

Open til Closed

Monday - Sunday

THE GEORGE

AMERICAN TAVERN

245 S. WASHINGTON STREET

DOWNTOWN NAPERVILLE 60540

ALL DAY FOOD MENU 001

SNACKS

- RUFFLE REVIVAL** pub chips, french onion queso, hot honey, scallions \$12
 - TAVERN NUGGETS** breaded mac'n'cheese, aged english cheddar, buttermilk ranch \$12
 - CRISPY SPAM FRIES** panko coated spam, sriracha mayo \$14
 - RED LION SHRIMP** crispy shrimp, buffalo butter, lime zest, chunky bleu \$17
 - SUPER BEEF SLIDERS** c.a.b., griddled onions, american, super sauce \$15
 - THE RANCH** craft chicken tenders, ranch, sweet mustard, buff ranch \$14
 - THAI CURRY MUSSELS** coconut broth, red curry, lemongrass, ginger, cilantro, lime, charred bread \$19
- ALL DAY SOUP**
- BRÛLÉE FRENCH ONION** 
12-hr onions, gruyère, rich beef broth ... \$11

SALADS

- GEORGE'S HOUSE** \$14
field greens, grilled halloumi, heirloom tomato, english cucumber, red onion, green goddess dress
➔ add roasted chicken (+5)
- RIVERWALK COBB** \$18
romaine, roasted chicken, hard-boiled egg, bacon, avocado, english cucumber, grape tomato, lemon-herb vinaigrette
- LANDMARK CAESAR** \$14
romaine, brioche croutons, parmesan snow, housemade anchovy-caesar dressing
➔ add roasted chicken (+5)
- FOUR SEASONS** \$17
spinach & mesclun greens, roasted chicken, green apple, mandarin orange, candied pecans, goat cheese, fuji apple vinaigrette

SANDWICHES

all sandwiches include choice of fries or chips
\$Sub: \$3 apples / \$3 sweet fries / \$3 power slaw / \$3 side salad



PRIME
\$24⁹⁵
SPECIAL

THE GEORGE DIP
certified angus shaved prime rib, sharp white cheddar, horseradish cream, french bread, steam pot au jus

- BADGE 13 BURGER** \$19
slagel farms dry-aged double smash patty, bacon-onion jam, american, garlic aioli, potato bun
- CLASSIC PATTY MELT** \$17
double smash patty, baby swiss, griddled onion, 1000 island, toasted sourdough
- CRISPY CHICKEN CAESAR SANDWICH** \$17
fried chicken, provolone, bacon, red onion, anchovy caesar, romaine, parmesan snow, brioche toast
- POT ROAST TOASTIE** \$18
slow-braised pot roast, red pepper, provolone, cheddar, chipotle mayo, texas toast, gravy dipper

ENTREES

- CHICKEN PICCATA** sun-dried tomato, lemon garlic caper butter, french beans, whipped potato ... \$24
- TAVERN FISH & CHIPS** beer-battered cod, chip shop fries, power slaw, caper tarter \$23
- BOURBON-MAPLE SALMON** crispy onion straws, french beans, whipped potato \$27
- SHORT RIB STROGANOFF** pappardelle, ricotta, cremini mushrooms, parmesan, demi gravy \$28
- STEAK FRITES** 10oz. prime NY strip, au poivre demi, crispy fries \$37
- SPICY VODKA RIGATONI** crushed tomato, vodka cream, torn basil, grilled bread \$21
➔ add fontanini sausage (+4)

DESSERT

STICKY ... \$13 TOFFEE PUDDING caramel sauce, sea salt flake, vanilla ice cream	CIGAR BOX .. \$13 CHURROS cinnamon-sugar dust, caramel, chocolate, vanilla ice cream	S'MORES \$13 SKILLET graham cracker, fudge, chocolate cookie, torched mello, campfire syrup	SIX-LAYER .. \$18 CARROT CAKE (serves 2-3) walnuts, yellow raisin, orange butter glaze
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NOT RESPONSIBLE FOR PERSONAL PROPERTY UNLESS CHECKED AT THE COAT ROOM

Consuming raw or uncooked meats may increase your risk for foodborne illnesses. If you have a life-threatening allergy or dietary restrictions, please ask to see a manager if you are concerned about any of our dishes

HOUSE COCKTAILS



\$13 each

VODKA



**01
MIDWEST
COSMO**

absolut vodka, cranberry-beet syrup, lime aperitif, olive oil-balsamic emulsion, cocchi americano



**02
NOT A
VODKA SODA**

tito's vodka, rosato, fresh lime, simple, cucumber wheel, club soda

GIN



**03
THE
AVIATION**

gray whale gin, maraschino liquor, citric acid, crème de cassis, demerara sugar, hibiscus-salt-orange mist



**04
GIN SOUR
CAMPARI**

sipsmith strawberry gin, campari, fresh lemon, simple, dried lemon peel

TEQUILA



**05
DEVIL'S
MARGARITA**

tres agaves reposado, tres agaves spicy jalapeño, agave, lime, tajin rim

RUM



**06
ME OH
MAI TAI**

mt. gay dark rum, pumpkin orgeat, smoked pineapple spirit, braulio amaro float, candied pepitas



**07
BANANA
DAIQUIRI**

bacardi white rum, banana liqueur, fresh lime, simple

WHISKEY



**08
JACKIE
ROSE**

high west rye whiskey, grenadine, ginger liqueur, fresh lemon, simple



**09
BROWN
DERBY**

elijah craig bourbon, honey syrup, fresh grapefruit juice

OLD-FASHIONED SERVICE

shareable cocktail for two

THE CARILLON TOWER \$28

classic old-fashioned presentation for (2) guests
- jefferson's bourbon, rocky's botanical, demerara sugar, angostura & orange bitters, smoked orange twist, large ice



SPARKLING BY THE GLASS

GL / BTL

ROUND BARN WHITE SANGRIA, Sparkling White, MI	\$11 / \$--
ROUND BARN RED SANGRIA, Sparkling Red, MI	\$11 / \$--
GLORIA FERRER, Blanc de Blancs, Carneros, CA	\$14 / \$53
CODORNIU ZERO, *non-alc Cava Brut, Penedes, Spain	\$11 / \$42
SYLTBAR, Rosé Brut, Friuli, Italy	\$15 / \$57
VAL d'OCA EXTRA DRY, Prosecco, Veneto, Italy	\$12 / \$45

WHITE/ROSÉ BY THE GLASS

GL / BTL

FOREVER SUMMER, Still Rosé, Provence, France	\$12 / \$45
DAVIS BYNUM RIVER WEST, Chardonnay, Russian River Valley, CA	\$15 / \$57
SEAN MINOR, Chardonnay, Central Coast, CA	\$15 / \$57
VILLA MARIA, Sauvignon Blanc, Marlborough, New Zealand	\$12 / \$45
LA PETTITE PERRIERE, Sauvignon Blanc, Loire Valley, France	\$13 / \$49
PINE RIDGE, Chenin Blanc - Viognier, CA	\$11 / \$42
APERTURE, Chenin Blanc, Clarksburg, CA	\$14 / \$53
BURGANS RÍAS BAIXAS, Albariño, Galicia, Spain	\$14 / \$53
DR. LOOSEN, Dry Riesling, Mosel, Germany	\$12 / \$45
THE SEEKER, Pinot Grigio, Veneto, Italy	\$11 / \$42

RED BY THE GLASS

GL / BTL

ALEXANDER VALLEY, Merlot, Sonoma County, CA	\$14 / \$53
LIBERTY SCHOOL RESERVE, Cabernet Sauvignon, Paso Robles, CA	\$15 / \$57
DAOU, Cabernet Sauvignon, North Coast, CA	\$16 / \$60
SARACINA "SOUL OF MENDOCINO", Red Blend, Mendocino, CA	\$15 / \$57
JAX VINEYARD Y3 TAUREAU, Red Blend, Napa Valley, CA	\$16 / \$60
PAVETTE, Pinot Noir, CA	\$13 / \$49
KLINKER BRICK "BRICK MASON", Zinfandel Blend, Lodi, CA	\$13 / \$49
METTLER, Old Vine Zinfandel, Lodi, CA	\$14 / \$53
CHATEAU TOUR de GILET, Bordeaux Supérieur, Bordeaux, France	\$16 / \$60
TRAPICHE, Malbec, Mendoza, Argentina	\$14 / \$53
PICCINI SASSO AL POGGIO, Super Tuscan, Tuscany, Italy	\$16 / \$60
RUFFINO MODUS, Super Tuscan, Tuscany, Italy	\$16 / \$60

BEER ON TAP

#5 YUENGLING LAGER, amber lager, PA, 4.5%, 14oz	\$6
#6 HARP, irish lager, Ireland, 4.5%, 14oz	\$7
#7 CIGAR CITY JAI ALAI, ipa, FL, 7.5%, 14oz	\$7
#8 BELL'S OBERON, wheat beer, MI, 5.8%, 14oz	\$7
#9 BLUE MOON, belgian white, CO, 5.4%, 14oz	\$6
#10 STELLA ARTOIS, pale lager, Belgium, 5.0%, 14oz	\$7
#11 FIRESTONE WALKER CALI SQUEEZE, blood orange wheat, CA, 5.0%, 14oz ..	\$7
#12 SOLEMN OATH SMALL WAVE CITY CLUB, ne ipa, Naperville, 6.5%, 14oz ..	\$8
#13 KROMBACHER PILS, german pilsner, Germany, 4.8%, 14oz	\$9
#14 VANDER MILL HONEYCRISP, cider, MI, 5.0%, 14oz	\$8
#15 SHORT FUSE TROPICAL HURT LOCKER, sour, Schiller Park, 5.5%, 14oz ...	\$7
#16 GUINNESS, irish stout, Ireland, 4.2%, 16oz	\$7

BOTTLES & CANS

ANGRY ORCHARD	\$6	3 FLOYDS GUMBALLHEAD	\$7
BUD LIGHT	\$5	3 FLOYDS ZOMBIE DUST	\$7
BUDWEISER	\$5	ATHLETIC ATLÉTICA *non-alc ...	\$7
COORS LIGHT	\$5	GUINNESS ZERO *non-alc	\$7
COORS BANQUET	\$5	GOOSE ISLAND NEON BEER HUG ..	\$9
CORONA	\$6.5	NEW HOLLAND DRAGON'S MILK ...	\$9
CORONA LIGHT	\$6.5	TWO BROS. PRAIRE PATH	\$7
HEINEKEN	\$6	CARBLISS	\$8
HEINEKEN 0.0 *non-alc	\$6	HIGH NOON	\$8
MICHELOB ULTRA	\$5.5	SUNCRUISER	\$8
MILLER LITE	\$5	SURFSIDE LEMONADE	\$8
MILLER HIGH LIFE	\$5	WHITE CLAW	\$6
MODELO ESPECIAL	\$6.5		

THE GEORGE AMERICAN TAVERN IN DOWNTOWN NAPERVILLE - WHERE FAST LIVES SLOW DOWN

Cocktails crafted with care. If you have allergies or restrictions, please let a manager know before ordering.

SPIRIT FREE
(non-alcoholic)
\$10 each



**10
SPARKLING
MARGARITA**

lyre's agave blanco & italian orange, salt rim, fresh lime



**11
LIAR'S
G & T**

lyre's dry london, citrus, juniper, lime, cucumber wheel



**12
PROHIBITION
PRESS**

n/a nitro-infused espresso martini blend, three beans



**13
DARK
& SPICY**

lyre's spiced cane, ginger, orange peel, luxardo cherry