Fairview Tavern
est. 2006

Tacos y Tequila Today!

Breakfast Every Sunday 7am until Noon!

Soup: Chili
(with cheese, red onion sour cream+$1)

Blue Plate Lunch Specials $10
(11am-4pm dine-in only)

Battered COD
With fries and slaw

Beef Burgundy
With caramelized onions and mushrooms over egg noodles

Tempura Battered Chicken Stir Fry
Over fried rice

(With a side salad and soft drink)

Tempura Battered Shrimp $10
Served with Korean chili sauce

Pork Al Pastor Nachos $13
Seasoned pork tenderloin, layered in corn tortillas, with black bean corn salsa, housemade cheese sauce, grated Mexi-cheese, jalapenõs and diced tomato

Housemade Buttermilk Chicken Tenders $13
With fries

Breaded Lamb Lollipops $14
Breaded New Zealand lamb served over green herbed lentils. Topped with stawberry fig jam and crispy eggplant

Dessert $8
Cheesecake, Pumpkin Cheesecake or Lemon Italian Cream Cake

all items subject to change*

Make Reservations Now for Thanksgiving Day Buffet, Thurs November 26

Scan to view the menu:

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Featured Beers +



Crafted Artisan - Mead Warhammer- 16 oz pint $8

Apple Mead with Blueberry aged on Oak. Blueberry and apple with slight honey sweetness balanced by tart fruit and light oak and tannin. Blueberry and vanilla cream body and finish..
- 6% ABV

NORTH HIGH BREWING CO

North High - Carve Pumpkin Ale 16 oz pint - $8

A malt-forward pumpkin ale with pumpkin flavor and warming spice notes.
- 7.5% ABV

HAMBURG BREWING CO

Hamburg Brewing - Pumpkin Hard Cider 16 oz pint $7

A semi-sweet hard cider pairing bright apple flavor with warm pumpkin spice for a fruit-forward taste of fall. Gluten-free. -ABV 6%

Entertainment

TONIGHT
Thursday Sessions
Tony Shultz
8pm-10pm

Friday
The Leftovers

Saturday
Might Ones

Craft Beer Menu:

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