BAR CARGO is a Roman-style pizza bar that brings an authentic taste of Italy to the heart of River North. The pizzas are created using a unique custom blend of imported flours that are shipped overseas from Rome on cargo containers - which have been incorporated into the fun, industrial design of the restaurant. The dough has a 96-hour rise period that creates a perfectly light and crispy crust. Paired with a lively bar program featuring craft brews, creative cocktails and curated wines, the experience is one your guests won’t soon forget.

EVENTS@BARCARGO.COM | 312.929.0065
THE LAYOUT

FULL & PARTIAL BUYOUTS AVAILABLE FOR GROUPS OF 12-150+

- Accommodates 20 seated with options to expand into neighboring sections
- Accommodates 20+ seated or 40+ cocktail
- Accommodates up to 20 seated

HI-TOP TABLES ALLOW FOR MAXIMUM MINGLING

DEEP TUFTED BOOTHS PROVIDE COZY GROUP SEATING

WRAPAROUND BAR WITH RETRO BUCKET BARSTOOLS

THE PIZZA KITCHEN & BEER GARDEN MAKE FOR A COLORFUL BACKDROP

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TAKE A VIRTUAL TOUR ONLINE AT BARCARGO.COM/TOUR
APPETIZERS

**FRIED RAVIOLI** $2 PP | MINIMUM TEN PER ORDER
RICOTTA-FILLED, SPICY MARINARA

**FRIED CALAMARI** $40 | SERVES 10
SAFFRON AIOLI, COCKTAIL SAUCE, LEMON

**CHEESE CURDS** $30 | SERVES 10
WISCONSIN CHEDDAR, PEPPERCORN RANCH

**HUMMUS** $32 | SERVES 10
SERVED WITH CARROTS, CELERY & PITA BREAD

**CARGO WINGS** $2.50 PP | MINIMUM TEN PER ORDER
CHOICE OF: BUFFALO GIARDINIERA, THAI CHILI, OR CITRUS CHIPOTLE BBQ SAUCE

**HEY MEATBALLS** $2.50 PP | MINIMUM TEN PER ORDER
ITALIAN HERBS & SPICES, MARINARA

**CHIPS & GUAC** $28 | SERVES 10
SERVED WITH SALSA

**ARTICHOKE BEIGNETS** $2 PP | MINIMUM TEN PER ORDER
HERB CREAM CHEESE-FILLED, CAJUN CILANTRO REMOULADE

**POPcorn SHRIMP** $38 | SERVES 10
MARINARA, AIOLI

**STEAK TACOS** $4 PP | MINIMUM TEN PER ORDER
SEARED SKIRT STEAK, AVOCADO, CILANTRO, WHITE CORN TORTILLAS, SERVED WITH PICO DE GALLO & AVOCADO JALAPENO SALSA

MINIMUM: 20 PEOPLE

SALADS

**CHOP CHOP**
SOPPRESSATA, PANCETTA, ARTICHOKE, CHICKPEAS, RADICCHIO, ICEBERG, ROMAINE, OLIVES, TOMATOES, RICOTTA SALATA, RED WINE VINAIGRETTE, CIABATTA

**CHICKEN CAESAR**
CHOPPED ROMAINE HEARTS, PARMESAN, CROUTONS, CAESAR DRESSING

**QUINOA**
CUCUMBER, AVOCADO, MANGO, TOMATO, CELERY, EVOO, LEMON VINAIGRETTE

**PEAR & ARUGULA**
PICKLED RED ONIONS, GORGONZOLA, CANDIED WALNUTS, DATES, BALSAMIC VINAIGRETTE, CIABATTA

**BEEF**
ROASTED RED BEETS, BABY KALE, RADICCHIO, ORANGE SEGMENTS, GOAT CHEESE, CANDIED WALNUTS, CHAMPAGNE CITRUS VINAIGRETTE

**SOUTHWEST**
BLACKENED CHICKEN, ROMAINE, ROASTED CORN, AVOCADO, BLACK BEANS, PICO DE GALLO, TORTILLA CHIPS, JALAPENO LIME VINAIGRETTE

ALL PRICING SUBJECT TO CHANGE
RED
THE QUEEN
Basil, Tomato, Mozzarella
HOT HOT HOT
Pachino Tomatoes, Chili, Garlic, No Cheese
SAUS SHROOM
Sausage, Mushroom, Mozzarella
CARGO GARDEN
Bell Peppers, Onions, Zucchini, Eggplant, Mozzarella
HEY PEPE
Spicy Pepperoni, Mozzarella
CARGO COMBO
Sausage, Salami, Meatball, Pancetta, Mozzarella
THE CHICAGO
Italian Sausage, Red & Green Peppers, Mozzarella

WHITE
CHEESE PLEASE
Provolone, Parmigiano, Mozzarella
FUN GUY
Roasted Mushrooms, Mozzarella, Truffle Cream
THE ROMAN
Pancetta, Pecorino Cheese, Mozzarella, Yolk
POPEYE & TRUFFLE OIL
Sautéed Spinach, Mushrooms, Mozzarella, Parmesan, Truffle Oil
BUFFALO BILL
Buffalo Grilled Chicken, Celery, Mozzarella, Giardiniera Wing Sauce, Ranch Drizzle
THE COOKOUT
Citrus Chipotle BBQ Chicken, Bacon, Red Onions, Cheddar, Mozzarella, Cilantro, BBQ Sauce
THE JULIANNA
Prosciutto, Arugula, Fresh Mozzarella, Balsamic Drizzle
CBT
Chicken, Bacon, Cherry Tomatoes, Avocado, Cheddar, Mozzarella, Scallions, Ranch Drizzle

$12 PER PERSON
SELECT 4 OPTIONS FOR YOUR GROUP

ALL PRICING SUBJECT TO CHANGE
THE DRINKS

2 HOUR PACKAGES • ADD $10/PERSON FOR A 3RD HOUR
MINIMUM 20 GUESTS • SHOTS ARE NOT INCLUDED

BEER & WINE $25/PERSON
- HOUSE RED
- HOUSE WHITE
- DOMESTIC BOTTLES

STANDARD BAR $35/PERSON
- HOUSE RED
- HOUSE WHITE
- DOMESTIC BOTTLES
- DRAFTS (ROTATING LIST)
- STANDARD SPIRITS

PREMIUM BAR $50/PERSON
- HOUSE RED (2 VARIETIES)
- HOUSE WHITE (2 VARIETIES)
- DOMESTIC, IMPORTED AND CRAFT BOTTLES
- DRAFTS (ROTATING LIST)
- PREMIUM SPIRITS

BRUNCH BAR $25/PERSON
- BLOODY MARYS
- MIMOSAS
- DOMESTIC BEER

STANDARD SPIRITS
- MILAGRO TEQUILA
- CUTWATER VODKA
- PRAIRIE ORGANIC GIN
- STOLEN WHISKEY
- BACARDI RUM
- CAPTAIN MORGAN RUM
- DEWAR'S SCOTCH

PREMIUM SPIRITS
- KETEL ONE VODKA
- TITOS VODKA
- BACARDI RUM
- CAPTAIN MORGAN RUM
- BOMBAY SAPPHIRE GIN
- BULLEIT BOURBON
- PATRON SILVER TEQUILA
- JOHNNIE WALKER BLACK WHISKEY

NOT INCLUSIVE OF TAX, SERVICE FEES & GRATUITY

EVENTS@BARCARGO.COM | 312.929.0065
SATURDAY & SUNDAY
11AM - 2:30PM

$25 BRUNCH BUFFET
SCRAMBLED EGGS, BREAKFAST SAUSAGE, BACON, BREAKFAST POTATOES, FRENCH TOAST, ASSORTED DOUGHNUTS OR PASTRIES, CHILAQUILES, MINI MEATBALLS, FRIED RAVIOLI, FRESH FRUIT, SALAD & A SELECTION OF BAR CARGO PIZZAS

BRUNCH MENU SUBJECT TO CHANGE

$15* BOTTOMLESS DRINKS
ADD BOTTOMLESS MIMOSAS, BOTTOMLESS BLOODY MARYS, OR BOTTOMLESS DOMESTIC BEER FOR AN ADDITIONAL $15

*$25 FOR BOTTOMLESS DEAL WITHOUT PURCHASE OF BRUNCH BUFFET

TWO HOUR TIME LIMIT BASED ON TIME SEATED
ALL THINGS CARGO

DELIVERY
BARCARGO.COM/Delivery

CARRY-OUT
BARCARGO.COM/CARRYOUT OR CALL 312.929.0065

EVERYDAY SPECIALS
$20 DOMESTIC BEER BUCKETS
$25 CORONA BEER BUCKETS
$28 HARD SELTZER BUCKETS

HAPPY HOUR
MONDAY-THURSDAY
5PM -7PM
$5 DRINKS:
HOUSE RED WINE
HOUSE WHITE WINE
DOMESTIC BEERS
MIXED DRINKS

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