

estd.

PIERCE TAVERN

2018

a neighborhood hideout

FIRST EDITION

CHICAGO'S BEST HICKORY SMOKED BRISKET CHILI

VOL 8. ISSUE 7.

SMALL PLATES

WOOD FIRED PRETZEL TWIST 1/10 - 2/18 - jumbo/24	
pimiento cheese honey mustard three cheese queso	
CHICKEN WINGS	17
bbq buffalo Fuller fire sauce Pierce pepper rub celery + carrots	
FRIED ZUCCHINI	15
crispy battered zucchini parmesan lemon + herb aioli	
CAULIFLOWER BITES	14
parmesan cherry pepper garlic + black pepper aioli or buffalo sauce blue cheese crumbles ranch	
CLOCK SHADOW CHEESE CURDS	13
southwest ranch + tomato sauce	
CHIPS + GUAC	13
guacamole pico de gallo tortilla chips	
BUFFALO SHRIMP	17
buffalo sauce blue cheese crumbles carrots celery ranch	
WOOD FIRED NACHOS	15
spicy queso cilantro sour cream pico de gallo corn & jalapeno salsa guacamole pickled peppers corn tortilla chips	
ADD A PROTEIN: brisket 6 pulled pork 5 steak 5 birria 6 grilled chicken 4 adobo chicken 4 shrimp 6	

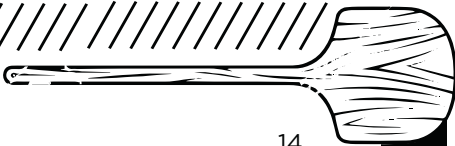
TUNA POKE WONTONS	17
sesame + soy marinated tuna wasabi crema avocado pickled ginger scallion cilantro chili crisp fried wonton chips	
SPINACH + ARTICHOKE DIP	15
woodfired artichokes queso spinach roasted garlic panko breadcrumb	
SUMMER SAUSAGE + PEPPERS	15
tri color peppers roasted garlic white wine garlic sauce garden herb butter grilled focaccia	
ADOBO CHICKEN TAQUITOS	17
crispy taquitos cotija cilantro crema pico de gallo avocado shaved radish cilantro jalapeno ranch	
SLIDERS (3)	
FILET MIGNON SLIDERS*	22
grilled filet roasted garlic aioli caramelized onions arugula slammer buns	
HOT CHICKEN BAO BUNS	16
fried chicken sweet spicy glaze cabbage slaw gochujang aioli cilantro sesame seeds steamed bao buns	
HAWAIIAN PORK SLIDERS	17
smoked pulled pork bourbon BBQ charred pineapple coleslaw roasted jalapeno sesame Hawaiian roll	

SOUP + SALADS

ROTATING DAILY SOUP	5/6
FRENCH ONION	8
caramelized onion thyme bayleaf brandy beef broth swiss cheese	
HICKORY SMOKED BRISKET CHILI	7/8
pepper jack sour cream scallions poblano cornbread croutons MAKE IT A CHILI MAC 10	
CHOPPED	18
grilled chicken romaine bacon grape tomato roasted corn avocado tortilla chips blue cheese citrus vinaigrette	
CRISPY BRUSSEL SPROUT	18
shrimp jalapenos shallots carrots cabbage thai vinaigrette	
SOUTHWEST TOSTADA	18
fried chicken romaine avocado black beans roasted corn cheddar pico de gallo lime southwest ranch	
SALMON LA PUEBLA	22
grilled romaine shaved parmesan avocado roasted corn cherry tomato house made croutons chipotle caesar	

GOAT CHEESE SALAD	17
mixed greens strawberries avocado shaved red onion crumbled goat cheese candied pecans blackberry balsamic dressing	
SUMMER CORN SHRIMP SALAD	24
grilled shrimp arugula cherry tomatoes avocado shaved red onion cucumber woodfired corn crumbled feta garden herbs green goddess dressing	
SOUTHWEST STEAK BOWL	19
grilled skirt steak cilantro lime rice elote pico de gallo avocado oaxaca cheese roasted jalapeno southwest aioli	
TUNA POKE BOWL	21
sesame rice marinated tuna shaved cucumber slaw pickled ginger edamame avocado sesame seeds chili crisp aioli	
MEDITERRANEAN SHRIMP BOWL	21
lemon + herb orzo spinach roasted tomatoes crispy chickpeas marinated olives + onions marinated shrimp creamy tzatziki sauce	

PIZZAS



MARGHERITA 14
fresh mozzarella | basil | house red sauce | evoo

PEPPERONI + RICOTTA 16
mozzarella + provolone | crushed red pepper | honey | house red sauce

ITALIAN SAUSAGE + GIARDINIERA 16
pork sausage | mozzarella + provolone | giardiniera | house red sauce

ARUGULA + PROSCIUTTO 16
spring arugula | sliced prosciutto | garlic oil | mozzarella | sea salt | balsamic glaze

SPICY VODKA 16
spicy vodka sauce | roasted red peppers | whole milk mozzarella | pesto | basil

HOUSE *smoked* MEAT

THE HOT MESS {coleslaw + handcut fries} 24
sliced chicken thigh | brisket | pulled pork | smoked wings | bourbon BBQ

SMOKED CHICKEN WINGS 17
bourbon bbq, buffalo, or pierce pepper rub | blue cheese or ranch | celery + carrots

HICKORY SMOKED PULLED PORK OR BRISKET SANDWICH 16/17
bourbon bbq | hatch chile slaw | b + b pickles | pretzel bun

CHOICE OF HANDCUT FRIES, HOMEMADE CHIPS OR COUNTRY SLAW
truffle parm 3 | buffalo 3 | animal 3 | sweet potato 3

WOODFIRED!

HANDHELDS	choice of handcut fries, homemade chips or country slaw truffle parm 3 buffalo 3 animal 3 sweet potato 3
BRISKET GRILLED CHEESE	18
brisket white cheddar yellow cheddar caramelized onions sourdough bourbon bbq sauce	
ROASTED TURKEY CLUB	16
shaved turkey bibb lettuce tomato bacon avocado provolone cheese garlic aioli multi grain wheat bread	
REUBEN	19
corned beef Guinness beer mustard sauerkraut swiss cheese thousand island aioli marble rye	
CRISPY CHICKEN CAESAR WRAP	18
buttermilk fried chicken calabrian caesar dressing shaved romaine + kale avocado shaved parmesan flour tortilla wrap	
CARNE ASADA TORTA	22
marinated flank steak salsa verde oaxaca cheese chopped lettuce pickled jalapeno + red onion avocado refried beans cilantro toasted telera roll	
CHICKEN SALAD SANDWICH	16
oven roasted chicken lemon pepper mayo grapes toasted pecans celery shaved apple avocado arugula toasted sourdough	
BUFFALO CHICKEN	16
buffalo sauce blue cheese ranch brioche	
CAPRESE	13
tomato fresh mozzarella basil balsamic pesto baguette ADD A PROTEIN: grilled chicken 5 prosciutto 4	
TACOS	
SPICY CHICKEN DOUBLE DECKER	17
adobo chicken cheddar chihuahua lettuce pico de gallo chipotle ranch (3)	
BENNY'S BIRRIA	18
braised brisket cheddar chihuahua pico de gallo jalapeno crema cilantro flour tortillas consome (3)	
BLACKENED COD	19
blackened cod charred pineapple salsa queso fresco lime smoked chipotle aioli cilantro flour tortilla (3)	

JULY *featured* SANDWICH

LOBSTER ROLL
butter poached Maine lobster | shaved lettuce | celery | garlic aioli | old bay | New England roll

29

BURGERS	choice of handcut fries, homemade chips or country slaw. truffle parm 3 buffalo 3 animal 3 sweet potato 3
EXCHANGE	ANY BURGER FOR A BLACK BEAN PATTY +1 GLUTEN FREE BUN AVAILABLE +3
ALL AMERICAN	17
american cheese lettuce tomato onion pickles brioche*	
MUSTANG	18
yellow cheddar bacon onion strings bourbon bbq pretzel*	
GOUDACRIS	18
smoked gouda cherry pepper jam truffle mayo arugula brioche*	
TURKEY BURGER	17
house patty muenster cheese smoked chipotle aioli avocado corn salsa lettuce tomato brioche bun	
TAVERN	19
double 1/4 patties american cheese fried egg whiskey pepper bacon house pickles shallot aioli brioche*	
WEST COAST	18
double 1/4 lb patties american cheese animal sauce caramelized onions pickle chips lettuce tomato brioche*	
OKLAHOMA ONION	18
(2) smashed patties grilled onion crispy onion strings american cheese tangy onion aioli martins potato bun	

LARGE PLATES

GREEK CHICKEN & NAAN	22
greek chicken skewers roasted garlic + feta spread marinated olives cucumber slaw marinated onion woodfired naan greek potatoes	
SKIRT STEAK FAJITAS	27
marinated skirt steak mexican rice bell peppers grilled onion guacamole pico de gallo roasted jalapeno sour cream corn tortillas ADD (4) SHRIMP FOR \$6	
WHITE WINE GARLIC PASTA	21
white wine garlic sauce red chili flakes parsley toasted bread crumbs lemon parmesan	
WHITE FISH PICATTA	26
pan seared white fish lemon caper sauce brown butter whipped potatoes asparagus micro herbs	

STEAK FRITES	28
marinated skirt steak whiskey pepper-corn sauce pickled peppers parmesan fries smoked ketchup	

JULY *featured* LARGE PLATE

SMOKED RIBS
1/2 slab smoked ribs | Carolina sticky bbq sauce | pickled cabbage slaw | smoked bacon potato salad

26

SIDES	HAND CUT FRIES 5	BUFFALO FRIES 7 buffalo sauce crumbled blue cheese ranch	ANIMAL FRIES 8 animal sauce caramelized onions american cheese	ONION RINGS 8 bourbon BBQ sauce	BROCCOLINI 9 herbed bread crumbs citrus dressing shaved parm
	MIXED GREEN SALAD 5 arcadian mix tomato red onion cucumber lemon parm vinaigrette	CRISPY BRUSSEL SPROUTS 8 crispy bacon aged parmesan lemon	SWEET POTATO FRIES 7 honey mustard	TRUFFLE PARMESAN FRIES 7 black truffle sea salt pickled peppers aged parmesan truffle mayo	BAKED MAC & CHEESE 7 chicken 3 shrimp 5 pulled pork 4 brisket 5 steak 5

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PIERCE TAVERN CELEBRATES 7 YEARS!

HISTORIC DOWNERS GROVE!

COCKTAILS

WHISKEY MADE ME DO IT!

PIERCE FASHIONED
Old Forester Bourbon | Demerara
Angostura Bitters | King Cube
13

THE LIBRARIAN
Blueberry Infused Vlahos
Vodka | Pineapple |
Ginger Beer
12

NO RESERVATIONS
Corazon Tequila | Lime
Habanero | Grapefruit Soda |
Black Lava Salt
13

**BLACKBERRY BOURBON
LEMONADE**
Elijah Craig Infused
Bourbon | Demerara |
Lemonade | Mint
13

RYE NOT?
Bulleit Rye | Lemon | Agave |
Pierce Citrus Bitters |
Mango Jarrito
13

PEACHWOOD RESERVE
Penelope Wheated Bourbon |
Peach & Thyme Demerara | Artonic
Nectarine | Citrus Bitters
13

BIKINI BOTTOM
Pineapple Infused Vlahos Vodka |
Passionfruit Liqueur | Lemon |
Blackberry Rose
13

SPA WATER
Cucumber Prairie Vodka | Lemon |
Simple | Grapefruit | Mint
13

PINEAPPLE GROVE SANGRIA
Pineapple Infused Vlahos Vodka |
Atost Aperitif | Pineapple | Lemon
| Mint | White Wine Blend
13

SMOKE & SPICE
Malbien Mezcal | Ancho Reyes
Verde | Agave | Lime | Jalapenos
& Fresnos
13

THE BOTANIST TOUCH
Rhubarb Gin | Atost Aperitif |
Strawberry Syrup | Lemon
14

SUBURBAN SPRITZ
Avisi Prosecco | Elderflower
| Lemon | Simple | Strawberry
Puree | Mint
13

DON'T @ ME
Flecha Azul Tequila | Watermelon
| Agave | Lime | Ginger
13

TRIBAL COUNCIL PUNCH
Pineapple Infused Dark Rum |
Coconut Water | Coconut Cream |
Passion Fruit | Pineapple
13



MULES
\$11

**DOWNERS
GROOVE**
Seasonal Infused Prairie
Vodka | Lime | Ginger Beer

RENTED MULE
Tequila Ocho | Agave
Nectar | Lime |
Ginger Beer

**BLACKBERRY
BOURBON MULE**
Elijah Craig Infused
Bourbon | Lime |
Ginger Beer

LARGE
SHAREABLE
MULES \$40

ROTATING
cocktails

LIMITED AVAILABILITY

BARREL AGED

Evans
Williams

BOTTLED IN BOND

\$15

**ALLERGY
DISCLAIMER**
Barrel Aged
Cocktails
may contain
peanuts or
treenuts

\$10 ZERO PROOF COCKTAIL

APPLE FIZZ
Undone Not Gin | Undone Little French Aperitif |
Apple Cider | Simple Syrup | Topped
W/ Ginger Beer

BUFFALO TRACE
DISTILLERY

BUFFALO TRACE
18

ALL PHOTOGRAPHS ARE OF HISTORIC DOWNERS GROVE AND ARE COURTESY OF THE DOWNERS GROVE MUSEUM

MAIN STREET view North from Curtiss

WINE

ROSÉ &
BUBBLES

	glass	bottle
Rosé A TO Z, Oregon	10	40
Rosé WHISPERING ANGEL, Provence, France	15	60
Prosecco AVISSI, VENETO, Italy	9	36
Sparkling GLORIA FERRER, BLANC DE NOIRS, Carneros Estate	13	52

WHITE

Pinot Grigio CARLETTO, Italy	9	36
White Blend CONUNDRUM, California	9	36
Chardonnay NAPA CELLARS, Napa Valley	10	40
Chardonnay FERRARI CARANNO, Sonoma County, CA	13	52
Sauvignon Blanc TRIBUTE, CA	10	40
Sauvignon Blanc KIM CRAWFORD, New Zealand	12	48

RED

Pinot Noir SEA SUN, CA	9	36
Pinot Noir HERITAGE, Willamette Valley	12	48
Pinot Noir MEIOMI, CA	13	52
Malbec GRAFFIGNA GLORIOUS, Argentina	12	48
Red Blend UNSHACKLED BY THE PRISONER, CA	13	52
Cabernet Sauvignon BONANZA BY CAYMUS, CA	12	48
Cabernet Sauvignon JUSTIN, CA	16	64
Cabernet Sauvignon SCATTERED PEAKS, Napa Valley	20	80



DOMESTIC

PBR	4.00
MILLER HIGH LIFE	4.00
BUD LIGHT	4.50
BUDWEISER	
COORS LIGHT	
MICHELOB ULTRA	
MILLER LITE	
MOLSON	
YUENGLING FLIGHT	
HEINEKEN	5.00
CORONA	6.00
CORONA LIGHT	
MODELO	

CRAFT

REVOLUTION Cold Time, Lager, 16 oz	
KROMBACHER Pilsner 16.9 oz	7.00
3 FLOYDS Gumball Head	
ORIGINAL SIN Blackberry Cider, 12 oz	
HALF ACRE Daisy Cutter, 16 oz	8.00
NOON WHISTLE Gummylicious, Hazy IPA, 12.5 oz	
DOVETAIL Kolsch, 16 oz	
BELL'S Amber Ale, 12 oz	
BLUE MOON 16 oz	
HOP BUTCHER Rotating, 16 oz	10.00

SELTZER

HIGH NOON Watermelon	7.00
ROTATING 3 FLOYDS SELTZERS Vodka Soda	
SURFSIDE STRAWBERRY LEMONADE Vodka Soda	

N/A BEER

ATHLETIC BREWING Rotating, N/A	6.00
GO BREWING SUNBEAM Pilsner, N/A	
UNDONE APEROL SPRITZ Can, N/A	8.00

DRAFT BEER

scan the code using your
phone's camera to browse the menu



ILLINOIS LUMBER COMPANY
5100 Forest - Opened in 1895

