



DRAUGHT

WARBLER VIVANT	3.50	5.0Z
Dark Mild 3.4% CASK • NUTTY • MALTY • BAKER'S CHOCOLATE	7.00	20.0Z
FULL-RIGGED	3.50	5.0Z
Baltic Porter 7.2% CASK • CHOCOLATE • COFFEE • MALT	8.00	0.5L
HELLES	3.50	5.0Z
Munich-Style Golden Lager 5.25% MALTY • SMOOTH • GERMAN ENGINEERING	8.00	0.5L
RUSTIC RESOLVE *BINNY'S COLLAB*	3.50	5.0Z
Franconian Kellerbier 5.4% BREADY MALT • CARAMEL • FLORAL & HERBAL	7.50	18.0Z
MELTS INTO AIR	3.50	5.0Z
CA-Style Golden Pils 5.8% GRAPEFRUIT & PASSION FRUIT • DIESEL INTRIGUE	7.50	16.0Z
ANNIVERSARY TUBA	3.50	5.0Z
Hazy IPA 7.5% TANGERINE • PINEAPPLE • VANILLA FROSTING	8.50	18.0Z
SUNWORK	3.50	5.0Z
Kölsch 5.0% CRISP • LIGHT • SUBTLY FRUITY	5.00	0.3L
ALL-AMERICAN ANNIVERSARY BURGER	3.50	5.0Z
CA-Style IPA 7.2% GRAPEFRUIT • LIME TWIST • BITTER HOP CANDY	8.00	17.0Z
AUGIE	3.50	5.0Z
Bavarian-Style Lager 5.0% MULTIGRAIN BREAD • FRESH LILIES • ALPINE BREEZE	7.50	20.0Z
JUBILATION	3.50	5.0Z
Winter IPA 6.8% CARAMEL • CANDIED GRAPEFRUIT • PINE RESIN	8.00	20.0Z
OBSERVER & OBSERVED	9.00	7.0Z
BBA Imperial Stout 13.5% FUDGE • WHISKEY • SPICE BOX • TOFFEE • OAK		
DEEPER GOLD	3.50	5.0Z
Golden Pub Ale 5.1% NITRO POUR • MANCHESTER CREAM • TOFFEE	7.50	20.0Z
A WALK & A STAND UP DUBBEL	3.50	5.0Z
Belgium Dubbel 7.1% RAISINS • DATES • BELGIAN SPICE	8.00	18.0Z
RICE	3.50	5.0Z
Japanese-Style Dry Lager 5.0% JASMINE • CRISP • DRY	7.50	19.0Z
MILK TUBE!		
Rice Lager Foam 5.0% CREAMY • FOAMY • BEER SHOT	3.50	0.2L
ROARING TABLE FLIGHT OF FOUR	15 -	18.00
Choose Any Four 5 oz Draughts		

SELTZERS / CIDER / SODA

FLYING PIGGIES Roaring Table Hard Seltzer 6.2%	7.00	13.0Z
PINEAPPLE • BLOOD ORANGE • LEMONCELLO-LAVENDER • MANGO		
PRICKLY PEAR • RASPBERRY-LIME		
PRESS Variety of Flavors 4%	6.00	12.0Z
RIGHT BEE Dry Hard Cider 6%	6.00	12.0Z
RIGHT BEE Blossom Cider 6%	6.00	12.0Z
ATHLETIC GOLDEN DAWN N/A Golden Ale 0%	6.00	12.0Z
FILBERT'S SODA Assorted Flavors	2.50	12.0Z
HOT CHOCOLATE Swiss Miss with Marshmallows	1.00	9.0Z

CANS FOR HERE

WHIRLYCASTER		
Fruited Sour IPA 6.6%		
BRAMBLEBERRIES • LEMON TART • MILK SUGAR • VANILLA	6.00	16.0Z

BOTTLES FOR HERE OR TO GO

KEY LIME SAISON		
Oak-Aged Saison 7.0%		
BRIGHT CITRUS • OAKY FUNK • PEPPERCORNS	18.00	750ML
BETH Saison 6.7%		
FLORAL • LEMON CUSTARD • PEPPER SPICE	17.00	750ML
THE HORSE IN THE EGG		
Wild Ale 6.8%		
TART • LEMON CUSTARD • SAUVIGNON BLANC VIBES	18.00	750ML
OBSERVER & OBSERVED COFFEE		
BBA Imperial Stout 13.5%		
ESPRESSO • CHOCOLATE COFFEE BEANS • FUDGE	21.99	500ML
OBSERVER & OBSERVED CACAO NIBS		
BBA Imperial Stout 13.5%		
ESPRESSO • CHOCOLATE COFFEE BEANS • FUDGE	21.99	500ML

4-PACK 16 OZ CANS TO GO

MELTS INTO AIR		
California-Style Pils 5.8%	14.99	
AUGIE		
Bavarian-Style Lager 5.5%	12.99	
HELLES		
Munich-Style Golden Lager 5.25%	12.99	
PLEASANT ACRES		
American Porter 5.6%	12.99	
A WALK & A STAND UP DUBBEL		
Belgium Dubbel 7.1%	14.99	
RUSTIC RESOLVE		
Franconian Kellerbier 5.4%	14.99	

2-PACK 16 OZ CANS TO GO

WHIRLYCASTER		
Fruited Sour IPA 6.6%	9.99	
OBSERVER & OBSERVED		
BBA Imperial Stout 13.5%	21.99	

SWAG

GLASSES	7.00-10.00
POSTERS	15.00
T-SHIRT	20.00-40.00
CAP	25.00
SWEATSHIRTS	50.00
BEANIES/POMS	20.00/30.00
HIP PACK	15.00
CERAMIC MUG	10.00

Food is available Wednesday through Sunday. Everything is handmade, using fresh ingredients!

SIGNATURE PIES

14" Chicago Tavern Style

MARGHERITA

Fresh Mozz, Red Sauce, Basil

THE BALLGAME

Mozz Blend, Red Sauce, Sausage, Giardiniera

THE GRECO

Mozz Blend, Red Sauce, Roma Tomatoes, Roasted Red Peppers, Red Onions, Kalamata Olives, Feta, Oregano

BBQ FUSION

Mozz Blend, Barbecue Sauce, Slow Roasted Pork, Pickled Napa Cabbage, Pickled Carrots, Cilantro, Scallions, Toasted Sesame Seeds

CCKORNED BEEF

Mozz Blend, Swiss Cheese, Chicago Culinary Kitchen's Corned Beef, Sauerkraut, Caraway Seeds, Housemade 1000 Island Drizzle

14" New York

CREAM OF THE CROP

Mozz Blend, White Sauce, Roasted Red Peppers, Spinach, Roasted Garlic, Artichoke Hearts

THE BEAR

Mozz Blend, White Sauce, Herb-Roasted Chicken Tossed in Buffalo Sauce, Jalapenos, Pepperoncini, Gorgonzola Crumbles, Scallions

THE DOLCE VITA

Mozz Blend, Red Sauce, Whipped Burrata, Prosciutto, Roma Tomatoes, Arugula, Balsamic Glaze

10" x 14" Detroit

NONNA'S MEATBALLS

Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Homemade Meatballs, Roasted Garlic, Ricotta Buttons, Marinara Stripes

PEPP RALLY

Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Deli Pepperoni, Cup & Char Pepperoni, Hot Honey, Marinara Stripes

SUPREME

Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Peppers, Onions, Mushrooms, Sausage, Deli Pepperoni, Ham, Bacon, Marinara Stripes

GREAT LAKES EMBER

Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Herb Roasted Chicken, Mushrooms, Fire Roasted Red Peppers, White Sauce Stripes

FRENCH ONION

Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Gruyère, Caramelized Onions, Porcini Crema Stripes

SANDWICHES SERVED WITH HAND-CUT FRIES

VIA CHICAGO ITALIAN BEEF

Housemade slow-roasted top round au jus gravy, sliced thin & piled high on a French roll. Topped with your choice of giardiniera or bell peppers.

GARDEN GRILL

Grilled Fresno, sweet bell, and fresh pepperoncini peppers with grilled eggplant, sharp cheddar, provolone, and Swiss cheeses. Served on a baguette with a creamy sun-dried tomato and Parmesan vinaigrette.

ITALIAN DELI

Genoa salami, capicola, mortadella, Black Forest ham, sliced mozzarella, provolone, arugula, and sliced Roma tomatoes served on focaccia with lemon-herb aioli and a three-olive tapenade.

BUILD YOUR OWN

The Pies

20.00 **14" CHICAGO TAVERN** 20.00
Mozz Blend, Sauce, Oregano, Parmesan

22.00 **14" NEW YORK-STYLE** 22.00
Mozz Blend, Sauce, Oregano, Parmesan

23.00 **10" X 14" DETROIT-STYLE** 23.00
Wisconsin Brick, Mozz Blend, Sharp Cheddar Frico, Marinara Stripes, Oregano, Parmesan

24.00 **SAUCE**
Red Sauce / White Sauce / EVOO
Roasted Garlic EVOO / Sesame BBQ

25.00 **CHEESES 3.00**
Extra Mozz Blend / Fresh Mozz / Burrata
Feta / Gorgonzola / Ricotta

23.00 **PROTEINS 3.00**
Fennel Sausage / Deli Pepperoni / Cup & Char
Pepperoni / Ham / Housemade Meatballs
Herb Chicken / Roasted Pork / Prosciutto / Bacon

24.00 **VEGETABLES 2.50**
Artichokes / Arugula / Basil / Black Olives
Green Olives / Giardiniera / Caramelized Onions
Green Peppers / Roasted Red Peppers
Jalapeños / Figs / Roasted Garlic / Mushrooms
Pepperoncini / Pineapple / Red Onions / Roma
Tomatoes / Spinach

24.00 **DRIZZLES 2.00**
Hot Honey / Balsamic Reduction / EVOO/Pesto

28.00 **DIPPING SAUCES 3.00**
Red Sauce / Hot Honey / BBQ
Habanero Buffalo / Ranch

SIDES

28.00 **HAND-CUT FRIES** 5.50
Hand-cut whole potato fries seasoned with
Diamond Foods Fred-Shake

SNACKS

3.00 **SNACK MIX** 3.00
Buffalo-Spiced or Salty and Savory

7.00-8.50 **SIGNATURE POPCORN - LONG GROVE** 7.00-8.50
Perfect Duo, Cheesy Bacon,
Dark Chocolate, Sea Salted Caramel

8.50 **GIANT PRETZEL** 8.50
Served with Mustard and Cheese

FREE WIFI FineDay4Beer