



Fairview Tavern

est. 2006

September 11, Specials

Soup: Chicken Fajita

Tacos y Tequila
Thursdays!

Blue Plate Lunch Specials \$10

(11am-4pm dine-in only)

Baja Fish Tacos

Crispy battered white fish topped with coleslaw, cilantro mayo and sriracha. Wrapped in pita bread with tortilla chips

Tempura Chicken

Tossed in teriyaki sauce with stir fried veggies and rice

Hungarian Goulash

Tender beef and egg noodles in a rich tomato sauce with peas.

(With a side salad and soft drink)

Perch Sandwich \$12

With house-made kettle chips

Perch Dinner

3 pieces \$14 · 4 pieces \$17

(with fries & coleslaw)

Perch & Pierogies \$19

Two pieces of perch, two pierogies, grilled onions, fries and coleslaw

ASK FOR OUR COCKTAIL MENU

Orange Creamsicle, Summer Splash, Spicy Mango Margarita, Blueberry Lavender Margarita, + more!

Featured Beers



Three Floyds Brewing
Deluxe - 16 oz pint \$7

Brewed using Indiana corn grits, this lighter style premium lager is clean, refreshing, and ultimately "gulp-able." A clean and refreshing lager. - 4.5% ABV



Crafted Artisan - Mead (Honey/Wine) 16 oz pint - \$8

Apple Cider Aroma and Flavor, Honey and Fruit Sweetness, Tart and Rich Cherry and Raspberry. -6% ABV

ACE
CRAFT CIDER

Ace Craft Ciders -
12 oz can \$6

We've got Perry(Pear), Pineapple, and Pumpkin! -ABV 5%
Or Pineapple Zero (NA)

Entertainment

Saturday

Fire On Fire

(dynamic classic rock)

Sat Sept 19

Sonic 67 &

The

Vulture Kings

(album release party)



Please leave a
review scan here:



Craft Beer Menu:



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E-mail Blast:

