

10/17/20

PLEASE WEAR A MASK
WHEN INTERACTING WITH
STAFF OR WHEN NOT AT
YOUR TABLE. THANK YOU!

THE OLYMPIC TAVERN



APPETIZERS

CHICKEN STRIPS\$8.

our house breaded chicken breast strips with choice of dipping sauce.

SUPER NACHOS\$12.

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

CHEESE CURDS\$8.

PBR beer battered curds & homemade buttermilk ranch.

ARTICHOKE DIP\$9.

broiled & served with tortilla chips or raw veggies.. (GF)

MARINATED OLIVES\$8.

Spanish Cornicabra, Zorzalena, Verdial, Cuquillo, & Gordal olives & grilled Turano bread.

MILWAUKEE PRETZEL\$9.

warm soft pretzel with IPA mustard & house cheese sauce.

LOADED FRIES\$7.

french fries with melted cheddar jack, bacon, sour cream & scallions. (GF)

CHIPS & GUACAMOLE\$8.

El Milagro corn tortilla chips & our homemade guacamole. (GF)

WINGSsix \$8. | twelve \$14.

flour dusted wings tossed with your choice of sauce.
pick: mild buffalo | hot buffalo, diablo buffalo | bbq, thai chili, honey sriracha | garlic parmesan, lemon pepper | just plain crispy
ask for naked wings and they're (GF)

SOUPS & SALADS

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

HARVEST SALAD\$11.

mixed greens and romaine, sweet fuji apple, toasted pecans, feta cheese and dried cranberries with honey balsamic dressing..

CAESAR SALAD\$10.

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

GREEK\$11.

romaine, cucumbers, tomatoes, feta, kalamata olives, red onion, balsamic vinaigrette. *(side greek \$6.)*

BISON BEEF CHILI\$4. cup / \$6 bowl

our homemade chili with bison & beef & beans, topped with cheddar jack, jalapeños & green onions. (GF)

BAKED POTATO SOUP\$4. cup / \$6 bowl

creamy potato soup with ham & bacon, topped with melted cheddar jack & scallions.

SANDWICHES

choose french fries, potato chips, side salad (+ \$.50) or sweet potato fries (+\$2).

TAVERN BURGER\$11.

half pound chuck burger on a butter top bun with LTO.
substitute Beyond burger (V) +\$4.

THE PIPEFITTER\$15.

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

BISON BURGER\$15.

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

FISHWICH\$10.

beer battered cod on a butter top bun with LTO, tartar sauce & slaw with fries.

CALIFORNIA CLUB WRAP\$12.

sliced turkey, guacamole, cheddar jack, lettuce, tomato, red onion, salsa verde & guacamole wrapped in a soft flour tortilla.

TAVERN TACOS\$12.

three tacos on corn tortillas - steak, chicken breast, carnitas or beer battered avocado (+2). with onions, cilantro, queso, salsa verde, and tortilla chips with mild salsa

BUFFALO CHICKEN\$12.

fried or grilled chicken breast tossed in spicy buffalo sauce, bleu cheese dressing, celery, carrots & LTO.

REUBEN\$12.

corned beef, kraut, swiss cheese, 1000 island on toasted marble rye.

PRIME PHILLY\$13.

shaved ribeye sautéed with peppers & onions on a soft hoagie with provolone or our homemade cheddar sauce.

PIG SANDWICH\$10.

shredded pork shoulder with our house bbq sauce on a soft bun.

SCHNITZEL SANDWICH\$13.

fried pork tenderloin with IPA spiked mustard & kraut on a pretzel bun.

ENTREES

14oz RIBEYE\$25.

herb butter, green beans, & roasted red potatoes.

10oz NY STRIP\$21.

herb butter, green beans, & roasted red potatoes.

8oz FILET MIGNON\$27.

herb butter, green beans, & roasted red potatoes.

OKTOBERFEST SAUSAGE PLATTER\$14.

Usinger's sausages from Milwaukee WI — *choose two:* knackwurst, bratwurst, saucisshen, or smoked jalapeño cheddar, grilled with beer spiked mustard, sweet & sour red cabbage and spaetzel. —*add an extra 'wurst \$4.*

CEDAR PLANKED SALMON\$23.

8oz Atlantic salmon grilled & broiled with garlic herb butter on charred cedar plank with green beans & rice pilaf. (GF)

QUATTRO MAC & CHEESE\$12.

twisty cavatappi tossed with our house sharp cheese sauce topped with toasted breadcrumbs.

ROASTED AMISH CHICKEN\$18.

a half Miller Farms Amish chicken seasoned & roasted crispy with herbed red potatoes & green beans.

FISH & CHIPS\$16.

beer battered Icelandic cod filets with crispy fries, sweet corn nuggets, cole slaw & lemon.

ST LOUIS CUT RIBShalf \$18 / full.\$23.

grilled & slow roasted BBQ pork ribs glazed with our house apple cider bbq sauce, slaw & french fries.

POORMAN'S LOBSTER\$16.

Icelandic cod filet broiled with white wine, and garlic butter with rice pilaf & fresh veggies. (GF)

JAGERSCHNITZEL\$16.

twin panko breaded & fried pork tenderloins, beer & mushroom gravy, lemon wedges, sauteed spaetzel & sweet & sour red cabbage.

BOTTLES & CANS

PABST BLUE RIBBON	\$3.
HAMMS	\$3.
MILLER LITE	\$4.
BUDWEISER	\$4.
BUD LIGHT	\$4.
COORS LIGHT	\$4.
MODELO 16oz	\$6.50
CORONA 16oz	\$6.50
STELLA ARTOIS 16oz.....	\$6.50
MICHELOB ULTRA	\$4.
STIEGL GRAPEFRUIT RADLER 16oz	\$6.
STIEGL RASPBERRY RADLER 16oz	\$6.
TANDEM SMACKINTOSH HARD CIDER 16oz (GF) ...	\$7.
WOLFFER RED HARD CIDER (GF)	\$8.
BNEKTAR ZOMBIE KILLER 16.9oz (GF)	\$13.
PRESS SELTZER PINEAPPLE BASIL (GF)	\$6.
ODELL SIPPIN PRETTY FRUITED SOUR	\$6.
DELIRIUM TREMENS 16.9oz	\$10.
BELL'S OBERON 16oz	\$6.50
SIERRA NEVADA PALE ALE	\$5.
STONE DELICIOUS IPA (GF)	\$6.
MIKERPHONE LOVE GENERATION STRAWBERRY MILKSHAKE IPA 16oz	\$9.
HUBBARDS CAVE FRESH DOUBLE IPA v21 16oz	\$9.
BELLS AMBER ALE	\$6.
BIG SKY MOOSE DROOL BROWN ALE	\$5.
NEW BELGIUM FAT TIRE AMBER	\$6.
SAMUEL ADAMS BOSTON LAGER	\$6.
PBR HARD COFFEE	\$5.
GUINNESS 16oz NITRO CAN	\$6.50

COCKTAILS ON TAP

RED SANGRIA	\$7.
MERLOT & LAMBRUSCO, ORANGE & CRANBERRY JUICE, SPICED BRANDY, GINGER BEER.	
SWAMP JUICE	\$5.
SILVER TEQUILA, STOLICHNAYA CITROS, LIME JUICE, SIMPLE SYRUP, MIDORI MELON LIQUEUR & SODA.	

DRAFTS

our draft lines were last professionally cleaned by T&G on Friday Oct 16th 2020

COORS LIGHT Golden CO light lager 4.2%abv \$4./16oz \$8./34oz
FIRESTONE WALKER PIVO PILS Paso Robles CA hopped up American style pilsner. 5.3%abv \$6./16oz \$11./34oz
NEW BELGIUM L'AMOUR EN CAGE Fort Collins, CO wild/sour ale with gooseberries. 7.5%abv \$7./10oz
ODELL WITKIST WHEAT Ft Collins CO witbier with grapefruit. 5.%abv \$6./16oz \$11./34oz
SPITEFUL RADLER Chicago IL lager with homemade tangerine soda. 2.9%abv \$4.50/16oz \$9./34oz
BITBURGER • SIERRA NEVADA TRIPLE HOP'D LAGER Bitburg GER hoppy lager brewed with SN. 5.8%abv \$7./16oz
MAPLEWOOD MR SHAKEY Chicago IL double milkshake IPA with lactose, vanilla & strawberry. 7.5%abv \$8./10oz
METROPOLITAN AFTERBURNER Chicago IL our favorite Oktoberfest 6.7%abv \$6./16oz \$11./34oz
BELLS BEST BROWN ALE Kalamazoo MI roasty brown ale. 5.8%abv \$6./16oz \$11./34oz
POLLYANNA FUN SIZE Lemont IL milk stout with peanuts, vanilla, cacao bean & sea salt 6.2%abv \$6./16oz \$11./34oz
GOOSE ISLAND BOURBON COUNTY STOUT 2019 Chicago, IL the original bourbon barrel aged imperial stout — massive, roasty, dark and boozy. 14.7%abv \$12./10oz

WINE

WHITE WINE	6oz	25.3oz
CANYON ROAD WHITE ZIN	\$5.50	\$19.
SEA PEARL SAUVIGNON BLANC.....	\$7.50	\$26.
CANYON ROAD PINOT GRIGIO	\$5.50	\$19.
CASTLE ROCK CHARDONNAY.....	\$8.	\$27.
CAKEBREAD CHARDONNAY.....		\$65.
RED WINE	6oz	25.3oz
VANDORI PINOT NOIR.....	\$9.	\$27.
CANYON ROAD MERLOT.....	\$5.50	\$19.
TEMPTATION RED ZINFANDEL	\$8.	\$27.
BLACK'S STATION PETIT VERDOT.....	\$8.	\$27.
LA STORIA RED ZINFANDEL.....		\$45.
BUBBLES	6oz	25.3oz
SARACCO MOSCATO d'ASTI.....	\$9.	\$29.
PIERRE DELIZE SPARKLING BRUT		\$29.
J VINEYARDS CALI CUVÉE		\$34.
BABE SPARKLING RED 8.4oz	\$8.	
BABE SPARKLING ROSE 8.4oz	\$8.	
BABE SPARKLING GRIGIO 8.4oz.....	\$8.	
LA MARCA PROSECCO 8.4oz.....	\$8.	

N/A & SODAS

ICED TEA (FREE REFILLS)	\$2.75
FOUNTAIN SODAS (FREE REFILLS)	\$2.75
COCA COLA, DIET COKE, SPRITE, SEAGRAMS GINGER ALE, LEMONADE, BARQ'S ROOT BEER, MR PIBB BOTTLED SODAS	\$3.
WBC GRAPE, ORANGE CREAM, VANILLA CREAM SAN PELLEGRINO OR AQUA PANNA	\$3.

We are in the process of adding online ordering and delivery via DoorDash to streamline our carryout process within the next few days. Thank you for supporting independent restaurants. We truly appreciate you.

2020 has been a wild ride. Thanks buckling up with us.

-The Rotello Family & The Olympic Crew