



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

First/Last Name : _____
Table Name : _____

Phone Number : _____

Cinco De Mayo

_____ **Short Rib Taco \$13.99:** Three slow cooked beef short rib tacos with gochujang sauce, pickled cabbage and carrot, green onion, and cilantro. Served on white corn tortillas and with black bean and roasted corn salad. Wine Pairing: Cabernet Sauvignon and Shiraz, Beer Pairing: Lagers and Amber Ales

_____ **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

_____ **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 (\$3.25), Roasted Chicken (\$3.25), Bacon (\$2.49)

_____ **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 (\$3.00), Chicken (\$3.00)

_____ **Quesadilla Platter \$11.99:** 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 (\$3.00), Chicken (\$3.00)

_____ **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 without burrata and garlic sauce on bread. Wine Pairing: Sauvignon Blanc and Pinot Grigio, Beer Pairing: Pilsners and IPAs

_____ **Chorizo Slider 3 pc \$15.99:** Three homemade chorizo patties, topped with grilled pineapple, cheddar, pickled cabbage, green onion, and spicy mayo. *Gluten, dairy and egg free without spicy mayo, cheddar, and brioche bun. Wine Pairing: Malbec and Syrah, Beer Pairing: Amber Lagers or IPAs

_____ **Jalapeno Potato Skin \$13.99:** 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

_____ **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

_____ **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

_____ **Chorizo Pineapple Flatbread \$18.99:** Garlic sauce, pineapple salsa, chorizo, mozzarella, green onion, and cilantro. Wine Pairing: Malbec and Syrah, Beer Pairing: Amber Lagers or IPAs

_____ **Chips & Salsas \$10.99:** Corn tortilla chips served with homemade fire roasted salsa, guacamole, pineapple salsa, and sour cream. *Dairy free and vegan without sour cream. Wine Pairing: Pinot Gris and Riesling, Beer Pairing: Pale Ale

_____ **Chorizo Potato Skin \$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

_____ **Spice Me Up Board \$36.99:** 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

_____ **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

_____ **Taco Platter \$8.99:** Chicken, chorizo, or sweet chili cauliflower taco platter, served with black bean and roasted corn salad. Wine Pairing: Pinot Noir and Malbec, Beer Pairing: Amber Ales and IPAs **Choose one:** Cheese, Cauliflower (\$3.00), Chicken (\$3.00)

_____ **Bacon Wrapped Jalapenos \$10.49:** 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

_____ **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