

TAVERN COCKTAILS



Tavern Margarita 16
flecha azul blanco tequila, cointreau,
agave nectar, fresh lemon and lime, salt



Modelo Michelada 12
modelo negra, clamato, fresh lime, hot sauce,
worcestershire, tajín



Pineapple & Habanero Michelada 12
corona premier, fresh pineapple & lime,
habanero bitters, tajín



Fashion 24 16
charles woodson handcrafted bourbon,
blackberry simple syrup, orange bitters,
aromatic bitters



Endless Sunset 14
mount gay eclipse rum, red bull,
fresh pineapple, cranberry, lime



Royal Sidecar 20
rémy martin 1738, cointreau,
fresh lemon juice



Black & Silver Spicy Margarita 16
flecha azul blanco tequila,
watermelon liqueur,
lemon sour, firewater bitters



Moscow Mule 16
grey goose vodka, fresh lime,
fever-tree ginger beer



French Espresso Martini 20
rémy martin 1738, kahlúa, baileys irish cream,
freshly brewed espresso



Botanist Blitz Spritz 14
the botanist gin, cointreau, aperol,
fresh lime, sparkling wine

DRAFT BEERS 16oz.

Coors Light	7
Blue Moon	8
Corona Premier	8
Miller Lite	8
Modelo Especial	8
Modelo Negra	8
Pacifico	8
Firestone 805 Blonde Ale	9
Stella Artois	9
Beer Zombie Duck Hunter IPA	10

BOTTLED BEERS

Coors Light	7
Michelob Ultra	7
Miller Lite	7
Modelo Oro	7
Corona Extra	8
Heineken	8
Heineken 0.0	8
High Noon Pineapple Vodka Seltzer	8
Lagunitas IPA	8
White Claw Black Cherry Hard Seltzer	8

WINES

<i>BUBBLES</i>	<i>Glass</i>	<i>Bottle</i>
Sparkling, Fred Biletnikoff	20	75
Sparkling, Charles Woodson’s	10	40
Intercept Sparkling, Wycliff	9	36
Champagne, Telmont Réserve Brut NV		120

<i>WHITE</i>	<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc, Honig	12	45
Chardonnay, Charles Woodson’s Intercept	14	50
Chardonnay, Fred Biletnikoff	20	75
Chardonnay, Rickshaw	10	40
Riesling, PJ Valckenberg	12	46

<i>RED</i>	<i>Glass</i>	<i>Bottle</i>
Pinot Noir, Charles Woodson’s Intercept	14	45
Merlot, Parcel 41	12	46
Cabernet Sauvignon, Charles Woodson’s Intercept	14	50
Cabernet Sauvignon, Fred Biletnikoff	20	75

SPIRITS

WHISKEY

Blanton’s Bourbon	30
Buffalo Trace Bourbon	12
Bulleit Rye	13
Crown Royal XO Canadian	25
Five Trail Blended	14
Johnnie Walker Black Label Scotch	13
The Macallan 12 year Scotch	27
Octomore Islay Scotch	45
Port Charlotte Islay Single Malt Scotch	17
Redemption Rye	12
Woodson Bourbon	15
Woodford Reserve Bourbon	13

COGNAC

Rémy Martin Tercet	25
Rémy Martin VSOP	19

TEQUILA & MEZCAL

Casamigos Añejo	17
Casamigos Blanco	14
Casamigos Reposado	18
Clase Azul Reposado	45
Don Julio Añejo	16
Don Julio Blanco	14
Don Julio Reposado	15
Don Julio 1942 Añejo	45
Dos Hombres Mezcal	17
Flecha Azul Blanco	14
Flecha Azul Cristalino	25
Flecha Azul Resposado	17
Patrón Añejo	16
Patrón Reposado	14
Patrón Silver	13

Rémy Martin XO	48
Rémy Martin 1738 Accord Royal	17

STARTERS

SHRIMP COCKTAIL GF 16

chilled tiger shrimp, cocktail sauce

HOT SPINACH & ARTICHOKE DIP 13

mozzarella, creamy garlic cheese sauce,
tostada shells

WARM PRETZEL BITES 11

creamy dijon mustard, modelo & jalapeño sauce

LOADED POTATO SKINS 12

cheddar cheese, bacon, green onion, sour cream

NACHOS GF 13

cheddar cheese sauce, jalapeños, black olives, salsa, refried beans, scallions, sour cream,
guacamole

add beef 6 add chicken 5

BEEF TAQUITOS 13

salsa, sour cream, guacamole, queso fresco

HOMEMADE CHICKEN TENDERS 15

ranch or blue cheese dressing

CHICKEN WINGS 19

choice of buffalo-style, bbq or lemon pepper,
ranch or blue cheese dressing

FRIED SHRIMP & FRIES 16

tartar sauce

MINI SAUSAGE SANDWICHES 13

sweet & juicy pork sausage, grain mustard, sauerkraut, pickles, brioche buns

SLIDERS

BEEF SLIDERS* 13

angus beef, caramelized onions,
cheddar cheese, pickles

PASTRAMI SLIDERS 13

deli mustard, swiss cheese, pepperoncini

BUFFALO CHICKEN SLIDERS 12

coleslaw, pickles

PULLED PORK SLIDERS 12

bbq sauce, coleslaw, pickles

SALADS & SOUP

CHEF'S SALAD 15

iceberg lettuce, roasted ham & turkey, cheddar cheese, swiss cheese, red onion, pear tomatoes,
hard-boiled egg, choice of dressing

ASIAN CHICKEN SALAD GF N 15

grilled chicken breast, shredded cabbage,
peanuts, ginger soy dressing

CAESAR SALAD 11

romaine, parmesan cheese,
creamy garlic dressing, croutons

add chicken 4

SOUTHWEST CHICKEN SALAD 15

romaine, tomatoes, black beans, roasted corn,
avocado, queso fresco, chipotle ranch dressing

DINNER SALAD GF 7

romaine, cucumber, pear tomatoes,
choice of dressing

CLAM CHOWDER 11

new england-style

BURGERS

- TAVERN CHEESEBURGER*** 16
- 10 oz. angus beef, lettuce, onion, tomato, brioche bun
- H.O.F. BISON BURGER*** 19
- 1/2 lb. patty, woodson bourbon bbq sauce, sharp white cheddar, onion rings, jalapeño & bacon jam, brioche bun
- MVP BURGER*** 19
- 10 oz. angus beef, braised short rib, caramelized sweet onions & mushrooms, provolone cheese, bordelaise sauce, brioche bun
- BULGOGI BURGER*** 19
- 10 oz. angus beef, shaved marinated ribeye, kimchi coleslaw, gochujang sauce, brioche bun
- PASTRAMI BURGER*** 19
- 10 oz. angus beef, house-smoked brisket, gouda cheese, housemade sauerkraut, russian dressing, brioche bun
- VEGAN BURGER** **V** 17
- impossible burger, roasted tomatoes, lettuce, avocado, garlic eggless mayo, vegan bun

SANDWICHES

- CALIFORNIA CLUB** 15
- roasted ham & turkey, bacon, swiss cheese, lettuce, tomato, avocado, ciabatta bread
- BLT** 12
- bacon, lettuce, tomato, choice of bread
- CHICKEN WRAP** 14
- grilled lime-marinated chicken, lettuce, avocado, pico de gallo, cotija cheese, chipotle ranch dressing, spinach tortilla
- CRISPY FRIED CHICKEN SANDWICH** 14
- crispy chicken breast, smoky honey dijon mustard sauce, pickles, potato bun
- PRIME RIB FRENCH DIP** 19
- provolone cheese, hoagie roll, au jus
- PHILLY CHEESESTEAK** 18
- caramelized bell peppers & onions, provolone cheese, hoagie roll

PIZZA

12" stone-fired, san marzano tomato sauce, parmesan & mozzarella cheeses, evoo

CHEESE 16

PEPPERONI 18

TAVERN 19
pepperoni, sausage, mushrooms, olives, peppers, red onion

GF – Gluten-Free **V** – Vegan **N** – Contains Nuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our products are prepared on shared equipment and in the same kitchen area and we cannot guarantee that cross-contact with allergens will not occur.

SPECIALTIES

PASTAS

SHRIMP LINGUINI 26

jumbo shrimp, spinach, sun-dried tomato pesto, garlic cream sauce

BAKED RIGATONI 24

braised short rib ragu, tomatoes, mozzarella & parmesan cheeses

BAKED CANNELLONI 22

spinach, ricotta & mozzarella cheese, pomodoro sauce

CAJUN SHRIMP & GRITS GF 26

pan-roasted jumbo shrimp, lemon, garlic, creamy grits

STREET TACOS

onion, cilantro, cotija cheese, lime & cilantro crema, salsa, soft corn or flour tortillas
chicken 13 | beef 15 | shrimp 16 | pork carnitas 14

CHICKEN TAMALES 22

spanish rice, refried beans, guacamole, sour cream, salsa, pico de gallo

FISH & CHIPS 25

beer-battered cod, tartar sauce, french fries, malt vinegar

COUNTRY-FRIED STEAK 23

buttery mashed potatoes, rich & creamy country sausage gravy, green beans

SEARED SALMON* 25

hon-shimeji mushrooms, bok choy, edamame, rice vinegar soy glaze, furikake

FILET MIGNON* 35

two grilled 3 oz. medallions, buttery mashed potatoes, green beans, bordelaise sauce

SIDES

FRENCH FRIES 6

GARLIC FRIES 6

SWEET POTATO FRIES 6

BUTTERY MASHED POTATOES GF 6

SAUTÉED GREEN BEANS GF 6

BEER-BATTERED ONION RINGS 8

DESSERTS

STRAWBERRY SHORTCAKE 10

fresh strawberries, sponge cake, whipped cream

CHURROS 10

dulce de leche filling, cinnamon sugar

CHOCOLATE FUDGE BROWNIES 10

vanilla ice cream

ICE CREAM SUNDAE GF 10

vanilla ice cream, chocolate sauce,
whipped cream, cherry

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