This is how we party.

Corporate events - bachelor parties
Birthdays - rehearsal dinners - baby showers
Graduation celebrations - tailgate parties

Email landerson@thefifty50.com to reserve today
About the 50

The Fifty/50 is a full service restaurant and bar located in the Wicker Park neighborhood of Chicago. We specialize in both small and large events from cocktail receptions, corporate functions, birthdays, and any sort of event where people are letting loose and having a good time.

We’re definitely not your typical corporate function which is why local businesses and even some Fortune 500 companies show their people a great time with us.

We have three floors, all with their own bar, each with a distinct feel and vibe. The mezzanine level is a private space overlooking the main floor that can fit up to 50 for a cocktail reception or seated dinner. The basement features lush booths and a private DJ booth along with a large downstairs bar and definitely a huge party vibe. This space can be private most nights of the week except Friday & Saturday where it can be private until 10:00pm. Throughout the venue, we have spaces and areas that can be separated or combined for large and small events.

Lighting, custom menus, and ambiance can be adjusted according to your specific event needs. We are also able to make special accommodations for your events whether it’s additional A/V, wireless microphones, or event planning and production support.

Lindsey Anderson has worked with the Fifty/50 Restaurant Group for more than 6 years and she is here to assist in creating the perfect on-site or off-site event. She can be reached directly at Landerson@thefifty50.com or by calling 312-257-9906. Additionally, we can be reached by emailing events@thefifty50.com.
Appetizers

Half pans serve up to 10 guests. Full pans serve up to 20 guests.

WAFFLE CHEDDAR FRIES
Cheddar Bechamel, Grated Sharp & Smoked Cheddar
Half Pan - $40  Full Pan - $70

BEER BATTERED PICKLES
Housemade Spicy Pickles that are sliced and Beer-Battered. Served with sides of Caramelized Onion-Roasted Garlic Dip & Housemade Ranch
Half Pan - $40  Full Pan - $70

GREG'S DEEP FRIED CHEESE CURDS
Ellsworth Cooperative Creamery, Seasoned Flour, Creamy Ranch
Half Pan - $40  Full Pan - $70

HOUSE NACHOS
Cheddar Bechemel, Grated Cheddar, Lettuce, Tomato, Guacamole, Sour Cream, & Salsa Fresca
Half Pan - $35  Full Pan - $65
+ Skirt Steak  +$1.50 per person
+ Smoked Pulled Pork  +$1 per person
+ Chicken (smoked / grilled / fried)  +$1.50 per person

BUFFALO CALAMARI
Fresh Calamari, Fifty/50 Signature Buffalo
Half Pan - $75  Full Pan - $140

Famous

Award-Winning Chicken Wings

Regular Wings  $70 per 50 wings
Boneless Wings  $65 per 50 wings
Choice of Buffalo, Tangy BBQ, Spicy Garlic, Smokey BBQ, Bourbon BBQ, Sweet Chili Glaze, or Teriyaki

TEMPURA POPCORN SHRIMP
Sweet Chili Cilantro Glaze, Sesame Seeds
Half Pan - $70  Full Pan - $130

SMOKED PORK BELLY BURNT ENDS
Maple Cured, Applewood Smoked, Sweet Bourbon Glaze, Honey Mustard
Half Pan - $50  Full Pan - $95
Fresh Salads

Salads may be served in buffet-style or plated individually

**SOUTHWESTERN COBB**
Romaine & Red Leaf, Super Sweet BBQ Corn, Housemade Bacon, Burnt Cheddar, Smoked Chicken, Honey Citrus Vinaigrette
Half Pan - $25  Full Pan - $45

**CAESAR, LIME, AVOCADO**
Romaine & Red Leaf, Avocado, Roasted Pepito Seeds, Tortilla Strips, Crumbled Goat Cheese, Parmesan Cheese, Caesar-Lime Dressing
Half Pan - $25  Full Pan - $45

**WICKER PARK**
Mixed Greens, Toasted Pine Nuts, Goat Cheese, Cucumbers, Mighty Vine Tomatoes, Roasted Shallot Vinaigrette
Half Pan - $25  Full Pan - $45

Sliders

Served in trays or platters of 25

- **Triple Secret Cheeseburger**  ... 3 ea
- **Turkey Burger**  ... 3 ea
- **Fried Chicken**  ... 3 ea
- **Mother Earth Vegan Burger**  ... 3 ea
- **Smoked Pulled Pork**  ... 3 ea
- **Skirt Steak**  ... 5 ea
### Main Courses

**May also be ordered ala carte.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Half Pan</th>
<th>Full Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BUTTERMILK BRINED FRIED CHICKEN</strong></td>
<td></td>
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<tr>
<td>Buttermilk Brine, Chicago Spiced Flour, Ranch Dust, Housemade Hot Sauce, Cornbread, Choice of Dipping Sauce</td>
<td>Half Pan - $40</td>
<td>Full Pan - $80</td>
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<tr>
<td><strong>MAC AND CHEESE</strong></td>
<td></td>
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<tr>
<td>Half Pan - $25</td>
<td>Full Pan - $50</td>
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</tr>
<tr>
<td><strong>SMOKED BABY BACK RIBS</strong></td>
<td></td>
<td></td>
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<tr>
<td>Dry Rub, Maple Sugar Mop, Sweet &amp; Smokey Sauce, Cornbread</td>
<td>Half Pan - $50</td>
<td>Full Pan - $100</td>
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<tr>
<td><strong>BONELESS GRILLED CHICKEN BREAST</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Choice of Homemade Sauces</td>
<td>Half Pan - $25</td>
<td>Full Pan - $45</td>
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</tbody>
</table>

### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Half Pan</th>
<th>Full Pan</th>
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</thead>
<tbody>
<tr>
<td><strong>Sweet Potato Fries</strong></td>
<td>$20</td>
<td>$40</td>
</tr>
<tr>
<td><strong>Regular Fries</strong></td>
<td>$20</td>
<td>$40</td>
</tr>
<tr>
<td><strong>Seasoned Waffle Fries</strong></td>
<td>$25</td>
<td>$50</td>
</tr>
<tr>
<td><strong>Baked Sweet Potato</strong></td>
<td>$20</td>
<td>$40</td>
</tr>
<tr>
<td><strong>Onion Rings</strong></td>
<td>$25</td>
<td>$50</td>
</tr>
<tr>
<td><strong>Sweet BBQ Corn on the Cob</strong></td>
<td>$20</td>
<td>$40</td>
</tr>
<tr>
<td><strong>Grilled Asparagus &amp; Carrots</strong></td>
<td>$20</td>
<td>$40</td>
</tr>
<tr>
<td><strong>Cornbread</strong></td>
<td>$15</td>
<td>$30</td>
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</tbody>
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**NOT SEEING SOMETHING? WE WILL GLADLY CUSTOMIZE A MENU FOR YOU OR BRING SOMETHING IN FROM ONE OF OUR OTHER RESTAURANT CONCEPTS.**
Section 215
An action-packed, reserved social space up front, overlooking Division St. Up to 20 guests seated or 40 guests for cocktails. Reserved bar section

The Basement
A private area with a full bar and customized table setup. Up to 60 guests seated or 75 for cocktails.

The Mezz
A private space overlooking the main floor with a private bar. Customized table setup for up to 50 guests seated or 60 guests for cocktails.
Bar Packages

3-Hour Traditional Bar Package ... 35 per person
Spirits Included: Svedka Vodka, Bacardi Light Rum, Captain Morgan Spiced Rum, Ford's Gin, Dewars White Label Scotch, Corazon Blanco Tequila, Jim Beam Bourbon

Beers Included: Miller Lite, Coors Light, Coors Banquet, PBR, Miller High Life

Wine and Bubbles Included: Seasonal House by the glass

3-Hour Top Shelf Package ... 45 per person
Spirits Included: Svedka Vodka, Tito's Vodka, Kettel One Vodka, Bacardi Light Rum, Captain Morgan Spiced Rum Hendrick's Gin, Bombay Saphire Gin, Dewars White Label Scotch, Johnny Walker Black Scotch, Don Julio Blanco Tequilla, Corazon Blanco Tequilla, Rebel Yell Whiskey, Jameson Whiskey, Jack Daniels Whiskey

Beers Included: Miller Lite, Coors Light, Coors Banquet, PBR, Miller High Life, Stella, Lanitas Lil Sumptin, Three Floyds YumYum, Metropolitian Krankshaft, Allagash White, Corona Light, Revolution Bottom Up Wit, Revolution Fist City

Wine and Bubbles Included: Seasonal House by the glass

Note: Bar Packages do not include shots or Red Bull