

# Schubas Tavern

3159 N Southport Ave 60657-3226 · +17735252508 · Updated: Jan 14, 2026

[View online menu](#)



## SPECIALS 5

### Catfish Tacos with Cilantro Lime Coleslaw & Chipotle Aioli \$11.00

two tacos on corn tortillas with spicy seared catfish, pepperjack, cilantro lime coleslaw, & chipotle aioli

### BBQ Tofu Salad Wrap \$13.00

spinach tortilla with BBQ-seared tofu, mixed greens, tomato, carrots, corn, black beans, & BBQ-ranch aioli with choice of side

### Burger of the Week \$15.00

Hangover Burger--half-pounder cooked to order with hashbrowns, cheddar, lettuce, tomato, ham, egg, bacon, & bloody mary aioli with choice of side

### Flatbread of the Week \$9.00

Chipotle Chicken Taco Flatbread

### Soup of the Day AVAILABLE OPTIONS

vegan artichoke & tomato

Cup: \$5.00

Bowl: \$6.00

## APPETIZERS 9

### Creamy Spinach & Artichoke Dip \$9.00

spinach & artichokes baked with cream cheese, mozzarella, & parmesan with toasted pita

### Philly Steak or Portobello Sliders \$10.00

sliced cilantro lime steak or balsamic portobello mushrooms with sautéed peppers, onions, provolone, & mayo on slider buns

### Chipotle Chicken Quesadilla \$10.00

chopped chicken breast sautéed with chipotle & roasted red pepper sauce & melted chihuahua in a flour tortilla with a side of chips & salsa

### Flatbread \$9.00

your choice of Three Cheese or Flatbread of the Week

### Hummus \$9.50

your choice of red pepper or roasted beet (or make it a duo), served with carrots, cucumber, & warm pita

### Cheese Curds \$9.00

schlitz batter, ranchero sauce, scallions

### Chicken Tenders \$8.00

choose crispy southern fried, bbq, or buffalo

**Mini Mac & Cheese** **\$7.00**

side order of our classic mac

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**Harmony Wings** **\$7.00**

buffalo or BBQ

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## SALADS & WRAPS 6

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**Maryland Crab Cake** **\$13.00**

house-made fresh crab cakes, romaine, purple cabbage, red pepper, cucumber, tomatoes, scallions, & lemon basil vinaigrette

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**Buffalo Tofu** **\$12.00**

crispy breaded & fried tofu tossed in buffalo sauce with romaine, purple cabbage, shredded carrots, chopped tomatoes, edamame, scallions, bleu cheese dressing

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**Chopped Cajun Shrimp & Avocado** **\$13.00**

grilled jerk shrimp, avocado, corn, romaine, red cabbage, red onion, red pepper, tomatoes, bacon, creamy cilantro dressing

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**Siena** **\$10.00**

mixed greens, sliced apples, dried cranberries, goat cheese, candied pecans, & lemon basil

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**Smoked Turkey Cobb** **\$12.00**

chopped smoked turkey, romaine, avocado, red onion, bacon, tomato, bleu cheese crumbles, hard-boiled egg, & red wine dijon vinaigrette

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**Dixie Chicken** **\$12.00**

chopped char-grilled chicken breast tossed in bbq sauce, romaine, corn, black beans, tomatoes, scallions, tortilla strips, & ranch dressing

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## MAC & CHEESE 1

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### Mac & Cheese

#### AVAILABLE OPTIONS

elbow macaroni baked with a blend

\$11.50

of cheeses, topped with buttery

Basil - Broccoli - Jalapeño - Mushroom - Peas - Pesto - Red Pepper - Scallions - Spinach - Tomato:

bread crumbs

\$1.00

Bacon - Buffalo Chicken - Grilled Chicken - Beef or Veggie Chili - Pulled Pork: \$3.00

Steak: \$4.00

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## SANDWICHES 13

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**TLT with Avocado** **\$10.00**

sweet & smoky roasted tempeh with romaine, tomato, avocado, & vegan basil mayo on toasted sourdough

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**Peppered Turkey Burger** **\$12.00**

red pepper patty, provolone, caramelized onion, spinach, & dijon aioli on a ciabatta bun

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**Honey Chicken Brie** **\$12.00**

grilled chicken, brie, & honey-apple pecan spread on a ciabatta bun

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**Smoky Black Bean & Beet Burger** **\$11.00**

house-made quinoa, beet, & black bean patty with provolone, avocado, & chipotle mayo on a whole wheat bun

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<b>Blackberry &amp; Bacon Grilled Cheese</b>	<b>\$9.00</b>
blackberry jam, bacon, chopped jalapeños, & provolone on sourdough	
<b>Shitake Hummus Wrap</b>	<b>\$11.00</b>
sauteed shitake mushrooms, feta, spinach, seasonal veggies, soy ginger vinaigrette, & choice of hummus (red pepper/roasted beet) in a spinach tortilla	
<b>Georgia Reuben</b>	<b>\$10.00</b>
smoked turkey breast, swiss cheese, house-made cole slaw, & 1000 island dressing, piled on grilled light rye	
<b>Chilaquiles</b>	<b>AVAILABLE OPTIONS</b>
scrambled eggs with tortillas, salsa, chihuahua cheese, sour cream, & pico de gallo	
	\$10.25
	Add Chicken: \$3.00
	Add Steak: \$4.00
	Add Chorizo: \$3.00
<b>Build Your Own Burger</b>	<b>\$9.00</b>
1/2-pound patty cooked to order with lettuce, tomato, & choice of cheese	
<b>Chipotle Turkey Club</b>	<b>\$12.00</b>
classic triple decker with smoked turkey, lettuce, tomato, bacon, chipotle mayo, avocado, and fried egg on toasted white bread	
<b>BBQ Pulled Pork</b>	<b>\$10.00</b>
house-smoked pulled pork & coleslaw on a brioche bun	
<b>BBQ Jackfruit Sandwich</b>	<b>\$10.00</b>
shredded jackfruit tossed in BBQ sauce & topped with grilled onions & avocado slaw on a bun	
<b>Cajun Mahi Mahi Tacos</b>	<b>\$9.00</b>
grilled mahi mahi with chipotle slaw & roasted pineapple sauce. served with chips & salsa	

## ENTREES <sup>6</sup>

<b>Fish &amp; Chips</b>	<b>\$12.00</b>
schlitz battered cod, fries, cole slaw, tartar sauce	
<b>BBQ Chicken &amp; Wild Rice</b>	<b>\$12.00</b>
barbecued quarter chicken served with wild rice & seasonal veggies	
<b>Italian Sausage Sundried Tomato Penne Pasta Toss</b>	<b>\$12.00</b>
italian sausage, sundried tomatoes, & penne pasta tossed in spicy garlic tomato sauce	
<b>Ahi Tuna Couscous</b>	<b>\$14.00</b>
ahi tuna steak marinated in soy, lemon, & garlic. seared & served with couscous & grilled seasonal veggies	
<b>Home-Style Grilled Sirloin</b>	<b>\$14.00</b>
grilled marinated sirloin served with mashed potatoes, seasonal veggies, & mushroom gravy	
<b>Grilled Portobello Steak</b>	<b>\$13.00</b>
balsamic & garlic-marinated portobello served with quinoa, wheat berries, black beans, corn, tomatoes, & red onion	

## SIDES <sup>9</sup>

<b>Mashed Potatoes</b>	<b>\$3.50</b>
<b>Brussel Sprouts</b>	<b>\$4.50</b>
<b>French Fries</b>	<b>\$4.00</b>
<b>Sweet Potato Fries</b>	<b>\$5.00</b>
<b>Tater Tots</b>	<b>\$4.00</b>
<b>Potato Salad</b>	<b>\$4.50</b>
<b>Chili</b>	<b>AVAILABLE OPTIONS</b>
choice of veggie or beef. served with chips	\$5.00
	\$6.50
<b>House Salad</b>	<b>\$4.50</b>
<b>Seasonal Veggies</b>	<b>\$4.00</b>

## CHEF'S SPECIALS 3

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<b>Cajun Shrimp Benedict</b>	<b>\$14.00</b>
cajun-spiced shrimp, sliced tomato, poached eggs, & hollandaise sauce with side of hashbrowns	
<b>Hangover Burger</b>	<b>\$15.00</b>
half-pounder cooked to order with hashbrowns, lettuce, tomato, cheddar, egg, bacon, ham, & bloody mary aioli with side of hashbrowns	
<b>Skillet of the Week</b>	<b>\$12.00</b>
Bratwurst & Pork Belly Sweet Potato Skillet--homemade sweet potato hash, peppers, onions, eggs, swiss, sauerkraut, pork belly, bratwurst, & dijon aioli with choice of toast	

## EYE OPENERS 10

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<b>Country Breakfast</b>	<b>AVAILABLE OPTIONS</b>
two eggs, hash browns, & toast	\$7.50
	Bacon, Sausage or Ham:
	\$2.00
	Apple-Chicken Sausage:
	\$3.00
<b>Breakfast Combo</b>	<b>\$9.50</b>
two eggs, two buttermilk pancakes, bacon, sausage, & hash browns	
<b>Migas</b>	<b>AVAILABLE OPTIONS</b>
scrambled eggs with corn tortillas, tomato, onion, spicy red sauce, chihuahua cheese, avocado, cilantro, red beans, sour cream, & pico de gallo	\$10.25
	Chicken: \$3.00
	Steak: \$4.00
	Chorizo: \$3.00

## Chilaquiles

scrambled eggs with crispy corn tortillas, salsa, chihuahua cheese, sour cream, & pico de gallo, served on black beans

### AVAILABLE OPTIONS

\$10.25

Chicken: \$3.00

Steak: \$4.00

Chorizo: \$3.00

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## Red Eye Burrito

scrambled eggs, spinach, salsa, chihuahua cheese, red beans, avocado, sour cream, & pico de gallo

### AVAILABLE OPTIONS

\$10.25

Chicken: \$3.00

Steak: \$4.00

Chorizo: \$3.00

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## Cheddar Corn Cakes

with black beans, topped with two eggs any style, spicy red sauce, sour cream, & pico de gallo

**\$10.25**

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## Tomatillo Smoked Pork & Eggs

smoked pulled pork over corn cakes, poached eggs, & tomatillo salsa with hash browns

**\$11.50**

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## Fried Chicken 'n Biscuit

breaded fried chicken tenders over buttermilk biscuits with sausage gravy, two eggs, & hash browns

**\$11.50**

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## Eggs Benedict

two poached eggs, canadian bacon, tomato, & hollandaise sauce on english muffins with hash browns

**\$11.50**

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## Eggs New Orleans

fresh lump crab cakes, two poached eggs, & sliced tomato on english muffins with hash browns

**\$14.50**

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## GOODS FROM THE GRIDDLE <sup>3</sup>

### Classic Pancakes

#### AVAILABLE OPTIONS

(3): \$7.50

(2): \$6.50

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### Blueberry Pancakes

served with blueberry syrup

**\$8.50**

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### Challah French Toast

**\$8.00**

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## OMELETS <sup>3</sup>

### Popeye

mushrooms, organic baby spinach, and goat cheese

**\$10.25**

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### Mario

chorizo sausage, avocado, and chihuahua cheese served with sour cream and salsa

**\$10.50**

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### Luigi

smoked apple-chicken, roasted peppers, fresh basil, and mozzarella

**\$10.50**

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## CREATE YOUR OWN OMELET <sup>4</sup>

## Make It Yours

### AVAILABLE OPTIONS

omelet with your choice of one cheese, hash browns, and tost

\$9.00

Egg White Only:

\$10.00

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## Cheese Choices

american, cheddar, mozzarella, swiss, pepper jack, smoked provolone goat cheese, brie, or feta - additional - \$2.50

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## Not Meat

**\$2.00**

fresh basil, black beans, red beans, mushrooms, onions, red peppers, green peppers, fresh spinach, tomato, jalapeño, avocado

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## Meat

**\$2.50**

applewood bacon, chorizo, cured ham, genoa salami, sausage

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## NOT EGGS 6

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### Ham & Gruyere

**\$11.00**

served on challah french toast with choice of side

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### Harmony Brunch Salad

#### AVAILABLE OPTIONS

mixed greens, bleu cheese, tomatoes, red onions, candied pecans, and a house vinaigrette

\$9.00

Chicken: \$3.00

Steak: \$4.00

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### Harmony Burger

**\$11.00**

half-pound beef patty on brioche bun with choice of cheese

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### Honey Chicken Brie

**\$12.00**

grilled chicken breast with a honey glaze apple pecan spread on a ciabatta roll

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### Buffalo Chicken Sandwich

**\$11.50**

crispy tenders tossed in buffalo sauce with bacon & ranch dressing on a brioche bun

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### Turkey Chipotle Club

**\$11.50**

sliced smoked turkey with lettuce, tomato, bacon, avocado, and a fried egg on toasted white bread with chipotle mayo

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## COFFEE 2

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### Dark Matter Coffee

**\$3.25**

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### Dark Matter Chocolate City Iced Coffee

**\$5.50**

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## RED WINES 4

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### Cabernet (Hidden Crush / California)

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### Malbec (Diseno / Argentina)

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### Merlot (Hogue / Columbia Valley, WA)

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### Pinot Noir (Mark West / California)

## WHITE WINES <sup>4</sup>

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**Chardonnay (Hidden Crush / California)**

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**Sauvignon Blanc (Nobilo / New Zealand)**

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**Pinot Grigio (Ruffino / Tuscany, Italy)**

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**Prosecco (Mionetto / Italy)**

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## BOURBON/WHISKEY <sup>2</sup>

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**Bulliet**

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**Buffalo Trace**

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## SCOTCH <sup>3</sup>

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**Glenlivet**

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**Glenfiddich**

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**Glenmorangie**

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## RUM <sup>1</sup>

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**Mount Gay**

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## GIN <sup>3</sup>

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**Hendrick's**

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**Bombay Sapphire**

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**Tanqueray**

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## VODKA <sup>4</sup>

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**Tito's Handmade**

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**Ketel One**

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**Belvedere**

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**Grey Goose**

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## TEQUILA <sup>4</sup>

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**Patron**

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**Cazadores**

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## Hornitos

## Tres Generaciones

## DRAFT BEER 12

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Schlitz (Milwaukee, WI)	\$5.00
Anchor Liberty Ale (San Francisco, CA)	\$5.00
Anchor Dry-Hopped Steam Beer (San Francisco, CA)	\$5.00
Pipeworks Lizard King (Chicago, IL)	\$6.00
Lagunitas IPA, Lagunitas Little Sumpin Sumpin (Chicago, IL)	\$6.00
Heineken Brewlock (Amsterdam, Holland)	\$6.00
Tocayo White Ale (Warrenville, IL)	\$6.00
New Belgium Fat Tire (Ft Collins, CO)	\$6.00
Bell's Oberon (Kalamazoo, MI)	\$6.00
Strongbow Cider Brewlock (Hereford, England)	\$6.00
Modelo Especial (Mexico City, Mexico)	\$4.00
Guinness (Dublin, Ireland)	\$6.50

## BOTTLED BEER 17

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Old Style can & Malort Shot	\$7.00
Anchor Go West! IPA can (San Francisco, CA)	\$5.00
Anchor California Lager can (San Francisco, CA)	\$5.00
Off Color Apex Predator (Chicago, IL)	\$6.00
Lagunitas Stoopid Wit (Chicago, IL)	\$6.00
Negra Modelo (Mexico City, Mexico)	\$4.00
Not Your Father's Root Beer (Chicago, IL)	\$5.00
Bud Light Tall Boy (St. Louis, MO)	\$5.00
Tecate Tall Boy (Monterrey, Mexico)	\$6.00
PBR Tall Boy (Milwaukee, WI)	\$4.00
New Belgium Citradelic can (Ft. Collins, CO)	\$6.00
Revolution Oktoberfest can (Chicago, IL)	\$6.00

<b>Founders All Day IPA can (Grand Rapids, MI)</b>	<b>\$5.00</b>
<b>Amstel Light can (Amsterdam, Holland)</b>	<b>\$4.50</b>
<b>Old Style can (Milwaukee, WI)</b>	<b>\$3.00</b>
<b>Redbridge Gluten-Free (St. Louis, MO)</b>	<b>\$4.50</b>
<b>O'Douls (St. Louis, MO)</b>	<b>\$4.50</b>

## **MAIN** 7

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**Monday- 1/2 off Wine Bottles with Meal**

**Monday- Featured Cocktails** **\$7.00**

**Tuesday-Anchor Brewing Dry-Hopped Steam Beer Drafts** **\$3.00**

**Wednesday-Lagunitas Little Sumpin Sumpin Drafts** **\$5.00**

**Thursday-Tito's Vodka Cocktails** **\$5.00**

**Friday-Fireball** **\$4.00**

**Sunday-Schlitz Drafts** **\$3.00**

## **SATURDAY/ SUNDAY** 3

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**Bloody Marys** **\$6.00**

**Mimosas** **\$5.00**

**Breakfast Beer** **\$5.00**