



M E N U

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

Fried Cauliflower \$12

crispy fried cauliflower florets served with tavern sauce

Calamari \$16

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 shredded chicken for \$5)

French Onion Gratinée Dip \$12

caramelized onions, cream cheese, bread crumbs, served warm with potato chips.

Poached Shrimp Cocktail \$12

served with a classic cocktail sauce (gf)

Caprese Bruschetta \$13

grilled baguette with tomato, fresh mozzarella, basil, and balsamic reduction (v)

Giant Pretzel \$12

served with creole mustard and green chile queso

Crispy Potato Skins \$9

bacon, cheddar cheese, ranch-style sour cream, green onions (gf)

Smoked Trout Dip \$14

creamy smoked trout blended with herbs and citrus, served chilled with saltines

Join us for

PRIME RIB SATURDAY

TACO TUESDAY

WINE WEDNESDAY

SALADS

House Salad \$9

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

Ahi Tuna Nicoise \$16

mixed lettuces, green beans, potatoes, hard-boiled eggs, roasted peppers, Nicoise olives, red wine vinaigrette

Traditional Caesar \$11

romaine, croutons, shaved parmesan, caesar dressing

Cobb Salad \$16

romaine, ham, tomato, bacon, olives, cheddar cheese hard-boiled eggs, avocado, white balsamic dressing (gf)

Chicken Fajita Salad \$17

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

Dressings: ranch, blue cheese, italian, chipotle ranch, white balsamic, raspberry vinaigrette, and red wine vinaigrette

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

Cup/Bowl of Soup \$6/\$8

(v) = vegetarian (gf) = gluten friendly

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) a cup of soup (add \$4) gluten free bread (add \$2)

Reuben \$17

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

Ranch Chicken Sandwich \$18

grilled chicken topped with guacamole, bacon, jalapeño ranch, lettuce, and tomato

French Dip \$18

hoagie, 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, toasted marble rye

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 Wrap \$17

celery, mayonnaise, tomato, dried cranberries, and lettuce in a tortilla

BBQ Pulled Pork Sandwich \$15

guinness-braised pulled pork, tangy BBQ sauce, coleslaw

Croissant Turkey Club \$17

oven-roasted turkey, bacon, lettuce, tomato, swiss cheese, avocado aioli on a croissant

Please note: Additional \$3 charge for split meals.

REFRESHMENTS

Soda	\$3	Non alcoholic canned beer	\$5
Iced Tea	\$3	Athletica Brewing IPA, Ale	
Arnold Palmer	\$3		
Lemonade	\$3	Non alcoholic bottled	\$5
Coffee	\$3	heineken	

PIZZA

Meat Lovers sausage, pepperoni, salami, bacon	\$20
Buffalo Chicken chicken, bacon, onion, spicy buffalo or bbq sauce, cilantro, ranch dressing	\$18
Margherita sliced tomato, marinara, basil, garlic (v)	\$14
The Tavern salami, mushroom, bell pepper, red onion, black olives, banana pepper	\$19
Hawaiian honey baked ham, pineapple, mozzarella	\$15
Cauliflower crust gf option	+\$3

VEGETARIAN OPTIONS

Fried Eggplant Parmesan Sandwich crispy fried eggplant, marinara, baba ganoush, mozzarella cheese, balsamic glaze on toasted focaccia (v)	\$15
Mushroom Risotto cremini and shiitake mushrooms, mushroom stock, pecorino romano, parmesan crisp, parsley (v, gf)	\$19
Grilled Impossible Burger spring mix, tomato, onion, pickle (v)	\$17
Acai Power Bowl black beans, quinoa, sweet potatoes, avocado, ginger sesame vinaigrette (v) (gf)	\$19

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DESSERT

Traditional Crème Brûlée vanilla bean, caramelized top (v, gf)	\$10
Tiramisu classic espresso-soaked layers with mascarpone cream and cocoa (v)	\$12
N.Y. Style Cheesecake strawberry sauce (v)	\$11
Molten À la Mode rich molten chocolate cake served warm with vanilla ice cream. (v)	\$12
Strawberry Shortcake shortcake layered with strawberry compote and whipped cream (gf)	\$11
Two Scoops Assorted Ice Cream (GF)	\$6

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

BUILD YOUR OWN PIZZA

Crust:		Sauce:	
Traditional	\$12	Marinara	
Cauliflower (gf)	\$15	Olive Oil & Garlic	
		BBQ	
		Spicy Buffalo	

Toppings:

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

ENTRÉES

Served with your choice of rice pilaf or buttery mashed potatoes, and chef seasonal vegetables

Salmon with Honey Pineapple Sriracha Glaze grilled salmon finished with a sweet-heat honey pineapple sriracha glaze (gf)	\$26	Fish and Chips beer-battered cod, french fries, coleslaw, tartar sauce, lemon	\$21
Walleye Creole Style shrimp, Cajun Creole cream sauce (gf)	\$23	Pork Schnitzel breaded pork cutlet, fried until golden and crisp	\$23
Roasted Chicken Breast mustard pan gravy (gf)	\$24	Braised Beef Short Rib tender boneless short rib braised in IPA and served with an IPA gravy.	\$32
Shrimp Scampi linguine, garlic, lemon, red pepper flakes sautéed shrimp	\$24	Grilled Canyon Ranch Beef Filet 8oz. beef filet served with Tavern butter	\$45