

Greenway

TAP

STARTERS

KUNG PAO BRUSSELS SPROUTS | \$14 | fresh brussels sprouts, cashews, scallions, Fresno chiles, pickled peppers and sesame **al** **vg**

CRAB TIKKA MASALA DIP | \$20 | crab lumps simmered in tomato, onion, and spices, with pita chips **al**

BACON-WRAPPED SCALLOPS | \$19 | over butternut-squash puree **gf**

STEAK SLIDERS | \$20 | tenderloin medallions, shallot aioli, mushroom, white cheddar

POT ROAST NACHOS | \$19 | tortilla chips, beef pot roast, jalapeno and white cheddar cheese sauce, cheese blend, pico de gallo, scallions, cilantro cream **al**

CHICAGO-STYLE POUTINE | \$12 | fried potato strings, house made gravy, cheese sauce, giardiniera, Italian beef, over easy egg **al**

GUA BAO | \$18 | steamed bao buns filled with pork, coated in soy glaze, pickled fresnos, carrots, cilantro, sesame seeds

BEER-BATTERED CHEESE CURDS | small \$8 | large \$15 | Wisconsin cheddar, chipotle ranch **al**

CROSTINI TRIO PLATE | \$12 | brie and bacon jam, bruschetta, and smoked trout on granny smith apple

SOUP | \$7 | fresh ingredients, made in-house every day

SALAD

add | chicken \$6 | steak \$9 | chik'n \$6 |

ASIAN SALAD | \$19 | fresh cabbage, snap peas, carrots, peppers, crispy chow mein, green onion, cashews, hoisin, sesame ginger vinaigrette **al** **vg**

WARM SQUASH SALAD | \$16 | arugula, candied pumpkin seeds, butternut squash, parmesan cheese, cranberry-sherry vinaigrette **gf** **vg**

SPINACH & GOAT CHEESE SALAD | \$18 | baby spinach, cinnamon-chili goat cheese, candied pecans, dried cranberry, red onion, balsamic dressing

HANDHELDS

signature fries, house made chips or broccoli salad

TAP BURGER | \$17 | custom blend patties, sharp cheddar or pepper jack, roasted tomato, caramelized onion, dill pickles and bistro sauce, toasted brioche bun **al**
add | fried egg \$3 | applewood-smoked bacon \$4 |
sub | beyond burger \$4 |

BISTRO CHICKEN | \$17 | marinated grilled chicken breast, applewood-smoked bacon, sharp cheddar, avocado, bistro sauce, lettuce, tomato, onion, toasted brioche bun **al**
sub | chik'n \$4 |

BARBACOA GRILLED CHEESE | \$16 | barbacoa beef, smoked gouda, and white cheddar, griddled Tuscan bread

CHICKEN AVOCADO WRAP | \$17 | seasoned chicken, applewood-smoked bacon, avocado, lettuce, tomato, ranch dressing, jalapeno & cheddar tortilla **al**
sub | chik'n \$4 |

FEATURED

spring salad, broccoli salad or | featured soup \$2 |

RED WINE-BRAISED BEEF SHORT RIB | \$36 | red wine demi-glaze, with garlic mashed potatoes, herbed carrots

ARCTIC CHAR | \$25 | fish fillet, crispy miso-butter, herbed-basmati rice, broccoli and sesame ginger vinaigrette

QUINOA BOWL | \$18 | red quinoa, roasted butternut squash, toasted garbanzo beans, roasted red peppers, cucumber, avocado, lemon-tahini dressing **vn**
add | chicken \$6 | steak \$9 | chik'n \$6 |

PAN-SEARED MAPLE LEAF DUCK BREAST | \$28 | orange sauce, with savory bread pudding, roasted carrots

BLACKENED CORNISH HEN | \$27 | wild rice, lemon-basil arugula with cherry tomato **gf**

vg | vegetarian | **al** | allergen |

vn | vegan | **gf** | gluten free |

Greenway TAP

VODKA

Tito's
Playpen *
Ketel One
Blaum Bros Hell Fyre *

RUM

Two Brothers *
Malibu
Bacardi
Captain Morgan Spiced

BOURBON

Chicken Cock
Woodford Reserve
Whiskey Acres *
Bulleit
Jim Beam

WHISKEY

F.E.W Rye *
Bulleit Rye
Koval Four Grain *
Jameson
Crown Royal
Jack Daniels
Elvis Midnight Snack
Fireball

CANS

MILLER LITE
COORS LIGHT
LONGSNAPPER IPA
BELL'S – Oberon Eclipse
PHASE THREE – P3 PILSNER or PIXEL DENSITY
TWO BROS. - PRAIRIE PATH gf
DOGFISH HEAD – BLOOD ORANGE & MANGO
TRULY – WILD BERRY
HIGH NOON - PEACH
CAZADORES - PALOMA
GO BREWING - N/A DIPA or N/A PILSNER

GIN

Hendrick's
Koval
Skeptic Ginquila *
Tanqueray

TEQUILA

Casamigos Reposado | Blanco
Teremana Reposado | Blanco

SCOTCH

Ardbeg 10yr
Glenfiddich 12yr
Johnnie Walker Black Label
Dewars White Label
Chivas 12yr

CORDIALS

Malort *
Two Brothers Cold Brew Coffee *
Bailey's
Kahlua



WINE

PINOT GRIGIO, Alverdi Italy	\$9 \$27
PINOT GRIGIO, Zenato Italy	\$11 \$33
SAUVIGNON BLANC, Shannon Ridge CA	\$12 \$36
SAUVIGNON BLANC, Miner Napa Valley	\$66
CHARDONNAY, Tortoise Creek CA	\$9 \$27
CHARDONNAY, Novellum France	\$12 \$36
RHONE BLANC, E. Guigal Rhone Valley, France	\$10 \$30
RIESLING SPATLESE, Schneider - Niersteiner Hipping Germany	\$16 \$48
MOSCATO, Castello del Poggio Italy	\$10 \$30
SWEET RED BLEND, Jam Jar South Africa	\$9 \$27
RED BLEND - Limited, Lapis Luna CA	\$12 \$36
PINOT NOIR, Avalon CA	\$11 \$33
PINOT NOIR, J. Christopher Willamette, OR	\$60
CABERNET, Whiplash CA	\$12 \$36
CABERNET, Into the Woods Columbia Valley, WA	\$15 \$45
MERLOT, Textbook Napa Valley	\$17 \$51
MALBEC, Trapiche Mendoza, Argentina	\$11 \$33
SYRAH, The Deal Wahluke Slope, WA	\$90
ZINFANDEL BLEND, The Crane Assembly Disciples - By David Phinney Napa Valley	\$129
ROSÉ, Rose Blood France	\$15 \$45
PROSECCO, La Marca Italy	\$12 \$36

FEATURED DUPAGE DRAFTS

All the world-class draft beers served at The Greenway Tap are brewed right here in DuPage County

DUPAGE DRAFTS



SCAN FOR MENU