



THE LONE BUFFALO
BY TANGLED ROOTS BREWING COMPANY

OUR LOCAL PARTNERS

TAYLOR FARM - ZEHR FARM
GILMORE ORGANIC FARMS
OTTAWA BAKERY - 797 FARM
SLAGEL FAMILY FARM
CREEKSIDE NATURAL FARM
CHEF MARTIN SAUSAGES
TERRA SPICE COMPANY

APPETIZERS

- Bison Chili** 6
Homemade buffalo chili with le mesa chili powder, green chili, and stout beer. Served with saltine cracker and lime crema
- Fried Asparagus** 8
Lightly fried with parmesan, lemon aioli and cracked black pepper
- Crispy Pork Belly** 11
House cured Slagel Farms pork belly served with sweet corn relish with chimichurri vinaigrette and plantain chips
- Buffalo Balls** 10
Vegetable arancini stuffed with white cheddar and served with romesco sauce and an herb salad
- Steamed Clams** 12
Littleneck clams cooked with andouille sausage and steamed in a broth of kupfer, fennel, garlic and onions. Served with grilled sourdough
- Rotating Hummus** 10
House made hummus with fresh grilled pita, fried chickpeas and cucumber
- Fried Rock Shrimp** 11
Buttermilk brined and fried rock shrimp with pickled pepper relish and lemon vinaigrette
- Pulled Pork Cheese Fries** 12
Smoked pork, mozzarella and jalapenos topped with cilantro crema and bbq sauce
- Bavarian Pretzels** 12
Bavarian style pretzel served with obatzda & whole grain mustard
- Sausage and Cheese Board** 14
Local selection of artisan sausages, and cheeses with accoutrements

SALADS

- ADD CHICKEN 5 - SALMON 7 - SHRIMP 7 TO ANY SALAD
- Kale Caesar** 9
Green kale and Brussel sprout mix tossed in our house caesar dressing and topped with parmesan
 - Chopped Salad** 10
Romaine heart, shaved and topped with smoked blue cheese, bacon, tomato, cucumber and avocado ranch
 - Strawberry Salad** 10
Spinach mix, fresh strawberry, cherve, fennel, lemon-basil vinaigrette and sweet biscuit crouton
 - Beet Salad** 12
Salt roasted beets with spinach greens, bulgar wheat, jicama, feta, pecans and charred orange vinaigrette

SANDWICH, IL

- "The Burger"** 12
Slagel Farms beef topped with stone ground mustard, caramelized onions, white cheddar and bacon
- Falafel** 11
Ground chickpeas with herbs fried and placed in a pita with cucumber relish, spiced yogurt and pickled onion
- Pulled Pork Sandwich** 11
Smoked and braised Pork on a Brioche roll with B&B pickles and chipotle whiskey bbq
- Shrimp Tacos** 12
Roasted shrimp with citrus slaw, cilantro lime crema and avocado on corn tortilla
- Chicken Sandwich** 12
Marinated and grilled chicken breast with pickled vegetables, roasted tomato aioli and cheddar

FLATBREADS

- All flatbreads are served on a whole grain fresh dough we source from Ottawa Bakery*
- Elote** 12
Grilled and shaved corn with peppers and onions topped with cotija cheese, avocado vinaigrette and chili salt
 - Meatball** 12
House made meatballs with roasted tomato sauce and mozzarella
 - White Pizza** 12
Roasted garlic, smoked ricotta and pesto
 - Cubano** 12
Pulled pork, bacon, pickles and mustard vinaigrette
 - Salmon** 12
Pastrami cured salmon, roasted garlic and mozzarella topped with remoulade and arugula salad
 - Mushroom** 12
Herb roasted wild mushrooms, smoked garlic, farm egg
Gluten Free by request \$2

SIDES

- Kale Slaw** 5 **Bread & Butter Pickles** 7
- Pub Frites** 5 **Tabbouleh** 6
- Seasonal Veg** 6

**consuming raw or undercooked materials may be hazardous to your health*

ENTRÉES

- Available after 4pm*
- Char Crusted NY Strip** 32
Bone in 14 oz. new york strip char crusted with heirloom tomato, balsamic onion and fingerling salad
 - Cured Salmon** 23
Miso glazed with lo mein noodles, bok choy and umami broth
 - Stuffed Smoked Portabella** 18
Smoked portabella stuffed with kale, red peppers, bulgar wheat and topped with mozzarella and panko
 - Pork Shank** 23
Cured and braised Slagel Farms pork shank served with a warm white bean ragu and topped with a radish salad
 - Chicken Skewer** 21
Piri Piri marinated chicken peppers, onions and tomato, grilled and served with tabbouleh salad and roasted tomato raita
 - Spaghetti & Meatballs** 20
House made pasta and meatballs with roasted tomato sauce and parmesan
 - Veggie Noodle Bowl** 17
Lo Mein noodle, radish, carrot, bok choy, cilantro with vegetable demi glace

DESSERTS

- Mason Pie** 5
Tart Cherries, bourbon syrup, ice cream, crumble
- Lemon Meringue Pie** 5
Lemon curd, torched meringue, crumble
- Cheesecake** 5
Basil scented, graham crumb, rhubarb compote

DRINKS

- Coffee • Espresso** 3
Metric Coffee, Chicago
- Latte • Cappuccino • Americano** 4
Metric Coffee, Chicago
- Hopped Lemonade** 4
We carry Excel Bottling Company soda products, which are all natural and locally crafted in Breese, IL



SIGNATURE COCKTAILS 9

- Honest Abe**
Few Bourbon - Vanilla Bean Simple - Bitters
- Brooklyn**
Koval Rye - Vermouth - Orange Bitters
- Mango Margarita**
Jose Silver - Mango Puree - Lime and Tajin
- Pink Buffalo**
Vodka - Southern Comfort - Amaretto - Pineapple
- Bees Knees**
Malfy Gin - Honey Simple - Lemon Juice
- Cocktail on Draft** 7
Ask server for current selection

ASK TO SEE OUR WHISKEY MENU

WHISKEY / BOURBON AND SCOTCH FLIGHTS

Served with coffee beans and distilled water

- \$20 Local Flight**
Few Bourbon - Evanston, IL
Koval Bourbon - Chicago, IL
Koval Oat - Chicago, IL
- \$20 Kentucky Flight**
Pick Three
Buffalo Trace
Bulleit Bourbon
I.W. Harper Whiskey
Larceny
Lexington
Old Forester Signature
Rebel Yell Kentucky Straight
- \$50 Gentleman's Flight**
Pick Three
Bookers
Elijah Craig Barrel Proof
Woodford Reserve Double Oaked
John J Bowman Single Barrel
- \$75 "The Dude" Flight**
Pick Three
Orphan Barrel Barterhouse 20 YR
Hudson Bourbon 4 Grain
Hudson Bourbon Baby
Hudson Whiskey Single Malt
Blood Oath Straight Bourbon
Crown Royal Xtra Rare



WINE

- MOSCATO** 7 26
Vietti D' Asti Italy 2015
- RIESLING** 6 22
Hirschbach Pies Mich Spat Germany 2014
- PINOT GRIGIO** 6 22
Bodegas Honoro Vera Blanco Spain 2014
- SAUVIGNON BLANC** 7 26
Neil Ellis Sincerely South Africa 2015
- CHARDONNAY** 6 22
Lucky Star California 2013
- WHITE ZINFANDEL** 6 22
Buehler California 2015
- CHAMPAGNE** 6 22
Wycliff California
Veuve Clicquot France 75
- MERLOT** 8 30
Spellbound Napa Valley 2013
- PINOT NOIR** 9 34
Tortoise Creek California 2014
- MALBEC** 11 42
Bodega Norton RSV Argentina 2012
- CABERNET** 9 34
Tortoise Creek California 2012
Joel Gott California 13 49
- RED BLEND** 70
The Prisoner California 2014