



Phone Number : (708)620-8300  
17424 Oak Park Ave. Tinley Park, IL 60477

First/Last Name : \_\_\_\_\_  
Table Name : \_\_\_\_\_

Phone Number : \_\_\_\_\_

## Oktoberfest

Homemade Tapas style appetizers for you to enjoy by yourself or with a group. Dietary and allergy restriction modifications noted in each menu item descriptions. All items on the menu come out individually as they are prepared.

- \_\_\_\_\_ **Bacon Brussels \$7.69:** Wrapped in bacon and seasoned with black pepper and brown sugar. Wine Pairing: Chardonnay or White Zinfandel, Beer Pairing: Wheat Ale

\_\_\_\_\_ **Cheese Curds \$10.29:** Lightly breaded fresh white cheese curds, served with a side of sauce. Wine Pairing: Chardonnay, Beer Pairing: Pale Ale **Choose one:** Buffalo (\$1), Traditional, Garlic Parm (\$1)

\_\_\_\_\_ **Mac and Cheese Flatbread \$15.99:** Garlic sauce, homemade mac & cheese, topped with parmesan, mozzarella, & pretzel bread crumbs. Wine Pairing: Pinot Noir and Chardonnay. Beer Pairing: Pale Ales

\_\_\_\_\_ **Oktoberfest Board \$34.99:** Kilometer, Landjaeger, Red Dragon, Amber Ale Cheddar, Horseradish Cheddar, and Brie with homemade jam, apple sauce, pickled brussel sprouts, spicy mustard, seasonal fruit, pretzel crackers, and other accoutrements . \*Gluten free without crackers. Wine Pairing: Riesling and Pinot Noir, Beer Pairing: Amber Ales and Lagers

\_\_\_\_\_ **Apple Pecan Salad \$13.99:** Romaine lettuce, apples, cranberries, and oranges. Served with a side of balsamic glaze, pecan, & parmesan. Dairy free/vegan without parmesan. Wine Pairing: Sauvignon Blanc and Chardonnay, Beer Pairing: Pilsner **Add to any salad::** Breaded Chicken (\$2.89), Roasted Chicken (\$2.89), Bacon (\$2.49)

- \_\_\_\_\_ **Apple Corks \$11.49:** Our homemade fried dough with apples, pecans, cinnamon, and caramel sauce tossed together and baked in the oven. Add a scoop of Vanilla ice cream for an additional cost. Wine Pairing: Cabernet Sauvignon and Riesling, Beer Pairing: Belgian

\_\_\_\_\_ **Oktoberfest Corks \$15.99:** Our house made flatbread dough shaped into corks, tossed with beer cheese, bratwurst, and grilled onion, Topped with mozzarella and baked in the oven. Served with a side of mustard and pickled cabbage. Wine Pairing: Cabernet Sauvignon and Riesling, Beer Pairing: Pale Lager

\_\_\_\_\_ **Fall Bruschetta \$8.49:** Four toasted garlic bread, topped with warm butternut squash, pecans, and spices. Garnished with dried cranberries, parmesan, and balsamic glaze. Wine Pairing: Chardonnay and Zinfandel, Beer Pairing: IPAs, Stouts, Barrel Aged Beers

\_\_\_\_\_ **Apple Burrata Flatbread \$17.99:** Garlic sauce, house-made burrata, onion jam, mozzarella, pecans, and apples. Wine Pairing: Pinot Noir and Pinot Gris, Beer Pairing: Wheat and Belgian

\_\_\_\_\_ **Potato Pancakes \$7.99:** Topped with green onion and served with a side of apple sauce and sour cream. Wine Pairing: Sparkling Wines, Beer Pairing: Pale Ale and Hefeweizen

\_\_\_\_\_ **Cheesy Corks \$13.79:** Our house made flatbread dough shaped into corks, baked in the oven with mozzarella, parmesan, and garlic. Served a side of beer cheese and red sauce. Wine Pairing: Sparkling Wine or Pinot Noir, Beer Pairing: Pilsner

\_\_\_\_\_ **Kickin' Brisket Flatbread \$17.99:**Garlic sauce, beef brisket burnt ends, kickin' bourbon sauce, onion jam, apples, and mozzarella cheese. Topped with balsamic glaze, pickled cabbage, and green onions. Wine Pairing: Malbec and Chardonnay, Beer Pairing: Belgian and Pilsner

\_\_\_\_\_ **Pretzel Bread Pudding \$3.99:**Topped with ice cream and caramel sauce. Wine Pairing: Zinfandels and Riesling, Beer Pairing: Scotch Ales and Brown Ales

\_\_\_\_\_ **Hush Puppies \$6.99:**Deep-fried cornmeal fritter, served with honey mustard. Wine Pairing: Riesling, Beer Pairing: Pilsner

\_\_\_\_\_ **Homemade Potato Chip Platter \$3.99:**Our homemade chips seasoned with our zesty BBQ seasoning. Serves 2-3 people. Wine Pairing: Zinfandels and Champagne, Beer Pairing: Pilsner

\_\_\_\_\_ **Giant Pretzel \$29.99:**An 18 inch fluffy pretzel, served with mustards, butters, and homemade beer cheese dip. Wine pairing: Zinfandal or Riesling, Beer Pairing: IPAs, Hoppy Pilsners

\_\_\_\_\_ **Grilled Cheese Sliders \$12.29:**Three sliders with fresh mozzarella and cheddar cheese, served on toasted sourdough. Wine Pairing: Sparkling Wine and Chardonnay, Beer Pairing: Pilsner and Amber Ale

\_\_\_\_\_ **Bacon Mac and Cheese Flatbread \$18.99:**Garlic sauce, homemade mac & cheese, and bacon, topped with parmesan, mozzarella, & pretzel bread crumbs. Wine Pairing: Pinot Noir and Chardonnay, Beer Pairing: Pale Ale

\_\_\_\_\_ **Bratwurst & Beer Cheese Flatbread \$16.99:**Brown mustard, beer cheese, bratwurst, onion jam, and mozzarella, topped with pickled brussels sprouts & cabbage. Wine Pairing: Cabernet Sauvignon and Riesling, Beer Pairing: Pale Lager

\_\_\_\_\_ **Prosciutto & Squash Flatbread \$15.69:**Garlic butter sauce, prosciutto, burrata, onion jam, butternut squash, pecans, spices, and balsamic glaze. Wine Pairing: Chianti and Pinot Grigio, Beer Pairing: IPAs

\_\_\_\_\_ **S'more Corks \$11.89:**Our house made flatbread dough shaped into corks tossed in cinnamon sugar, marshmallows, and graham crackers and baked in the oven. Topped with whipped cream and chocolate sauce. Add a scoop of Vanilla ice cream for an additional cost. Wine Pairings: Dry Red Wine and Chardonnay, Beer Pairing: Porters and Stouts

\_\_\_\_\_ **Mac & Cheese \$6.29:**Cavatappi noodles tossed in garlic beer cheese sauce, topped with pretzel bread crumbs and parmesan. Add bacon for an additional cost. Wine Pairing: Pinot Noir and Chardonnay, Beer Pairing: Pale Ales

\_\_\_\_\_ **Pretzel Sticks \$9.89:**Four hot pretzel sticks served with beer cheese, brown mustard, and cinnamon butter. \* Vegan and dairy free without beer cheese and cinnamon butter. Wine Pairing: Zinfandel and Riesling, Beer Pairing: Hoppy Pilsner and IPA

\_\_\_\_\_ **Baked Brie \$9.99:**Creamy brie cheese baked in the oven, then topped with house made seasonal jam. Served with our seasoned pita chips and fruit. \*Gluten free without chips. Wine Pairing: Cabernet Sauvignon or Merlot, Beer Pairing: German Pilsner

\_\_\_\_\_ **Bratwurst Slider \$14.99:**Homemade bratwurst patties topped with beer cheese and onion. Served on brioche bun and with a side of mustard and pickled cabbage. Wine Pairing: Cabernet Sauvignon and Riesling, Beer Pairing: Pale Lager

\_\_\_\_\_ **Chicken Schnitzel Sliders \$14.99:**Three chicken schnitzels, served on brioche buns with brown mustard, dill pickle, apple sauce, and pickled cabbage. Wine Pairing: Chardonnay or Riesling, Beer Pairing: Bitter/Malty Beer

\_\_\_\_\_ **Bacon Brat Potato Skins \$13.59:**Three potato cups filled with brat, bacon, mustard, and beer cheese. Topped with green onion and served with a side of sour cream. Wine Pairing: Cabernet Sauvignon and Riesling, Beer Pairing: Pale Lager

\_\_\_\_\_ **Apple Crostini \$9.69:**Toasted garlic French breads topped with burrata cheese, cinnamon, jam, apples, balsamic glaze, and orange zest. Wine Pairing: Sauvignon Blanc and Pinot Noir, Beer Pairing: Wheat

\_\_\_\_\_ **Apple Sliders \$13.99:**Three sliders with fresh mozzarella, white cheddar, pecans, apples, homemade fruit jam, and onion jam, served on toasted sourdough. Wine Pairing: Sauvignon Blanc and Pinot Noir, Beer Pairing: Wheat