



Fairview Tavern
est. 2006

Tuesday, April 14 Specials

Soup: **Chilli**

Tacos y Tequila
Every Thursday!

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

Chicken Fajita

Chicken breast with peppers & onions tossed in fajita sauce. Served with flour tortillas & rice

Chipped Beef

Shredded top round and mushrooms in a rich cream sauce served on Texas toast

Tuna Salad Croissant

Creamy tuna salad with lettuce, tomato, and provolone served with housemade kettle chips (with a side salad and soft drink)

Breaded Portabello Mushrooms \$9

With ranch

Popcorn Buffalo Shrimp \$11

With ranch or bleu cheese, and celery

Footlong Chili Cheese Dog \$12

Chicken Rockefeller Wrap \$13

With housemade kettle chips

Steak, Egg, & Bacon Sandwich \$14

With tator tots

Dessert \$8

Cheesecake, Bread Bites w/Housemade Vanilla Custard, Dolce Lecce Filled Churros

****all items subject to change****

Tavern Burger Tuesday \$10

Grilled your way, with a domestic pint

Upgrades:

- Cheese, Bleu Cheese, Pepper Jack etc. +\$.50
- Cajun Seasoning + \$.50
- Grilled Onions +\$1.00
- Grilled Mushrooms + \$1.00
- Egg +\$1.00
- Pretzel Bun + \$2.00, Gluten-Free Bun +\$2.00



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Featured Beers



CHOUFFE

Brasserie d'Achouffe
La Chouffe - 16 oz pint - \$8

A golden Belgian ale with light hops, coriander, and fruity notes, said to give Fairyland's gnomes their zest for life. Legend says they eventually shared their once-secret recipe with humans, sealing a lasting friendship- 8% ABV

Flights Available!
4 five oz.
Pours
\$15.00
(from our taps)



Tired Hands - Milkshake IPA
16 oz pint - \$8

Limoncello Milkshake IPA—a funky collab with Omnipollo—is a creamy, oat-packed IPA hopped with Citra & Mosaic, loaded with Madagascar vanilla and bold lemon puree, delivering lemondrop candy, vanilla custard, and classic limoncello vibes. - 7.2% ABV



Grimm - Wavetable
India Pale Ale, 16 oz pint - \$9

A Northeast-style IPA, label by Lauren Grimm. Boasting a full spectrum hop aromas and layered flavors of mango, guava, cannabis, and citrus; a blend of intense and punchy hops, spotlighting Strata, Mosaic, and Citra. This beer is optimized for juicy hop satisfaction and refreshing drinkability at the same time - 6.7% ABV

Entertainment
Thursday
Jim & Eroc

Friday
Mike Binder &
Priscilla
(Acoustic Trio)

Saturday
Bosco Jigs
(Grateful Dead)

Ask about our
Bourbons!

Craft Beer
Menu:



DRINK SOCIALLY



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