

MAPLEWOOD

PUBLIC HOUSE

THE MAPLEWOOD KITCHEN | CHEF JOANNA | KITCHEN CLOSSES 10PM

SHAREABLES

- BEER BATTERED CURDS** _____ (V) • \$15
Ellsworth white cheddar cheese curds, Lounge Lager beer batter, house-pickled Fresno peppers, hot honey, fry sauce.
- DEVILED EGGS** _____ (3) • \$7
Pickle juice, paprika, mayo, mustard, dill, cornichon.
- LEMON PEPPER OREGANO WINGS** _____ (GF) • \$22
5 grilled whole chicken wings, lemon pepper garlic oregano marinade, tzatziki dip.
- HOT SPINACH AND ARTICHOKE DIP** _____ (V) • \$14
Chopped spinach and artichokes, garlic, mozzarella, parmesan, served with grilled sourdough bread.
- VEGAN BEET DIP** _____ (V) • \$14
Beets, chickpeas, tahini, lemon, olive oil, mint, crudite, grilled sourdough bread.
- GRILLED LAMB CHOPS W GREEN HERBS** _____ \$45
Four (4) New Zealand lamb chops, lemon, garlic, thyme, oregano, tzatziki sauce.

SALADS

Add 8oz Chicken Breast \$8 • Add 6oz Salmon \$14

- WEDGE SALAD** _____ \$20
Crisp iceberg lettuce, cherry tomato, bacon, chives, bleu cheese crumble, parmesan peppercorn ranch dressing.
- SPRING PUB SALAD** _____ (V) • \$20
Barley, asparagus, peas, radish, butter lettuce, pickled shallots, creamy poppyseed dressing, lemon bread crumbs.
- UNCLE LEO'S GREEK SALAD** _____ (V) (GF) • \$20
Green leaf lettuce, tomato, cucumber, green bell pepper, kalamata olives, feta cheese, pepperoncini, mint, dill, parsley, house Greek oregano dressing.

DESSERTS

- FAT PUG BROWNIE SUNDAE** _____ \$12
Warm fudgy Fat Pug brownie, French vanilla ice cream, house salted caramel sauce.
- LEMON CHEESECAKE PARFAIT** _____ \$8
Lemon curd, whipped lemon cheesecake filling, graham cracker crumbs, whipped cream.

SIDES

- SIDE SALAD** _____ \$7
- SIDE OF FRIES** _____ \$6
- SIDE OF PRETZEL BREAD** _____ \$2
- SIDE OF SAUCE** _____ \$2

KID'S MENU

- KID'S BURGER*** _____ \$11
Single Hamburger of Cheeseburger. Comes with fries & ketchup.
- KID'S GRILLED CHEESE** _____ \$10
Comes with fries & ketchup.
- KID'S BUTTERED NOODLES** _____ \$5
Dumplings with butter.
- KID'S CHEESE CURDS WITH KETCHUP** _____ \$8
- KID'S FRY WITH KETCHUP** _____ \$5

SANDWICHES

ALL SANDWICHES ARE SERVED WITH FRIES
 SUBSTITUTE SIDE SALAD FOR \$4

- MAPLEWOOD CORN DOG** _____ \$14
Vienna all beef dog, Lounge Lager cornmeal batter, shallots, jalapenos, fries & fry sauce. Vegetarian Soy Dog (V) \$2
- MAPLEWOOD SMASH BURGER*** _____ \$19
Two 3oz Slagel beef smashpatties (chuck, shortrib, brisket), American cheese, griddled onions and jalapenos, burger sauce, soft brioche bun. Add Slagel Egg \$3 • Add Bacon \$4 • Dill Pickles \$1 • Gluten-Free Bun \$3 • Extra Beef Patty* \$4 • Substitute Vegetarian Impossible Patty \$2*
- BLACK AND BLEU BURGER*** _____ \$22
Char grilled 8oz Slagel Dry Aged beef patty, red wine onions, house blue cheese dressing, arugula, crispy shallots on a pretzel bun. Add Slagel Egg \$3 • Add Bacon \$4 • Gluten-Free Bun \$3*
- GRILLED CHICKEN SANDWICH** _____ \$19
Lemon pepper 8oz grilled chicken breast, sharp cheddar, bacon, arugula, tomato, red onion, lemon tarragon mayo, toasted sourdough bread.
- CRISPY CHICKEN SANDWICH** _____ \$19
Pickle juice and buttermilk brined chicken thigh, Crystal hot sauce drizzle, house pimento cheese, dill pickle slices, butter lettuce, toasted brioche bun
- CAULIFLOWER SANDWICH** _____ (V) • \$19
fried cauliflower, sharp yellow cheddar, sliced green apple, mustard apple chutney, dijonnaise, arugula on Sourdough.

ENTREES

- LAZY DUMPLINGS LENIWE KLUSKI** _____ \$19
Farmer's cheese dumpling, bacon, cream, peas, parmesan cheese, dill, lemon breadcrumb. Vegetarian Option Available.
- CHICKEN KYIV DEVOLAJ** _____ \$22
Breaded Slagel chicken stuffed with garlic herb butter, mashed potatoes, dilled peas and dark chicken gravy.
- MUSTARD LEMON HALF CHICKEN** _____ (GF) \$26
SERVES TWO PEOPLE • Half Slagel chicken, mustard glaze, grilled asparagus, brown butter, grilled lemon. Allow 30 minutes for preparation
- PAN ROASTED SALMON** _____ (GF) \$28
Crispy skinned pan roasted salmon, dill lemon cream sauce, peas, asparagus, tri-color quinoa, grilled lemon.
- SLAGEL PORK CHOP** _____ (GF) \$45
SERVES TWO PEOPLE • A sight to behold! 24oz bone-in Slagel pork chop, creamed black kale, pan roasted marble potatoes. Allow 30 minutes for preparation
- BOAR BOLOGNESE BUCATINI** _____ \$22
Slagel boar and beef, Fat Pug Oatmeal Stout, onions, carrots, garlic, tomatoes, parmesan cheese.

AFTER DINNER DRINKS

- UNDERBERG** _____ \$3
44% ABV • These herbal bitters have been used as a digestive aid to follow a big night of eating and drinking for over 150 years.
- FROZEN COCKTAIL** _____ \$14
AVAILABLE SPIRIT FREE OR SPIKED • ROTATING FLAVORS •
Ask your server or bartender for details!
- CHOCOLATE MARTINI** _____ \$15
Vanilla infused Maplewood Vodka, Maplewood Chocolate liqueur, cream.
- BRANDY ALEXANDER** _____ \$12
Maplewood Chocolate liqueur, Maplewood Vibration No. 6 Whiskey, cream, nutmeg.

(V) Vegetarian (GF) Gluten-Free (DF) Dairy-Free

* THESE ITEMS ARE COOKED TO ORDER, SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 20% SERVICE CHARGE IS AUTOMATICALLY ADDED FOR PARTIES OF 6 OR MORE.

TIP THE KITCHEN!

Send the kitchen staff your thanks with a tip just for them! Order on your phone or with a bartender.

CHOOSE FROM \$5 • \$10 • \$15



DRAFT BEER LIST SEASONAL & SPECIALTY

<<< Our seasonal and specialty taplist is constantly changing. Scan the QR Code or ask a server for our most current offerings.

YEAR-ROUND BEERS

PULASKI PILS _____ 0.5L · \$7

CHICAGO PILSNER • 5.1% ABV • This Original Chicago Pils is a crisp, light-bodied, and exceedingly drinkable lager. Brewed with Pilsner and Vienna malt, and dry-hopped with Lórien hops.

CHARLATAN _____ 16oz · \$7

AMERICAN PALE ALE • 6.1% ABV • Our award-winning American Pale Ale is our oldest recipe that boasts a smooth bitterness and big flavor. The Citra, Centennial, and Simcoe hops are balanced perfectly with biscuit-like malt notes resulting in a very drinkable ale with vivid flavors of citrus zest and light hints of tropical fruit.

SON OF JUICE _____ 16oz · \$7

HAZY IPA • 6.3% ABV • Chicago's hazy IPA, Son of Juice, is bursting with notes of tropical fruit! This Double dry-hopped IPA features loads of Mosaic, Simcoe, and Nugget hops. Pilsner malt and oats lend to a soft body and touch of haze, making for a juicy, low-bitter IPA.

FAT PUG _____ 16oz · \$7

OATMEAL MILK STOUT • 5.9% ABV • Our award-winning Oatmeal Milk Stout combines a variety of roasted grains to produce a complex flavor with notes of dark chocolate and coffee. Fat Pug is rounded out with a touch of sweetness provided by lactose and is named in honor of our founder Adam's pug, Otto.

LOUNGE LAGER _____ 16oz · \$6

HOUSE LAGER • 4.6% ABV • A lager brewed with 6-Row Barley, and Midwestern flaked corn. Crisp and refreshing and the official beer of the Maplewood Lounge!

PULASKI RADLER _____ 0.5L · \$9

Pulaski Pilsner and Blood Orange Italian Soda.

BEER FLIGHT _____ \$16

FOUR 5oz POURS • Choose any four individual draft beers.

BEER PITCHERS _____ 64oz • PRICE VARIES PER BEER

LOUNGE LAGER • PULASKI PILS • CHARLATAN • SON OF JUICE
Ask your server about our other rotating pitcher selections.

CIDERS

GURUTZETA SAGARDOTEGIA _____ 12oz · \$9

BASQUE CIDER • 6% ABV • Aromatic notes of apple cores, lemon thyme, and dried flowers, with flavors of apricot, tart apple, and a tangy, slightly astringent, refreshing finish.

ETIENNE DUPONT _____ 12.7oz · \$14

CIDRE BOUCHÉ BRUT DE NORMANDIE • 5.5% ABV • Apple and pear on the nose, baked apple, tannins and fresh crispness on the palette.

BALADIN _____ 11.2oz · \$9

SIDRO ITALIAN CIDER • 4.8% ABV • Aroma of flowers and spring meadows, with a delicate mouthfeel.

AVAL _____ 11.2oz · \$8

ROSÉ CIDER • 6% ABV • Refreshing blend of tart apple, fresh raspberries, and citrus notes; light-bodied and moderately acidic with a crisp finish.

NON-ALCOHOLIC

MAPLEWOOD RAD HYDROZ HOP WATER _____ \$4

Your choice of Tropical with Citra Hops or Bodacious Berry Lemonade with Mosaic Hops.

SODAS _____ \$3

Coke, Sprite, Diet Coke, Coke Zero, Lemonade, or Fanta Orange.

BERGHOFF ROOT BEER _____ \$5

BUNDABERG GINGER BEER _____ \$5

SAN PELLEGRINO _____ 750ml · \$7

NO DAYS OFF STILL WATER _____ 16oz · \$2

HEXE NITRO COLD BREW _____ \$4

SMITH HOT TEA _____ \$3

Ask your server or bartender for current varieties.

SMITH ICED HIBISCUS TEA _____ \$3

Fruit forward rooibos tea.

FEATURED COCKTAILS

PISTACHIO SMASH _____ \$15

Maplewood Pistachio liqueur, Maplewood Fat Pug Whiskey, lemon, simple, ginger beer, mint.

PINK IS PUNK _____ \$14

Maplewood Spruce Gin, strawberry, rhubarb, lemon, mint, soda

BREWERITA _____ \$14

Maplewood Brewer's Gin, Maplewood Bitter Orange liqueur, orange, lime, agave.

SOUR OTTER _____ \$15

Maplewood Brambleberry liqueur, Maplewood Oaty Otter Whiskey, lemon, simple, Fee foam.

G+TEA _____ \$14

Maplewood Green Lady Gin, Smith hibiscus tea, lemon, hibiscus, butterfly pea flower ice.

ESPRESSO MARTINI _____ \$15

Maplewood vodka, Hexe espresso, Maplewood coffee liqueur, vanilla.

MAPLEWOOD STORM _____ \$13

Maplewood White Rum, lime, watermelon, simple, peach smoke whiskey.

SPIKED FROZEN COCKTAIL _____ \$12

ROTATING • Ask your server or bartender for details!

MICHELADA _____ \$12

Michelada mix and Lounge Lager with a chamoy and Tajin rim.

BEERMOSA _____ \$10

Son of Juice Hazy IPA and Orange Juice.

BEERTAIL _____ \$12

ROTATING • Ask your server or bartender for details!

CANNED COCKTAILS

VODKA ORANGE FIZZ _____ 12oz · \$10

8% ABV • Our own orange soda sweetened with cane sugar and topped that with house-made vodka and finished with a dash of orange bitters.

BLACKBERRY GIN FIZZ _____ 12oz · \$10

8% ABV • A house-made, natural blackberry seltzer, sweetened with cane sugar as the base, and add our award winning Spruce Gin and finish it with a dash of orange bitters.

WHISKEY SOUR _____ 12oz · \$10

12% ABV • Wheated Whiskey masterfully blended with ginger, lemon, grapefruit and locally sourced orange bitters.

RUM PUNCH _____ 12oz · \$10

10% ABV • House Rum, orange and pineapple accompany an infusion of hibiscus & a hint of cinnamon to make this a quaffable and fruity delight.

SPIRIT FREE AND LOW ALCOHOL

SPIRIT FREE PINK IS PUNK _____ \$10

SPIRIT FREE • Strawberry, rhubarb, lemon, soda.

BUTTERFLY TEA _____ \$10

SPIRIT FREE • Smith hibiscus tea, lemon, hibiscus, butterfly pea flower ice.

ST AGRESTIS PHONY NEGRONI _____ \$10

SPIRIT FREE • Nuanced notes of piney citrus and florals.

SPIRIT FREE FROZEN _____ \$10

ROTATING • Ask your server or bartender for details!

GRUVI RED SANGRIA _____ \$9

0.5% ABV • Bright notes of blood orange, red currant, blueberry.

GRUVI GOLDEN ERA _____ \$5

0.5% ABV • This classic style is clean and light. With a hint of honey, and a touch of bitterness, it's perfectly balanced, so you can stay perfectly clear.

GO BREWING NA BEERS _____ \$5

0.5% ABV • ROTATING • Ask your server or bartender for details on our current selection!



Brewery & Distillery, Glen Ellyn, Illinois