

Tangled Roots/Lone Buffalo

808 La Salle St 61350-2066 · +18153249549 · Updated: Jan 14, 2026

[View online menu](#)



WHAT'S ON TAP 8

Devil's Paint Box IPA	\$6.00
Bitter • Grapefruit • Citrus	
Subject To Change Hazy IPA	\$6.00
A rotating series of Hazy IPAs with different hop varieties used each batch	
Sieur De LaSalle Lager	\$4.00
Crisp • Refreshing • Light	
Vermilion River Weiss	\$4.00
Banana • Clove • Wheat	
Kit Kupfer Amber Ale	\$6.00
Refreshing • Light • Hints of Peach	
Campfire Flannel Brown Ale	\$6.00
Caramel • Toasted Malts • Dark Chocolate	
Matthiessen English Mild Nitro	\$6.00
Toffee • Caramel • Toast	
Black Forest Bedtime Story Black Lager	\$4.00
Roasted Malts • Chocolate • Hints of Coffee	

SIGNATURE COCKTAILS 12

Honest Abe	\$13.00
FEW Bourbon, vanilla simple syrup, angostura bitters, Luxardo Cherries, and burnt orange.	
The Paloma	\$11.00
Gran Centenario Silver Tequila, lime, orange, agave nectar, orange, and lime. Topped with Fresca and a Tajin and kosher salt rim.	
Lemon Shake Up	\$10.00
Kountry Vodka (Illinois Corn, Gluten, and GMO free) fresh lemonade, agave nectar, lemon slices shaken and served over ice with a splash of Sieur de LaSalle Lager!	
Pink Buffalo	\$11.00
Tito's Vodka, Southern Comfort, Disaronno Amaretto, pineapple, sour, and grenadine.	
Mango Margarita	\$10.00
Sauza Blue Silver Tequila, mango purée, sour mix, Tajin and kosher salt rim, and a splash of Kit Kupfer Amber Ale.	

Tangled Margarita	\$11.00
Don Julio Blanco Tequila triple sec, lime juice and agave nectar.	
Moscow Mule	\$10.00
Absolut Vodka, lime, and ginger beer.	
Espresso Martini	\$12.00
Ketel One Vodka, Mr. Black Cold Brew Liquor, and simple syrup.	
Classic Martini	\$12.00
Choice of Ketel One Vodka or Tanqueray N° TEN Gin, dirty or dry, peel or olives.	
Autumn Sangria	\$10.00
Star Union Brandy, red wine, pomegranate syrup, and seasonal fruit.	
Pom Sparkler	\$11.00
Grey Goose La Poire Vodka, pomegranate syrup, lemon, and sparkling rosé wine.	
Stone Fruit Sour	\$12.00
Knob Creek Rye, peach, lemon, simple syrup, and an egg white if you would like.	

WHITE WINE 7

Santa Margherita	AVAILABLE OPTIONS
Pinot Grigio • Alto Ididge, Italy	Glass: \$15.00
	Bottle: \$48.00
Matua	AVAILABLE OPTIONS
Sauv Blanc • New Zealand	Glass: \$9.00
	Bottle: \$32.00
Van Duzer	AVAILABLE OPTIONS
Pinot Gris • Dallas, OR	Glass: \$13.00
	Bottle: \$42.00
Trefethan	AVAILABLE OPTIONS
Riesling • Napa Valley, CA	Glass: \$13.00
	Bottle: \$42.00
Michelle Chiarlo	AVAILABLE OPTIONS
Moscato • Italy	Glass: \$13.00
	Bottle: \$42.00
Hess	AVAILABLE OPTIONS
Chardonnay • Calumbia Valley, OR	Glass: \$9.00
	Bottle: \$32.00
Talbot Kali Hart	AVAILABLE OPTIONS
Chardonnay • Monterey, CA	Glass: \$12.00
	Bottle: \$39.00

ROSÉ 1

Fleur de Mer

Rosé • St Tropez, France

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$45.00

RED WINE 7

J-Pino by Jordan

Pinot Noir • Russian River, CA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$52.00

Calera by Duckhorn

Pinot Noir • Russian River, CA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$52.00

Ben Marco

Cabernet Sauvignon • Los Abroles

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$35.00

Decoy Blue Label

Cabernet Sauvignon • Napa, CA

AVAILABLE OPTIONS

Glass: \$16.00

Bottle: \$52.00

Rabbel

Red Blend • Paso Robles, CA

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$35.00

Amalya

Malbec • Calchaqui Valley

AVAILABLE OPTIONS

Glass: \$13.00

Bottle: \$32.00

Oberon

Merlot • Napa, CA

AVAILABLE OPTIONS

Glass: \$14.00

Bottle: \$45.00

SPARKLING WINE 2

LaMarca

Prosecco • Treviso, Italy

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$34.00

Ruffino

Sparkling Rosé • Italy

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$35.00

THE LONE BUFFALO CHEF FEATURES 6

Rotating Taco

Ask your server what today's taco is!

Cowboy Ribeye

Hickory char crusted, garlic butter, mashed potatoes, and seasonal vegetables.

\$50.00

Chorizo Bolognese	\$21.00
Pappardelle pasta, chorizo Bolognese sauce, chorizo panko crust, and ricotta.	
Skillet Bacon Mac & Cheese	\$14.00
Cavatappi pasta and chopped bacon in our creamy four cheese sauce with parmesan crust. With grilled chicken or shrimp \$19, with salmon \$21	
Chicken Parmesan	\$20.00
House brined chicken breasts that are seasoned and grilled. Topped with our creamy parmesan sauce and served with roasted garlic mashed potatoes and seasonal vegetable.	
Carrot Cake	\$10.00
House Made Carrot Cake, Bourbon caramel, vanilla cream.	

STARTERS 11

Fresh Artisanal Bread	\$6.00
Oven-fresh with roasted garlic and herb butter and pineapple coconut honey butter.	
Bavarian Pretzel	\$12.00
Two pretzels, with choice of salted, plain, or 'Everything'. Served with Obatzda cheese and whole grain mustard.	
Drunken Wings	\$13.00
Crispy, beer-brined chicken wings, with a choice of Buffalo, Dry Rub or Brewmaster BBQ sauce.	
"Bone-less" Cauliflower Florets	\$15.00
Fresh cauliflower florets, buttermilk-brined, hand-breaded, jalapeño slaw, and spicy honey.	
Lemon Thyme Hummus	\$11.00
Goat cheese, toasted walnuts, pickled peppers, cucumbers, pickled onions, balsamic glaze, and grilled artisanal bread.	
The Beer Belly	\$18.00
Beer-braised pork belly, sizzling and succulent, with maple-glaze, jalapeño cheddar grits, and pickled fennel slaw.	
Brewpub Nachos	\$16.00
IPA braised pork shoulder, pico de gallo, cilantro, pickled peppers, lime crema, sharp cheddar, and crispy fried onions.	
Tuna Poke	\$19.00
Seared Ahi tuna, with shaved jalapeño, sriracha, mango, cucumber, avocado, and wonton chips.	
Bacon-Wrapped Jalapeño Poppers	\$15.00
Bursting with Obatzda cheese, served over street corn "elote" and finished with spicy honey.	
Tangled Up Rockefeller	\$18.00
Our twist on Oyster Rockefeller with fresh blue point oysters, baked in Hazy IPA garlic butter, sautéed spinach, crispy pork belly, mozzarella, and panko parmesan crust.	
Stuffed Shrooms	\$13.00
Jumbo mushrooms, roasted tomato, garlic spinach, Obatzda cheese, parmesan cream sauce, and a balsamic reduction.	

SALADS, SOUP, + CHILI 6

Bison Chili

Slow-simmered bison, beef, and pork in a chunky tomato sauce with red and white beans. Topped with lime crema, pickled red onions, jalapeños, cheddar cheese, and a side of cornbread.

AVAILABLE OPTIONS

Cup: \$6.00

Bowl: \$9.00

Featured Soup

Ask what our Chef has hand-crafted today.

AVAILABLE OPTIONS

Cup: \$5.50

Bowl: \$7.50

Ancient Grains

Nine-grain blend, dried cranberries, grape tomatoes, cucumbers, arugula, goat cheese, and lemon vinaigrette. Add Chicken \$4, Salmon or Shrimp \$7

\$15.00

Beer Can Chicken

Lager brined grilled chicken breast, mixed greens, avocado, bacon, cucumber, orzo pasta, gorgonzola, cherry tomatoes, radish, and honey-mustard vinaigrette.

\$18.00

Shrimp Salad

Grilled shrimp, romaine, sliced avocado, red onion, corn, tomato, and tortilla strips, tossed in house honey-lime vinaigrette.

\$19.00

Country Fried Chicken Salad

Buttermilk brined chicken strips, mixed greens, hard boiled eggs, bacon, sweet n' spicy pecans, cherry tomatoes, aged cheddar, dried cranberries, honey-mustard vinaigrette.

\$16.00

FLATBREADS 3

Margherita

House pesto, grape tomatoes, fresh mozzarella, Provolone, and Pecorino Romano cheeses.

\$14.00

Spicy Pepperoni

Tomato sauce, pepperoni, house pickled jalapeño and bell peppers, mozzarella, Provolone, and Pecorino Romano cheeses topped with spicy honey drizzle.

\$14.00

Sausage & Bacon

Italian sausage crumbles, bacon lardon, sliced red onion, with mozzarella, Provolone, and Pecorino Romano cheeses.

\$14.00

BURGERS + HANDHELDS 8

The TRBC

Aged cheddar, romaine, house pickles, frites aioli, sliced tomato, and red onion.

\$16.00

The BBQ Brewmaster

Bourbon cherry BBQ sauce, applewood smoked bacon, aged cheddar, house pickles, frites aioli, and crispy onions.

\$17.00

Cease & Desist

House-made patty, half and half ground beef and bacon, aged cheddar cheese, applewood smoked bacon, chipotle aioli, tomato, and arugula.

\$17.00

Char Crusted Fish Tacos

Hickory char crusted Icelandic cod, chipotle aioli, citrus slaw, avocado, pico de gallo, corn tortilla, and corn tortilla chips.

\$17.00

Brewmaster BBQ Pulled Pork	\$14.00
Bourbon Cherry BBQ, Jalapeño coleslaw, pickles, brioche bun.	
Chipotle Cheese Steak Panini	\$17.00
Marinated beef tenderloin, pepper jack, bell peppers, mushrooms and chipotle aioli on garlic herb sourdough bread.	
Halfway to Nashville	\$16.00
Crispy chicken breast, dry rub seasoning, Carolina BBQ, pepper jack cheese, crispy bacon, house-made pickles, frites aioli, brioche bun.	
Holy Schnitzel!	\$16.00
Oversized pan-seared chicken schnitzel, arugula, tomato, lemon beurre blanc, capers, served (just about!) in a brioche bun.	

SIDES 7

Street corn	\$6.00
Truffle frites	\$6.00
Toasted Ancient Grains	\$6.00
Fries	\$6.00
Mashed potatoes	\$6.00
Jalapeño grits	\$6.00
Asparagus with lemon beurre blanc sauce	\$6.00

ENTRÉES 9

Chicken Schnitzel	\$24.00
White cheddar mashed potatoes, lemon beurre blanc sauce, capers, and house pickles.	
IPA Short Ribs	\$32.00
Lemon orzo, mushroom demi, and scallions.	
Devil's Chipotle Cream Pasta	\$19.00
Gemelli pasta, carrots, red onion, yellow squash, asparagus, red bell peppers, and chipotle cream sauce. Add Chicken \$4 or Shrimp \$7.	
Lager Brined Pork Chop	\$28.00
Grilled succulent pork chop, apple maple chutney, asparagus, white cheddar mashed potatoes, mustard caviar, and crispy carrots.	
Marinated Skirt Steak	\$28.00
6oz* marinated skirt steak, Argentinian chimichurri, and hand-cut truffle Pecorino potato wedges.	
Char Crusted Fillet Medallions	\$35.00
Two grilled fillet medallions, demi-glace with crispy onions, and hand-cut truffle Pecorino potato wedges.	
Parmesan Cod	\$26.00
Parmesan crusted cod, asparagus, roasted tomatoes, lemon beurre blanc sauce, and charred lemon.	

Beer Battered Fish & Chips	\$18.00
Icelandic cod, Devil's Paint Box IPA batter, jalapeño coleslaw, caper remoulade, and house-seasoned fries.	
Glazed Salmon	\$32.00
Canadian Atlantic Salmon, fried rice, stir fried vegetables, and soy ginger glaze.	

DESSERTS 4

Colossal Chocolate Cake	\$14.00
Four decadent layers of Belgian chocolate chunk cake layered and covered in fudge buttercream and coated chocolate curls. Perfect for sharing...OR not!	
Fresh Strawberry Cheesecake	\$8.00
The original cheesecake covered in fresh glazed strawberries!	
Cookie Skillet	\$7.00
Homemade cookie in a skillet with a scoop of vanilla ice cream.	
Seasonal Dessert	
Ask your server for this month's choice.	

NON-ALCOHOLIC BEVERAGES 5

Mojito Lemonade (non-alcoholic)	\$4.00
Natural lemonade, hand-squeezed lime juice, & fresh mint.	
Natural Lemonade	\$3.00
Lemon juice, cane sugar, & water.	
Fountain Sodas	\$3.00
Fresh Brewed Iced Tea	\$2.50
Sweet or unsweet (bottomless) With raspberry, pomegranate, or peach +\$0.50.	
Fresh Ground Coffee - Regular or Decaffeinated	\$2.50
Tangled Roots proprietary blend crafted by Jeremiah Joe Coffee Co. A blend of sweet tartness of cocoa of Brazil and the full body wine flavor of Sumatra - (bottomless).	