

5/3/21

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

THE OLYMPIC TAVERN



APPETIZERS

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

CHICKEN STRIPS\$8.
panko breaded chicken breast 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)

ARTICHOKE DIP\$9.
creamy spinach & artichoke dip topped with cheese, broiled & served with El Milagro corn tortilla chips or raw veggies. (GF) *(both veg & chips add \$1)*

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

CHEESE CURDS\$8.50
PBR beer battered curds & homemade buttermilk ranch.

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 | nashville hot | 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.

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

SANDWICHES *choose french fries or potato chips / side salad +\$.50 / sweet potato fries +\$2.*

TAVERN BURGER\$12.
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.

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

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

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

FISHWICH\$10.
beer battered cod on a butter top bun with LTO, American cheese, tartar sauce & slaw.

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

PIG SANDWICH\$10.
shredded pork shoulder with our house bbq sauce on a potato roll with slaw.

SCHNITZEL SANDWICH\$13.
fried pork tenderloin with IPA spiked mustard & kraut on a pretzel bun.

PIZZA *tavern style 12 inch thin crust*

CHEESE\$8.50
mozzarella & parmesan on our house red sauce crust

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

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

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

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

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

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

ENTREES *add 4oz grilled salmon or shrimp \$6 / add 3 scallops \$12. /add a 8oz Canadian lobster tail MKT.*

14oz RIBEYE\$25.
herb butter, garlic green beans, & mashed potatoes.

10oz NY STRIP\$21.
herb butter, garlic green beans, & mashed potatoes.

8oz FILET MIGNON\$27.
herb butter, garlic green beans, & mashed potatoes.

ST LOUIS CUT RIBShalf \$18 / full \$23.
grilled & slow roasted BBQ pork ribs glazed with our smoky apple cider bbq sauce, with slaw & french fries.

QUATTRO MAC & CHEESE\$12.
twisty cavatappi tossed with our house sharp cheese sauce topped with toasted breadcrumbs.

BANGERS & MASH\$14.
Irish style herbed sausages grilled over creamy mashed potatoes and caramelized onions with Guinness gravy.

CANADIAN LOBSTER TAILMKT.
8oz coldwater tail, split & broiled with rice, fresh veg, drawn butter & lemons.

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

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

CEDAR PLANKED SALMON\$23.
8oz Atlantic salmon grilled & broiled with garlic herb butter on charred cedar plank, green beans & rice. (GF)

AMISH HALF CHICKEN\$16.
all natural split chicken roasted crispy & served with mashed potatoes & fresh veg. (GF)

DRAFTS

our draft lines last professionally cleaned on Friday April 23, 2021

- PABST BLUE RIBBON** Milwaukee, WI | selected as America's Best in 1893. | 4.8%abv | \$3./16oz
- COORS LIGHT** Golden CO | light lager | 4.2%abv | \$4./16oz
- PHASE THREE P3 PILS** Lake Zurich, IL | American style pilsner | 4.7%abv | \$6./16oz
- METROPOLITAN KRANKSHAFT** Chicago, IL | kolsch, a super easy drinking golden German style. | 5.6%abv | \$6./16oz
- PIPEWORKS SMOKED HELLES** Chicago, IL | rauchbier w/ applewood smoked malt | 5%abv | \$6./16oz
- ERIS VAN VAN MOJO** Chicago IL | blueberry cider with mosaic hops | 5.9%abv | \$7./16oz
- PHASE THREE DOUBLE NECTAR** Villa Park IL | over-fruitd sour w/ strawberry, cherry & raspberries | 7.8%abv | \$9./10oz
- MIKERPHONE BREAKFAST AT TIFFANY'S** Elk Grove IL | sour wheat with blueberries & maple syrup | 5.8%abv | \$8./10oz
- POLLYANNA DRAGONFRUIT ALLURE** Lemont IL | tart/sour wheat with dragonfruit puree. | 4.6%abv | \$6./13oz
- URBAN CHESTNUT SCHNICKELFRITZ** St Louis MO | hefeweizen / German style wheat | 5%abv | \$6./16oz
- FIRESTONE WALKER LUPONIC DISTORTION** Paso Robles, CA | IPA with all New Zealand hops | 5.9%abv | \$6./16oz
- STONE RUINATION** Escondido CA | the classic clear, bitter, west coast double IPA, NOT HAZY. | 8.5%abv | \$7./13oz
- HOP BUTCHER HALOGEN FARM** Darien, IL | hazy IIPA with Simcoe & Vic Secret hops | 7.5%abv | \$8.50/13oz
- BELL'S AMBER ALE** Kalamazoo MI | amber/red ale, an Olympic favorite. | 5.8%abv | \$6./16oz
- BUCKLEDOWN HOOLIGAN SOUP** Lyons IL | English style mild / brown ale | 4.3%abv | \$6./16oz
- NOON WHISTLE BERNIE** Lombard IL | milk stout w/ lactose. | 5.%abv | \$6.50/16oz
- ON TOUR NASH NITRO** Chicago IL | dry porter on nitro | 6.5%abv | \$5./16oz
- GUINNESS IRISH STOUT** Dublin IRE | the original Irish dry stout | 4.1%abv | \$7./20oz
- REVOLUTION VSOR** Chicago IL | rye barleywine aged 2 full years in rye whiskey barrels | 14%abv | \$12./10oz

COCKTAILS ON TAP:

RED SANGRIA Lambrusco, Merlot, spiced Brandy, cranberry, OJ, Top Note Ginger beer. | \$7.50/13oz | \$25./1L carafe

COMING UP NEXT

once they're checked off, they're on tap

- HUBBARD'S CAVE PB STOUT** Niles, IL | sweet imperial stout with real peanut butter. | 12%abv | \$10'/10oz
- MoRE PINA COLADA MARBLES** Huntley, IL | milkshake IPA with coconut, pineapple and vanilla. | 7%abv | \$9./10oz
- ODELL SIPPIN PRETTY** Ft Collins, CO | açai, guava, and elderberry fruited sour. | 4.5%abv | \$6./16oz

BOTTLES & CANS

LAWNMOWER BEERS & LAGERS

Pabst Blue Ribbon \$3.
 Corona 16oz \$6.50.
 Miller Lite \$4.
 Bud Light \$4.
 Budweiser \$4.
 Coors Light \$4.
 Michelob Ultra \$4.50.
 Stella Artois 16oz \$6.50.

PALE & HOPPY

Firestone Walker 805 \$6.
 Sierra Nevada Pale Ale \$5.
 Revolution Fist City Pale Ale \$5.
 Stone Delicious IPA (gf) \$6.
 Phase Three Terazzo 16oz \$7.
 Phase Three Creme Milkshake IPA 16oz \$8.

MALTY, AMBER & DARK

New Belgium Fat Tire Amber \$5.
 JW Lees Harvest Ale 2001 \$15.
 JW Lees Harvest Ale 2011 \$12.
 Phase Three The Claddagh Irish Stout 16oz \$5.
 Phase Three The Knot Irish Red 16oz \$5.
 Humble Forager Sugar Shack Diaries 16oz \$12.

CIDER, HARD SELTZERS & MORE

PBR Hard Coffee \$3.
 Tandem Ciders Smackintosh 16oz \$7. (gf)
 Stiegl Raspberry Radler 16oz \$6.
 Untitled Art Raspberry Lime | Pineapple Mango |
 Blood Orange Pomegranate Seltzers \$6.50 (gf)
 Lulz Smoothie Seltzer (Pineapple Peach) 16oz \$9. (gf)
 Lulz Hopped Seltzer (no fruit! hops!) 16oz \$7. (gf)

FUNKY AND SOUR

Lindeman's Framboise Lambic 8.5oz \$8.50
 Odell Sippin Pretty \$6.

WINE

WHITE WINES

	6oz glass	750ml
Canyon Road White Zinfandel	\$5.50	\$20.
Canyon Road Pinot Grigio	\$5.50.	\$20.
Castle Rock Chardonnay	\$8.	\$27.
Cakebread Chardonnay	x	\$65.
Sea Pearl Sauvignon Blanc	\$7.50	\$25.

RED WINE

DeLoach Pinot Noir	\$8.50	\$29.
Temptation Red Zinfandel	\$8.	\$27..
Canyon Road Merlot	\$5.50	\$20.
Black's Station Petit Verdot Blend	\$8.	\$27.
La Storia Red Zinfandel	x	\$45.

BUBBLES

Saracco Moscato d'Asti	\$9.	\$29.
George III Sparkling Brut	\$8.	\$27.
J Vineyards Cali Cuvée	x	\$34.
Babe Sparkling SWEET RED, ROSE, or GRIGIO *250ml	\$8.	x

SODAS & N/A

FOUNTAIN SODAS (free refills).....\$2.75
 Coca Cola, Diet Coke, Sprite, Mr Pibb, Barqs Root Beer,
 Lemonade, Homemade Iced Tea
SPRECHER CRAFT SODAS.....\$3.75/16oz
 Orange Dream | Grape | Cream Soda
MARZ CBD ELIXIRS (30mg CBD per 12oz can)\$7.
 Citrus Party | Juniper Fizz | Chai Life | Flower Power
WELLBEING N/A BEERS.....\$6.
 Coffee Cream Stout | Wheat