



Dine-In Menu

(708)620.8300
sipselveservewinebar.com
17424 S Oak Park Ave, Tinley
Park, IL 60477



dietary and more available at

Name: _____

Phone: _____

Table Name: _____

Shareables

Hush Puppies \$7.99

Deep-fried cornmeal fritters, served with honey mustard.

Potstickers \$9.79

5 Chicken Teriyaki potstickers served with a side of soy sauce.

Tomato Bread \$8.99

A 6" piece of open face french bread with garlic and spices, topped with fresh tomatoes and mozzarella cheese. Baked in the oven until golden brown

Turkey Meatballs \$9.89

3 Homemade turkey meatballs with spinach, feta, and spices served over our tzatziki sauce.

Garlic Bread with cheese \$8.49

A 6" piece of open face french bread with garlic and spices, topped with mozzarella cheese. Baked in the oven until golden brown. Served with a side of pizza sauce for dipping.

Spanakopita \$9.99

A Greek classic of chopped fresh spinach, zesty feta cheese, and flavorful spices in flaky filo triangle

Oysters Rockefeller \$22.99

Briny Bluepoint oysters are topped with a rich sauce of butter, herbs, spinach and topped with breadcrumbs and Parmesan

Pretzel Sticks \$11.49

Four hot pretzel sticks served with beer cheese, brown mustard, and cinnamon butter. * Vegan and dairy free without beer cheese and cinnamon butter.

Baked Brie \$10.49

Brie cheese baked in the oven and topped with house made seasonal jam. Served with our seasoned pita chips. *Gluten free without chips.

Broken Corks \$9.99

Our house made flatbread dough shaped into corks, tossed in garlic parmesan, and served with beer cheese & red sauce.

Veggie & Hummus \$9.99

House made hummus, topped with roasted red pepper pesto. Served with carrots, cucumbers, celery, peppers, seasoned pita chips, & ranch dressing. *Vegan, dairy free, & egg free without ranch.

Calamari \$18.99

Lightly coated calamari, served with banana peppers, sweet drop peppers, and a side of sweet chili sauce.

Bacon Brussels \$8.39

Wrapped in bacon and seasoned with black pepper and brown sugar.

Shishito Peppers \$10.99

Tossed in lemon, oil, and spices. These peppers resemble Jalapeno peppers, but are generally mild in flavor, with an occasional spicy one.

Italian Olives \$4.99

House marinated olive mix with herbs and spices.

Choose one: Feta Cheese (+\$2.50)

Potato Pancakes \$8.49

Topped with green onion and served with a side of apple sauce and sour cream.

Chickpea Bites \$4.29

Vinegar marinated garbanzo beans, fried until crispy and tossed in salt and parsley.

Burrata Pizza Dip \$7.49

Burrata cheese, pizza sauce, and spices baked in the oven. Served with toasted garlic bread. *Gluten free without bread.

Bacon Wrapped Jalapenos \$10.99

Four Jalapenos filled with cream cheese & wrapped in bacon, served with a side of seasonal jam.

Cheese Curds \$10.69

Lightly breaded fresh white cheese curds, served with a side of sauce.

Choose one flavor: Traditional • Buffalo (+\$1) • Garlic Parm (+\$1) • Gochujang (+\$1)

Compliments to the Kitchen \$1.00

Want to show the kitchen some love? Add a tip for our kitchen rockstars.

Chargrilled Oysters \$22.99

6 Briny Bluepoint oysters are fire-kissed and topped with a savory New Orleans-style butter, garlic, parsley, and Parmesan cheese

Bacon Wrapped Dates \$10.99

Four slightly sweet dates with buttery, squeaky cheese wrapped in bacon.

Grilled Artichokes \$9.99

Seasoned artichokes, topped with a roasted red pepper sauce, parmesan, and breadcrumbs. *Gluten free without breadcrumbs.

Jalapeno Popper Dip \$9.49

A deconstructed popper! Cream cheese, cheddar cheese, fire roasted jalapenos, & red peppers. Served warm with our seasoned pita chips. *Gluten Free without pita chips.

Spinach Dip and Toasted Bread \$8.89

Cheesy spinach mix, baked in the oven, served with toasted french bread. *Gluten free without bread.

Spinach Stuffed Mushrooms Caps \$8.99

Three large mushroom caps stuffed with creamy spinach dip and topped with parmesan, bread crumbs, and parsley. *Gluten free without bread crumbs.

Giant Pretzel \$29.99

An 18 inch fluffy pretzel, served with mustards, butters, and homemade beer cheese dip.

Mac & Cheese \$6.89

Cavatappi noodles tossed in garlic beer cheese sauce, topped with bread crumbs and parmesan. Add bacon for an additional cost.

Fall Bruschetta \$9.99

Four toasted garlic bread, topped with warm butternut squash, pecans, and spices. Garnished with dried cranberries, parmesan, and balsamic glaze.

Sliders and Skins

Brisket Sliders \$17.99

Three sliders with fresh mozzarella, white cheddar, beef brisket, gochujang sauce, pickled carrots, and green onion served on toasted sourdough.

Buffalo Chicken Sliders \$15.79

Three breaded chicken breasts tossed in buffalo sauce and garlic butter, topped with cheddar and shaved celery. Served on a brioche bun with a side of ranch and smoked Gorgonzola.

Cheddar Burger Sliders \$15.79

Three triple beef blend sliders topped with white cheddar, served on a brioche bun with a side of ketchup and mustard *Gluten, dairy and egg free without cheddar and brioche bun.

Chicken Parmesan Sliders \$15.39

Three breaded chicken breast, red sauce, mozzarella, and parmesan, served on a brioche bun. *Dairy and egg free without bun and cheese.

Grilled Cheese Sliders \$13.69

Three sliders with fresh mozzarella and cheddar cheese, served on toasted sourdough.

Grilled Chicken Sliders \$15.99

Three grilled chicken breasts topped with tzatziki sauce, cucumber, red onion, and pickled carrots. Served on a brioche bun.

Seasonal Jam Sliders \$13.99

Three sliders with fresh mozzarella, white cheddar, pecans, pesto, and homemade seasonal jam served on toasted sourdough.

Korean BBQ Chicken Sliders \$15.99

Three breaded chicken breasts with Korean BBQ sauce, cabbage and green onion, Served on brioche rolls. *Dairy and egg free without brioche bun.

Popper Burgers \$14.59

Three triple beef blend sliders, topped with jalapeno popper dip, and served on brioche bun. *Gluten free without bun.

Grilled Peach Sliders \$16.99

Three sliders with fresh mozzarella, white cheddar, grilled peaches, pecans, seasonal jam, balsamic glaze, served on toasted sourdough.

Burnt Ends Potato Skins \$13.99

Three potato cups filled with popper dip and BBQ seasoned burnt ends. Topped with green onion and served with a side of sour cream.

Buffalo Chicken Potato Skins \$14.29

Three crispy potato cups filled with buffalo chicken and popper dip. Served with a side of ranch.

Jam Crostini \$9.99

Four toasted garlic French bread, topped with burrata cheese, pecans, seasonal jam, balsamic glaze, & orange zest.

Italian Beef Sliders \$17.99

Three sliders with fresh mozzarella, white cheddar, thinly sliced beef, peppers, onion jam, and roasted garlic sauce. Served with a side of brown mustard.

Charcuterie Boards and Shareable Salads

Chickpea Salad \$15.99

Crispy chickpeas, tomato, cucumber, roasted red pepper, and olives, tossed in lemon vinaigrette. Served on top of romaine lettuce. Feta for an additional charge.

Add: Breaded Chicken (+\$3.25) · Roasted Chicken (+\$3.25) · Feta (+\$2.50)

Artichoke Caesar Salad \$15.29

Grilled artichokes, cucumbers, sweet drop peppers, and red onion, tossed in Caesar dressing. Served on romaine lettuce, with side of shredded parmesan, and topped with breadcrumbs. *Gluten free without breadcrumbs.

Add: Breaded Chicken (+\$3.25) · Roasted Chicken (+\$3.25) · Feta (+\$2.50)

Meat & Cheese Board \$33.99

Two meats and three cheeses with homemade jam, marcona almonds, seasonal fruit, crackers, and other accoutrements . Serves 2-3. *Gluten free without crackers.

Artisan Cheese Board \$33.99

Five cheeses with homemade jam, marcona almonds, seasonal fruit, crackers, and other accoutrements. Serves 2-3 *Gluten free without crackers.

Chef's Choice Cheese and Cracker Board \$19.49

Four chef chosen cheeses with seasonal jam, marcona almonds, seasonal fruit, and Sip's homemade crackers. Serves 2. *Gluten free without crackers.

Italian Salad \$16.29

Romaine, tomato, cucumber, roasted red pepper, soppressata, green olives, and banana peppers. Served with a side of parmesan and lemon vinaigrette. *Dairy Free without parmesan.

Add: Breaded Chicken (+\$3.25) · Roasted Chicken (+\$3.25) · Feta (+\$2.50)

Side Salad \$5.49

Romaine lettuce, tomato, cucumber, and roasted red pepper, and choice of ranch or lemon vinaigrette. Serves 1. *Dairy and egg free with lemon vinaigrette.

Add: Breaded Chicken (+\$3.25) · Roasted Chicken (+\$3.25) · Feta (+\$2.50)

Choose your dressing: Ranch Dressing · Lemon Vinaigrette

House Salad \$11.99

Choose your dressing: Ranch Dressing · Lemon Vinaigrette

Add: Breaded Chicken (+\$3.25) · Roasted Chicken (+\$3.25) · Feta (+\$2.50)

Gluten Free Crackers \$4.99

Individually bagged gluten-free crackers made with brown rice flour, sesame seeds, olive oil, and sea salt.

Apple Pecan Salad \$15.49

Romaine lettuce, apples, cranberries, and oranges. Served with a side of balsamic glaze, pecan, & parmesan. Dairy free/vegan without parmesan.

Add: Breaded Chicken (+\$3.25) · Roasted Chicken (+\$3.25) · Feta (+\$2.50)

French Onion Soup \$3.49

Minestrone \$3.79

Choose one: Plain · Chicken (+\$0.50) · Italian Sausage (+\$0.50)

Flatbreads

Gluten free crust +\$2.50

Dairy-free cheese +\$4.00 (contains cashews)

Meatlovers Flatbread \$19.99

Red sauce, Italian sausage, pepperoni, bacon, and mozzarella.

BBQ Chicken Flatbread \$19.99

Garlic sauce, BBQ chicken, bacon, onion jam, mozzarella, and green onions.

Beef and Giardiniera Flatbread \$19.99

Garlic butter sauce, thinly sliced beef, giardiniera, and mozzarella.

BLT Flatbread \$18.79

Garlic sauce, tomatoes, mozzarella, bacon, romaine, and mayo. *Egg free without mayo.

Italian Sausage Flatbread \$15.99

Red sauce, Italian sausage, and mozzarella

Kickin' Brisket Flatbread \$21.99

Garlic sauce, beef brisket burnt ends, kickin' bourbon sauce, onion jam, apples, and mozzarella cheese. Topped with balsamic glaze, pickled cabbage, and green onions.

Mushroom & Sausage Flatbread \$16.49

Red sauce, mushrooms, Italian sausage, and mozzarella.

Pepperoni Flatbread \$14.99

Red sauce, pepperoni, and mozzarella.

Pesto Chicken Artichoke Flatbread \$17.99

Garlic sauce, chicken, grilled artichoke, roasted red peppers, basil, garlic, feta, and mozzarella.

Soppressata Flatbread \$14.99

Red sauce, Soppressata, and mozzarella.

Sweet Chicken Chili Flatbread \$18.49

Garlic sauce, pineapple, chicken, sweet chili sauce, mozzarella, pickled cabbage, and green onion.

Veggie Flatbread \$15.99

Red sauce, tomatoes, mushrooms, spinach, parmesan, & mozzarella. *Vegan without mozzarella.

Burnt End & Peach Flatbread \$22.99

Garlic sauce, beef brisket burnt ends, kickin' bourbon sauce, onion jam, peaches, mozzarella cheese, balsamic glaze, and green onions.

Four Cheese Flatbread \$14.99

Red sauce, house-made burrata, cheddar, parmesan and mozzarella cheese.

Spinach Burrata Flatbread \$16.49

Garlic sauce, spinach, house-made burrata, tomatoes, Italian seasonings, mozzarella cheese, and topped with parmesan.

Apple Burrata Flatbread \$18.59

Garlic sauce, house-made burrata, onion jam, mozzarella, pecans, and apples.

Prosciutto & Squash Flatbread \$17.99

Garlic butter sauce, prosciutto, burrata, onion jam, butternut squash, pecans, spices, and balsamic glaze.

Mac and Cheese Flatbread \$16.39

Garlic sauce, homemade mac & cheese, topped with parmesan, mozzarella, and bread crumbs.

Bacon Mac and Cheese Flatbread \$19.39

Garlic sauce, homemade mac & cheese, and bacon, topped with parmesan, mozzarella, and bread crumbs.

Wings & Things

Shrimp Basket \$16.99

Crispy shrimp, served with a side of tartar sauce, bloody mary cocktail sauce, and lemon OR with customer's choice of sauce. *All sauces are dairy free except tartar sauce, garlic parmesan, and buff & blue.

Choose one sauce: Buffalo · Garlic Parm · Korean BBQ · Mango Habanero · Nashville Hot · Sriracha · Sweet Chili · Sweet Teriyaki · Buff & Blue (+\$2) · BBQ · Gochujang · Kickin' Bourbon · Naked

Breaded Cauliflower \$11.99

Hand breaded cauliflower tossed with your choice of sauce. Served with carrots, celery, and a side of ranch dressing. *Egg free without ranch.

Choose one sauce: Buffalo · Garlic Parm · Korean BBQ · Mango Habanero · Nashville Hot · Sriracha · Sweet Chili · Sweet Teriyaki · Buff & Blue (+\$2) · BBQ · Gochujang · Kickin' Bourbon · Naked

Boneless Chicken Wings \$12.69

Hand breaded white meat chicken, served with your choice of sauce and a side of carrots, celery, and ranch.

Choose one sauce: Buffalo · Garlic Parm · Korean BBQ · Mango Habanero · Nashville Hot · Sriracha · Sweet Chili · Sweet Teriyaki · Buff & Blue (+\$2) · BBQ · Gochujang · Kickin' Bourbon · Naked

Smoked Chicken Wings \$13.99

House smoked bone-in chicken wings tossed with your choice of sauce. Served with carrots, celery, and a side of ranch dressing. *Egg and dairy free without ranch.

Choose one sauce: Buffalo · Garlic Parm · Korean BBQ · Mango Habanero · Nashville Hot · Sriracha · Sweet Chili · Sweet Teriyaki · Buff & Blue (+\$2) · BBQ · Gochujang · Kickin' Bourbon · Naked

Alaskan Pollock Wings \$14.99

Bite size breaded Alaskan pollock fish wings, served with lemon, tartar sauce, and bloody mary cocktail sauce OR with customer's choice of sauce. *All sauces are egg free except tartar sauce and ranch.

Choose one sauce: Buffalo · Garlic Parm · Korean BBQ · Mango Habanero · Nashville Hot · Sriracha · Sweet Chili · Sweet Teriyaki · Buff & Blue (+\$2) · BBQ · Gochujang · Kickin' Bourbon · Naked

No refunds or exchanges.