



Fairview Tavern
est. 2006

Sunday, August 2 Specials

Breakfast Every Sunday
7am until Noon!



Soup: Beef Barley or Chili

Cheese Pizza or Wings \$8

Extra items + \$, bone-in or boneless

Bacon Cheeseburger Skins \$12

Burger meat, bacon, mixed cheese,
pickles, drizzled with housemade
burger sauce

Pastrami Reuben \$13

With housemade pickle

Smoked Sausage

Sandwich \$13

With onions and peppers

Buttermilk Chicken

Tenders \$14

With fries

Blackened Haddock

Sandwich \$14

With fries

Dessert \$8

Carrot Cake, Cheesecake or
Salted Molten Caramel Cake

all items subject to change

*Tacos y Tequila
Thursdays!*



Please leave a
review scan here:



Featured Beers

Flights Available, 4 five oz. Draft Samples-\$15

ACE
CRAFT CIDER

Ace -Perry
Cider - 12 oz can \$6

An all-natural fruit cider.
Fresh Pear juice and
Madagascar Vanilla (for
mouth-feel and
smoothness) are added
to our apple cider post
fermentation..
- 5% ABV



**NORTHERN
ROW**

Northern Row - Barrister
Kölsch 16 oz pint - \$7

A light, crisp, refreshing
summertime favorite. A
German-style ale that has
been lagered using
imported malts and Noble
hops for a smooth soft finish.
-5.1% ABV



Alien Named Sue - IPA
16 oz pint \$8.00

An Alien Named Sue is a
collaboration IPA with our
out-of-this-world pals
Toppling Goliath, hopped
with a planet sized amount
of Citra, Mosaic, Centennial
and Krush. Notes of
pineapple, pink grapefruit,
mango, guava and layers of
citrus. - 7% ABV

**ASK FOR OUR BOURBON
& COCKTAILS MENU!**

Craft Beer
Menu:



Entertainment

Friday Aug. 14

Magical Mr. J

Saturday Aug. 15

The Mighty Ones

Thursday Aug. 20

Jim & Eroc
(classic rock duo)

Friday Sept. 4

Randy V

(high-voltage singing vocal
impressionist with a stunning
five octave range)

**Join Our
E-mail Blast:**

