

10/12/21

PLEASE WEAR A MASK PER
HEALTH DEPARTMENT MANDATE.
OUR STAFF THANKS YOU.

THE OLYMPIC TAVERN



APPETIZERS

POUTINE crispy fries, mozzarella curds, scallions, & mushroom beer gravy. \$8.

CHICKEN STRIPS panko breaded chicken tenders with choice of dipping sauce. \$9.

SUPER NACHOS El Milagro corn tortilla chips, bison beef chili, homemade cheese sauce, cheddar jack, scallions, tomatoes, sour cream, & jalapeños. (GF) \$12.

CHEESE CURDS PBR beer battered curds & homemade buttermilk ranch. \$9.

CHIPS & GUACAMOLE El Milagro corn tortilla chips & our freshly smashed guacamole. (GF) \$8.50

CEVICHE cod and shrimp lightly poached then marinated with cilantro, lime & tomato, served with crispy tortilla chips and hot sauce. (GF) \$12.

SOUPS & SALADS

add chicken or steak \$4. • add salmon \$6.

CITRUS KALE SALAD mixed greens and baby kale, toasted almonds, feta cheese, dried cranberries, fresh orange slices & citrus vinaigrette. \$14.

CAESAR SALAD romaine lettuce hearts, cherry tomatoes, red onion, parmesan, croutons, tossed with creamy caesar dressing. \$11. *(side caesar \$6).*

TACO SALAD mixed greens, cheddar jack cheese, corn tortilla strips, pico de gallo with corn & beans, sour cream. \$10.

BISON BEEF CHILI our homemade chili with bison & beef & beans, cheddar jack, jalapeños & green onions. (GF) \$4. cup / \$6 bowl

BAKED POTATO SOUP creamy potato soup with ham & bacon, topped with melted cheddar jack & scallions. \$4. cup / \$6 bowl

BAKED FRENCH ONION beef, sherry & caramelized onion broth topped with crostini & swiss. \$4. cup / \$6 bowl

HANDHELDS & ENTREES

TAVERN BURGER half pound chuck burger grilled on a toasted potato roll with lettuce, tomato & onion. \$12. *substitute Beyond burger (V) +\$4.*

THE PIPEFITTER twin 1/4lb smash patties, cheddar, crispy onion strings, 1000 island, lettuce, tomato & onion, pretzel roll. \$15.

BISON BURGER lean bison patty (medium rare recommended) with bleu cheese, bacon, lettuce tomato & onion on a pretzel bun. \$15.

TAVERN TACOS served on corn tortillas - three steak, chicken breast, carnitas or beer battered avocado (+2). with onions, cilantro, queso, salsa verde and a side of beans & rice. \$12.

BUFFALO CHICKEN fried or grilled chicken breast tossed in spicy buffalo sauce, bleu cheese dressing, celery, carrots & LTO. \$12

REUBEN slow cooked corned beef, kraut, 1000 island and swiss on marble rye. \$13.

PIG SANDWICH shredded pork shoulder with our homemade bbq sauce on a soft roll with slaw. \$12.

PRIME PHILLY shaved ribeye sautéed with peppers & onions on a soft hoagie with provolone or our homemade cheddar sauce. \$13.

SCHNITZEL SANDWICH thin pounded and panko breaded pork tenderloin with sauerkraut & beer spiked mustard on a pretzel bun with fries. \$13.

FISH & CHIPS beer battered Icelandic cod filets, with crispy fries, cole slaw, corn nuggets & lemon. \$16.

OKTOBERFEST SAUSAGES grilled Usinger's Bratwurst / Cheddar Jalapeno Brat / Knackwurst / Saucisschen (choose two) with beer mustard, kraut, and choice of dill potato salad, fries, or garlic herb spaetzle. \$15. (add a 'wurst \$4.50)

LUNCH WED-FRI 11a-2pm / DINNER MON-THU 4pm-9p / FRI 4-10p / SAT 12p-10p

DRAFTS

our draft lines last professionally cleaned on Monday Sep 27, 2021

- LULZ PINK LEMONADE** Lake Zurich, IL • pink lemonade hard seltzer (GF) • 5%abv • \$6.50/16oz • \$2.50/4oz
- UNTITLED ART ECTO GREEN** Waunakee, WI • hard seltzer with a classic Hi-C inspired flavor & color- 5.5%abv • \$6./10oz • \$3./4oz
- TANDEM CIDER'S SMACKINTOSH** Suttons Bay, MI • semisweet all natural McIntosh cider (GF) • 4.5%abv • \$7./16oz • \$3./4oz
- PABST BLUE RIBBON** Milwaukee, WI • selected as America's Best in 1893. • 4.8%abv • \$3./16oz • \$1.50/4oz
- COORS LIGHT** Golden CO • light lager • 4.2%abv • \$4./16oz • \$2./4oz
- 2ND SHIFT TECHNICAL ECSTASY** St Louis, MO • hoppy Czech style pilsner • 5.4%abv • \$6./16oz • \$2.50/4oz
- SOLEMN OATH LÜ** Naperville, IL • kolsch / German style blonde • 4.7%abv • \$6.50/16oz • \$2.50/4oz
- FUNK FACTORY CHERRY MEERTS** Madison, WI • tart / wild saison fermented in French oak foeders, w/Montmorency cherries • 4.6%abv • \$9./13oz • \$4./4oz
- IS/WAS BEND TOWARDS DAYLIGHT** Chicago, IL • small saison/grisette aged on cedar • 3.5%abv • \$7./13oz • \$3.50/4oz
- POLLYANNA SUMMERLY** Lemont, IL • wheat beer with raspberry puree • 4.8%abv • \$6./16oz • \$2.50/4oz
- URBAN CHESTNUT SCHNICKELFRITZ** St Louis MO • hefeweizen / German style wheat • 5%abv • \$6./16oz • \$2./4oz
- SIERRA NEVADA PALE ALE** Chico, CA • the original American pale ale • 5.6%abv • \$6./16oz • \$2./4oz
- KARBEN 4 FANTASY FACTORY** Madison, WI • american IPA • 6.3%abv • \$6.50/16oz • \$2.50/4oz
- HIDDEN HAND STARTLED EYES** Naperville, IL • IPA with Citra, Mosaic & Simcoe hops • 7.5%abv • \$8./13oz • \$3.50/4oz
- NOON WHISTLE SQUISHY GUMMY** Lombard, IL • hazy/juicyIPA • 7.1%abv • \$7.50/13oz • \$2.50/4oz
- METROPOLITAN AFTERBURNER** Chicago, IL • marzen / amber fest lager • 6.1%abv • \$6.50/16oz • \$2.50/4oz
- REVOLUTION OKTOBERFEST** Chicago, IL • amber lager / fest bier • 5.7%abv • \$6.50/16oz • \$2.50/4oz
- BELL'S AMBER ALE** Kalamazoo MI • amber/red ale, an Olympic favorite. • 5.8%abv • \$6./16oz • \$2./4oz
- SCHLAFLY PUMPKIN ALE** St Louis, MO • spiced pumpkin beer • 8%abv • \$7./13oz • \$3.50/4oz
- GUINNESS IRISH STOUT** Dublin IRE • the original Irish dry stout • 4.1%abv • \$7./20oz • \$3.50/4oz
- HUBBARDS CAVE BLACKBERRY POT DU CREME**, Niles, IL • imperial stout with chocolate, blackberries, lactose & vanilla beans • 12%abv • \$10./10oz • \$5./4oz
- FIRESTONE WALKER PARABOLA 2020** Paso Robles, CA • bourbon barrel aged stout • 13.6%abv • \$11./10oz • \$5.50/4oz

COCKTAILS

- RED SANGRIA** Lambrusco, Merlot, spiced brandy, cranberry, OJ, Top Note Ginger beer. • \$7.50/13oz • \$25./1L carafe
- ALL JUICE MARGARITA** El Jlmador Silver Tequila, homemade all juice margarita mix, triple sec. • \$8.50/13oz • \$29/1L carafe
- CURRAN'S CIDER SANGRIA** Riesling, Moscato, Curran's spiced apple cider, caramel vodka, St George spiced pear liqueur, ginger ale • \$8./13oz • \$27./1L carafe

WINE

- WHITE WINES** 6oz • 750ml
- Sauv. Blanc* - La Freynelle (FR) \$9. • \$36. (1L)
- Pinot Grigio* - Canyon Road (CA) \$5.50 • \$20.
- Chardonnay* - Dark Horse (CA) \$7.50 • \$29. (1L)
- Chardonnay* - Cakebread (CA) x • \$65.
- RED WINES**
- Pinot Noir* - MacMurry Ranch (CA) \$10 • \$42. (1L)
- Merlot* - Canyon Road (CA) \$5.50 • \$20.
- Malbec* - Santa Julia (ARG) \$8.50 • \$34. (1L)
- Red Zinfandel* - La Storia (CA) x. • \$45.
- BUBBLY**
- Prosecco* - La Vite (IT) \$8. • \$36 (1L)
- Moscato d'Asti* - Saracco (IT) \$9. • \$29.
- Sparkling* - J Vineyards Cuvée (CA) x. • \$34.

SODAS & N/A

- FOUNTAIN SODAS** (free refills) Coca Cola, Diet Coke, Sprite, Mr Pibb, Barqs Root Beer, Lemonade, Homemade Iced Tea \$2.75
- SPRECHER CRAFT SODAS** Orange Dream • Grape • Cream Soda \$3.75/16oz
- MARZ CBD ELIXIRS** (30mg CBD per can) Citrus Party • Juniper Fizz • Chai Life • Flower Power. \$7.
- N/A BEERS**
- Wellbeing Wheat 16oz \$6.50
- Big Drop Pale Ale / Dark / IPA \$6.
- Heineken 0.0% \$6.

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