

TEE IT UP

SALADS

- BLACKENED SHRIMP & ASPARAGUS CAESAR** 19
Cajun seasoned Gulf Shrimp, Chilled Asparagus, Tomatoes, Croutons, Parmesan Cheese, Caesar Dressing
- MARGHERITA FLATBREAD** V 15
Roasted garlic, charred vine ripe tomatoes, fresh buffalo mozzarella and basil
- BBQ CHICKEN FLATBREAD** 16
R22 BBQ sauce, chicken breast, applewood smoked bacon, blended cheeses, red onions and fresh cilantro
- 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
- BULGOGI LETTUCE WRAPS** 18
Ribeye or wild mushroom bulgogi with boston lettuce, Jenny's Kimchi, carrots, cilantro, green onions
- 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
- WARM HARVEST SALAD** V 18
Toasted farro, butternut squash, spinach, candied walnuts, goat cheese
- COBB SALAD** GF 18
Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast, and buttermilk dressing
- NIÇOISE SALAD** GF 20
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

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** 18
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

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

RESERVE 22 BURGER

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

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

GRILLED PASTRAMI & SWISS

Manny's pastrami, swiss cheese, sauerkraut, honey mustard, marble rye bread, and your choice of side

PHILLY CHEESE STEAK WRAP

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

TURKEY PANINI

Roast turkey breast, avocado, cheddar cheese, bacon, chipotle ranch dressing, grilled sourdough bread, and your choice of side

MAIN COURSES

CHEF TOM'S PORK CHOPS

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

FILET OF SIRLOIN

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

RASPBERRY MUSTARD SALMON

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

STEAK & GORGONZOLA FETTUCINE

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

BEER BRAISED SHORT RIBS

Tender boneless beef short ribs, garlic mashed potatoes, demi glace, grilled asparagus

ANDY'S WHITEFISH PICCATA

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

CHICKEN POT PIE

Tender hand pulled chicken, carrots, celery onions, spring peas, rich chicken gravy, flaky pastry crust

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
----------	------	---

HEFEWEIZEN

Dovetail	4.8%	8
----------	------	---

CIDER

Angry Orchard	5.0%	6
---------------	------	---

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
-----------------------	------	---

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
--	----

Craft Bucket- Choice of any 5 bottled or canned beer	28
---	----

NON ALCOHOLIC

Krombacher	0.0%	6
Heineken 0.0	0.0%	6

SPECIALTY COCKTAILS

THE RESERVE OLD FASHIONED	\$13	PAR-LOMA	\$13
Angel's Envy Bourbon, Simple Syrup, Bitters, Cherry		Patron Tequila, Lime Juice, Agave, Grapefruit Soda	
MANHATTAN 22	\$12	HOLE IN ONE	\$12
Knob Creek Rye, Sweet Vermouth, Bitters, Cherry		Illegal Mezcal Joven, Prickly Pear Syrup, Lime, Triple Sec	
NEGRONI	\$12	APEROL SPRITZ	\$12
Bombay Sapphire Gin, Sweet Vermouth, Campari, Orange		Aperol, Prosecco, Club Soda, Orange Slice	
BIRDIE MARTINI	\$12	KENTUCKY MULLIGAN	\$12
Grey Goose Vodka, Dry Vermouth, Lemon Twist		Maker's Mark, Lime, Ginger Beer	
ON THE GREEN	\$10	THE 19TH HOLE	\$13
Absolut Vodka, Apple Schnapps, Lemon Juice, Apple Slice		Beefeater Gin, St. Germain, Lemon Juice, Simple Syrup, Club Soda	
TRANSFUSION	\$11	EAGLE MARGARITA	\$13
Tito's Vodka, Ginger Ale, Grape Juice, Lime Juice		Casamigos Tequila, Margarita Mix, Lime	

WINE

SPARKLING				RED		
Mionetto Prosecco, Veneto	10	38		Tolentino Malbec, Mendoza	12	47
WHITE				Benziger Merlot, Sonoma	10	38
Ruffino Lumina Pinot Grigio, Italy	8	32		Simi Cabernet, Sonoma	14	58
Ferrari Carano Fume Blanc, Sonoma	10	35		2018 Ferrari Carano Cabernet, Sonoma		60
Kim Crawford Sauvignon Blanc, Marlborough	12	46		2018 The Calling Cabernet, CA		68
Simi Chardonnay, Sonoma	13	48		The Federalist Zinfandel, Lodi	12	47
Broken Earth Albarino	13	48		2021 Saldo by Prisoner Zinfandel, CA		60
Terra D'Oro Chenin Blanc/Viognier, California	9	35		Meiomi Pinot Noir, CA	12	46
Kung Fu Riesling, Columbia Valley	9	35		2021 Prisoner Red Blend, Napa Valley		78
Ruffino Moscato D'Asti, Piedmont	10	38		Castello di Gabbiano Chianti DOCG, Tuscany	10	35
ROSE				Arinzano Tempranillo, Spain	12	47
Meiomi Rose, CA	13	48		Chateau Pay La Tour Bordeaux, France	12	47
Bieler Pere & Fils Rose, Provence	14	50		M Chapoutier Grenache/Syrah, France	12	47
SANGRIA	10			Louis Jadot Pinot Noir, France	12	46
Classic Red, White, or Peach Rosè				HOUSE		
NON ALCOHOLIC BEVERAGES	3			Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir	8	30
Coke, Diet Coke, Sprite, Orange Fanta, Barq's Root Beer, Lemonade, Iced Tea				CIDER / SELTZER		
Coffee, Decaf Coffee				Stiegl Radler		8
Hot Tea				High Noon(Watermelon, Black Cherry, Grapefruit, Pineapple)		8