RESERVE 22

TEE IT UP

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

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

RESERVE 22

SANDWICHES

ALL SANDWICHES SERVED WITH YOUR CHOICE OF FRIES, TOTS, CHIPS, 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

CORN FLAKE CRUSTED HAM & CHEESE 14
Ham, swiss cheese, honey mustard glaze, sourdough bread, corn flake crust - served with tomato bisque

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

GRILLED PASTRAMI & SWISS 16
Manny's pastrami, swiss cheese, sauerkraut, dijon mustard, marble rye bread

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

ANDY'S WHITEFISH PICCATA 26
Great lakes whitefish, lemon white wine, garlic, herbs, capers, butter, garlic mashed potatoes, sautéed spinach

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

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
Maplewood The Sound	6.5%	7
Noon Whistle - Gummy Series	6.8%	8
Goose Island Green Line	5.4%	7
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
Sam Adam's Cold Snap	5.2%	5

PILSNERS

Stella Artois	5.0%	7
Krombacher	4.8%	7

LAGERS / ALES

Miller Lite	4.2%	5
Reserve 22 Ale	6.2%	7
UCBC Dorfbier	4.8%	7
Maplewood Kell Em All	4.5%	7
Fat Tire	5.2%	7

STOUTS

Guinness	4.2%	7

HEFEWEIZEN

Dovetail	4.8%	8

BOTTLES / CANS

PALE ALES / IPAS

Half Acre Daisy Cutter 16oz.	5.2%	8
Alter Hopular Kid	6.0%	6
Revolution Anti - Hero	6.7%	7
Founders All Day IPA	4.7%	6
Goose Island Matilda	7.0%	8
Lagunitas Little Sumpin' Sumpin'	7.5%	7

LAGERS / ALES

Goose Island Sofie	6.5%	8
Amstel Light	4.0%	6
Corona	4.6%	6
Heineken	5.4%	6
PBR 16oz.	4.8%	5
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
Stella Artois 16oz.	5.5%	8
Delirium Tremens 16oz.	8.5%	10

STOUTS

Guinness	4.2%	6
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%	8
Kona Big Wave 16 oz.	4.4%	7

NON ALCOHOLIC

Krombacher	0.0%	6
Heineken 0.0	0.0%	6

SPECIALTY COCKTAILS

THE RESERVE OLD FASHIONED $11
Angel's Envy Bourbon, Simple Syrup, Bitters, Cherry

MANHATTAN 22 $12
Knob Creek Rye, Sweet Vermouth, Bitters, Cherry

NEGRONI $11
Bombay Sapphire Gin, Sweet Vermouth, Campari, Orange

BIRDIE MARTINI $11
Grey Goose Vodka, Dry Vermouth, Lemon Twist

ON THE GREEN $10
Absolut Vodka, Apple Schnapps, Lemon Juice, Apple Slice

PAR-LOMA $11
Patron Tequila, Lime Juice, Agave, Grapefruit Soda

HOLE IN ONE $12
Illegal Mezcal Joven, Prickly Pear Syrup, Lime, Triple Sec

APEROL SPRITZ $10
Aperol, Prosecco, Club Soda, Orange Slice

KENTUCKY MULLIGAN $10
Maker's Mark, Lime, Ginger Beer

THE 19TH HOLE $10
Beefeater Gin, St. Germain, Lemon Juice, Simple Syrup, Club Soda

EAGLE MARGARITA $10
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
2021 Ferrari Carano Fume Blanc, Sonoma	10	35
2021 Kim Crawford Sauvignon Blanc, Marlborough	12	46
2021 Simi Chardonnay, Sonoma	13	48
2021 Primarius Pinot Gris, Oregon	9	35
2021 Terra D'Oro Chenin Blanc/Viognier, California	9	35
Kung Fu Riesling, Columbia Valley	9	35
Ruffino Moscato D'Asti, Piedmont	10	38
2021 Joel Gott Sauvignon Blanc, CA	10	38

ROSE

2021 Meiomi Rose, CA	13	48
2021 Bieler Pere & Fils Rose, Provence	14	50

NON ALCOHOLIC BEVERAGES 3

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

RED

2020 Tolentino Malbec - Mendoza	12	47
2018 Benziger Merlot - Sonoma	10	38
2019 Simi Cabernet - Sonoma	14	58
Coppola Diamond Cabernet, CA	12	47
2018 Ferrari Carano Cabernet, Sonoma		60
2019 Brassfield Eruption, CA	12	46
2018 The Calling Cabernet, CA		68
The Federalist Zinfandel, Lodi	12	47
2021 Saldo by Prisoner Zinfandel, CA		60
2021 Meiomi Pinot Noir, CA	12	46
2021 Prisoner Red Blend, Napa Valley		78

HOUSE

Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio	8	30

CIDER / SELTZER

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