

## TEE IT UP

- BLACKENED SHRIMP & ASPARAGUS CAESAR** 18  
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** 17  
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

## SALADS

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

- WEDGE SALAD** **GF** 12  
Crisp iceberg lettuce, blue cheese dressing, tomatoes, green onions, bacon, blue cheese crumbles
- TOASTED FARRO SALAD** **V** 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** 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

- HERB-ROASTED PRIME RIB AU JUS** **GF** 29 / 35  
12 or 16 ounce Prime Rib served with garlic mashed potatoes and green beans

SIDES **V**

**ONION RINGS** 6

**TATER TOTS** 5

**COLE SLAW** **GF** 4

**FRENCH FRIES** 5

**KETTLE CHIPS** 4

**TRUFFLE PARMESAN FRIES** 7

**SWEET POTATO FRIES** 6

**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 18

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

## 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 27

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

### MAPLE GRAIN MUSTARD SALMON GF 26

Atlantic salmon filet, maple grain mustard glaze, garlic mashed potatoes, grape tomatoes

### CHICKEN AND PITA 22

Grilled chicken breast, mixed greens, dill-greek yogurt dressing, toasted pita chips, cucumbers, grape tomatoes, crispy onion straws, feta cheese

### STEAK & GORGONZOLA FETTUCINE 25

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

### BEER BRAISED SHORT RIBS 29

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

## WARHOL SPECIALS

### ANDY'S WHITEFISH PICCATA 26

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

### CORN FLAKE CRUSTED HAM & CHEESE 14

Ham, swiss cheese, honey mustard glaze, sourdough bread, corn flake crust - served with tomato bisque

### GRILLED PASTRAMI & SWISS 16

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

## 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 4

Chocolate, Vanilla Bean, or Du Jour

\$2 Split Plate Fee

Maximum of 4 split checks per table



# 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
Goose Island Hazy Beer Hug	6.8%	8
Lagunitas IPA	6.2%	7
Voodoo Ranger	7.0%	8
Revolution Infinity Hero	7.0%	8

### WHEAT ALES / SHANDY

Blue Moon	5.4%	6
Alter Heavy Squeeze	5.5%	7
Leinenkugel Summer Shandy	4.2%	6

### PILSNERS

Stella Artois	5.0%	7
Krombacher	4.8%	7
Art History - Gravitace	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
Fat Tire	5.2%	7

### STOUTS

Guinness	4.2%	7
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### HEFEWEIZEN

Dovetail	4.8%	8
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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

### 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

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

## WINE

### SPARKLING

Mionetto Prosecco, Veneto	10	38
Mionetto Prosecco Rose Split, Veneto	10	

### WHITE

Ruffino Lumina Pinot Grigio, Italy	8	32
Ferrari Carano Fume Blanc, Sonoma	10	35
Kim Crawford Sauvignon Blanc, Marlborough	12	46
Simi Chardonnay, Sonoma	13	48
Broken Earth Albarino	13	48
Terra D'Oro Chenin Blanc/Viognier, California	9	35
Kung Fu Riesling, Columbia Valley	9	35
Ruffino Moscato D'Asti, Piedmont	10	38
Jacques Drummond Sancerre	13	48

### ROSE

Meiomi Rose, CA	13	48
Bieler Pere & Fils Rose, Provence	14	50

### NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Orange Fanta, Barq's Root Beer, Lemonade, Iced Tea	3	
Coffee, Decaf Coffee		
Hot Tea		

### RED

Tolentino Malbec - Mendoza	12	47
Benziger Merlot - Sonoma	10	38
Simi Cabernet - Sonoma	14	58
2018 Ferrari Carano Cabernet, Sonoma		60
Brassfield Eruption, CA	12	46
2018 The Calling Cabernet, CA		68
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

### HOUSE

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio	8	30
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### SANGRIA

Classic Red, White or Peach Rosè	10	
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### CIDER / SELTZER

Stem Cider Brut	8	
Stem Cider Pear	8	
Stiegl Radler	8	
High Noon(Watermelon, Black Cherry, Grapefruit, Pineapple)	8	