

Jazzed-up Bar Fare 115½ West Colfax 574.288.1174 lasallekitchenandtavern.com



Winter JAN 22 - FEB 4, 2024 RESTAURANT WEEKS

PLEASE MENTION EAT. DRINK. DOWNTOWN SOUTH BEND. WHEN MAKING RESERVATIONS.



DON'T FORGET TO VOTE IN OUR COCKTAIL CONTEST!

Every vote gets one chance at winning a \$100 gift card to a DTSB restaurant of your choice! Winners will be announced via social media February 9.



3 COURSES - \$25 / PERSON

APPETIZERS

Fried Brussels Sprouts - Bacon, Honey Bourbon Glaze, Almonds, Red Chili Flake

Black Bean & Kimchi Hummus - Crudité, Pita Chips

Port Wine & Jalapeno BBQ Chicken Wings - French Fries

Salad - Spring Mix, Strawberry, Walnut, Shallot, Blue Cheese, Raspberry Vinaigrette

ENTRÉES

Tavern Classic Burger - Cheddar Cheese, Black Pepper Mayo, Bacon, Lettuce, Tomato, Onion, Served With Chips **SUB IMPOSSIBLE BURGER** + **\$1**

Al Pastor Duck Tacos - Mango, Pickled Red Onion, Cilantro, Crema, Salsa

Beef Brisket Manhattan - Rustic White Bread, Mashed Potatoes, Wild Mushroom Gravy

DESSERT

Dark Chocolate Panna Cotta - Raspberry Purée, Mint Leaf

DRINKS

BEER

\$5

Daisy Cutter Pale Ale

Pale Ale 5.2% ABV Half Acre Beer Co -Chicago, IL

Spiced Brown Ale

Winter Warmer Ale 8% ABV Brass Elk Brewing -Elkhart, Indiana

COCKTAILS

\$7

Whiskey Slip

Benchmark Bourbon, Velvet Falernum, Fruitful Rhubarb, Rhubarb Bitters, Starry Soda

Blood Orange Mule

Wodka Vodka, Fruitful Blood Orange, Lime Juice, Ginger Beer COCKTAIL CONTEST * ENTRY *

WINE

\$7/GLASS, \$28/BOTTLE

Bonanza Cabernet

Caymus Vineyards, CA

Franciscan Chardonnay

Franciscan Estate, CA





