

# HARRY CARAY'S TAVERN

★ NAVY PIER ★

## STARTERS

### HARRY'S CALAMARI | 15.95

Horseradish Cocktail Sauce

### SPINACH & ARTICHOKE DIP GF | 13.95

Corn Tortilla Chips, Parmesan Cheese

### CHEESE CURDS v | 9.95

Breaded & Fried White Cheddar Curds, Sriracha Ranch

### FRIED PICKLE CHIPS v | 10.95

Sriracha Ranch Dip

### CHICKEN BITES | 14.95

Tossed in Harry's Sweet & Tangy BBQ Sauce,  
Served with Buttermilk Ranch Dipping Sauce

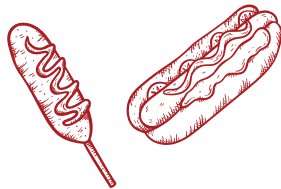
**BUFFALO STYLE +1**

### COCONUT SHRIMP | 15.95

Sweet Pineapple Chili Glaze

### ROASTED RED PEPPER HUMMUS GF / V | 11.95

Pita Bread, Carrots, Cucumbers, Celery



## DOG DAYS OF SUMMER

—CHOICE OF SIDE:—

**FRENCH FRIES | COLESLAW | ONION RINGS +2 | MIXED GREENS SALAD +2**

### FOOT-LONG CHICAGO STYLE DOG | 15.95

All-Beef Hot Dog, Sweet Relish, Onion,  
Tomato, Sport Peppers, Pickle Spear,  
Mustard, Celery Salt, Poppy Seed Bun

### FOOT-LONG CHILI CHEESE DOG | 15.95

All-Beef Hot Dog, Chili, Green Onions,  
Shredded Cheddar Cheese, Hot Dog Bun

### TRADITIONAL CORN DOG | 13.95

All-Beef Hot Dog,  
Dipped in Cornbread Batter & Fried

## BABY BACK RIBS

**4 RIBS 19.95 | 8 RIBS 26.95**

Dry Rubbed and Smoked for hours over hickory.  
Served with Texas Toast, Bread & Butter Pickles

**CHOICE OF SIDE: FRENCH FRIES OR COLESLAW**

## FROM THE SEA

### SEAFOOD PLATTER | 28.95

Coconut Shrimp, Crispy Beer-Battered Cod,  
Fried Calamari, French Fries, Coleslaw

### FISH & CHIPS | 23.95

Crispy Beer-Battered Cod, French Fries,  
Tartar Sauce, Malt Vinegar

### SHRIMP BURGER | 17.95

Spring Greens, Avocado, Red Onion,  
Bourbon Habanero Glaze, Brioche Bun

**CHOICE OF SIDE: FRENCH FRIES OR COLESLAW**

### MAPLE MUSTARD GLAZED SALMON GF | 23.95

Sautéed Artichokes, Grape Tomatoes

## BURGERS & SANDWICHES

All Burgers cooked to 160°

—CHOICE OF SIDE:—

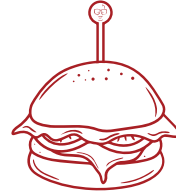
**FRENCH FRIES | COLESLAW | ONION RINGS +2 | MIXED GREENS SALAD +2**

### HOLY COW!® BURGER\* GF | 17.95

Candied Bacon, Smoked Gouda, Lettuce,  
Harry's Steak Sauce, Brioche Bun

### THE "108" BURGER\* GF | 16.95

Sharp American Cheese, Tomato, Pickles, Lettuce,  
Red Onion, Harry's Secret Sauce, Brioche Bun



### JALAPEÑO CHEESE BURGER\* | 17.95

Fried Jalapeño, Pepper Jack Cheese, Avocado Mash,  
Lettuce, Pico de Gallo, Jalapeño Jelly, Brioche Bun

### STEAK SANDWICH\* | 18.95

6oz Ribeye, Horseradish, Arugula,  
Garlic Herb Butter, Toasted French Roll

### SWEET & SPICY FRIED CHICKEN SANDWICH | 16.95

Fried Chicken Breast, Sweet Pickles, Lettuce,  
Spicy Honey Sauce, Brioche Bun

**GRILLED CHICKEN BREAST ALSO AVAILABLE**

### PULLED PORK SANDWICH GF | 15.95

Bread & Butter Pickles, Coleslaw, Brioche Bun

**VEGETARIAN**

### BEYOND BURGER® GF / V | 17.95

Plant-Based Burger, Hummus, Spinach,  
Cucumber, Onion, Brioche Bun

## SALADS

### CAESAR v | 12.95

Romaine, Garlic Croutons, Parmigiano-Reggiano

**ADD CHICKEN +5 | ADD SALMON +7**

### GREEKTOWN GF / V | 13.95

Spring Mix Lettuce, Cucumbers, Red Onion, Garbanzo Beans,  
Tomatoes, Kalamata Olives, Pepperoncini, Feta Cheese,  
Pita, Oregano, Red Wine Vinaigrette

**ADD CHICKEN +5 | ADD SALMON +7**

### DOUBLE-DIPPED FRIED CHICKEN | 18.95

Fried Chicken Strips, Spring Mix Lettuce, Shredded Cabbage,  
Arugula, Tomato, Avocado, Cornbread Croutons, Honey Vinaigrette

**GRILLED CHICKEN BREAST ALSO AVAILABLE**

### SANTA FE GF | 18.95

Blackened Chicken Breast, Spring Mix Lettuce,  
Roasted Corn, Black Beans, Avocado, Queso Fresco,  
Corn Tortilla Chips, Pico de Gallo, Chipotle Ranch

## ON THE SIDE

### FRENCH FRIES GF / V | 4.95

### ONION RINGS v | 6.95

### CREAMY COLESLAW GF / V | 4.95

### MIXED GREENS SALAD GF / V | 6.95

Spring Greens, Cucumber, Tomato, Croutons

**CHOICE OF DRESSING: Ranch, Chipotle Ranch,  
Honey Vinaigrette, Balsamic Vinaigrette**

**A 20% GRATUITY WILL BE AUTOMATICALLY APPLIED TO CHECK FOR PARTIES OF 8 OR MORE. AFTER 9PM A 20% GRATUITY WILL BE AUTOMATICALLY APPLIED TO ALL CHECKS.**

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 3% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.

V = Vegetarian Options | GF = Can be made gluten-free. Gluten-free items are prepared in a kitchen with the risk of gluten exposure. Please alert your server of any food allergies. \*Can be cooked to order. Consuming raw or undercooked Meats, poultry, seafood or eggs may increase your risk of food-borne illness.

# SIGNATURE DRINKS

## ELDERFLOWER COLLINS | 15

Hendricks Gin, St. Germain, Simple Syrup, Fresh Lemon Juice, Sparkling Water

## RANCH WATER | 16

1800 Silver Tequila, Topo Chico, Fresh Lime Juice, Tajin Rim

## NAVY PEAR MARTINI | 16

Grey Goose La Poire Vodka, Lemon Sour, Angostura Bitters, Elderflower Liqueur

## SHAKEN PEACH ICED TEA | 13

Absolut Vodka, Peach Purée, Peach Liqueur, Iced Tea

## ESPRESSO YOURSELF MARTINI | 16

Espresso, Kahlua, Choice of Spirit

### CHOOSE ONE:

Absolut Vanilia Vodka  
Tres Generaciones Tequila  
Maker's Mark Bourbon

## MARGARITA ON THE ROCKS | 14

Olmea Altos Plata Tequila, Triple Sec, Lemon Sour, Lime Sour, Tajin or Salt Rim

### CHOICE OF FLAVOR:

Lime, Strawberry, Raspberry, or Peach

## BLACKBERRY MULE | 14

Tin Cup Whiskey, Fever Tree Ginger Beer, Fresh Lime Juice, Simple Syrup, Blackberries

## PALOMA | 14

Patrón Silver Tequila, Lime Juice, Fever Tree Grapefruit Juice Soda, Simple Syrup

## HURRICANE | 14

Bacardi Black Rum, Bacardi White Rum, Grenadine, Fresh Lime Juice, Pineapple Juice, Orange Juice

## WATERMELON LEMONADE | 13

Skyy Vodka, Watermelon Purée, Fresh Lemon Juice, Simple Syrup

## FROZEN DRINKS

ADD A CRUZAN HURRICANE  
PROOF RUM FLOATER +2



## FROSÉ | 15

Tito's Vodka, Rosé Wine, Strawberry Purée, Peach Juice, White Grape Juice, Lime Juice, Lemon Juice

## MARGARITA | 15

Hornitos Plata Tequila, Triple Sec, Lemon Sour, Lime Sour

### CHOICE OF FLAVOR:

Lime, Strawberry, Raspberry, or Peach

## CUBBIE COLADA | 15

Cruzan Rum, Blue Curaçao, Coconut, Pineapple Juice

## STRAWBERRY DAIQUIRI | 15

Bacardi White Rum, Strawberry Purée, Fresh Lime Juice

## CHICAGO VICE | 15

1/2 Cubbie Colada, 1/2 Strawberry Daiquiri

## WINE

• GLASS | BOTTLE •

RUFFINO Prosecco 187ml	16
RUFFINO Prosecco Rosé 187ml	16
CANDONI Sparkling Moscato 187ml	16
RUFFINO Lumina Pinot Grigio	12   48
KIM CRAWFORD Sauvignon Blanc	14   56
SEA SUN Chardonnay	14   56
GERARD BERTRAND Source of Joy Rosé	15   60
MEIOMI Pinot Noir	15   60
JOEL GOTT Cabernet Sauvignon	14   56
PRISONER Unshackled Red Blend	16   64

## SPIRIT-FREE

### RANCHITO WATER | 5

Topo Chico, Fresh Lemon Juice, Fresh Lime Juice

### RASPBERRY CITRUS SPRITZ | 6

Lemonade, Raspberry Purée, Club Soda

### STRAWBERRY LEMONADE | 5

Vanilla Cream Soda

### VANILLA CREAM SODA | 5

### TOPO CHICO Sparkling Water | 5

### FIJI WATER BOTTLE

HALF LITER 4 • LITER 8

## CIDER & SELTZER

• GLUTEN-FREE •

ANGRY ORCHARD Crisp Apple Hard Cider (5.0%) | 8

ERIS Van Van Mojo Blueberry Cider (6.2%) | 9

MOM WATER Vodka Still Water (4.5%) | 8

KAREN NANCY LINDA  
Lemon Blueberry Pineapple Orange Blueberry Peach

TRULY Wild Berry Hard Seltzer (5.0%) | 8

TRULY Blackberry Lemonade Vodka Seltzer (5.0%) | 9

NÜTRL Pineapple Vodka Seltzer (4.5%) | 8

TWISTED TEA Hard Iced Tea (Contains Gluten) (5.0%) | 8

## BEER

• ON DRAFT •

12oz | 24oz

3 Floyds Alpha King APA (6.66%)	9   17	Hopewell Brewery Italian Ice Citrus Lager (4.2%)	9   17
Blue Moon Belgian-Style Wheat Ale (5.4%)	8   15	Kona Big Wave Golden Ale (4.4%)	7   13
Buckledown Amber Amber Ale (5.7%)	8   15	Michelob Ultra Light Lager (4.2%)	6   11
Bud Light Light Lager (4.1%)	6   11	Moody Tongue Here's To Harry IPA (6.5%)	8   15
Budweiser Lager (5.0%)	6   11	Old Style Lager (4.6%)	6   11
Goose Island 312 Wheat Ale (4.2%)	7   13	Sam Adams Seasonal	8   15
Goose Island Honkers Ale English Bitter (4.3%)	8   15	Stella Artois Pilsner (5.2%)	8   15
Haymarket Chicago Tavern Beer Lager (5.5%)	8   15		

• BOTTLES & CANS •

Bud Light Light Lager (4.1%) BTL   6	Lagunitas IPA (6.2%) BTL   8
Budweiser Lager (5.0%) BTL   6	Modelo Especial Pilsner (4.5%) BTL   7
Damm Daura (Gluten Reduced) Lager (5.4%) BTL   8	Modelo Negra Munich Dunkel (5.4%) BTL   7
Goose Island Bourbon County Stout (14.7%) BTL   20	Sam Adam's Boston Lager Lager (5.0%) BTL   8
Goose Island Full Pocket Pilsner (5.2%) CAN   8	Sam Adam's Just the Haze (Non-Alcoholic) Hazy IPA (<0.5%) CAN   8
Half Acre Daisy Cutter APA (5.2%) 16oz CAN   9	Spiteful Bleacher Bum Blonde Ale w/ Peach (5.0%) CAN   8

## TEQUILA

2oz POUR

400 Conejos Mezcal | 12  
1800 Cristalino | 16  
1800 Silver | 13  
Cazadores Reposado | 15  
Hornitos Blanco Plata | 12  
Olmea Altos Plata | 12  
Patrón Silver | 14  
Patrón Reposado | 16  
Patrón Añejo | 17  
Patrón Extra Añejo | 19  
Tres Generaciones | 14

## WHISKEY

2oz POUR

### WHISKEY

Fireball | 11  
Seagram's 7 | 11

### IRISH WHISKEY

Jameson | 14  
Proper 12 | 14  
Proper 12 Irish Apple | 14

### BOURBON

Angel's Envy | 17  
Bulleit | 14  
Jack Daniel's Black | 14  
Jim Beam White | 12  
Knob Creek | 15  
Maker's Mark | 15  
Tin Cup | 12  
Woodford Reserve | 17

### RYE

Bulleit Rye | 14  
Templeton Rye | 16

### SCOTCH

Chivas Regal | 15  
Dewar's White Label | 13  
Johnnie Walker Black | 15  
Pernod | 13