



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

First/Last Name : _____
Table Name : _____

Phone Number : _____

Shareables

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 menu items come out individually as they are prepared.

_____ **Loaded Nachos \$13.99:** Corn tortilla chips topped with cheese, tomatoes, green onion, and cilantro. Served with side of guacamole, sour cream, fire roasted salsa, and jalapenos. Wine Pairing: Sauvignon Blanc and Pinot Grigios, Beer Pairings: Kölsch and Blonde Ales **Choose one:** Cheese, Cauliflower (\$3), Chicken (\$3), Chorizo (\$3)

_____ **Quesadilla Platter \$10.99:** Crispy flour tortillas with chihuahua cheese, served with sour cream, fire roasted salsa, and guacamole. Wine Pairing: Riesling and Pinot Gris, Beer Pairing: Pilsner or Light Lager **Choose one:** Cheese, Cauliflower (\$3), Chicken (\$3), Chorizo (\$3)

_____ **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

_____ **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

_____ **Compliments to the Kitchen \$1.00:** Want to show the kitchen some love? Add a tip for our kitchen rockstars.

_____ **Bacon Wrapped Jalapenos \$10.29:** Four Jalapenos filled with cream cheese & wrapped in bacon, served with a side of seasonal jam. Wine Pairing: Chilled Rosé and Zinfandels, Beer Pairing: Pilsner

_____ **Veggie & Hummus \$9.99:**

House made hummus, topped with roasted red pepper pesto. Served with carrots, cucumbers, celery, peppers, seasoned pita chips, & ranch dressing. *Vegan, dairy free, & egg free without ranch. Wine Pairing: White Wines and Dry Rosé, Beer Pairing: Belgian Wheat

_____ **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)

_____ **Italian Olives \$4.69:** House marinated olive mix with herbs and spices. Wine Pairing: Pinot Noir and Cabernet Sauvignon, Beer Pairing: Blonde Ale or Hefeweizen **Add:** Feta Cheese (\$2.5)

_____ **Grilled Artichokes \$9.99:** Seasoned artichokes, topped with a roasted red pepper sauce, parmesan, and breadcrumbs. *Gluten free without breadcrumbs. Wine Pairing: Sauvignon Blanc and Chardonnay, Beer Pairing: Wheat Ales

_____ **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: Zinfandel or Riesling, Beer Pairing: IPAs, Hopy Pilsners

_____ **Jalapeno Popper Dip \$8.59:** A deconstructed popper! Cream cheese, cheddar cheese, fire roasted jalapenos, & red peppers. Served warm with our seasoned pita chips. *Gluten Free without pita chips. Wine Pairing: White Wine and Rosé, Beer Pairing: IPA and Lagers

_____ **Calamari \$16.39:** Lightly coated calamari, served with banana peppers, sweet drop peppers, and a side of sweet chili sauce. Wine Pairing: Chardonnay or Pinot Noir, Beer Pairing: Pilsner or Hefeweizen

_____ **Spinach Dip and Toasted Bread \$8.59:** Cheesy spinach mix, baked in the oven, served with toasted french bread. *Gluten free without bread. Wine Pairing: Riesling and Pinot Grigio, Beer Pairing: Blonde Ale

_____ **Grilled Octopus \$19.99:** Slow cooked in lemon, wine, and seasoning. Served with garlic bread. *Gluten free without garlic bread. Wine Pairing: Pinot Noir and Chardonnay, Beer Pairing: Session IPA

_____ **Bacon Wrapped Dates \$10.29:** Four slightly sweet dates with buttery, squeaky cheese wrapped in bacon. Wine Pairing: Merlot or Cabernet Sauvignon, Beer Pairing: Belgian Ale

_____ **Chickpea Bites \$3.99:** Vinegar marinated garbanzo beans, fried until crispy and tossed in salt and parsley. Wine Pairing: Chardonnay or Sauvignon Blanc, Beer Pairing: Pale Ale

_____ **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: Hopy 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

_____ **Spinach Stuffed Mushrooms Caps \$7.89:** Three large mushroom caps stuffed with creamy spinach dip and topped with parmesan, bread crumbs, and parsley. *Gluten free without breadcrumbs. Wine Pairing: Syrah and Pinot Noir, Beer Pairing: Golden Ales

_____ **Bruschetta \$7.99:** Four toasted garlic bread, topped with a tomato basil mix. Garnished with parmesan and balsamic glaze. *Dairy free and vegan without garlic sauce on bread and parmesan. Wine Pairing: Chianti and Pinot Grigio, Beer Pairing: German Wheat

_____ **Broken Corks \$9.99:** Our house made flatbread dough shaped into corks, tossed in garlic parmesan, and served with beer cheese & red sauce. Wine Pairing: Sparkling Wine or Pinot Grigio, Beer Pairing: Pilsner

Charcuterie Boards, Soup, and Shareable Salads

Charcuterie: Artisan Meats and Cheese Boards, Homemade Shareable Salads, and more. *Dietary and allergy restriction modifications noted in each menu item descriptions.

_____ **Mexican Salad \$11.99:** Romaine, roasted corn, red pepper, green onion, cilantro, black beans, tomato, tortilla strips, diced mozzarella, served with southwest ranch dressing. Wine Pairing: Cabernet Sauvignon and Sauvignon Blanc, Beer Pairing: Brown Ales and Lagers **Add to any salad::** Breaded Chicken (\$2.89), Roasted Chicken (\$2.89), Bacon (\$2.49)

_____ **Spice Me Up Board \$34.99:** Pepperoni, Chorizo, Brie, and an assortment of Cinco de Mayo inspired cheeses with homemade jam, marcona almonds, seasonal fruit, crackers, and other accoutrements. *gluten free without crackers. Wine pairing: Zinfandels and White Wine, Beer Pairing: Mild Lager and Pilsner

_____ **Artichoke Caesar Salad \$12.99:**

Grilled artichokes, cucumbers, sweet drop peppers, and red onion, tossed in caesar dressing. Served on romaine lettuce, with side of shredded parmesan, and topped with breadcrumbs. *Gluten free without breadcrumbs. Wine Pairings: Sauvignon Blanc and Chardonnay, Beer Pairings: Kölsch or Pale Ales

Add to any salad:: Breaded Chicken (\$2.89), Roasted Chicken (\$2.89), Bacon (\$2.49)

_____ **Sausage Minestrone \$3.49:** Tomato broth based soup with cavatappi, beans, Tuscan vegetables, Italian sausage and spices. Topped with parmesan. Crackers upon request. *Gluten free without noodles, Dairy free without parmesan.

_____ **Meat & Cheese Board \$32.99:** Two meats and three cheeses with homemade jam, marcona almonds, seasonal fruit, crackers, and other accoutrements. Serves 2-3. *Gluten free without crackers. Wine Pairing: Cabernet Sauvignon, Zinfandel, Beer Pairing: Gose and Pilsner

_____ **Side House Salad \$4.69:** Romaine lettuce, tomato, cucumber, and roasted red pepper, and choice of ranch or lemon vinaigrette. Serves 1. *Dairy Free with lemon vinaigrette. Wine Pairing: Sauvignon Blanc and Pinot Gris, Beer Pairing: Malty and Sweet Beers **Choose Dressing:** Ranch Dressing, Lemon Vinaigrette **Add to any salad::** Breaded Chicken (\$2.89), Roasted Chicken (\$2.89), Bacon (\$2.49)

_____ **Gluten Free Crackers \$4.99:** Individually bagged gluten-free crackers made with brown rice flour, sesame seeds, olive oil, and sea salt.

_____ **French Onion Soup \$3.49:** Slow cooked onions, garlic, beef broth, wine, and spices. Crackers upon request. *gluten and dairy free without crackers and bread. Wine Pairing: Pinot Noir and Chardonnay, Beer Pairing: Brown Ales

_____ **Chicken Minestrone \$3.49:** Tomato broth based soup with cavatappi, beans, Tuscan vegetables, chicken, and spices. Topped with parmesan. Crackers upon request. *Gluten free without noodles, Dairy free without parmesan.

_____ **Minestrone \$3.49:** Tomato broth based soup with cavatappi, beans, Tuscan vegetables, and spices. Topped with parmesan. Crackers upon request. *Gluten free without noodles, Vegan/Dairy free without parmesan.

_____ **House Salad \$10.49:**

Romaine lettuce, tomato, cucumber, and roasted red pepper, Add feta for an additional charge. Shareable, serves 2-3. *Dairy Free if served with the lemon vinaigrette. Wine Pairing: Sauvignon Blanc and Pinot Gris, Beer Pairing: Malty and Sweet Beers

Choose Dressing: Ranch Dressing, Lemon Vinaigrette **Add to any salad::** Breaded Chicken (\$2.89), Roasted Chicken (\$2.89), Bacon (\$2.49)

_____ **Chef's Choice Cheese and Cracker Board \$17.49:** Four chef chosen cheeses with seasonal jam, marcona almonds, seasonal fruit, and Sip's homemade crackers. Serves 2. *Gluten free without crackers. Wine Pairing: Pinot Noir and Riesling, Beer Pairing: IPAs

Wings & Things

Enjoy your favorite wing, naked or tossed in your choice of sauce.

_____ **Boneless Chicken Wings \$11.69:** Hand breaded white meat chicken tossed with your choice of sauce. Served with carrots, celery, and a side of ranch dressing. *Egg free without ranch. Wine Pairing: Riesling and Chardonnay, Beer Pairing: Pilsners and Pale Ales **Choose one sauce:** Buffalo, Korean BBQ, Sweet Chili, Buff & Blue (\$2), Gochujang, Kickin' Bourbon, BBQ, Garlic Parm, Sweet Teriyaki, Nashville Hot, Mango Habanero, Sriracha, Naked

_____ **Breaded Cauliflower \$10.09:** Hand breaded cauliflower tossed with your choice of sauce. Served with carrots, celery, and a side of ranch dressing. *Egg free without ranch. Wine Pairing: Riesling or Sauvignon Blanc, Beer Pairing: Pale Ale **Choose one sauce:** Buffalo, Korean BBQ, Sweet Chili, Buff & Blue (\$2), Gochujang, Kickin' Bourbon, BBQ, Garlic Parm, Sweet Teriyaki, Nashville Hot, Mango Habanero, Sriracha, Naked

_____ **Shrimp Basket \$15.49:** Crispy shrimp, served with a side of tartar sauce, bloody mary cocktail sauce, and lemon OR with customer's choice of sauce. *All sauces are dairy free except tartar sauce, garlic parmesan, and buff & blue. Wine Pairing: Chardonnay and Sauvignon Blanc, Beer Pairing: Citrus Infused Beer and Pilsner **Choose one sauce:** Buffalo, Korean BBQ, Sweet Chili, Buff & Blue (\$2), Gochujang, Kickin' Bourbon, BBQ, Garlic Parm, Sweet Teriyaki, Nashville Hot, Mango Habanero, Sriracha, Naked

_____ **Alaskan Pollock Wings \$13.79:** Bite size breaded Alaskan pollock fish wings, served with lemon, tartar sauce, and bloody mary cocktail sauce OR with customer's choice of sauce. *All sauces are egg free except tartar sauce and ranch. Wine Pairing: Sparkling Wine and Prosecco, Beer Pairing: Citrus Infused Beers **Choose one sauce:** Buffalo, Korean BBQ, Sweet Chili, Buff & Blue (\$2), Gochujang, Kickin' Bourbon, BBQ, Garlic Parm, Sweet Teriyaki, Nashville Hot, Mango Habanero, Sriracha, Naked

_____ **Smoked Chicken Wings \$13.39:**

House smoked bone-in chicken wings tossed with your choice of sauce. Served with carrots, celery, and a side of ranch dressing. *Egg free without ranch. Wine Pairing: Sparkling Wines and Riesling, Beer Pairing: Pale Ales and IPAs

Choose one sauce: Buffalo, Korean BBQ, Sweet Chili, Buff & Blue (\$2), Gochujang, Kickin' Bourbon, BBQ, Garlic Parm, Sweet Teriyaki, Nashville Hot, Mango Habanero, Sriracha, Naked

Flatbreads

All sip flatbreads are made with our homemade dough and serves 1-2. *Gluten free crust (\$2.75) and Dairy Free/Vegan Cheese (\$4.00, contains cashews) available on most flatbreads. Ask a server for more information.

_____ **Meatlovers Flatbread \$17.99:** Red sauce, Italian sausage, pepperoni, bacon & mozzarella. Wine Pairing: Chianti and Merlot, Beer Pairing: IPAs

_____ **Chicken Taco Flatbread \$18.99:** Garlic sauce, fajita chicken, tomato, mozzarella, lettuce, green onion, tortilla strips, & homemade southwest ranch. *Egg free without southwest ranch. Wine Pairing: Pinot Noir and Chardonnay, Beer Pairing: Pilsner

_____ **Mushroom & Sausage Flatbread \$15.54:** Red sauce, mushrooms, Italian sausage, and mozzarella. Wine Pairing: Pinot Gris and Pinot Blanco, Beer Pairing: Wheat and Hefeweizen

_____ **Spinach Burrata Flatbread \$15.99:** Garlic sauce, spinach, house-made burrata, tomatoes, Italian seasonings, mozzarella cheese, and topped with parmesan. Wine Pairing: Pinot Gris and Riesling, Beer Pairing: Blonde Ale

_____ **Pepperoni Flatbread \$14.49:** Red sauce, pepperoni, and mozzarella. Wine Pairing: Chianti and Merlot, Beer Pairing: IPA

_____ **Prosciutto Pineapple Flatbread \$15.49:**

Red sauce, prosciutto, pineapple and mozzarella. Wine Pairing: Pinot Grigio and Chardonnay, Beer Pairing: Pilsner

_____ **Italian Sausage Flatbread \$15.99:** Red sauce, Italian sausage, and mozzarella Wine Pairing: Pinot Gris and Pinot Blanc, Beer Pairing: Wheat or Hefeweizen

_____ **Sweet Chili Shrimp Flatbread \$18.99:**

Garlic sauce, pineapple, breaded shrimp, sweet chili sauce, mozzarella, pickled cabbage, and green onion. Wine Pairing: Chardonnay and Sauvignon Blanc, Beer Pairing: Pale Ale and Pilsner

_____ **Four Cheese Flatbread \$14.49:**

Red sauce, house-made burrata, cheddar, parmesan and mozzarella cheese. Wine Pairing: Riesling and Rosé, Beer Pairing: Pale Ales and Lagers

_____ **Avocado Tomato Flatbread \$17.99:** Garlic butter sauce, house-made burrata, tomatoes, avocado, and mozzarella. Topped with green onion and cilantro. Wine Pairing: Sauvignon Blanc and Pinot Grigio, Beer Pairing: Pilsners and IPAs

_____ **Buffalo Cauliflower Flatbread \$17.89:**

Garlic butter, buffalo, crispy cauliflower, mozzarella, and shaved celery. Served with a side of smoked gorgonzola and ranch. *Egg free without ranch Wine Pairing: White Wine and Rosé, Beer Pairing: IPAs and Lagers Wine Pairing: White Wine and Rosé, Beer Pairing: IPAs and Lagers

_____ **Veggie Flatbread \$15.99:** Red sauce, tomatoes, mushrooms, spinach, parmesan, & mozzarella. *Vegan without mozzarella. Wine Pairing: Pinot Gris and Riesling, Beer Pairing: Blonde Ale

_____ **Mediterranean Flatbread \$17.39:** Garlic sauce, tomatoes, roasted red peppers, house marinated olives, feta, Italian seasonings, & mozzarella cheese. Wine Pairing: Pinot Noir and Sauvignon Blanc, Beer Pairing: Blonde and Belgian

_____ **Soppressata Flatbread \$14.49:**

Red sauce, Soppressata, and mozzarella. Wine Pairing: Pinot Grigio and Sauvignon Blanc, Beer Pairing: Porters and Stouts

_____ **Burrata Bruschetta Flatbread**

\$15.49: Garlic butter sauce, bruschetta tomato mix, and mozzarella, topped with balsamic glaze and parmesan. Wine Pairing: Chianti and Pinot Grigio, Beer Pairing: German Wheat

_____ **BBQ Chicken Flatbread \$18.99:** Garlic sauce, BBQ chicken, bacon, onion jam, mozzarella, and green onions. Wine Pairing: Pinot Noir and Chardonnay, Beer Pairing: Brown Ales and Dark Lagers

Sliders and Skins

All sliders served with seasonal side. *Dietary and allergy restriction modifications noted in each menu item descriptions.

_____ **Chorizo Potato Skins \$13.49:** Three potato cups filled with chorizo, peppers, onions, and beer cheese. Topped with green onion and cilantro, served with side of sour cream. Wine Pairing: Malbec and Syrah, Beer Pairing: Amber Lagers or IPAs

_____ **Ghost Pepper Grilled Cheese \$14.69:**

Three sliders with fresh mozzarella, cheddar cheese, and ghost pepper, served on toasted sourdough. Wine Pairing: Prosecco, Moscato, and Riesling, Beer Pairing: Pilsner and Amber Ale

_____ **Korean BBQ Chicken Sliders**

\$14.29: Three breaded chicken breasts with Korean BBQ sauce, cabbage and green onion, Served on brioche rolls. *Dairy and egg free without brioche bun. Wine Pairing: Chianti or Riesling, Beer Pairing: Dry Stouts and Lagers

_____ **Jalapeno Potato Skin \$12.99:** Three potato cups filled with beer cheese, cheddar, and jalapeno. Served with a side of sour cream. Wine Pairing: White Wine, Beer Pairing: IPA and Saison

_____ **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

_____ **Avocado Crostini \$10.29:** Four toasted garlic French bread topped with avocado, fresh tomato, burrata cheese, and spices, baked in the oven. Topped with balsamic glaze. *Vegan and dairy free with burrata and garlic sauce on bread. Wine Pairing: Sauvignon Blanc and Pinot Grigio, Beer Pairing: Pilsners and IPAs

_____ **Buffalo Chicken Potato Skins**

\$13.49: Three crispy potato cups filled with buffalo chicken and popper dip. Served with a side of ranch. Wine Pairing: White Wine and Rosé, Beer Pairing: IPAs and Lagers

_____ **Buffalo Chicken Sliders \$15.29:**

Three breaded chicken breasts tossed in buffalo sauce and garlic butter, topped with cheddar and shaved celery. Served on a brioche bun with a side of ranch and smoked gorgonzola. Wine Pairing: Sparkling Wine or Chardonnay, Beer Pairing: Pale Ales and IPAs

_____ **Avocado Slider \$13.99:** Three sliders with fresh mozzarella, white cheddar, tomato, and avocado, served on toasted sourdough. Wine Pairing: Sauvignon Blanc and Pinot Grigio, Beer Pairing: Pilsners and IPAs

_____ **Ghost Pepper Burger Sliders**

\$14.99: Three triple beef blend sliders topped with ghost pepper cheddar, served on a brioche bun and topped with roasted onion sauce and green onions. *Gluten, dairy and egg free without ghost pepper cheddar, roasted onion sauce, and brioche bun. Wine Pairing: Moscato and Shiraz, Beer Pairing: IPAs

_____ **Caprese Sliders \$12.99:** Three sliders with fresh mozzarella, white cheddar, tomato, basil, parmesan, and balsamic glaze, served on toasted sourdough. Wine Pairing: Chianti and Pinot Grigio, Beer Pairing: German Wheat

_____ **Chicken Parmesan Sliders \$14.89:** Three breaded chicken breast, red sauce, mozzarella, and parmesan, served on a brioche bun. *Dairy and egg free without bun and cheese. Wine Pairing: Chianti and Pinot Noir, Beer Pairing: Wheat.

_____ **Popper Burgers \$14.59:** Three triple beef blend sliders, topped with jalapeno popper dip, and served on brioche bun. Wine Pairing: Moscato and Shiraz, Beer Pairing: IPAs

_____ **BBQ Bacon Burger Sliders \$15.79:**

Three triple beef blend sliders topped with cheddar, bacon, BBQ sauce, and house-made pickles, served on a brioche bun. *Gluten, dairy, and egg free without cheddar and brioche bun. Wine Pairing: Cabernet Sauvignon and Pinot Noir, Beer Pairing: Amber and Brown Ales

_____ **Cheddar Burger Sliders \$14.49:**

Three triple beef blend sliders topped with white cheddar, served on a brioche bun with a side of ketchup and mustard *Gluten, dairy and egg free without cheddar and brioche bun. Wine Pairing: Cabernet Sauvignon and Syrah, Beer Pairing: Lager, Pilsner