

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
- 15.95 -

Rye Old Fashioned
wild turkey, demerara, bitters
- 15.95 -

Long Island Iced Coffee
kahlua, vodka, rum,
tequila, cold brew
- 16.95 -

Espresso Martini
mr. black espresso liqueur,
cold brew, vodka
- 16.95 -

Banana Daiquiri
ron matusalem rum,
smith & cross rum,
coconut, banana
- 16.95 -

Chocolate Martini
mozart dark chocolate liqueur,
baileys, nuit blanche vodka
- 15.95 -

Tequila Sour
corazon tequila, aperol,
orange, lime, lemon
- 15.95 -

Spirit Free

Citrus Ritual
ritual tequila alternative,
blood orange juice, mint, soda
- 15.95 -

Garden Gimlet
amass riverine, seedlip grove 42,
powdered sugar, lime
- 15.95 -

Seedlip Sour
seedlip grove 42,
amass riverine, cranberry
- 15.95 -

St. Agrestis Phony Negroni
spirit free negroni
- 15.95 -

Coffee and Tea

Strong Drip
bottomless cup
- 5.95 -

Organic Tea
turmeric, peppermint,
japanese green, chamomile
jasmine green, earl grey,
english breakfast
- 5.95 -

Starters

Crispy Silver Dollar Hash Browns®
apple sauce & sour cream 14.99
royale cut smoked salmon 34.99

Crab Rangoon 18.99
cream cheese, scallion, sweet chili sauce

Avocado Toast® 16.99
country sourdough, espelette, olive oil
with gluten free bread add 3.99
with smoked salmon add 7.99
with farm egg add 2.99

Fried Chicken Sliders 17.99
hot or original, dijonnaise & pickles

Pigs In A Blanket 15.99
vienna link, puff pastry, grain mustard



Smoked Salmon Tower

assorted bagels, cream cheese,
cucumber, tomato, red onion, capers
- 39.99 -

- Chilled Seafood -

Selection of East Coast Oysters® 25.50 1/2 dz

Hokkaido King Crab®
1/2 lb 75.00
full lb 150.00

Shrimp Cocktail® 25.99

Soups and Salads

French Onion Soup 12.99
caramelized onion, sourdough crouton, gruyère

House Salad® 16.99
baby lettuces, salami, shaved parmesan, olives,
red wine vinaigrette

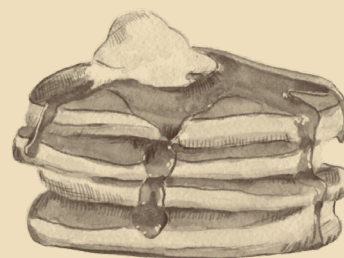
Smoked Whitefish Salad® 21.99
assorted bagel, tomato, cucumber, red onions, capers

Tavern Wedge Salad® 19.99
egg, bacon, gorgonzola, ranch

Smoked Salmon Caesar® 18.99
crispy potatoes, classic caesar dressing

- Enhancements -

avocado® -5.99 thick cut bacon® -6.99 chicken breast® -9.99
baby shrimp® -12.99 prime ribeye® -15.99



Fluffy Pancakes

strawberries & cream or
maple syrup & butter
- 15.99 -

With Eggs

Farm Egg Scrambles® 14.99
smoked salmon
spinach & feta
bacon & cheddar

Truffle Omelette® 34.99
fresh shaved truffle, gouda

Ribeye Steak & Eggs® 39.99
two farm eggs, crispy hash browns,
bearnaise sauce

Crab Cake Benedict® 35.99
baked crab cake, poached farm eggs,
bearnaise sauce

American Breakfast® 15.99
two farm eggs, bacon & toast

Brunch Plates

Shaved Prime Rib Sandwich 28.99
cherry peppers, swiss cheese, italian bread

Double Cheeseburger® 32.99
10oz, pressed & griddled snake river farms wagyu,
american cheese, tavern sauce & golden fries
with farm egg add 2.99
with bacon add 6.99

Crispy Fried Chicken 26.99
coleslaw & silky whipped potatoes

Pike Fish & Chips 27.99
malt vinegar salt & remoulade

Sides

Farm Egg, any style® 2.99

Avocado® 5.99

French Fries® 8.99

Hash Browns® 8.99

Chicken Breakfast Sausage® 9.99

Thick Cut Bacon® 14.99

Bagel & Cream Cheese 5.99

® gluten free options available * 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.

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
flor de cana light 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, spritzzy, playful, joyous 14 • 56

Maurice Bonnamy, Brut Rosé, Crémant de Loire, France, NV, tangy, fruity, sublime 14 • 56

Henriot, Brut Souvrain, Champagne, France, NV, taut, chiseled, seductive 27 • 108

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 24 • 60 • 96

Matthew Fritz, Sauvignon Blanc, North Coast, California, 2022, fruity, herbaceous, crisp 15 • 40 • 60

Girasole, Chardonnay, Mendocino, California, 2021, creamy, round, refreshing 16 • 42 • 64

Red By The Glass

Deux Moulin, Pinot Noir, France, 2022, silky, bright, elegant 16 • 42 • 64

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

Selvapiana, Chianti Rufina, Tuscany, Italy, 2021, 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, 2021, 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, 2022, lush, pliant, soft 18 • 48 • 72

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

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

Bell's, Porter, 5.6% 8⁰⁰

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

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

Hopewell, Stay Frosty, Winter Lager, 6.0% 8⁰⁰

Half Acre, Tome, Hazy APA, 5.5% 7⁵⁰

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

Glutenberg, IPA, Gluten-Free IPA, 6.0% 8⁹⁵

Einbecker, N/A 7⁹⁵