

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.
- 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.

SIDES

- 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

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”

SANDWICHES

- SERVED WITH FRIES • SUB SIDE SALAD FOR \$4
- TUNA NICOISE SANDWICH_____ \$21

Oil packed tuna, eggs, heirloom tomatoes, basil, pickled shallot, mixed chopped olives, mixed greens, caper and lemon vinaigrette on a toasted baguette. Add Avocado \$4
- GRILLED CHICKEN SANDWICH*_____ \$19

Lemon pepper 8oz grilled chicken breast, sharp cheddar, bacon, arugula, tomato, red onion, lemon tarragon mayo, toasted sourdough bread. Add Avocado \$4
- 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

DESSERTS

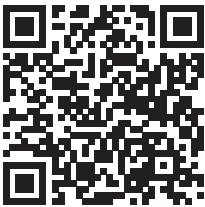
- FAT PUG BROWNIE SUNDAE_____ \$12

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.

(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.



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