



📶 mosaicgeneva.com
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☎ 224-575-6268

mosaic
KITCHEN & COCKTAILS
EST. 2025

507 South 3rd St.
Suite A
Geneva IL 60134

H : Halal V : Vegan GF: Most Items Can Be Gluten Free upon request
Please Disclose Any Allergies or Dietary Restrictions

Spreads

Spread Platter 25

Hummus, Beet Borani, Smoked Labneh
Black Bean Hummus, Tzatziki, Pita

Hummus 14 V

Chickpea Spread, Crispy Chickpeas
Sumac, EVOO, Pita

Braised Lamb Hummus 25 H

Slow Braised Lamb, Chickpea Hummus
Toasted Pine Nuts, Mint, Gherkin Relish, Pita

Black Bean Hummus 14

Black Beans, Pomegranate, Goat Cheese
Zhoug, Dukkah, Toasted Sesame, Pita

Beet Borani 14

Beet-Yogurt Borani, Roasted Beets
Black Sesame Seeds, Honey, Pita

Mezze

Baked Feta 15

Dukkah, Herb Salad, Hot Honey, Pita

Roasted Carrots 13

Za'atar, Pomegranate Seeds, Honeycomb
Dukkah, Lemon Tahina, Mint

Grilled Shrimp Skewer 21

Grilled Jumbo Shrimp, Batta Harra, Yogurt Tahina
Cashew Gremoulata, Chili Oil, Sumac

Falafel 15

Chickpea Fritters, Lemon Tahina, Dukkah, Mint

Steak Frites 27

30 Day Dry Aged Steak, House Fries
Pickled Banana Peppers, Feta, Lemon, Zhoug

Adana Lamb Kebab 25 H

House Ground Lamb Kebab, Sumac Onion
Cashew Gremoulata, Mint, Tomato, Chili Oil, Pita



Salads

Add Protein:

Chicken 8 Lamb 11 Steak 9 Shrimp 11 Falafel 6

Falafel Bowl 19

Falafel, Bulgur Wheat Salad, Beet Yogurt Borani
Roasted Tomatoes, Crispy Chickpeas, Dukkah
Cucumber, Hummus, Avocado

Beet & Smoked Labneh 15

Roasted Beets, Smoked Labneh, Honey
Toasted Hazlenuts, Orange Supremes
Goat Cheese, Arugula

Fattoush 15

Cucumber, Cherry Tomatoes, Yogurt Tahina
Pomegranate Molasses, Pomegranate Seeds
Radish Coins, Dill, Mint, Focaccia Crackers

Brunch Specials

Greek Yogurt Parfait 12 V

Berry Slaw, Vanilla Greek Yogurt, Lemon, Mint,
Granola, Golden Raisins

Spanakopita Quiche 12

Egg, Spinach, Feta, Phyllo Dough,
Smoked Lebneh, Herb Oil, Arugula
Add Half or Whole Avocado \$3/\$6

Bacon Quiche 12

Bacon, Dill, Zucchini, Lemon Zest, Chili Oil,
Goat Cheese, Ricotta
Add Half or Whole Avocado \$3/\$6

Avocado Toast 14

Grilled Focaccia, Avocado Spread,
Pickled Onion, Dill, Goat Cheese
Add Fried Eggs \$6

Steak & Eggs 35

30 Day Dry Aged Ribeye,
Truffle Scrambled Eggs, Home Fries

Egg & Prosciutto 10

Prosciutto, Truffle Egg Omelette, Truffle Aioli,
Goat Cheese, Mixed Greens, Brioche

Smoked Salmon 12

Smoked Salmon, Smoked Labneh, Mixed Greens,
Pickled Onions, Mint, Brioche
Add Half or Whole Avocado \$3/\$6

Sausage Egg & Cheese 12

House-Made Lamb Patty, Truffle Egg Omelette,
Smoked Labneh, Cheddar, Brioche
Add Bacon \$4

Breakfast Burger 19

Sunny Side Up Egg, Bacon, Caramelized Onion,
Pickles, Cheddar, Truffle Aioli, Fries

Cast Iron Pancake 15

Fluffy Pancake, Honey & Lemon Marscapone,
Maple Syrup, Blueberry Gastrique, Granola, Mint

Shakshuka 21

Caramelized Onion, Roasted Red Pepper,
Cherry Tomatoes, Feta, Eggs, Cilantro, Pita

Mosaic Hash

Steak 25 Lamb Shank 30

Caramelized Onion, Chili Oil, Cilantro,
Two Fried Eggs, Roasted Red Pepper, Potatoes

Sides

Truffle Hashbrowns 4

Two Eggs Fried or Scrambled 6

Toasted Homemade Focaccia 6

Three Strips of Bacon 4

House Fries 7

Curry Aioli 1

Truffle Aioli 2

Take Out

Order Online: mosaicgeneva.com
Order Via Phone: 224-575-6268



scan to make
a reservation!

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Craft Cocktails 15



Clearly Curry

Planteray Cut n Dry & OFTD
Charred Pineapple, Ube Orgeat
Lime, Green Curry Foam

Swizzle Me Timbers

Germana Cachaça
Yuzu Curaçao, Laphroaig 10
Lemon, Lime, Mint

For The People

G4 Blanco Tequila, Cilantro Syrup
Acidified Cucumber Juice, Soda

Rabbit Punch

Teeling Irish Whiskey, Meletti
Fernet, Miller High Life Syrup
CBV, Fernet Air

Gyro G&T

Bayab Gin, Lamb Shank
Mediterranean Tonic
Cucumber, Mint, Feta

Electric Slide

Vodka, Midori, Orgeat, Lime
Cinpatrazzo Sink

Unspoken Word

Träkál, Elderflower, Luxardo Bitter
Lime Acid Solution, Chartreuse Air

Cold Smoke

Mal Bien Mezcal, Yellow Chartreuse
Orange & Mole Bitters, Smoke

Toki-Roll

Toki Japanese Whisky,
Select Aperitivo, Lemon, Lime,
Watermelon Oleo, Egg White

Phô-Ward Thinking

Sông Cái Gin, Shōchū,
Panang Curry Honey, Lemon,
Thai Chili Oil

Ango Unchained

Mal Bien Mezcal, Charanda Anêjo
Angostura, Passionfruit, Lime
Pineapple, Mole Bitters

African Jacana

Bayab Gin, Cocchi Extra Dry
Heirloom Pineapple, Lime Acid
Watermelon Ice Cube

Classic Cocktails 14

Mosaic Daiquiri

Blueberry Vanilla Goat Cheese
Infused Planteray 3 Star, Lime

White Sangria

White Wine, Pineapple
Vodka, Elderflower, Soda

Paloma

G4 Blanco Tequila
Grapefruit, Lime, Soda

Old Fashioned

Old Grandad BIB
Angostura

Spanish G&T

Bayab Gin, Peppercorns
Grapefruit, Mediterranean Tonic

Mai Tai

Smith & Cross, Planteray Dark
Orgeat, Dry Curaçao, Lime

Naked & Famous

Yellow Chartreuse, Mal Bien Mezcal
Aperol, Lime

Alaska

Bayab Gin, Yellow Chartreuse
Orange Bitters

Pisco Sour

Pisco Logía, Lemon, Lime, Egg White
Angostura, Peychauds

Gold Rush

Old Overholt Rye,
Honey, Lemon

Hurricane

Smith & Cross, Planteray Three Star
Passionfruit, OJ, Lime, Angostura

Neğroni

Bayab Gin, Campari, Cocchi Torino

Beer

- Blind Corner Taper Lager 6
- Art History Major NE IPA 8
- Sturdy Shelter Cali WC IPA 8
- Untitled Arts Seltzer 8
Rotating Flavors
- Mosaic Handshake 8
Lager & Shot of Fernet

Round for the Staff 12

Brunch

Mimosa 12

Choice of OJ, Grapefruit
Passioinfruit +2, Mango +2

Bloody Mary 14

Vodka, Mosaic Bloody Mix
Accoutrement

The Rita 14

G4 Tequila Blanco Tequila, Lime
Grapefruit, Elderflower

Espresso Martini 14

Vodka, Coroco Espresso
Coffee Liquor, Vanilla

Neğroni Sbagliatto 14

Campari, Cocchi Torino
Sparkling Wine

Glass 15
Bottle 45

Wine

Spirit Free 13

Lucano Highball

NA Amaro Lucano, Highball Water,
Orange Oil

Tea-Totalers

Rooibos Red Tea, Champagne
Vinegar, Lemon, Lime, Egg White,
Maldon Sea Salt

All Buzz No Booze

NA Amaro Lucano, Tonic
Corocco Espresso, Orange, Vanilla

Lapos Dirty Soda

Lapos NA Red Bitter, Sprite
Lemon, Coconut Milk, Lemon Zest

French 0.0

Lapos NA Red Bitter, Lemon,
NA Sparkling Rose

The Red Line

Lapos NA Red Bitter, Divino NA Rosso
Vermouth, Orange

NA Domaine EdeM 'N.0' Sparkling Rose 15/45

NA Go Brewing Pilsner 6

NA Untitled Arts Juicy IPA 6

NA Untitled Arts Mango Dragon Sour 6

Sparkling

2023 Albet Noya, Penedès, Macabeu
2023 Ruffino, Prosecco Rosé, Pinot Noir/Glera

White

2024 Le Petit Salvard, Sauvignon Blanc
NV Contexto Vinho Verde, Alvarinho/ Loureiro
2023 La Patience Blanc, Chardonnay
2025 La Patience Rosé, Grenache/Cinsault

Red

2019 Etna Rossa, Sicily, Nerello
2024 Cantina Tramin, Alto Adige, Pinot Noir
2022 Rico Nuevo, Cebreros, Spain, Garnatxa
2021 Brassfield Estate, California, Cab Sauv

Weekly Events

- Mon: Industry Day
- Tues: All Day Happy Hour
- Wed: Wine Wednesday
- Thurs: Tiki History Night
- Fri: Happy Hour 3p-6p
- Sat & Sun: Brunch 10a-2p

Happy Hour
Mon-Fri 3p-6p