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PIERCE TAVERN

2018

a neighborhood hideout

FIRST EDITION

CHICAGO'S BEST HICKORY SMOKED BRISKET CHILI

VOL 7. ISSUE 12.

SMALL PLATES

WOOD FIRED PRETZEL TWIST 1/\$9 - 2/\$17 - jumbo/\$23 pimento cheese honey mustard three cheese queso	WOODFIRED ELOTE DIP \$14 grilled corn cotija sour cream cilantro tajin lime tortilla chips topped with jalapeños and chipotle crema
CHICKEN WINGS \$16 bbq buffalo Fuller fire sauce Pierce pepper rub celery + carrots	BAKED GOAT CHEESE BRUSCHETTA \$14 goat cheese wood fired tomatoes roasted garlic honey balsamic parmesan crostinis
SWEET CHILI CALAMARI \$16 sweet chili + calabrian glaze lemon pickled fresno honey sriracha aioli	CHICKEN SATAY SKEWERS \$15 thai marinated chicken skewers toasted peanuts spicy cucumber slaw sesame seeds mint scallions thai peanut sauce
CAULIFLOWER BITES \$13 parmesan cherry pepper garlic + black pepper aioli or buffalo sauce blue cheese crumbles ranch	PHILLY CHEESESTEAKS ROLLS \$15 chopped steak grilled onions American cheese provolone bell peppers cherry pepper aioli
CLOCK SHADOW CHEESE CURDS \$12 southwest ranch + tomato sauce	SLIDERS
CHIPS + GUAC \$12 guacamole pico de gallo tortilla chips	FILET MIGNON SLIDERS* \$21 grilled filet roasted garlic aioli caramelized onions arugula slammer buns
BUFFALO SHRIMP \$16 buffalo sauce blue cheese crumbles carrots celery ranch	CHICKEN PARM SLIDERS \$16 buttermilk fried chicken parmesan vodka sauce mozzarella pesto aioli garlic butter slammer bun
WOOD FIRED NACHOS \$14 spicy queso cilantro sour cream pico de gallo corn & jalapeno salsa guacamole pickled peppers corn tortilla chips	CUBAN PORK SLIDERS \$16 pulled pork sliced ham dijon aioli melted swiss dill pickles sesame hawaiian roll
ADD A PROTEIN: brisket \$6 pulled pork \$5 steak \$5 birria \$6 grilled chicken \$4 adobo chicken \$4 shrimp \$6	

PIZZAS



MARGHERITA \$13
fresh mozzarella | basil | house red sauce | evoo

PEPPERONI + RICOTTA \$15
mozzarella + provolone | crushed red pepper | honey | house red sauce

ITALIAN SAUSAGE + GIARDINIERA \$15
pork sausage | mozzarella + provolone | giardiniera | house red sauce

ARUGULA + PROSCIUTTO PIZZA \$15
spring arugula | sliced prosciutto | garlic oil | mozzarella | sea salt | balsamic glaze

BBQ CHICKEN PIZZA \$15
smoked bbq chicken | wood fired corn | red onion | mozzarella | parsley | buttermilk ranch

HOUSE *smoked* MEAT

THE HOT MESS {coleslaw + handcut fries} \$23
Sliced Chicken Thigh | Brisket | Pulled Pork | Smoked Wings | Bourbon BBQ

SMOKED CHICKEN WINGS \$16
bourbon bbq, buffalo, or pierce pepper rub | blue cheese or ranch | celery + carrots

HICKORY SMOKED PULLED PORK OR BRISKET SANDWICH \$15/\$16
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

HANDHELDS choice of handcut fries, homemade chips or country slaw truffle parm \$3 buffalo \$3 animal \$3 sweet potato \$3	BUFFALO CHICKEN \$15 buffalo sauce blue cheese ranch brioche
BRISKET GRILLED CHEESE \$17 brisket white cheddar yellow cheddar caramelized onions sourdough bourbon bbq sauce	CRISPY CHICKEN CAESAR WRAP \$17 buttermilk fried chicken calabrian caesar dressing shaved romaine + kale avocado shaved parmesan flour tortilla wrap
PRIME RIB DIP \$24 shaved ribeye fontina cheese arugula caramelized onions horseradish sauce glazed french roll	TACOS
ROASTED TURKEY CLUB \$14 shaved turkey bibb lettuce tomato bacon avocado provolone cheese garlic aioli multi grain wheat bread	SPICY CHICKEN DOUBLE DECKER TACOS \$16 adobo chicken cheddar chihuahua lettuce pico de gallo chipotle ranch (3)
WAGYU MEATBALL SUB \$18 wagyu meatballs spicy marinara sauce mozzarella + provolone basil pesto aioli toasted french roll	BENNY'S BIRRIA TACOS \$17 braised brisket cheddar chihuahua pico de gallo jalapeno crema cilantro flour tortillas consome (3)
CAPRESE \$12 tomato fresh mozzarella basil balsamic pesto baguette ADD A PROTEIN: grilled chicken 5 prosciutto 4	MAHI-MAHI TACOS \$18 blackened mahi mahi red cabbage queso fresco cilantro crema lime flour tortilla (3)

SOUP + SALADS

ROTATING DAILY SOUP \$5/\$6 FRENCH ONION \$8 caramelized onion thyme bayleaf brandy beef broth swiss cheese	SOUTHWEST TOSTADA \$17 fried chicken romaine avocado black beans roasted corn cheddar pico de gallo lime southwest ranch
HICKORY SMOKED BRISKET CHILI \$7/\$8 pepper jack sour cream scallions poblano cornbread croutons MAKE IT A CHILI MAC \$10	SALMON LA PUEBLA \$21 grilled romaine shaved parmesan avocado roasted corn cherry tomato house made croutons chipotle caesar
CHOPPED \$17 grilled chicken romaine bacon grape tomato roasted corn avocado tortilla chips blue cheese citrus vinaigrette	SOUTHWEST STEAK BOWL \$18 grilled skirt steak cilantro lime rice elote pico de gallo avocado oaxaca cheese roasted jalapeno southwest aioli
GOAT CHEESE SALAD \$16 fried goat cheese mixed greens red onion shaved apples crumbled goat cheese candied walnuts dried cranberries sweet apple+ honey vinaigrette	HARISSA CHICKEN BOWL \$18 marinated chicken mixed greens white rice marinated cucumber + tomato pickled red onion avocado feta garlic hummus honey + harissa vinaigrette
STEAKHOUSE WEDGE \$23 filet medallions iceberg wedge cherry tomatoes bacon bleu cheese chives red onion crispy onion strings bleu cheese dressing	BANG BANG SHRIMP BOWL \$20 sweet chili fried shrimp coconut rice shaved carrots + cucumbers edamame cilantro bang bang sauce toasted peanuts
CRISPY BRUSSEL SPROUT \$17 shrimp jalapenos shallots carrots cabbage thai vinaigrette	

DECEMBER *featured* SANDWICH

OKLAHOMA ONION BURGER
smashed patties (2) | grilled onion | crispy onion stings | american cheese | tangy
onion aioli | Martins potato bun

\$17

BURGERS choice of handcut fries, homemade chips or country slaw. truffle parm \$3 buffalo \$3 animal \$3 sweet potato \$3	TAVERN \$18 double 1/4 patties american fried egg whiskey pepper bacon house pickles shallot aioli brioche*
MUSTANG \$17 yellow cheddar bacon onion strings bourbon bbq pretzel*	WEST COAST \$17 double 1/4 lb patties american animal sauce caramelized onions pickle chips lettuce tomato brioche*
GOUDACRIS \$16 smoked gouda cherry pepper jam truffle mayo arugula brioche*	PATTY MELT \$17 double 1/4 lb patties grilled onions american cheese swiss cheese frisco sauce texas toast
TURKEY BURGER \$16 house patty muenster cheese smoked chipotle aioli avocado corn salsa lettuce tomato brioche bun	

LARGE PLATES

GREEK CHICKEN & NAAN \$21 greek chicken skewers roasted garlic + feta spread marinated olives cucumber slaw marinated onion woodfired naan greek potatoes	MAPLE GLAZED SALMON \$25 pan seared salmon roasted squash crispy brussels sprouts grilled apple toasted pecans honey maple glaze
SKIRT STEAK FAJITAS \$26 marinated skirt steak mexican rice bell peppers grilled onion guacamole pico de gallo roasted jalapeno sour cream corn tortillas	HOUSE SMOKED RIBS \$25 ½ slab smoked ribs bourbon bbq sauce coleslaw house fries (Limited Quantity Available)
WAGYU MEATBALL PAPPARDELLE \$24 red wine braised meatballs pappardelle noodles pomodoro sauce roasted heirloom carrots woodfired squash micro basil parmesan	DECEMBER <i>featured</i> LARGE PLATE
CHICKEN POT PIE \$21 braised chicken carrots peas wood fired onions cream thyme puff pastry dough	BAKED LASAGNA <i>Italian sausage red sauce lemon ricotta, parmesan mozzarella micro basil</i> \$21

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