

# TEE IT UP

22

# 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**

**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

# RESERVE 22

## 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

### ROAST BEEF CROISSANT

Hand crafted roast sirloin of beef, asparagus, wild mushrooms, swiss cheese, roasted garlic/rosemary aioli, rich butter croissant with french fries

### TURKEY PANINI

Roast turkey breast, avocado, cheddar cheese, bacon, chipotle ranch dressing, grilled sourdough bread with french fries

## 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

### HOUSE SMOKED SALMON

Cold smoked Atlantic Salmon filet, sesame ginger vinaigrette, pea pods, mushrooms, peppers, angel hair

### 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** 4

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

<b>THE RESERVE OLD FASHIONED</b>	\$13	<b>PAR-LOMA</b>	\$13
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>	\$12	<b>APEROL SPRITZ</b>	\$12
Bombay Sapphire Gin, Sweet Vermouth, Campari, Orange		Aperol, Prosecco, Club Soda, Orange Slice	
<b>BIRDIE MARTINI</b>	\$12	<b>KENTUCKY MULLIGAN</b>	\$12
Grey Goose Vodka, Dry Vermouth, Lemon Twist		Maker's Mark, Lime, Ginger Beer	
<b>ON THE GREEN</b>	\$10	<b>THE 19TH HOLE</b>	\$13
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>	\$13
Tito's Vodka, Ginger Ale, Grape Juice, Lime Juice		Casamigos Tequila, Margarita Mix, Lime	

## WINE

<b>SPARKLING</b>		<b>RED</b>	
Mionetto Prosecco, Veneto	10 38	Tolentino Malbec, Mendoza	12 47
<b>WHITE</b>		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
<b>ROSE</b>		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
<b>SANGRIA</b>	10	Louis Jadot Pinot Noir, France	12 46
Classic Red, White, or Peach Rosè		<b>HOUSE</b>	
<b>NON ALCOHOLIC BEVERAGES</b>	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		<b>CIDER / SELTZER</b>	
Coffee, Decaf Coffee		Stiegl Radler	8
Hot Tea		High Noon(Watermelon, Black Cherry, Grapefruit, Pineapple)	8