



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.

ARTICHOKE DIP creamy spinach & artichoke dip topped with cheese, broiled & served with El Milagro corn tortilla chips or raw veggies. (GF) \$10.
both veg & chips add \$1

MARINATED OLIVES a mix of Spanish Cornicabra, Zorzalena, Verdial, Cuquillo, & Gordal olives with warm Turano bread. \$9.

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

MILWAUKEE PRETZEL warm soft pretzel with IPA mustard & house cheese sauce. \$9.

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

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

WINGS flour dusted wings tossed with your choice of sauce. pick: *mild buffalo • hot buffalo, diablo buffalo • bbq • thai chili • nashville hot • honey sriracha • garlic parmesan • lemon pepper • plain crispy.* six \$9. / twelve \$15.
ask for naked wings and they're (GF)

SOUPS & SALADS

add chicken or steak \$4 • 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).*

HEIRLOOM CAPRESE ripe heirloom tomatoes from our garden, fresh mozzarella, basil, greens, balsamic vinaigrette, crostini. \$14.

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

SANDWICHES

with fries or fruit • sub a side salad or cup of soup +\$.50 • sub sweet potato fries +\$2.

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.

HEIRLOOM BLT heirloom tomatoes, crispy bacon, lettuce, roasted garlic mayo and toasted Turano bread. \$13.

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

FISHWICH beer battered cod on a butter top bun with LTO, American cheese, tartar sauce & slaw. \$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.

PIZZA *tavern style 12 inch thin crust*

CHEESE mozzarella & parmesan on red sauce. \$8.50

BBQ CHICKEN bbq sauce, caramelized onions, grilled chicken, cheddar jack, scallions. \$12.

ITALIAN BEEF red sauce, sauteed shaved ribeye, giardinera, & mozzarella. \$12.

TOPPINGS \$1 each. pepperoni • sausage • bacon chicken • steak • onions • green peppers • extra cheese

STEAK & BLEU garlic butter crust, grilled ribeye, mozzarella, bleu cheese, caramelized onions, roasted red peppers, scallion. \$14.

UPTOWN PIZZA artichoke spinach dip, tomato, grilled chicken, mozzarella. \$13.

ELOTE garlic butter crust, sweet corn, parmesan, chili salt, homemade red salsa & lime \$12.

ENTREES *add 4oz grilled salmon or shrimp \$6.*

STEAKS all our USDA choice steaks are trimmed and cut in house, grilled and topped with herb butter and crispy fried onions, with fresh veggies, & mashed potatoes. 14oz ribeye \$27. / 10oz strip \$24. / 8oz filet mignon \$29.

ST LOUIS CUT RIBS grilled & slow roasted BBQ pork ribs glazed with our smoky apple cider bbq sauce, with slaw & french fries. half \$19 / full. \$25.

QUATTRO MAC & CHEESE twisty cavatappi tossed with our house sharp cheese sauce topped with toasted breadcrumbs. \$13.

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

SWORDFISH STEAK 10oz swordfish steak grilled over rice, green beans, and peach mango salsa. \$25..

POORMAN'S LOBSTER Icelandic cod filet broiled with white wine, and garlic butter with rice pilaf & fresh veggies. (GF) \$16.

GRILLED SALMON 8oz Atlantic salmon filet grilled & broiled with garlic herb butter, veg & rice. (GF) \$23.

AMISH HALF CHICKEN all natural chicken roasted crispy & served with mashed potatoes & fresh veg. (GF) \$19.

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)

JAGERSCHNITZEL twin fried pork tenderloins mushroom cream sauce and choice of dill potato salad, fries, or garlic herb spaetzle. \$17.

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/juicy IPA • 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

COMING UP NEXT

once checked off, it's on tap

- UNTITLED ART MANGO VANILLA** Waunakee WI • smoothie seltzer with mango, vanilla & guava • 5%abv • \$7./10oz • \$3.50/4oz
- BELLS RIND OVER MATTER** Kalamazoo, MI • wheat beer with orange & lemon zest • 5%abv • \$6./16oz • \$2.50/4oz
- PHASE THREE BUSHEL OF APPLES** Lake Zurich, IL • sweet golden ale with apple juice, peanuts & caramel • 6%abv • \$7./13oz • \$3.50/4oz

BOTTLES & CANS

LAWNMOWER BEERS

- Pabst Blue Ribbon \$3.
Miller Lite \$4.
Bud Light \$4.
Budweiser \$4.
Modelo \$6.
Michelob Ultra \$5.
Firestone Walker 805 \$6.
Bell's Oberon \$6.

PALE & HOPPY

- Oskar Blues Dale's Pale \$5.
Sierra Nevada Pale Ale \$5.
Revolution Fist City Pale \$5.
Hidden Hand Passioned Pastel 16oz \$8.
Hidden Hand Prisms of No Color 16oz \$7.
Pipeworks Ninja Vs Unicorn 16oz \$8.
Other Half Triple Mosaic 16oz \$12.
Other Half Hop Monsoon 16oz \$12.

MALTY, AMBER & DARK

- JW Lees Harvest 2001 \$15.
JW Lees Harvest 2011 \$12.
Big Sky Moose Drool \$6.

CIDER / SELTZERS (ALL GF)

- BNektar Zombie Killer \$9.
Untitled Art Seltzers (choose:
Raspberry Lime • Pineapple
Mango • Kiwi Strawberry •
Blackberry Agave) \$6.50
Lulz Smoothie Seltzer (guava,
coconut, pineapple, orange) \$9.
Stone Delicious IPA \$6.
Glutenberg Red 16oz \$8.
Glutenberg Pale 16oz \$8.

FUNKY / SOUR

- New Belgium Dominga
Mimosa Sour \$6.
Oud Beersel Framboise \$15.
Oud Beersel Kriek \$15.

REVOLUTION RESERVES

- Rev Deth by Cherries \$15.
Rev Ryeway to Heaven \$12.

\$4 LAST CALL DEALS

- Babe RED or GRIGIO
Sparkling wine 250ml can \$4.

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
Heineken 0.0% \$6.