

THE TAVERN

STARTERS

SPINACH + ARTICHOKE DIP

tortilla chips, salsa fresca, sour cream

TOSTADA NACHOS AL CARBON

chicken al carbon, jack cheese, black beans, chipotle crema, aji verde, jalapeños, cilantro, salsa, guacamole

GUACAMOLE + CHIPS VG

fresh house-made guacamole, crispy tortilla chips, salsa fresca

POTATO SKINS

triple-cooked potato with bacon, jack + cheddar cheese, green onion, seasoned sour cream

DEVILED EGGS V

muffuletta relish, smoked paprika, chives

TAVERN BEEF SLIDERS

american cheese, onions, pickles, special sauce, sesame seed buns

CORNBREAD BITES

roasted jalapeño cheddar, chives, parmesan

MARGHERITA FLATBREAD V

tomato sauce, hand-grated mozzarella, vegan crust

PEPPERONI FLATBREAD

tomato sauce, hand-grated mozzarella, cup + char pepperoni, grana padano

SHRIMP SCAMPI FLATBREAD

white sauce, hand-grated mozzarella, blistered cherry tomatoes, fresh arugula, grana padano cheese, red chile flake

CHICKEN WINGS

choice of traditional buffalo or honey-chile crunch

PIGS IN A BLANKET

cheddar sausage, puff pastry, mustard honey

SOUPS AND SALADS

THE TAVERN CHICKEN SALAD

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

CLASSIC CAESAR SALAD V

grana padano cheese, crunchy breadcrumb, traditional dressing
add: chicken, salmon, steak

KALE & BRUSSELS SPROUT SALAD V

shredded cabbage, golden raisins, candied pecans, green apple, parmesan, mustard-lemon vinaigrette
add: chicken, salmon, steak

HOUSE SALAD V

mixed greens, cherry tomatoes, cucumber, grana padano, herb vinaigrette
add: chicken, salmon, steak

SLOW COOKED CHILI

ground turkey, classic red chili, ranch-style beans, sharp cheddar, green onions, cornbread

SOUP OF THE MOMENT

made fresh daily, ask your server for details

HANDHELDS

served with french fries

CLASSIC PRIME RIB FRENCH DIP*

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

GRILLED CHICKEN CORDON BLEAU

herb-grilled chicken breast, tavern ham, swiss cheese, butter lettuce, tomato, honey mustard, toasted sesame seed bun

THE TAVERN CLASSICS

CLASSIC TAVERN BURGER

8 oz patty, american cheese, shredded lettuce, tomato, onion, pickles, special sauce, toasted sesame seed bun

CHICKEN TENDERS PLATTER

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

FISH & CHIPS

fries, coleslaw, malt vinegar tartar sauce

HALF BRICK CHICKEN

potato purée, herb butter, lemon

ROASTED SALMON*

basil-parmesan sauce, mediterranean grain salad, tomatoes, fresh herbs

MAINS

MARYLAND-STYLE CRABCAKES

classic slaw, creole mustard sauce, french fries

FILET*

8 oz filet, mashed potatoes, sautéed spinach, maître d’ butter

SIDES

SIGNATURE FRENCH FRIES V

house-made seasoning, ketchup

CLASSIC COLESLAW V

napa + savoy cabbages, green onion, creamy dressing, chives

FRESH ASPARAGUS V

grana padano, garlic oil, lemon

CREAMY POTATO PURÉE V

butter, chives

DESSERT

GELATO SANDWICH DUO

salted caramel, chocolate

Vegetarian V , Vegan VG

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

COCKTAILS

BLACK MOON RISING

suntory toki whisky, sandeman white porto, lemon, blackberries, egg white*

DROP SHOT ALLEY

grey goose essences watermelon & basil vodka, aperol, lime, cucumber, strawberries

NAVY GROG

appleton signature jamaican rum, lime, white grapefruit, honey, tiki bitters

TOURNAMENT CUP

fords gin, lemon, lime, basil, salt

DELTA FORCE

old forester 100 bourbon, ardbeg wee beastie 5 year whisky, st. elizabeth allspice dram, vanilla, orange bitters

GO TIME

olmeca altos reposado tequila, kahlúa, licor 43, espresso

SIDELINE QUENCHER

hennessy v.s. cognac, belvedere vodka, lemonade, kombucha, tajín

NO POBLANO

volcan blanco tequila, ancho reyes verde, pineapple, lime, agave

MARY’S TAVERN

ketel one vodka, bloody mary mix, spiced rim

CRICKET CLUB

sonrisa oro especial rum, banana, lime, chai, orgeat, nutmeg

ZERO-PROOF

PINCH HITTER

pineapple juice, lime, basil, fever-tree ginger beer, cinnamon

PRACTICE ROUND

seedlip garden 108, lemon, lavender honey, sparkling lemonade

BY THE GLASS

sparkling

BRUT, DOMAINE CHANDON

California

BRUT ROSÉ, ROEDERER ESTATE

Anderson Valley, California

rosé

GRENACHE/CINSAULT, WHISPERING ANGEL

Côtes de Provence, France

white

SAUVIGNON BLANC, MATANZAS CREEK

Sonoma, California

SAUVIGNON BLANC, JEAN-MAX ROGER

Sancerre, France

PINOT GRIGIO, JERMANN

Friuli, Italy

CHARDONNAY, CHALK HILL

Russian River Valley, Sonoma, California

CHARDONNAY, FRANK FAMILY

Napa Valley, California

red

PINOT NOIR, FAILLA

Sonoma Coast, California

PINOT NOIR, HARTFORD COURT

Russian River Valley, Sonoma, California

ZINFANDEL BLEND, SARACINA VINEYARDS

Mendocino County, California

MALBEC, DIAMANDES DE UCO

Mendoza, Argentina

CABERNET SAUVIGNON, ROUTESTOCK

Napa Valley, California

BORDEAUX BLEND, RAMEY “CLARET”

North Coast, California

CABERNET SAUVIGNON, CAYMUS

Napa Valley, California

dessert

SEMILLON/SAUVIGNON BLANC, FAR NIENTE “DOLCE”

Napa Valley, California

RUBY PORT, WARRE’S “LATE BOTTLE VINTAGE”

Portugal

BOTTLED BEERS

light - crisp - refreshing

BUD LIGHT 4.2% abv

BUDWEISER 5.0% abv

CORONA EXTRA 4.6% abv

HEINEKEN 5.0% abv

KONA, BIG WAVE GOLDEN ALE 4.4% abv

MICHELOB ULTRA 4.2% abv

PACIFICO CLARA 4.5% abv

rich - bold - complex

ABLE BAKER, ATOMIC DUCK IPA 7.0% abv

HUDL, VANILLA OAK CREAM ALE 6.0% abv

ELYSIAN, SPACE DUST 8.2% abv

FOUR PEAKS, HAZY IPA 6.5% abv

GOLDEN ROAD, MANGO CART 4.0% abv

SAMUEL ADAMS SEASONAL SELECTION 8.0% abv

GOLDEN ROAD MANGO CART NONALCOHOLIC Nonalcoholic Wheat

seltzer - cider

NÜTRL WATERMELON 4.5% abv

NÜTRL PINEAPPLE 4.5% abv

STELLA CIDRE 5.0% abv

DRAFT BEERS

BUD LIGHT 4.2% abv

MODELO ESPECIAL 4.4% abv

STELLA ARTOIS 5.0% abv

GOLDEN ROAD, BELGIAN WHITE 5% abv

KONA, BIG WAVE, GOLDEN ALE 4.4% abv

ELYSIAN SPACE DUST, IPA 8.2% abv

BEER ZOMBIES, BLEAU HAZE, HAZY IPA 8.0% abv Fontainebleau Exclusive Offering

GUINNESS STOUT 4.2% abv

GO BIG
UPGRADE TO A 24 OZ DRAFT