



Hours Of Operation

Sunday - Thursday
11 a.m. - 9 p.m.

Friday and Saturday
11 a.m. - 10 p.m.

SHAREABLES

Happy Hour Monday - Friday from 3 - 5p.m. \$1 off house wines, draft beer and well liquor; \$2 off all Shareables (excludes wings)

Wings (5/10) \$11/\$18

buffalo, parmesan garlic, honey bbq, lemon pepper served with ranch or blue cheese, carrots and celery

Charcuterie \$21

salami, prosciutto, bresaola, brie, creamy goat cheese, sage derby, nuts, dried fruit with crostini (serves two people)

Calamari \$15

fried and served with warm marinara and lemon

Nachos \$11

green chile queso, pinto beans, tomato, onion, diced Fresno pepper, cilantro, guacamole, sour cream, and salsa. (v, gf) (add chicken for \$5)

Mexican Street Corn Dip \$10

cotija cheese, lime, cilantro, and shaved red onion served with tortilla chips

Poached Shrimp Cocktail \$12

served with a classic cocktail sauce

Tomato Bruschetta \$12

grilled baguette with tomato, basil, olive oil and garlic

Giant Pretzel \$10

served with creole mustard and green chile queso

Crispy Potato Skins \$8

bacon, cheddar cheese, ranch-style sour cream, green onions

Hummus \$12

chickpeas, tahini, extra virgin olive oil, pita bread, carrots and celery

SOUPS & SALAD

House Salad \$9

mixed greens, tomato, cucumber, onion, carrot, croutons, choice of dressing (v)

Wedge Salad \$12

iceberg lettuce, tomato, bacon, shaved red onion, blue cheese dressing

Traditional Caesar \$11

romaine, croutons, shaved parmesan, lemon, caesar dressing (v)

Cobb Salad \$16

romaine, ham, tomato, bacon, olives, hard-boiled eggs, avocado, white balsamic dressing

Chicken Fajita Salad \$17

romaine, grilled peppers and onions, chicken, pepper jack cheese, avocado, corn tortilla strips, chipotle ranch dressing (gf)

Dressings:

Ranch

Chipotle Ranch

(v) = vegetarian

Blue Cheese

White Balsamic

(gf) = gluten friendly

Italian

Thousand Island

add protein to your salad : chicken \$5; shrimp or salmon \$7

BURGERS & SANDWICHES

all burgers and sandwiches include your choice of french fries, sweet potato fries or potato chips - substitute with onion rings (add \$2) or side salad (add \$4)

Reuben \$17

corned beef brisket, sauerkraut, swiss cheese, thousand island, toasted marble rye

French Dip \$18

baguette, roast beef, swiss cheese, caramelized onions, au jus, served with creamy horseradish on the side

Patty Melt \$16

beef patty, caramelized onions, havarti, cheddar, tavern sauce, rye bread

Tavern Burger \$16

beef patty, lettuce, tomato, onion, pickle, choice of swiss, cheddar, or havarti cheese (add bacon for \$3) substitute with grilled chicken

Chicken Salad Sandwich \$17

celery, mayonnaise, tomato, dried cranberries, and lettuce on sourdough bread

Honey BBQ Pork Belly Sandwich \$14

roasted pork belly, fried green tomatoes, asian style slaw on a brioche bun

ENTRÉES

Fish and Chips \$20

beer-battered cod, french fries, coleslaw, tartar sauce, lemon

Grilled Pork Chop \$26

sweet potato bacon hash, pineapple salsa

Grilled Salmon Fillet \$26

tri-colored quinoa, shaved brussels sprouts , lemon butter sauce

Roasted Chicken Breast \$22

spring vegetable wild rice pilaf, sautéed baby carrots, mustard pan gravy

Grilled Filet Mignon \$36

creamy horseradish mashed potatoes, asparagus, tavern butter

Alaskan Halibut \$29

with pesto crust, lyonnaise potatoes, patty pan squash

PIZZA

BBQ Chicken	\$18
bbq sauce, chicken, bacon, red onion	
Margherita	\$14
tomato sauce, sliced tomato, basil, garlic (v)	
Meatball	\$19
tomato sauce, meatballs, ricotta, basil	
The Tavern	\$19
meatballs, salami, mushroom, bell pepper, red onion, black olives, banana pepper	
Hawaiian	\$15
ham, pineapple	
Veggie	\$16
tomato sauce, sliced tomato, mushroom, bell pepper, red onion, black olive, basil (v)	
Cauliflower crust GF option +\$3	

VEGETARIAN OPTIONS

Mozzarella Stuffed Portobello	\$19
over a bed of tri-colored quinoa and shaved brussels sprouts, basalmic glaze	
Open-Faced Artichoke Melt	\$15
creamy havarti, feta, pesto, artichokes on ciabatta bread (v)	
Mushroom Risotto	\$19
cremini and shiitake mushrooms, mushroom stock, pecorino romano, parmesan crisp, parsley (v, gf)	
Grilled Impossible Burger	\$17
spring mix, tomato, onion, pickle	
Acai Power Bowl	\$18
black beans, quinoa, sweet potatoes, avocado, ginger sesame vinaigrette	

DESSERT

Traditional Crème Brûlée	\$10
vanilla bean, caramelized top	
Lemon Berry Basket	\$11
waffle cone, homemade lemon curd, fresh berries	
N.Y. Style Cheesecake	\$9
strawberry sauce	
Triple Layer Chocolate Cake	\$10
Root Beer Float	\$9
vanilla ice cream, old fashioned root beer	
Warm White Chocolate Bread Pudding	\$11
sun-dried cherries, buffalo trace bourbon caramel sauce	
2 Scoops Assorted Ice Cream (GF)	\$6

BUILD YOUR OWN PIZZA

Crust:		Sauce:
Traditional	\$12	Marinara
Cauliflower	\$15	Olive Oil & Garlic
		BBQ

Toppings:

Meatballs	\$3	Red Onion	\$1
Italian Sausage	\$2	Bell Pepper	\$1
Ham	\$2	Basil	\$1
Bacon	\$2	Garlic	\$1
Chicken	\$2	Black Olive	\$1
Pepperoni	\$2	Banana Pepper	\$1
Salami	\$2	Jalapeño	\$1
Ricotta	\$2	Sliced Tomato	\$1
Pineapple	\$2	Mushroom	\$1

(v) = vegetarian (gf) = gluten friendly

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

REFRESHMENTS

Mocktails:

Blueberry Basil Mule	\$5
blueberry puree , basil, lime juice, ginger beer	
Virgin Mojito	\$5
lime juice, honey simple syrup, mint, sparkling water.	

Refreshments:

Soda	\$3
Iced Tea	\$3
Arnold Palmer	\$3
Lemonade	\$3
Coffee	\$3
Iced coffee:	\$4
(\$2 refills)	
french vanilla, caramel, mocha	