

TRIVOLI TAVERN

CHICAGO



Chicago's tavern serving strong drinks, coal-fired seafood, fresh oysters, charred butcher's cuts and chops. Located down the cobblestone steps of 114 north green street's historic courtyard. Look for the royal red storefront and listen for the warm sounds of frivolity.

Brunch Cocktails

Bloody Mary
nuit blanche vodka,
bloody mary mix,
celery, pickles, olive
- 15⁹⁵ -

Rye Old Fashioned
wild turkey, demerara, bitters
- 15⁹⁵ -

Long Island Iced Coffee
kahlua, vodka, rum,
tequila, cold brew
- 16⁹⁵ -

Espresso Martini
mr. black espresso liqueur,
cold brew, vodka
- 16⁹⁵ -

Banana Daiquiri
appleton estate rum,
smith & cross rum,
coconut, banana
- 16⁹⁵ -

Chocolate Martini
mozart dark chocolate liqueur,
baileys, nuit blanche vodka
- 15⁹⁵ -

Tequila Sour
corazon tequila, aperol,
orange, lime, lemon
- 15⁹⁵ -

Spirit Free

Citrus Ritual
ritual tequila alternative,
blood orange juice, mint, soda
- 15⁹⁵ -

Garden Gimlet
seedlip grove 42,
powdered sugar, lime
- 15⁹⁵ -

Seedlip Sour
seedlip grove 42, cranberry
- 15⁹⁵ -

St. Agrestis Phony Negroni
spirit free negroni
- 15⁹⁵ -

Coffee and Tea

Strong Drip
bottomless cup
- 5⁹⁵ -

Organic Tea
turmeric
peppermint,
japanese green
chamomile
jasmine green
earl grey
english breakfast
- 5⁹⁵ -

Starters

Warm Parkerhouse Rolls 4⁹⁹
black truffle honey & grass fed butter

Crispy Silver Dollar Hash Browns
apple sauce & sour cream 14⁹⁹
royale cut smoked salmon 34⁹⁹

Crab Rangoon 18⁹⁹
cream cheese, scallion, sweet chili sauce

Avocado Toast 16⁹⁹
country sourdough, espelette, olive oil
with gluten free bread add 3⁹⁹
with smoked salmon add 7⁹⁹
with farm egg add 2⁹⁹

Fried Chicken Sliders 17⁹⁹
hot or original, dijonnaise & pickles

Pigs In A Blanket 15⁹⁹
vienna link, puff pastry, grain mustard



Smoked Salmon Tower

assorted bagels, cream cheese,
cucumber, tomato, red onion, capers
- 39⁹⁹ -

- Chilled Seafood -

Selection of East Coast Oysters 25⁵⁰ 1/2 dz

Hokkaido King Crab
1/2 lb 75⁰⁰
full lb 150⁰⁰

Shrimp Cocktail 25⁹⁹

Soups and Salads

French Onion Soup 12⁹⁹
caramelized onion, sourdough crouton, gruyère

House Salad 16⁹⁹
baby lettuces, salami, shaved parmesan, olives,
red wine vinaigrette

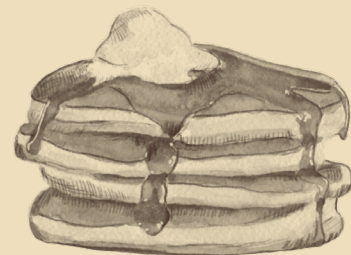
Smoked Whitefish Salad 21⁹⁹
assorted bagel, tomato, cucumber, red onions, capers

Tavern Wedge Salad 19⁹⁹
egg, bacon, gorgonzola, ranch

Smoked Salmon Caesar 18⁹⁹
crispy potatoes, classic caesar dressing

- Enhancements -

avocado 5⁹⁹ thick cut bacon 6⁹⁹ chicken breast 9⁹⁹
baby shrimp 12⁹⁹ prime ribeye 15⁹⁹



Fluffy Pancakes

strawberries & cream or
maple syrup & butter
- 15⁹⁹ -

With Eggs

Farm Egg Scrambles 14⁹⁹
smoked salmon
spinach & feta
bacon & cheddar

Truffle Omelette 34⁹⁹
fresh shaved truffle, gouda

Ribeye Steak & Eggs 39⁹⁹
two farm eggs, crispy hash browns,
bearnaise sauce

Crab Cake Benedict 35⁹⁹
baked crab cake, poached farm eggs,
bearnaise sauce

American Breakfast 15⁹⁹
two farm eggs, bacon & toast

Brunch Plates

Shaved Prime Rib Sandwich 28⁹⁹
cherry peppers, swiss cheese, italian bread

Double Cheeseburger 32⁹⁹
10oz, pressed & griddled snake river farms wagyu,
american cheese, tavern sauce & golden fries
with farm egg add 2⁹⁹
with bacon add 6⁹⁹

Crispy Fried Chicken 26⁹⁹
coleslaw & silky whipped potatoes

Pike Fish & Chips 27⁹⁹
malt vinegar salt & remoulade

Sides

Farm Egg, any style 2⁹⁹

Avocado 5⁹⁹

French Fries 8⁹⁹

Hash Browns 8⁹⁹

Chicken Breakfast Sausage 9⁹⁹

Thick Cut Bacon 14⁹⁹

Bagel & Cream Cheese 5⁹⁹

..... can be made with gluten free ingredients contains nuts

*Consuming raw or undercooked meats, shellfish, seafood, poultry, or eggs may increase your risk of foodborne illness. Please advise your server of any dietary restrictions or food allergies. Not all ingredients are listed and we cannot guarantee that our food is completely free of any allergen. As a way to offset rising costs associated with the restaurant, we have added a 3.25% surcharge to all checks. You may request to have this taken off your check.

"Here's to a drink,
the rose colored glasses of life."



Spritz

Aperol
aperol, prosecco, soda
- 15⁹⁵ -

Hugo
st germain, mint, soda,
prosecco
- 16⁹⁵ -

Sbagliato
prairie gin, campari,
carpano antica, prosecco
- 16⁹⁵ -

Limoncello
limoncello, prosecco
- 15⁹⁵ -

Bellini-Tinis

Peach
nuit blanche vodka,
giffard peach liqueur,
prosecco
- 15⁹⁵ -

Blood Orange
el dorado 3 yr rum,
blood orange,
chinola passionfruit liqueur,
brut rosé
- 15⁹⁵ -

Mango
nuit blanche vodka, mango,
apricot liqueur, prosecco
- 15⁹⁵ -

Ale House Frosty Mugs



Harp or Guinness - 5⁰⁰

Manhattans

Rye 15⁹⁵
high west double rye, carpano antica, bitters

Black 16⁹⁵
high west double rye, carpano antica, amaro abano

Harvard 15⁹⁵
cognac, carpano antica, bitters

Tavern Gimlets

Vodka 15⁹⁵
wheatley vodka, powdered sugar, lime

Club 18⁹⁵
casamigos reposado, powdered sugar, lime

Gin 15⁹⁵
prairie gin, powdered sugar, lime

Table Wine

White • Rosé • Red 8 • 19

Sparkling By The Glass

Santome, Prosecco DOC, NV, spritzy, playful, joyous 15 • 60

Maurice Bonnamy, Brut Rosé, Crémant de Loire, France, NV, tangy, fruity, sublime 15 • 60

Charpentier, "Tradition," Brut, Champagne, France, NV, succulent, creamy, vital 25 • 100

Mionetto, "Alcohol-Removed," Prosecco, Italy, NV, elegant, joyous, celebratory 14 • 56

White and Rosé By The Glass

Le Provençal, Grenache Rosé, Côtes de Provence, France, 2022, vibrant, sunny, joyous 14 • 37 • 56

Le Monde, Pinot Grigio, Friuli, Italy, 2022, crisp, fresh, fruity 15 • 40 • 60

Tania & Vincent Careme, "Spring," Vouvray, France, 2019, racy, succulent, energetic 14 • 37 • 56

Domaine de la Louvetrie "Les Houx," Muscadet Sèvre et Maine sur lie, France, '20, snappy, salty, refined 15 • 40 • 60

Francois le Saint, "Calcaire", Sauvignon Blanc, Sancerre, France, 2022, herbal, mineral, refined 25 • 70 • 100

Matthew Fritz, Sauvignon Blanc, North Coast, California, 2023, fruity, herbaceous, crisp 15 • 40 • 60

Girasole, Chardonnay, Mendocino, California, 2022, creamy, round, refreshing 16 • 42 • 64

Leitz, "Eins Zwei Zero," Dealcoholized Chardonnay, Germany, NV, juicy, creamy, refreshing 15 • 40 • 60

Red By The Glass

Deux Moulins Pinot Noir, France, 2022, silky, bright, elegant 15 • 40 • 60

Dan Kosta, Pinot Noir, "Admire," Sonoma Coast, California, 2022, succulent, indulgent, heady 25 • 70 • 100

Selvapiana, Chianti Rufina, Tuscany, Italy, 2022, tart, noble, elegant 18 • 48 • 72

Clos la Coutale, Malbec, Cahors, 2021, peppery, inky, feral 15 • 40 • 60

JL Chave Selection, Côtes du Rhône, France, 2022, peppery, refined, salty 17 • 45 • 68

Le Volte Dell'Ornellaia, Merlot/Cabernet, Toscana, 2021, suave, oaky, polished 20 • 53 • 80

Barter and Trade, Cabernet Sauvignon, Columbia Valley, WA, 2023, lush, pliant, soft 18 • 48 • 72

Turnbull, Cabernet Sauvignon, Napa Valley, California, 2021, dense, powerful, intense 28 • 75 • 112

Leitz, "Zero Point Five," Dealcoholized Pinot Noir, Germany, NV, supple, fragrant, harmonious 15 • 40 • 60

Beers

Black & Tan, Harp topped with Guinness 8⁹⁵

Off Color Tooth and Claw, Dry Hopped Lager, 5.0% 7⁰⁰

Dovetail, Hefeweizen, 5.8% 8⁰⁰

Seattle Cider, Honey Crisp, Cider, 5.5% 7⁹⁵

Krombacher, Dark, 4.7% 7⁰⁰

Brasserie d'Achouffe, La Chouffe, Belgian Strong Ale, 8.0% 10⁵⁰

Goose Island, Honker's Ale, Bitter Ale, 4.3% 8⁹⁵

Hopewell, First Pils, Pilsner, 5.1% 8⁹⁵

Half Acre, Tome, Hazy APA, 5.5% 7⁵⁰

Cruz Blanca, Palm Shade, Hazy IPA, 5.8% 7⁵⁰

Glutenberg, Blonde, Gluten Free Ale, 4.5% 8⁹⁵

Athletic, Free Wave Hazy IPA, N/A 7⁹⁵