

# TEE IT UP

WEST 172  
22

# SALADS

- BLACKENED SHRIMP & ASPARAGUS CAESAR** 20  
Cajun seasoned Gulf Shrimp, Chilled Asparagus, Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing
- MARGHERITA FLATBREAD** V 16  
Roasted garlic, charred vine ripe tomatoes, fresh buffalo mozzarella and basil
- GRILLED PRIME STEAK FLATBREAD** 18  
Grilled marinated prime sirloin, arugula, pickled onions, roasted tomatoes, and Chimichurri sauce
- WINGS** 15  
Classic buffalo or BBQ sauce with ranch or blue cheese
- R22 QUESADILLA** 15-17  
Flour tortilla, blended cheeses, tomatoes, green onions and cilantro  
Buffalo Chicken 16 | Steak 17 | Vegetables 15
- MARYLAND CRAB CAKES** 20  
Jumbo lump crab cakes with citrus dijon vinaigrette
- CALAMARI LETTUCE WRAP** GF 17  
Grilled marinated calamari steak, white rice, cucumbers, carrots, green onions, cilantro, butter lettuce, sesame ginger mayonnaise
- NACHOS** 16  
Tortillas with blended cheese, nacho cheese, tomatoes, green onions, jalapeños, sour cream, ground beef, guacamole, cilantro, and homemade salsa  
ADD Chicken \$2 | Steak \$4
- GIANT WARM PRETZEL** V 15  
Bier cheese sauce and honey mustard sauce

ALL SALADS CAN BE MADE INTO WRAPS FOR AN ADDITIONAL \$2

- WEDGE SALAD** GF 14  
Crisp iceberg lettuce, blue cheese dressing, tomatoes, green onions, bacon, blue cheese crumbles
- TOASTED FARRO SALAD** 18  
Mixed greens, toasted farro, locally sourced berries, goat cheese, lemon honey grain mustard vinaigrette
- COBB SALAD** GF 18  
Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast, and buttermilk dressing
- NIÇOISE SALAD** GF 21  
Mixed greens, seared ahi tuna, red potatoes, black olives, green beans, grape tomatoes, hard boiled egg, and lemon garlic vinaigrette
- BBQ CHICKEN SALAD** 18  
Mixed greens, roasted corn and black bean salsa, blended cheese, tomatoes, avocado, BBQ chicken breast, spicy toasted tortilla strips, and BBQ ranch
- CHICKEN AND PITA** 22  
Grilled breast of chicken, mixed greens, dill-greek yogurt dressing, toasted pita chips, cucumbers, grape tomatoes, crispy onion straws, and feta cheese

## DAILY SPECIALS

### THURSDAY

- TOM'S FRIED CHICKEN** 16  
Homemade buttermilk fried chicken - leg, breast, wing and thigh. Served with coleslaw, mashed potatoes, and gravy

### FRIDAY

- ALL YOU CAN EAT FISH FRY** 19  
Chef Tom's hand-dipped, beer-battered fresh atlantic cod. Served with french fries, tartar sauce, and coleslaw

### SATURDAY

- SMOKED BBQ RIBS** 24  
Full slab of in-house smoked pork back ribs, chipotle BBQ sauce, french fries, and coleslaw.

## SIDES

- ONION RINGS** 6
- TATER TOTS** 5
- ASPARAGUS** 6
- COLE SLAW** GF 4
- FRENCH FRIES** 5
- KETTLE CHIPS** 4
- TRUFFLE PARMESAN FRIES** 6
- SWEET POTATO FRIES** 7

V VEGETARIAN GF GLUTEN FRIENDLY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions

## SANDWICHES

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRIES, TOTS, CHIPS, FRUIT, OR COLESLAW  
+\$2 FOR SWEET POTATO FRIES

**CRISPY CHICKEN SANDWICH**

16

Panko crusted chicken breast, bacon, green onion, thyme, cream cheese, lettuce, and tomato on a parmesan crusted baguette

**RESERVE 22 BURGER**

16

8 oz. black angus burger on brioche

**Build it up:**

+ \$1 Each : American, Cheddar, Pepper Jack, Swiss, Blue Cheese, Mushrooms, Caramelized Onions

+ \$2 Each : Guacamole, Sliced Avocado, Bacon, Fried Egg

**STEAK SLIDERS**

20

Three mini beef tenderloin medallions topped with cheddar cheese, grilled onions, and horseradish cream on a brioche bun

**CESAR'S SHORT RIB SANDWICH**

Beer braised short ribs, bacon jam, demi glace, smoked mozzarella, crispy onion straws, brioche bun

**FISH TACOS**

Spicy grilled mahi mahi, avocado, tomatoes, shredded lettuce, blended cheese, green onions, cilantro, flour tortilla, served with jicama salad and tomato salsa

**PHILLY CHEESE STEAK WRAP**

17

Thin sliced roast sirloin of beef, grilled peppers, onions and mushrooms, demi glace, and mozzarella cheese in a giant flour tortilla

**TURKEY PANINI**

16

Roast turkey breast, avocado, cheddar cheese, bacon, chipotle ranch dressing on grilled sourdough bread

## MAIN COURSES

**CHEF TOM'S PORK CHOPS**

23

Brined boneless 6 oz. pork chops, andouille/panko crust with creole mayo, served with rice, black beans, and grilled broccoli

**FILET OF SIRLOIN**

29

8 oz. beef sirloin with cabernet demi, grilled asparagus, and garlic mashed potatoes

**RASPBERRY MUSTARD SALMON**

27

Grilled Atlantic Salmon, raspberry grain mustard vinaigrette, toasted farro, candied walnuts, and grilled asparagus

**STEAK & GORGONZOLA FETTUCINE**

26

Grilled beef tenderloin medallions, creamy gorgonzola cheese sauce, mushrooms, roasted tomatoes, fettucine

**SEDONA CHICKEN** **GF**

22

Grilled Chicken Breast, roasted pineapple vinaigrette, grilled asparagus, served with a jicama salad

**ANDY'S WHITEFISH PICCATA**

26

Great lakes whitefish, lemon white wine, garlic, herbs, capers, butter, garlic mashed potatoes, sautéed spinach

## DESSERTS

**NEW YORK CHEESECAKE** **GF** 7

Served with seasonal berries

**HOMEMADE KEY LIME PIE** 7**CHOCOLATE MOUSSE CAKE** 8

Dark chocolate cake with a milk chocolate & white chocolate mousse

**GELATO** **GF** 6

Chocolate, Vanilla Bean, or Du Jour

\$2 Split Plate Fee

Maximum of 4 split checks per table

485 Winchell Way

Glen Ellyn, IL 60137

630-469-5550

www.reserve22.com

# BEER

## DRAFT

### PALE ALES / IPAS

3 Floyd's Zombie Dust	6.5%	8
Half Acre Bodem	6.7%	8
Maplewood Son of Juice	6.3%	8
Bell's Hazy Hearted IPA	7.5%	8
Bell's Two Hearted Ale	7.0%	8
Solemn Oath Small Wave	6.5%	7
Noon Whistle - Gummylicious	6.0%	8
Lagunitas IPA	6.2%	7
Revolution Infinity Hero	7.0%	8
Art History Lincoln Highway	5.8%	8

### WHEAT ALES / SHANDY

Blue Moon	5.4%	6
Bell's Oberon Eclipse	6.3%	8

### PILSNERS

Stella Artois	5.0%	7
Krombacher	4.8%	7
Art History - Gravitate	5.1%	8

### LAGERS / ALES

Miller Lite	4.2%	5
Reserve 22 Ale	6.2%	7
Reserve 22 Mexican Lager(LOCAL)	5.4%	7
Reserve 22 Lite (LOCAL)	4.2%	6
Eliot Ness Amber Lager	6.1%	8

### STOUTS

Guinness	4.2%	7
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### HEFEWEIZEN

Dovetail	4.8%	8
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### CIDER

Angry Orchard	5.0%	6
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## BOTTLES / CANS

### PALE ALES / IPAS

Revolution Anti - Hero	6.7%	7
Founders All Day IPA	4.7%	6
Lagunitas Little Sumpin' Sumpin'	7.5%	7
Half Acre Daisy Cutter	5.2%	8

### LAGERS / ALES

Amstel Light	4.0%	6
Corona	4.6%	6
Heineken	5.4%	6
PBR	4.8%	4
MGD	4.6%	5
Miller Lite	4.2%	5
Coors Light	4.2%	5
Budweiser	5.0%	5
Bud Light	4.2%	5
Michelob Ultra	4.2%	5
Modelo	4.4%	5

### STOUTS

Neopolitan Milk Stout	6.0%	7
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### WHEAT ALES / BLONDE ALES/SHANDY

Goose Island 312	4.2%	6
Two Brother's Prairie Path	5.1%	7
3 Floyd's Gumballhead	5.6%	7
Kona Big Wave	4.4%	6
Bell's Oberon	5.8%	6

### BUILD YOUR OWN BUCKET

Domestic Bucket- Choice of 5 Miller Lite, Coors Light, Budweiser, Bud Light, or Michelob Ultra	22
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Craft Bucket- Choice of any 5 bottled or canned beer	28
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### NON ALCOHOLIC

Krombacher	0.0%	6
Heineken 0.0	0.0%	6

# SPECIALTY COCKTAILS

## THE RESERVE OLD FASHIONED \$13

Angel's Envy Bourbon, Simple Syrup, Bitters, Cherry

## MANHATTAN 22 \$12

Knob Creek Rye, Sweet Vermouth, Bitters, Cherry

## NEGRONI \$12

Bombay Sapphire Gin, Sweet Vermouth, Campari, Orange

## BIRDIE MARTINI \$12

Grey Goose Vodka, Dry Vermouth, Lemon Twist

## ON THE GREEN \$10

Absolut Vodka, Apple Schnapps, Lemon Juice, Apple Slice

## TRANSFUSION \$11

Tito's Vodka, Ginger Ale, Grape Juice, Lime Juice

## WHISKEY SOUR \$12

Elijah Craig Bourbon, Lemon Juice, Simple Syrup, Bitters

## SPARKLING

La Marca Prosecco, Italy 10 38

## WHITE

Ruffino Lumina Pinot Grigio, Italy 8 32

Ferrari Carano Fume Blanc, Sonoma 10 35

Kim Crawford Sauvignon Blanc, NZ 12 46

Decoy Chardonnay, CA 11 42

Simi Chardonnay, Sonoma 13 48

Broken Earth Albarino 13 48

Terra D'Oro Chenin Blanc/Viognier, 9 35

California

Kung Fu Riesling, Columbia Valley 9 35

Ruffino Moscato D'Asti, Piedmont 10 38

## ROSE

Meiomi Rose, CA 13 48

Bieler Pere & Fils Rose, Provence 14 50

## SANGRIA 10

Classic Red, White, or Peach Rosé

## NON ALCOHOLIC BEVERAGES 3

Coke, Diet Coke, Sprite, Orange Fanta, Barq's Root Beer, Lemonade, Iced Tea, Coffee, Decaf Coffee, Hot Tea

San Pellegrino 500mL 4.25

## PAR-LOMA \$13

Patron Tequila, Lime Juice, Agave, Grapefruit Soda

## HOLE IN ONE \$12

Illegal Mezcal Joven, Prickly Pear Syrup, Lime, Triple Sec

## APEROL SPRITZ \$12

Aperol, Prosecco, Club Soda, Orange Slice

## KENTUCKY MULLIGAN \$12

Maker's Mark, Lime, Ginger Beer

## THE 19TH HOLE \$13

Beefeater Gin, St. Germain, Lemon Juice, Simple Syrup, Club Soda

## EAGLE MARGARITA \$13

Casamigos Tequila, Margarita Mix, Lime

## MINT JULEP \$12

Elijah Craig Bourbon, Simple Syrup, Mint

## WINE

### RED

Tolentino Malbec, Mendoza 12 47

Benziger Merlot, Sonoma 10 38

Simi Cabernet, Sonoma 14 58

2018 Ferrari Carano Cabernet, Sonoma 60

2021 Franciscan Estates Cabernet, CA 10 38

The Federalist Zinfandel, Lodi 12 47

2021 Saldo by Prisoner Zinfandel, CA 60

Meiomi Pinot Noir, CA 12 46

2021 Prisoner Red Blend, Napa Valley 78

Castello di Gabbiano Chianti DOCG, Tuscany 10 35

Arinzano Tempranillo, Spain 12 47

Chateau Pay La Tour Bordeaux, France 12 47

M Chapoutier Grenache/Syrah, France 12 47

Louis Jadot Pinot Noir, France 12 46

### HOUSE

Cabernet Sauvignon, Merlot, Chardonnay, 8 30

Pinot Grigio, Sauvignon Blanc, Pinot Noir

### CIDER / SELTZER

Stiegl Radler 8

High Noon(Watermelon, Black Cherry, 8

Grapefruit, Pineapple)