



Momence, Illinois
Est. 1889 - Re-Est. 2024

Appetizers:

Hand-Cut Belgian Fries \$4.75

hand-cut and sliced, fried in beef tallow, and lightly salted

Loaded Belgian Fries \$8.25

Our house-made fries covered in sharp cheddar cheese sauce, Southside bacon bits, sliced green onion, and sour cream.

Fajita chicken quesadilla \$6.45

warm and melty cheddar cheese and our southwest chicken. served with sour cream and salsa.

Pretzel Bites \$8.50

8 Bite-sized soft pretzels served with our Siracha mayo or beer cheese dipping sauce.

Texas Jalapeno Poppers \$9.75

Oven baked fresh jalapeno pepper filled with specially spiced cream cheese, topped with bacon and shredded cheese melted over the top.

Seasonal Soup: House-made

Ask about our current selection

Cup: \$4.95 Bowl \$6.75

Salads:

Choice of Dressing:
Ranch, French, Chipotle Ranch,
Cilantro-Lime Vinaigrette

Chef Salad \$11.75

Ham, turkey breast, swiss and cheddar cheese, hard-boiled egg, romaine and iceberg greens, cherry tomato, red onion, with your choice of dressing

Southwest Chopped Salad \$11.75

Fresh seasonal greens, grilled chicken, fresh grilled sweet corn, avocado, tomato, cilantro, shredded cheddar, tri-color tortilla chip strips. All chopped up and tossed with your favorite dressing.

Sandwiches:

Add Fries \$2.25 Side Salad \$2.25 Add Chips \$1.00

Chicago Style Hotdog \$7.75

The usual toppings on a steamed Pearson's poppy seed bun.

Gourmet Grilled Cheese \$9.75

Bacon, tomato, and avocado included.

Cheese: American, parmesan, mozzarella, parmesan crusted

Bread choice: White, wheat, Texas, sourdough.

1/3 lb. Burger \$10.75

Char-grilled or Onion-smashed

Lettuce, tomato, onion, pickle on a grilled bun.

Add cheese \$1.00 Make it a double \$2.50

BLT \$8.50

4 slices of local Southside bacon, fresh lettuce and tomato, with mayo on toast.

Patty Melt \$10.75

Local 1/3 lb patty, grilled onions, choice of cheese on toasted pearson's sourdough

Italian Beef \$10.75

Our house-made, slow roasted beef, perfect au jus, peperoncini, or hot gardeniera on a toasted Pearsons's pillow roll.

Southwest Chicken Wrap \$9.75

Our seasoned chicken, Cheddar cheese, diced tomatoes, shredded lettuce, home-madesouthwest dressing.

The Tavern Burger \$12.75

Our Southside meats 1/3 lbs patty, pepperjack cheese, bacon, caramelized onions, sweet chipotle sauce, on a Pearson's bun.

The "OTV" Spry \$9.50

Dill cream cheese, 2 slices bacon, tomato, avocado, American cheese on a toasted plain bagel.

Club Sandwich \$10.75

3 slices of toasted white or wheat, fresh lettuce & tomato with mayo, bacon, turkey, ham.

Chicken Salad Sandwich \$9.75

House-made with lettuce and tomato on a fresh croissant.

Add Cheese: \$1.00

Add Bacon: \$2.00

Add Lunch Meat: \$1.50

Add Avacado: \$1.50

Add farm fresh fried egg: \$0.75

Desserts:

Dessert of the Week \$5.95

Ask about our ever-changing selection



Momence, Illinois
Est. 1889 - Re-Est. 2024

2% or Whole milk at your
request.
Oat or Almond milk Add \$1.00

Espresso

Our own Custom Roast from Cali.

Single - \$2.00
Double - \$4.00

House coffee

Small - \$2.00 Large - \$3.00

Americano

Small - \$4.00 Large - \$5.00

Tea Selection

\$3.00

Latte

Small - \$5.00
Large - \$6.00

Hot Chocolate

Small - \$4.00
Large - \$5.00

Chai Tea

Small - \$5.00
Large - \$6.00

Extra shot of Syrup
\$0.25

Smoothies

\$6.00
Mango, Strawberry, or strawberry
Banana

Cold or Blended

Iced Latte and Frappe Espresso.
Small - \$6.00
Large - \$7.00

Red Bull Mixers

\$7.00

Utah "Dirty Soda"

20oz \$5.00

Eye Openers

\$5.00

Jameson's Irish Whiskey

Baily's Irish Cream

Crème de Menth

Dr. McGillicuddy's Menthol/Cherry

Chambord Raspberry

RumChata

Kalua Coffee Liquor

Grand Marnier

Skrewball peanut butter whiskey

Fireball

Rumple Mintz

Hot Breakfast Sandwiches:

7:00 AM- 11:00 AM

The Ultimate Breakfast Sandwich - \$7.75

Bread:

Toast
Biscuit
Bagel
Bun
Crossiant



Grilled Veg:

Tomato
Onion
Jalapeno



Hot Sauce:

Tobasco Verde
Mild Salsa



Condiment:

Mayo
Ketchup
Mustard
HP



Cheese:

American
Cheddar
Pepper Jack
Swiss
Cream cheese

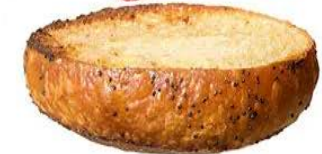


Egg:

Fried
Scrambled

Meat:

Bacon
Sausage
Ham



Hash Brown patty (Side or in) \$2.00
Add Egg \$0.50
Add Meat \$2.00
Add Cheese \$1.00
Add Avacado \$1.50
Add Grilled Veg \$0.50

Bread and Jam \$3.25

Your choice of fresh Pearson's
bread, toasted with butter and jam

Bagel and Cream Cheese \$4.75

Plain Bagel toasted with cream cheese

Scone \$3.25

Blueberry, Cinnamon Apple,
White Chocolate Raspberry



Utah “Dirty Soda”

20oz \$5.00

Butter Beer Soda

Rootbeer, Butterscotch syrup, Cream, Caramel drizzle

Cherries & Cream

Cola, Cherry syrup, Vanilla syrup, Cream

Hazelnut Bliss

Dr. Pepper, Hazelnut syrup, Vanilla syrup, Cream

Mocha Cream

Coke, Chocolate syrup, Espresso, Cream

CampFire

Rootbeer, Chocolate syrup, Toasted Marshmallo syrup, Cream



By Barista Nikki Lampley

Martini

6 Oz.

\$10.00 Your choice of liquor

Grapefruit Drop

Fresh lemon Juice, St. Germain, and Tanqueray gin. Shaken hard with a grapefruit twist and sugar rim.

Served Up

Espresso Martini

Our custom roasted espresso, Tito's vodka, and a few secret ingredients. Shaken hard, garnished with 3 espresso beans and served up

Salted Caramel Martini

Smirnoff Caramel Vodka, Baily's salted caramel, Kahlua. Shaken hard and served up

Wine

6 Ounce pour - **\$8.00**

August Hill – Illinois

- MardiGras Bubbly
- Seyval Blanc
- Chardonel
- Dolce Sweet Red
- Moscato
- Berlyn
- Pino Grigio

Seasonal options, please ask

Mixed Drinks

\$6.00 well liquor **\$10.00** Top Shelf

HandmadeCocktails Drinks and Coffee

\$10.00 standard (Maker's)

Add \$1.00 for Knob Creek

Add \$2.00 for Four Roses

Add \$3.00 for Basil Hayden

Perfect Old Fashioned

Freshly muddled orange slice, Luxardo cherry, Angostura bitters, and sugar with a generous pour of Maker's Mark. Stirred and served on the rocks with an orange twist and Luxardo cherry

Classic Dirty Martini

Choose Vodka or Gin, our california olive brine, and just a hint of dry vermouth. served with a twist of lemon or olives.

N/A

\$2.00

- Pepsi
- Diet Pepsi
- A&W Root Beer
- Mountain Dew
- Starry
- Ginger Ale
- Orange Juice
- Cranberry Juice
- Ginger Beer
- Tonic Water
- Seltzer Water
- Bloody Mary Mix
- Bottle of Water - **\$1.00**
- Red Bull or Sugar-Free - **\$2.00**



Coffee

2% or Whole milk at your request.

Oat or Almond milk Add \$1.00

House coffee

Small - \$2.00 Large - \$3.00

Americano

Small - \$4.00 Large - \$5.00

Tea Selection

\$3.00

Cold or Blended

Iced Latte and Frappe Espresso.

Small - \$6.00

Large - \$7.00

Latte

Small - \$5.00

Large - \$6.00

Espresso

Our own Custom Roast from Cali.

Single - \$2.00

Double - \$4.00

Non- Espresso

Hot Chocolate

Small - \$4.00

Large - \$5.00

Chai Tea

Small - \$5.00

Large - \$6.00

Red Bull Mixers

\$7.00

Smoothies

\$6.00

Mango, Strawberry, or strawberry
Banana

Dirty Sodas

\$5.00

check with barrista for current
selection

Scone

\$3.00

Blueberry

Raspberry

Cinnamon Apple

White Chocolate

Add On:

Extra shot of Syrup

\$0.25

Eye Openers

\$5.00

Jameson's Irish Whiskey

Baily's Irish Cream

Chocolate Baily's Cream

Crème de Menth

Dr. McGillicuddy's Menthol/Cherry

Chambord Raspberry

RumChata

Kahlua Coffee Liquor

Grand Marnier

Skrewball peanut butter whiskey

Fireball

Rumple Mintz

Domestic Beer

Cans: \$3.00 - Bottle \$3.50

- Bud Light
- Budweiser
- Busch Lite
- Busch N/A
- Coors
- Banquet
- Coors Light
- MGD
- Michelob Ultra, or Zero
- Yuengling & Flight
- Miller Light
- PBR
- Rolling Rock
- Sam Adams

IPA

\$4.50

- Bell's Oberon Eclipse
- Bell's Two Hearted
- Hopskip

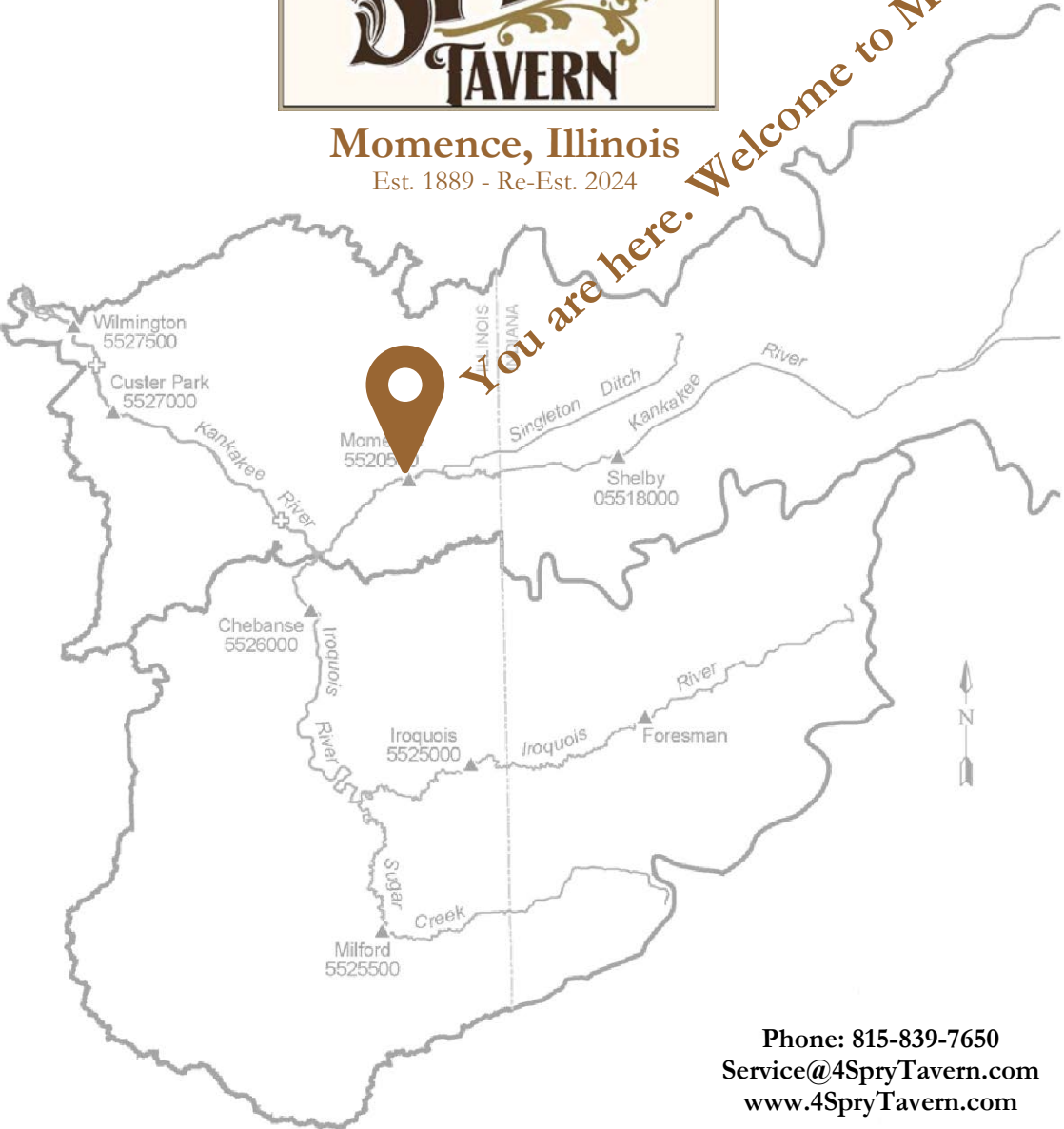
Draft Beer

\$4.50 16 Oz.

- Miller Lite
- Blue Moon
- Seasonal selections



Momence, Illinois
Est. 1889 - Re-Est. 2024



Phone: 815-839-7650
Service@4SpryTavern.com
www.4SpryTavern.com

Imports

\$4.50

- Corona Extra
- Corona N/A
- Corona Premier
- Heineken
- Heineken 0.0
- Modelo
- Stella

Seltzers

\$5.00

White claw:

- Blackberry
- Black Cherry
- Mango

Carbliss

- Cranberry
- Pineapple
- Peach
- Mango
- Black Raspberry

Highnoon

- Watermelon
- Pineapple
- Grapefruit
- Black Cherry

Twisted tea Original

Mikes Hard Lemonade