

THE TAVERN

STARTERS

SPINACH + ARTICHOKE DIP

tortilla chips, salsa fresca, sour cream

FRIED CHICKEN WINGS

choice of traditional buffalo or hot honey, classic coleslaw, blue cheese dressing

ADOBO CHICKEN NACHOS

grilled chicken, jack + cheddar cheese, black beans, salsa fresca, pickled jalapeños, sour cream, guacamole, cilantro

JUMBO LUMP CRAB CAKE

jumbo lump crab, creole mustard sauce, breadcrumbs, classic coleslaw

PIGS IN A BLANKET

everything bagel seasoning, mustard honey, chives

DEVILED EGGS v

muffaletta relish, smoked paprika, chives

CORNBREAD BITES v

green chili + cheese cornbread, chives, grated grana padano cheese

COLD AND ROLLED

SPICY TUNA ROLL*

chopped tuna, cucumber, avocado, crispy shallots, spicy mayo, sesame seeds

CRUNCHY SHRIMP ROLL

poached shrimp, toasted macadamia nuts, fresno chile, remoulade, cilantro, soy paper

CLASSIC CALIFORNIA ROLL

crab mix, avocado, cucumber, chives, toasted sesame seeds

CHILLED SHRIMP COCKTAIL

poached jumbo shrimp, cocktail sauce, remoulade

SOUPS AND SALADS

GRILLED CHICKEN SALAD

marinated chicken, mixed greens, carrots, cilantro, tortilla strips, peanut sauce, citrus jalapeño dressing

CLASSIC CAESAR SALAD

grana padano cheese, crunchy breadcrumb, traditional dressing

KALE SALAD v

white cabbage, green onion, cilantro, jalapeño, crushed peanuts, grana padano, peanut vinaigrette

SOUP OF THE MOMENT

made fresh daily, ask your server for details

HANDHELDS

served with french fries

DOUBLE TAVERN BURGER

american cheese, melted onions, lettuce, pickles, mayo, ketchup, mustard, fresh baked sesame seed bun

VEGGIE BURGER v

signature vegetarian patty, jack cheese, sweet soy glaze, lettuce, tomato, onion, pickles, mayo, mustard

CRISPY CHICKEN SANDWICH

deep fried breast, baby swiss, mayo, spicy slaw, sesame seed roll

CLASSIC PRIME RIB FRENCH DIP*

thinly sliced ribeye, mayo, au jus, toasted french roll

SILVER SERVICE HOT DOG

mustard, onion, pickle relish, poppy seed bun, served with classic coleslaw, muffaletta relish, sauerkraut, seasoned tomatoes

MAINS

CHICKEN TENDER PLATTER

beer battered chicken tenders, mustard honey, classic coleslaw, french fries

BEER BATTERED COD

house seasoning, remoulade sauce, classic coleslaw, french fries, lemon

BEEF SHORT RIB

mustard bbq glaze, classic coleslaw, french fries

ROASTED SALMON*

potato puree, tomatoes on the vine, herb butter

BUTCHER'S STEAK*

grilled new york strip, maitre d' butter, watercress, french fries

BRICK ROASTED CHICKEN

potato puree, watercress, herb butter

MUSHROOM PICADILLO TOSTADAS v VG

black beans, guacamole, salsa macha, radish, cilantro, cabbage, cashew crema

SIDES

SIGNATURE FRENCH FRIES v

house-made seasoning, ketchup

LITTLE HOUSE SALAD v

mixed greens, cherry tomatoes, cucumber, grana padano, herb vinaigrette

BROCCOLI AND GRANA PADANO v

garlic oil, crunchy breadcrumb

Vegetarian v, Vegan VG

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.