



Bar Menu

Warm Pretzel Bites \$8

creamy dijon mustard & cheddar cheese sauce

Sliders \$11

angus beef, caramelized onions, cheddar cheese, pickles

Tavern Cheeseburger* \$13

10 oz. angus beef burger on a brioche bun
or 8 oz. bison burger on a brioche bun
or 6 oz. beyond meat burger on a vegan bun
or sub 5 oz. grilled chicken breast
lettuce, onion, tomato

Add \$2

fried egg, avocado or bacon

Chicken Wings **GF** \$12

choice of buffalo style, with homemade ranch or blue cheese
or parmesan-garlic style

Hot Spinach & Artichoke Dip \$12

mozzarella, creamy cheese-garlic sauce, crispy pita chips

Steamed Clams \$13

manila clams, garlic, pear tomatoes, white wine, grilled focaccia crostini

Loaded Potato Skins **GF** \$10

cheddar cheese, bacon, green onion, sour cream

Baked Stuffed Fresh Jalapenos **GF** \$10

cheddar cheese, bacon, lime-cilantro crema

Shrimp Cocktail **GF** \$15

poached tiger shrimp, cocktail sauce

Chicken Caesar Salad \$13

Grilled chicken, crisp romaine, parmesan cheese, creamy garlic dressing, croutons

Garlic Fries \$5

roasted garlic, parmesan cheese

GF Gluten Free 🥜 **Contains Nuts** 🌱 **Vegan**

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.