

APPETIZERS

FRIED PICKLES
Crispy house made beer batter, chili aioli

BRISKET BURNT ENDS HOUSE SPECIALTY
10 hour oak-smoked, balsamic BBQ, house pickles, creamy slaw

QUESADILLAS
Pepperjack, cheddar, scallions, diced tomatoes, sour cream, fire-roasted salsa
ADD GRILLED CHICKEN, PORK OR BRISKET \$3

CHEESE CURDS
Local Wisconsin cheddar, beer battered, chili aioli

SMOKEHOUSE NACHOS GREAT FOR SHARING!
House made chips, 3-cheese blend, black beans & corn, jalapeño cheese sauce, fire-roasted salsa, house pickled jalapeños, sour cream
ADD GRILLED CHICKEN, PORK OR BRISKET \$3

PULLED PORK POTATO SKINS
Oak-smoked pulled pork, creamy merckts cheddar, house made baked potato shells, crispy onions, sour cream drizzle, scallions

BBQ POTATO CHIPS
Kettled cooked potato chips, dry rub, blue cheese and bacon dip

GRILLED CHEESE PRETZEL KNOTS
Soft pretzel knot stuffed with pimento-cheddar cheese and smoked marinara

9
11
9
10
11
11
8
10



SALADS

DRESSINGS
bleu cheese, chipotle ranch, oil & vinegar, buttermilk ranch, sherry vinaigrette, balsamic vinaigrette

SOUTHWEST 11 Romaine, tomatoes, avocado, pepperjack, tortilla strips, scallions, black beans and corn, chipotle ranch

MEDITERRANEAN 11 Arcadian blend greens, kalamata olives, feta, fresh tomatoes, cucumbers, balsamic vinaigrette, toasted pita

CHOPPED 11 Romaine, bacon, bleu cheese, scallions, tomatoes, hard boiled eggs, avocado, sherry vinaigrette

SIDE SALAD 5 | 10 Mixed greens, tomato, cucumber, croutons

ADD TO ANY SALAD
Grilled Marinated Chicken • 5 Pulled Pork 5 • Sliced Smoked Brisket 6



1ST PLACE
Chicago Wing Fest Best BBQ Wings 2018
Most Creative Dish Bacon Bash 2018, 2019
Best Presentation Bacon Bash 2018
Chicago Bacon Fest People's Choice 2018
Golden Noodle Chicago Mac & Cheese Fest 2017
Best Presentation Chicago Mac & Cheese Fest 2017-2019
Schaumburg Wing Fest 2016, 2017, 2018, 2019
Best of the Burbs, Sticky Curry Wings 2018
Best Presentation Chicago Bacon Fest 2019

FROM THE PIT

ALL SMOKED MEATS ARE EXPERTLY CRAFTED IN-HOUSE, SEASONED WITH OUR 11-SPICE RUB AND SLOW SMOKED OVER HICKORY AND OAK. SLICED, CHOPPED, AND PULLED BY HAND FOR EVERY ORDER. BBQ ENTRÉES SERVED WITH CORNBREAD, FRESH COLESLAW AND BAKED POTATO. UNLESS OTHERWISE NOTED*

BEEF BRISKET
Sandwich, choice of fries or tots 12
Platter, served with baked potato and cornbread 18

12 HOUR PULLED PORK
Sandwich, choice of fries or tots 12
Platter, served with baked potato and cornbread 16

BABY BACK RIBS Full Slab 25 • Half Slab 20

BBQ PIT COMBOS Double 19 • Triple 24
Pulled pork, hickory brisket, andouille links, baby back ribs



CHICKEN WINGS

Smoked Over Oak Logs & Fried Crispy



Choice of SMOKED OR BONELESS

SMALL | LARGE
\$10 | \$15

TRY 'EM GRILLED

CHEF ZACH'S FAVORITES

- LEMON PEPPER SEASONING
- DRY RUB
- ALABAMA GOLD
- GARLIC PARMESAN
- BOURBON BBQ 🔪
- STICKY CURRY 🔪
- CHILI MAPLE 🔪
- JAMAICAN JERK
- GARLIC BUFFALO
- NASHVILLE HOT 🔪
- HONEY HABANERO 🔪
- HELL RAISER 🔪
- SEX PANTHER 🔪

MAIN EVENT

CAJUN MEATLOAF
House made with ground beef and smoked Andouille sausage, bourbon BBQ sauce, garlic mashed potatoes, crispy onion strings

FISH & CHIPS
Crispy beer battered pollock, coleslaw, chili aioli and choice of side

SMOKED ALABAMA CHICKEN
Cornbread muffin, coleslaw, choice of side

SIDES

- MAC & CHEESE 5
- FRIES OR TATER TOTS 5
- HOMEMADE GARLIC MASHED 4
- JALAPEÑO COLESLAW 2
- CORN MAQUE 4
- SAUTEED BROCCOLI 6
- BOURBON BAKED BEANS 5
- LOADED MASHED OR BAKED POTATO 5
Bacon, cheddar, scallion, sour cream
- HONEY-KISSED CORNBREAD MUFFIN 3 PCS 3

Award-Winning!

MAC + CHEESE

Made to order with rotini pasta and smoked sharp cheddar 15
Choose two of the following toppings • *premium toppings \$2
Smoked Corned Beef • Grilled Chicken • Crispy Onions
Caramelized Onions • Bacon • Diced Tomatoes
Pickled Jalapeños • Chopped BBQ Brisket • Pulled Pork

Andouille Link*
BBQ Boneless Wings*
ADDITIONAL TOPPINGS \$3 MORE

BURGERS & SANDWICHES

CHOICE OF FRIES OR TATER TOTS

THE BYO 11

Build your own burger served with lettuce, tomato, onion, pickles. Cheeses and toppings \$.50 ea. *Premium toppings \$1.00

PROTEIN

BEEF • CHICKEN • BLACK BEAN BURGER

CHEESES

SWISS • CHEDDAR • BLEU CHEESE
PEPPER JACK • MERKTS CHEDDAR

TOPPINGS

FRIED EGG • PICKLED JALAPEÑOS • FRIED PICKLES • BACON
CRISPY ONION • CARAMELIZED ONIONS • SAUTEED MUSHROOMS
CHOPPED BRISKET* • FRESH AVOCADOS*
PULLED PORK*

THE RACK BURGER 13
1/2 Pound patty, merckts cheddar, bacon, tomato, arugula, onion king ring, chipotle mayo, toasted pretzel bun

NASHVILLE SPICY CHICKEN 14
Crispy fried chicken, spicy Nashville hot sauce, buttermilk ranch, cheddar cheese, arugula, red onion, pickle, toasted brioche bun

A-BLT 12
applewood smoked bacon, fresh avocados, pesto mayo, crispy fried tomatoes, shredded lettuce, buttered croissant
ADD FRIED EGG \$2

SOUTHWEST WRAP 12
Grilled chicken, romaine, tomatoes, avocado, pepperjack, tortilla strips, green onions, black beans and corn, chipotle ranch, flour tortilla

FISH TACOS (3) 11
pollock, red cabbage slaw, melted 3-cheese blend, corn tortilla, chips and salsa

SMOKED REUBEN 12
8 hour smoked corned beef, sauerkraut, swiss cheese, Russian dressing, toasted marble rye

TRIPLE B 14
Pork butt, beef brisket, burnt ends, caramelized onions, BBQ sauce, Carolina mustard, served on brioche bun

HOMEMADE CHEESECAKES

COOKIES 'N' CREAM 6
Oreo cookies baked into our perfectly creamy cheesecake with an Oreo crumb crust

KEY LIME 6
Key lime pie in a cheesecake! Deliciously tart, with a luscious vanilla cream and crumb crust

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE. EXTRA SIDE SAUCES ADDITIONAL 50 CENTS.



MOONSHINE

PEACH COOLER 8
Fireball Whiskey, Peach Moonshine, iced tea and lemonade

BERRY BUBBLY MOONSHINE 8
Blackberry Moonshine, Elderflower Liquor, champagne, soda

SNAP, CRACKLE, POP 8
Hunch Punch Moonshine, pineapple, ginger ale

DOLLY PARTON 7
Apple Pie Moonshine, ginger beer, bitters

SOUTHERN BELLE 9
Peach Moonshine, mixed berry puree, champagne

ELECTRIC LEMONADE 7
Blackberry Moonshine, lemonade, lemon

☺ **SEASONAL MOONSHINE SANGRIA \$10** ☺

Apple Pie • Blackberry
Peach • Hunch Punch

WINE

WHITE

	GLASS	BOTTLE
PROSECCO BRUT – TIAMO ORGANIC	8	–
CHARDONNAY LUCKY STAR	6	21
CHARDONNAY ALEXANDER VALLEY VINEYARDS	8	28
PINOT GRIGIO DUE TORRI	6	21
SAUVIGNON BLANC SEA PEARL	7	24
RIESLING HIRSCHBACH PIESPORTER MICHELSBERG	8	29
SANGRIA	8	

RED

	GLASS	BOTTLE
PINOT NOIR DE LOACH	7	24
CABERNET SAUVIGNON HONORO VERA	6	21
CABERNET SAUVIGNON AVALON NAPA	11	36
MERLOT MILBRANDT	9	32
SANGRIA	8	

RH FAVORITES \$10

RACK HOUSE MULE
Vodka, ginger beer, mint, lime

CUCUMBER MARTINI
Effen Cucumber Vodka, Elderflower
Liquor, topped with fresh cracked
pepper and lime

RUBI RED MARTINI
Svedka Raspberry Vodka, Chambord,
combined with fresh juices

GINGER CREEK
Knob Creek Whiskey, ginger beer, bitters

TRADITIONAL COCKTAILS \$12

OLD FASHIONED
Prepared with Makers Mark Bourbon

MANHATTAN
Prepared with Bulleit Rye

BEER

BOTTLES & CANS IPA

OSKAR BLUES DALE'S PALE ALE Lyons, CO	9
BELL'S TWO HEARTED ALE IPA Kalamazoo, MI	7
SIERRA NEVADA HAZY IPA California	7
HALF ACRE DAISY CUTTER Chicago, IL	8

FARMHOUSE/WHEAT

LEFFE BLONDE Belgium	8
HACKER PSCHORR 16 oz. Germany	8
GOOSE ISLAND 312 Chicago, IL	6
GOOSE ISLAND SOFIE Chicago, IL	7

STOUT + PORTER

BLACK BUTTE PORTER Oregon	6
LEFT HAND NITRO MILK STOUT Longmont, CO	7

PILSNER + LAGER

MICHELOB ULTRA Milwaukee, WI	4
BUDWEISER St. Louis, MO	4
BUD LIGHT St. Louis, MO	4
MILLER HIGH LIFE 16 oz. Milwaukee, WI	4
HAMM'S 16 oz. Milwaukee, WI	4
HEINEKEN Netherlands	5
CORONA Mexico	5
CORONA LIGHT Mexico	5
SAM ADAMS '76 16 oz. Boston, MA	5
BUCKLER N/A Netherlands	5
MODELO Mexico	5
PBR 16 oz. Milwaukee, WI	5
OLD STYLE 16 oz. Wisconsin	5

CIDER

VIRTUE CIDER Michigan	6
STIEGL RADLER Austria	7

WHISKEY

U.S. WHISKEY + BOURBON

ANGEL'S ENVY	12
BASIL HAYDEN'S	8
BUFFALO TRACE	7
BULLEIT BOURBON / RYE	9
BULLEIT 10 YR	9
GENTLEMAN JACK	8
JACK DANIEL'S	7
JIM BEAM	7
KNOB CREEK	9
KNOB CREEK RYE	9
MAKER'S MARK	8
MAKER'S 46	9
TEMPLETON RYE	7
WOODFORD RESERVE	10

SINGLE MALT SCOTCH

BALVENIE DOUBLEWOOD 12 YR	11
CHIVAS REGAL 12 YR	9
CHIVAS REGAL 14 YR	11
DALWHINNIE 15 YR	12
DEWAR'S WHITE LABEL	6
GLENFIDDICH 12 YR	8
GLENLIVET 12 YR	11
GLENLIVET FOUNDER'S RESERVE	16
J&B	6
JOHNNIE WALKER BLACK LABEL	8
LAGAVULIN 16 YR	18

IRISH WHISKEY

BUSHMILLS	6
JAMESON	7
TULLAMORE DEW	6



COCKTAILS + SHOTS 1.250Z
DOUBLES + NEAT + ROCKS 20Z

DAILY SPECIALS

MONDAY
75 Cent Chicken Wings* • \$3 Miller Lite Drafts

TUESDAY
\$19.99 Full Slab of Ribs • \$5 Sam Adams Products

WEDNESDAY
\$3 Chef Tacos • \$3 Corona/Corona Light

THURSDAY
\$5 Build Your Own Burger* • \$5 Moonshine
1/2 Off Select Wine Bottles

FRIDAY
\$10 Fish & Chips • \$5 Jameson
\$10 Nashville Spicy Chicken

SATURDAY
\$12 Burnt Ends Sandwich • \$4 Drafts

SUNDAY
25% Off From The Pit* • \$4 Bloody Marys
\$5 Ciders*

*Dine in only. Restrictions apply. Cannot be combined with any other offer or promotion.

PRIVATE EVENTS & CATERING
HOST YOUR NEXT EVENT AT RACK HOUSE TAVERN
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