

FOOD

SOMETHING TO DRINK WITH

HOUSE CHIPS	\$2
house cut potato chips served with malt vinegar aioli	
PRETZEL STICKS	\$10
garlic buttered pretzel sticks served with house beer cheese & mustard	
CEVICHE	\$11
fresh mahi ceviche served with house tortilla chips & cucumber slices	

— INSERT SALAD PUN HERE... —

MAKE IT A WRAP: \$1 ADD CHICKEN OR GRILLED MAHI: \$4

CAESAR SALAD	\$8
chopped romaine lettuce, parmesan cheese, house tortilla strips, creamy caesar dressing	
TAVERN COBB SALAD	\$10
chopped romaine lettuce, tomato, red onion, bacon, avocado, hard boiled egg, gorgonzola crumbles and ranch dressing	

Wings & Things

CHOICE OF SAUCE (BBQ, BUFFALO, TAVERN HOT, MANGO MOJITO, HONEY MUSTARD, NAKED OR BLACK & BLEU DRY RUB)

CHICKEN NUGGS	\$12
choice of grilled or house breaded chicken nuggs served with fries & ranch	
HOUSE BRINED WINGS	\$12
served with carrots & ranch	
SHARK BITES	\$12
fresh fried mahi served with fries & house tartar sauce	
BUFFALO CAULIFLOWER	\$12
house breaded fried cauliflower tossed in buffalo sauce & topped with gorgonzola crumbles	

SUN'S OUT BUNS OUT

MAKE IT A WRAP: \$1 ADD AVOCADO OR BACON \$2.00

TAVERN all beef patty, American cheese, diced red onion, pickles, garlic aioli single patty: \$7 double patty: \$9	FISH SANDO choice of grilled or fried mahi, creamy slaw, American cheese, malt vinegar aioli, pickles, on a brioche bun \$10
BUFFALO CHICKEN SANDO buffalo fried chicken, creamy slaw, pickles, cool ranch, on a brioche bun \$9	GRILLED CHICKEN SANDO marinated chicken, tav sauce, jalapeño jack cheese, lettuce, tomato, onion, on a brioche bun \$9
TAVERN BLACK BEAN BURGER house made black bean patty, pepper jack cheese, red onion, tomato, arugula, tav sauce \$9	

SIDES

FRIES (SMALL / LARGE)	\$3 / \$6
TOTS (SMALL / LARGE)	\$3 / \$6

In effort to uphold the quality of food, service and hospitality Tavern is known for, a 4% surcharge will be added to all guests checks to cover increasing costs, minimum wage and employee benefits.



DRINKS

BOTTLES & CANS AVAILABLE FOR HERE OR TO GO

BUDWEISER
BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
MILLER LITE
CORONA
PACIFICO

*JUNESHINE HARD KOMBUCHA (16OZ)
WHITE CLAW

*NOT INCLUDED ON HAPPY HOUR

House Cocktails

TAVERN OLD FASHIONED
Bourbon, Simple Syrup, Angostura Bitters

TAVERN MULE
Vodka, Fresh Lime Juice, Ginger Beer

TAVERN MANHATTAN
Rye Whiskey, Sweet Vermouth, Angostura Bitters

TAVERN PALOMA
Tequila, Grapefruit Juice, Agave

TAVERN MARGARITA
Blanco Tequila, Agave, Fresh Lime Juice

COCKTAIL OF THE MONTH

MANNING THE ORCHARDS

Old Forester Bourbon, House Cabernet, Apple Cider, Fresh Lemon, Simple Syrup

Created by our very own, Ashley Manning

\$1 Per Cocktail Sold will be donated to The Alabaster Jar Project which works to empower survivors of human trafficking.

DRAFT BEER

10 BARREL CUCUMBER CRUSH

BALLAST POINT SCULPIN

BELL'S TWO HEARTED ALE

BIVOUAC SAVOY CIDER

BUD LIGHT

COORS LIGHT

CORONADO ORANGE AVE WIT

ELYSIAN SPACEDUST

FALL MAGICAL & DELICIOUS PALE ALE

GOLDEN ROAD MANGO CART

GUINNESS

HARLAND HAZY IPA

JUNESHINE HARD KOMBUCHA

KONA BIG WAVE

LATITUDE 33 BLOOD ORANGE IPA

MODELO ESPECIAL

PACIFICO

SAINT ARCHER TROPICAL IPA

SOCIETE PUPIL

STELLAARTOIS