-coming destinations. Designed to pair seamlessly with the menu, the list comprises an ample selection of full-bodied reds to lighter whites, sparkling and sweet. Alongside wine, The Oakville crafts signature and non-alcoholic cocktails. Unique to Chicago, the restaurant offers The Cellar Door, a wine tasting experience that replicates the current tasting of a featured California winery, rotating monthly.

EXPERIENCE

Adopting elements from Northern California, the restaurant emulates wine country with natural wood textures and greenery. The main dining room seats more than 200 guests with table and banquette seating alongside a lively centered bar. The second floor, which can serve as a private dining space, seats 80 guests and features an indoor-outdoor bar. Outdoor seating is available along The Mews on the first floor and on the all-seasons terrace on the second floor.

163 N GREEN ST, CHICAGO, IL 60607
THEOAKVILLE.COM | 773-309-2300











