

SHAREABLES

BEER BATTERED CURDS_____ (V) • \$15

Ellsworth white cheddar cheese curds, Lounge Lager beer batter, house-pickled Fresno peppers, hot honey, fry sauce.

DEVEILED EGGS (3)_____ (GF) • \$7

Pickle juice, paprika, mayo, mustard, dill, cornichon.

LEMON PEPPER OREGANO WINGS (5)_____ (GF) • \$22

Five grilled whole chicken wings, lemon pepper garlic oregano marinade, tzatziki sauce.

GRILLED OYSTERS* (6)_____ (GF) • \$20

Six char-grilled East coast oysters, Lounge Lager, herb butter, lemon wedges.

BURRATA AND TOMATOES_____ \$16

Creamy burrata cheese, marinated Nichols Farm heirloom tomatoes, lots of basil, sliced demi baguette.

BITTERBALLEN WITH GIARDINIERA MUSTARD (5)_____ \$15

Five deep fried beef and bechamel balls, house giardiniera mustard dip.

PEACH & PECAN RIBS_____ \$16

Grilled St Louis Style Slagel Ribs, peach glaze, Peach Smoke Whiskey, pecan crumble, basil chiffonade.

PIMENTO CHEESE DIP_____ (GF) • \$14

Pimento cheese, chives, dip pickle slices, Cape Cod potato chips, Ritz crackers. (GF all chips and pickles)

VEGAN ROMESCO DIP_____ (V) (DF) • \$14

CONTAINS ALMONDS • Roasted red peppers, almonds, garlic, paprika, sherry vinegar, served with crudite and grilled sourdough bread.

FARMER’S CHEESE “GZIK” DIP_____ \$14

Farmer’s cheese, lemon and herbs, cucumber and radish, served with crudite and grilled sourdough bread.

SALADS AND VEGETABLES

Salad Add-ons : 8oz Chicken Breast \$8 • 6oz Salmon \$14

BLISTERED SHISHITO PEPPERS_____ \$14

Mildly spicy charcoal grilled shishito peppers, lemon and salt, with parmesan peppercorn ranch dressing.

MARINATED CUCUMBERS_____ \$12

English cucumber, fresno pepper, garlic, dill, white vinegar, olive oil.

SUMMER PUB SALAD_____ (V) • \$20

Baby gem lettuce, barley, cherry tomatoes, cucumber, bell peppers, radish, grilled summer squashes, sweet corn, green beans, green goddess dressing.

STRAWBERRY & BEET SALAD_____ (V) (GF) • \$20

roasted red beets, fresh strawberries, mild goat cheese, hazelnut crumble, balsamic vinaigrette, mixed greens.

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.

SANDWICHES

SERVED WITH FRIES • SUB SIDE SALAD FOR \$4

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.

GRILLED CHICKEN SANDWICH*_____ \$19

Lemon pepper 8oz grilled chicken breast, sharp cheddar, bacon, arugula, tomato, red onion, lemon tarragon mayo, toasted sourdough bread.

BLT_____ \$19

Nichol’s farm heirloom tomatoes, butter lettuce, basil mayo, crispy cold smoked bacon, sourdough bread. Add Avocado \$4

GRILLED VEGGIE SANDWICH_____ (V) • \$19

Grilled bell peppers, zucchini, summer squash and eggplant, Nichol’s Farm heirloom tomatoes, havarti cheese, balsamic glaze, nutless basil pesto on focaccia. Add Avocado \$4

BURGERS

SERVED WITH FRIES • SUB SIDE SALAD FOR \$4

Burger Add-ons : Add Slagel Egg* \$3 • Add Bacon \$4
Dill Pickles \$2 • Add Jalapenos \$2 • Gluten-Free Bun \$3 • Extra Beef Patty* \$4 Substitute Vegetarian Impossible Patty \$2

MAPLEWOOD SMASH BURGER*_____ \$19

Two 3oz Slagel beef smashpatties (chuck, shortrib, brisket), American cheese, griddled onions and jalapenos, burger sauce, soft brioche bun.

PICKLE SMASH BURGER*_____ \$20

Maplewood Smash Burger with burger sauce, American cheese, griddled onions, dill pickle slices.

B&E SMASH BURGER*_____ \$25

Maplewood Smash Burger with burger sauce, american cheese, griddled onion, bacon, Slagel egg.

FULLY LOADED SMASH BURGER*_____ \$26

Maplewood Smash Burger with burger sauce, american cheese, griddled onions and jalapenos, bacon, slagel egg, dill pickle slices.

PLAIN DOUBLE SMASH BURGER*_____ \$18

Maplewood Smash Burger with american cheese only, no sauce, no veg – “Meat cheese and bun”

BLACK AND BLEU BURGER*_____ \$22

Char-grilled 8oz Slagel Dry Aged beef patty, house blue cheese dressing, red wine onions, arugula, crispy shallots on a pretzel bun. Add Extra 8oz Beef Patty* \$8

ENTREES

LAZY DUMPLINGS LENIWE KLUSKI_____ \$20

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 20 mins to prepare

KIELBASA PLATE_____ \$22

Grilled Polish kielbasa, braised onions, charred green cabbage, grainy mustard sauce, pickled mustard seeds, sourdough bread.

PAN ROASTED SALMON*_____ (GF) • \$28

Crispy skinned pan roasted salmon, summer succotash with corn, fava beans, onion, bell pepper and cherry tomatoes, tri-color quinoa.

SHRIMP SPAGHETTINI*_____ \$26

Sauteed shrimp, thin spaghetti, butter, garlic, red pepper flake, lemon, parsley, parmesan cheese.

DESSERTS

FAT PUG BROWNIE SUNDAE_____ \$12

Warm fudgy Fat Pug brownie, French vanilla ice cream, house salted caramel sauce.

STRAWBERRY RHUBARB CHEESECAKE PARFAIT_____ \$9

Strawberry rhubarb compote, whipped cheesecake filling, graham cracker crumbs, whipped cream.

SIDE SALAD_____ \$7

DRESSING OPTIONS • Ranch, Greek, Poppyseed, Oil & Vinegar

SIDE OF FRIES_____ \$6

SIDE OF PRETZEL BREAD_____ \$4

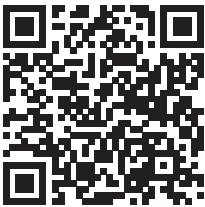
SIDE OF SAUCE_____ \$2

SIDE OF PIMENTO CHEESE_____ \$3

(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.



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 · \$8

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 60OZ • 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.

ROOT BEER \$5

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 varietals.

SMITH ICED HIBISCUS TEA \$3

Fruit forward rooibos tea. Caffeine free.

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, topped 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, our award winning Spruce Gin, and finished with a dash of orange bitters.

WHISKEY SOUR 12oz · \$10

12% ABV • Maplewood 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 and 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.

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



Maplewood Public House WIFI Password: juicepants!