



www.TavernPale.com

## Real Texas Style Pit BBQ "Summertime Specials"

Our sauce and rub are always Gluten Free (We cook daily and do sell out!)

\*Ribs dry rubbed and smoked daily for 3 hours, available while they last... (Not fall off the bone style!)

**Baby Back Ribs** Dry rub dusted, hickory smoked 1 3/4 pound baby back ribs, the secret of Wylie Texas, where cactus grow tall, the jackalope run free and the children are slightly above average. Slow cooked with hickory and mesquite woods with peanut brittle baked beans and tater 6'ers 34.95 half slab 22.95

**Jambalaya & Real Pit Half Slab BBQ Ribs** 29.95

**Pulled Pork & Real Pit Half Slab BBQ Ribs** 27.95

**Fried Shrimp & Real Pit Half Slab BBQ Ribs** 29.95

WICHITA PACKING COMPANY

**Pulled Pork Platter** Slow Smoked Pork Shoulder, dusted with our Dry Rub, a touch of our homemade BBQ sauce, shaved red onions and served with Tater 6'ers & Corn Pudding. 19.95

**Corned Beef Brisket Platter** Beef Brisket Corned, dry rubbed and Hickory smoked for over 12 hours, covered with our homemade BBQ sauce, topped with red onions, parsley & mashed potatoes & corn pudding open face on garlic bread 22.95

**BBQ Pulled Pork Sandwich** dry rubbed, slow smoked for 12 hours, pulled & topped with our homemade BBQ sauce, red onions and a whole lot a love 16.95

**BBQ Corned Beef Brisket Sandwich** beef brisket corned, dry rubbed and then hickory smoked for 12 hours, with a touch of sliced red onions and little BBQ sauce 18.95

**Tasters: Pulled Pork 7.95 or Corned Beef Brisket 9.95 Wagyu Beef Brisket 12.95**

### What is Wagyu Beef?

Wagyu beef, also known as American-style Kobe beef, is the result of cross-breeding Japanese Wagyu cattle with continental breeds of cattle. American Wagyu beef is prized because of its intense marbling and high percentage of oleaginous, intramuscular unsaturated fat. The name Kobe is reserved exclusively to describe cattle raised in the Kobe region of Japan. Wagyu cattle raised outside of Kobe must be identified as Wagyu or Kobe-style.

### New to the smoker!

**Rosewood Wagyu BBQ Beef Brisket Platter** dry rubbed and Hickory smoked for over 12 hours, covered with our homemade BBQ sauce, topped with mashed potatoes, and corn pudding open face on garlic bread 23.95

**Rosewood Wagyu BBQ Beef Sandwich** on a bun with choice of side 21.95

**Rosewood Wagyu BBQ Beef Brisket Taster** .....12.95

## Tuesdays Smoked Chicken & Tequila Day! (\*Order early – Chicken and Ribs do sell out!)

**BBQ Half Chicken** with tater 6'ers and corn pudding 17.95\* (white meat only add 2 dollars)

**Tuesday Trio** 1/3 slab of our famous Pit Smoked Ribs, 1/4 Smoked BBQ Chicken & a 1/4 pound of our Smoked Corned Beef Brisket with tater 6'ers & corn pudding 25.95

**BBQ Pit smoked 1/2 Chicken & 1/2 slab Pit Smoked Ribs** with tater 6'ers 29.95\* (white meat add 2 dollars)

**Casamigos Tequila: Margarita 10 dollars or Ghost Tequila: Margarita** Just the right spice 11 dollars

## Wednesday Signature Drinks

**Bluegrass Martini** only 10 dollars and **Tavern Pale Lager** only 5 dollars

## Thursday Support Local

Give some love to our friends from the area by trying some of our favorites:

**28 Mile - Debonair Old Fashioned** (Highwood) 10 dollars,

**Ravinia - Diversey Station** (Highland Park) or **Freshie - Tequila Seltzer** (Northbrook) 5 dollars

## Soup & Gumbo

**Chicken and Sausage Gumbo** 9.95

Try a **Shot of Gumbo** 2.95

**Baked French Onion Soup** 9.95

Try a **Shot of French Onion** 2.95

## Appetizers

**Szechwan Spicy Calamari** flash fried shaved onion, tossed and served with wasabi mustard sauce 16.95

Taster size only 9.95

**Real Crab Cake** great creation, all crab with a dollop of green onion mayo 19.95

**Ahi Tuna** Sushi Grade, seared rare, dusted with our chef's homemade blackening spice 18.95

**Artichoke Fritters** Served with a lemon dipping sauce 12.95

**½ Slab BBQ Ribs** great way to taste our ribs without a full commitment 15.95

**Popcorn Shrimp** lightly battered in our homemade tempura with a Tabasco wine sauce 14.95

**Shrimp Cocktail** the classic cocktail with popcorn shrimp and cocktail sauce 14.95

**Mushroom Broil** A combination of domestic and wild mushrooms and set atop grilled crusty Italian bread with melted Gruyere cheese 13.95

**Orange Sesame Shrimp** flash fried, with orange zest and chilies, in a light orange sauce 16.95

**Tuna Tartar** diced tuna lightly seasoned and flavored with sesame oil. served with wonton chips 18.95

**Nawlins' Sweet and Spicy Shrimp** sautéed and caramelized with layers of heat and sweet 16.95

## Seafood Specials

\*\*\*\*\*  
**Maryland Soft Shell Crabs** with orzo asiago and green beans two for 39.95 or three for 48.95  
Tempura battered and fried with a tempura dipping sauce, or sautéed with a lemon butter sauce

**Maryland Soft Shell Crabs** just crabs no sides one for only 17.95 or two for 33.95  
\*\*\*\*\*

**Wild Alaskan Sockeye Salmon** with a fresh dill beurre blanc orzo asiago & green bean 37.95  
(While it lasts...) half portion only 28.95

**Canadian Walleye** Flash fried with panko, our homemade tartar sauce, and fresh cut fries 31.95  
or pan seared with mashed potatoes & green beans – half portion 24.95

**Faroe Island Salmon** with a fresh dill beurre blanc, green beans and buttered orzo asiago. 32.95  
\*or glazed in our homemade Bluegrass bbq sauce - half portion 24.95

**Louisiana Blackened Grouper** set atop a creamy corn and crawfish risotto and drizzled with lemon beurre blanc. 35.95

**Fried Shrimp** hand battered, flash fried golden, with French fries, cocktail sauce and lemon. 24.95

**Shrimp Carbonara** Ancho rubbed shrimp, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley over a bed of angel hair pasta. 28.95

**Ahi Tuna** sushi grade, seared rare, served with sesame seaweed salad & dusted with togarashi 34.95

**Key West Seafood Salad** fresh lump crab meat and shrimp, chives, tomatoes, crisp greens and avocado tossed in a lemon vinaigrette 29.95 add double seafood 15.95

**Shrimp & Grits** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy. \*The winning dish at the 2014 Wagner Farms Baconfest (Trophy is on the back bar!) 25.95

**Shrimp & Grits with Grilled Andouille Sausage** southern style BBQ shrimp atop a creamy smoked cheddar grits with a sweet and spice pork belly candy 26.95

**Tilapia Sassafras** pecan-coated tilapia, flash-fried, topped with a wild mushroom sauce, grilled shrimp, rice, and green beans 27.95 half portion 20.95

**Shrimp Jambalaya** classic of Andouille and chicken, slow simmered with peppers and spices 32.90

**Crawfish Etouffee** an authentic recipe. Crawfish smothered in the classic sauce of seafood stock and roux. 24.95

**Shrimp Etouffee** Shrimp (popcorn size), smothered in the classic sauce of seafood stock and roux. 24.95

**Chicken and Shrimp with Dirty Rice** lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 25.95

## Sides 7.50

Tater 6'ers

Peanut Brittle Baked Beans

Baby Bok Choy

Dirty Rice

Green Beans

Corn Pudding

Buttered Orzo Asiago

French Fries

Smoked Cheddar Grits

Corn & Crawfish Risotto

Mashed Potatoes

## Children's Menu 9.95

Chicken Tenders and French Fries

Fried Shrimp and French Fries

Fettuccine Alfredo

Fish Fry and French Fries

Penne Marinara

## Salads

Add any of these to our salads: grilled chicken 7.50 parmesan crusted chicken 7.95 shrimp 8.95 salmon 8.95 skirt steak 13.95

**Bluegrass** Radicchio, romaine, red onion, Gorgonzola, and pine nuts, pear balsamic vinaigrette. small 10.95 large 12.95

**Caesar** Crisp romaine lettuce, seasoned croutons, grated parmesan and our Caesar dressing with anchovies make this one special. 9.95 large 11.95 add parmesan encrusted chicken to this one for a real treat!

**Rémoulade** Iceberg with scallions, tomatoes, bacon and topped with a creamy Rémoulade dressing 9.95 / 12.95 add fresh Lump Crab meat 11.95 add fried Crawfish Tails 8.95 (Chef Jorge recommends the Crawfish tails)

**Tomato Mozzarella** vine ripened tomatoes layered with homemade mozzarella cheese, fresh basil, and sea salt dressed with Academia Barilla extra virgin olive oil, and a splash of rice wine vinegar small 10.95 large 15.95

**House Chop** Crisp salad greens chopped and tossed with ripe tomatoes, scallions, Gorgonzola, crisp bacon, avocado, toasted sunflower seeds and shaved sweet red onion. Tossed in a fresh herb vinaigrette. 13.95

**Asian** tossed with an Asian sesame dressing, water chestnuts, tomato, crispy wonton strips, sliced almonds, sesame seeds and crisp romaine lettuce 13.95

**Southwestern** mixed greens, studded with Ancho roasted tomatoes, topped with a roasted corn, red onion & Jalapeno relish, finished with gorgonzola and tossed with a pear balsamic vinaigrette 13.95

## Signature Entrees

**Jambalaya** A Cajun classic of Andouille and chicken, slow simmered with peppers and spices 24.95

**Vegetable Jambalaya** new spin on a classic of a slow simmered holy trinity with carrots and a vegetable stock thickened with corn starch 19.95 (Vegan, Gluten Free) add Beyond Beef 6.95

**Orange Sesame Chicken** flash fried and tossed with orange zest, in a traditional light orange sauce with white rice 22.95

**Chicken and Shrimp with Dirty Rice** a great item, lightly dusted and blackened chicken breast and shrimp rested on a mound of dirty rice and a Jim Beam Sugar cane glaze 25.95

**Chicken Carbonara** Ancho rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary & a touch of parsley over a bed of angel hair pasta. 24.95 substitute shrimp 4.00

**Fettuccini Alfredo** Fettuccini noodles topped with a traditional Parmesan sauce. 15.95 add shrimp 8.95 add chicken breast 7.50

**Fresh Tomato Basil Penne** (\*aka **Hockey Pasta**) a light fresh tomato basil sauce with Parmesan 15.95 add Italian Sausage and peas (\*aka **Country Creek Style**) 7.95 add Grilled Chicken 7.50 add shrimp 8.95 add Artichokes 4.00 add Parmesan Crusted Chicken 7.95 add Parmesan Crusted Chicken with 7.95 fresh Mozzarella 2.50

**Skirt Steak** Texas style BBQ skirt steak with a pile of seasoned tater 6'ers 38.95

**Petite Filet** 4-oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes & green beans. 29.95 Add a Blue Cheese crust for 4.95 or add jumbo lump crabmeat and a lemon beurre blanc sauce for 10.95

**Filet** 8-oz USDA top choice set in a red wine sauce, served with garlic-mashed potatoes and green beans. 39.95

**Asian Vegetable Noodle Bowl** Stir fried bok choy, shiitake mushrooms, water chestnuts, scallions, ginger, garlic, udon noodles in a vegetable broth. Topped with diced tomatoes, a splash of soy sauce, cilantro & sesame seeds. 12.95 add tofu 6.95 add chicken 7.50 add white meat chicken 7.95 add shrimp 8.95

**Grilled Teriyaki Chicken Breast** with a homemade teriyaki sauce, rice and green beans. 22.95

**Chicken Artichoke** Chicken stir-fried with green beans, artichokes and wild mushrooms in a subtle sherry cream sauce then topped with white rice. 22.95 sub white meat 3.00 Sub tofu N/C

## Sandwiches

Your choice fries or Caesar salad with our sandwiches, or a Bluegrass salad for an additional dollar.

Onion Haystack 2.50 extra - Add Real Smoked Bacon 2.50 - Add Cheese (American, Gruyere, Cheddar), Jalapeños, or Avocado 1.50



**Crusty Blue BBQ Burger** 1/2-pound certified Angus beef burger, blue cheese crusted, topped with our own BBQ sauce, and a crispy onion haystack. 18.95 \*sub a Beyond Burger for an extra dollar...

**Skirt Steak Sandwich** served open face on garlic bread and grilled to perfection, with BBQ sauce and grilled onions 21.95

**Chicken Breast Rosemary Sandwich** marinated in olive oil, fresh rosemary & garlic, green onion mayo on the side. 16.95

**Giant Burger (as in HPHS)** twin 8 oz. patties of certified Angus beef, cheddar cheese, bacon, lettuce, tomato, onions, pickle and onion haystack 25.95

**Bluegrass Burger** ½ pound certified Angus beef burger dressed with lettuce, tomato, pickle & onion 16.95

**The Beyond Burger** with sautéed jalapeno, onion, mushroom, corn, and a light smear of stone-ground mustard 16.95

# Fresh All-American Draft Beer



**Atlantic Brewing, Tavern Pale, Lager, Chicago IL** 7.00

"It's Milderized" Brewed Exclusively for Bluegrass, with the family recipe dating back to the early 1920's ABV 4.5%

**Alaskan Brewing, Amber, Alt Style Ale, Juneau, AL** 7.00

Richly malty and long on the palate, with just enough hop backing to make this beautiful amber colored "alt" style beer notably well balanced. ABV 5.3% IBU 18

**LaGrow, Organic Imperial Stout, Chicago, IL** 8.00

Silky smooth with luxurious chocolate & coffee notes, this impressive stout has a surprisingly light body. ABV 8.3% IBU 44

**Buckle Down Brewing, Party Pillow, Hefeweizen, Lyons, IL** 8.00

A pale, refreshing German-style wheat beer, A dry finish and fluffy mouth feel. Authentic German yeast provides the distinctive banana and clove. ABV 5.3%

**Maplewood, Son of Juice, IPA, Chicago, IL** 8.00

Pilsner malt and oats lend to a soft body and some haze, making for a juicy, low-bitterness IPA. ABV 6.3% IBU 25

**Temperance, Gatecrasher, IPA, Evanston, IL** 7.00

Our India Pale Ale stands apart from the bitter crowd and entices with bountiful aromatic hops and a touch of malt sweetness, proving there's more than one way to crash a gate. ABV 6.6% IBU 66

## Bottles & Cans

### Lighter Styles

<b>Abita Brewing Co., Turbo Dog, Brown Ale, ABV 5.6% Abita Springs, LA</b>	6
<b>Abita Brewing Co., Light Lager, ABV 4.6%, Abita Springs, LA</b>	5
<b>Around the Bend, Hefeweizen, ABV 5.3% IBU 11, Chicago, IL</b>	7
<b>LaGrow, Citra Blonde, ABV 5.15% IBU 20, Chicago, IL</b>	6
<b>Maplewood, Silver Morning, Winter Lager, ABV 6.8%, Chicago, IL</b>	7
<b>Maplewood, Pulaski Pils, Chicago Pilsner, ABV 5.1%, Chicago, IL</b>	6


### Ambers & Ales

<b>Deschutes Brewery, Mirror Pond, Pale Ale, ABV 5% IBU 40, Bend, OR</b>	6
<b>LaGrow, American Pale Ale, ABV 5.1% IBU 38, Chicago, IL</b>	7
<b>Maplewood, Charlatan, American Pale Ale, ABV 6.1%, Chicago, IL</b>	7
<b>Noon Whistle, Cozmo, Pale Ale, ABV 5%, Lombard, IL</b>	5
<b>Toppling Goliath Brewing Co., Pompeii, ABV 6.3% IBU 45 Decorah, IA</b>	7
<b>Phase Three, Perpetual Sounds, Double IPA, ABV 7.7%, Lake Zurich, IL</b>	7
<b>Phase Three, Stay Wild, American Double IPA, ABV 7.7%, Lake Zurich, IL</b>	7
<b>Ravinia Brewing, Diversey Station, Pale Ale, ABV 4.9% IBU 28, Highland Park, IL</b>	6
<b>Rogue, Dead Guy Ale, Amber, ABV 6.8% IBU 40, Newport, OR</b>	7

### Big & Rich Flavors

<b>Maplewood, Fat Pug, Oatmeal Milk Stout, ABV 5.9%, Chicago, IL</b>	7
<b>Phase Three, Niu, Porter, ABV 6.3%, Lake Zurich, IL</b>	7

### Funky Stuff

 <b>The Finnish Long Drink, Citrus Soda with Gin, ABV 5.5%</b>	5
Scan QR code to earn \$5 rebate back for Long Drink purchase (1 rebate per customer)	

<b>Freshie, Tequila Seltzer, (Lime, Grapefruit Guava, or Blood Orange Habanero) ABV 4.7%</b>	7
<b>High Noon Seltzer, (Watermelon, Mango, Passion, or Pineapple) ABV 4.5%</b>	5
<b>Noon Whistle, Smack That!, Dry Hopped Sour, ABV 5%, IBU 10, Lombard, IL</b>	6
<b>Stem, Hibiscus Apple Cider, ABV 4.3%, Denver, CO</b>	6
<b>O'Doul's, Amber, Non-Alcoholic Lager, MO</b>	5