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*For Immediate Release*

Wild Monk Takes “Craft” to a New Level with New Pub Menu

LaGrange, IL - - July 16, 2019 - - Wild Monk, the lively gastro pub that has built a solid reputation for its extensive selection of craft beers and artisan cocktails, takes “craft” to a new level with the release of its new menu of distinctive and unexpected pub fare.

From popular favorites like Caramelized Brussels Sprouts with Bacon Jam and House Made Beef Jerky to new and flavorful menu items like Wild Mushroom Ravioli, Short Rib Grilled Cheese and the “Angry Fried Chicken Sandwich,” the kitchen is designing flavor combinations that surprise the palate and complement the craft beers. Working in tandem with its restaurant cousin from across the street, Wild Monk Co-Founder Demetri Kopley, with assistance from Prasino Executive Chef Kevin Hunter, have conjured up fun, flavorful tastes like Short Rib Flatbread and Lamb Sliders that stand up to the pub’s 36 craft beers on tap that continually change.

Wild Monk’s beer, spirits and cocktail menu has been honed through partnerships with local and regional breweries and distilleries, and that artisan-spirit carries through to the food menu. “Our beverage menu is second to none,” says Kopley,” and I wanted our new food menu to be just as surprising and creative as our brews.”

The gastro pub recently introduced a popular brunch menu, available Friday, Saturday and Sunday from 11am – 3pm; an extensive weekend Bloody Mary buffet with a signature house-crafted mix; daily special features; viewing of live sporting events; brewery tastings and more.

**About Wild Monk**

Owned by the Maglaris Family, which also owns the noted, neighboring prasino restaurant across the street, Wild Monk at *(address)* debuted in December 2011as the first gastropub in La Grange, IL. Along with a chef inspired food menu and an extensive craft beer and spirits / cocktail menu, the \_\_\_\_-seat restaurant is highlighted by \_\_\_\_\_ television screens, dark woods, vintage flooring and a bustling \_\_\_\_ outdoor patio. For more information, visit www.wildmonk.com

**Menu Highlights:**

**STARTERS**

**Sloppy Joe Egg Rolls**

Just what the name says. It takes you back to your childhood.

**Quesadilla**

A mix of Cheeses, House made pico de gallo, served with house made salsa & sour cream. Add pulled pork, grilled chicken, or brisket

**Lamb Sliders**

A trio of ground lamb, with pepper relish, tzatziki, feta cheese and cucumber

**FLATBREADS**

**Short Rib**

Slow braised short rib, mozzarella, roasted garlic & olive oil puree, bacon & onion marmalade, parmesan

**SANDWICHES & BURGERS & SALADS**

**Cuban**

Mojo marinated braised pork, ham, swiss cheese, bread & butter pickles, beer mustard.

**Short Rib Grilled Cheese**

Braised short rib, white cheddar, swiss, caramelized onions.

**‘Angry’ Fried Chicken**

Gochujang (Korean Pepper) sauce, served open face with pickled slaw.

**Craft Burger**

Caramelized goat cheese onions, bacon, tomato, bread & butter pickles, beer mustard, arugula.

**Cuban Style Black Bean Burger**

House made black bean burger, tomato, onion, spring mix, chipotle aioli.

**Southwest Salad**

Chopped fried chicken, mixed greens black beans, corn, cheddar, bell peppers, red onion, crispy tortilla strips, BBQ ranch dressing.

**ENTREES (LARGE PLATES)**

**Wild Mushroom Ravioli**

Cracked Black Pepper & White Cheddar Cream Sauce, Garlic Crostini

**Grilled Santa Fe Salmon**

Grilled North Atlantic Salmon, Pineapple Mango Salsa, Sautéed Spinach

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