

FOOD

SOMETHING TO DRINK WITH

HOUSE CHIPS	\$3
house cut potato chips served with malt vinegar aioli	
STRAWBERRY PICO & GUAC	\$9
house made strawberry pico & guacamole served with house-fried tortilla chips	
HUMMUS & VEGGIES	\$10
house-made hummus served with assorted veggies	
SPINACH & ARTICHOKE DIP	\$10
house-made creamy spinach & artichoke dip topped with melted parmesan served with house-fried tortilla chips	
MAC N' CHZ	\$10
house-made 5 cheese blend	
PRETZELS	\$11
garlic buttered pretzel sticks served with house made beer cheese and mustard	
CEVICHE	\$12
fresh mahi ceviche served with house tortilla chips & cucumber slices	

EAT YOUR GREENS

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

CAESAR	\$9
chopped romaine lettuce, parmesan cheese, house tortilla strips, creamy caesar dressing	
KALE YEAH!	\$9.50
kale & romaine, apple, goat cheese, shaved almonds with honey citrus balsamic dressing	
TAVERN COBB	\$10.50
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)

BUFFALO CAULIFLOWER	\$12
house breaded fried cauliflower tossed in buffalo sauce & topped with gorgonzola crumbles	
CHICKEN NUGGS	\$13
choice of grilled or house breaded chicken nuggs served with fries & ranch	
SHARK BITES	\$13
fresh fried mahi served with fries & house tartar sauce	
HOUSE BRINED WINGS	\$13
served with carrots & ranch	

Flatbreads

BUFF CHICKS	\$13
grilled buffalo chicken, mozzarella & cheddar cheese with a buffalo & ranch drizzle	
CALI CLUB	\$13
diced chicken, bacon, avocado, red bell pepper, mozzarella cheese with a zesty lime jalapeño ranch drizzle, garnished with fresh cilantro	

SUN'S OUT BUNS OUT

MAKE IT A WRAP: \$1 **ADD AVOCADO OR BACON \$2.50**

TAVERN all beef patty, American cheese, diced red onion, pickles, garlic aioli single patty: \$8 double patty: \$9.50	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 \$9.50	GRILLED CHICKEN SANDO marinated chicken, tav sauce, jalapeño jack cheese, lettuce, tomato, onion, on a brioche bun \$9.50
TAVERN BLACK BEAN BURGER house made black bean patty, pepper jack cheese, red onion, tomato, arugula, tav sauce \$9.50 <small>**Ask how to make it GLUTEN FREE</small>	TAVERN TURKEY BURGER seasoned turkey patty, pepper jack cheese, caramelized onion, lettuce, tomato, garlic aioli on a brioche bun \$9.50

SIDES

FRIES (SMALL / LARGE)	\$3.50 / \$6
TOTS (SMALL / LARGE)	\$3.50 / \$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.



BOTTLES & CANS

- BUDWEISER
- BUD LIGHT
- BUD LIGHT SELTZER
- COORS LIGHT
- MICHELOB ULTRA
- MILLER LITE
- CORONA
- PACIFICO
- WHITE CLAW
- BIVOUCAL ALBRIGHT (PEAR CIDER)
- *JUNESHINE HARD KOMBUCHA (16OZ)
- O'DOULS (NON ALCOHOLIC)
- *REDBULL (ORIGINAL, WATERMELON, SUGAR FREE & TROPICAL)
- *NOT INCLUDED ON HAPPY HOUR

COCKTAIL OF THE MONTH

*Megan Thee Texan

Tito's Vodka, lemon, fresh blueberries and basil

Created by our very own, Megan Borges

\$1 per cocktail sold will be donated to the Big Josh Foundation who are focused on providing financial support and counseling to people diagnosed as terminally ill

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

Summertime Sips

SUN DRESS

Bacardi Superior Rum, Watermelon,
Mint, Fresh Lime Juice topped with
Watermelon Redbull

TAN LINES

Real Del Valle Blanco Tequila, Coconut
Rum, House Coconut Syrup,
Cucumber & Lime Juice

GOLDEN HOUR

Real De Valle Reposado Tequila, House
Passionfruit Syrup, Serrano Chiles,
Agave & Lemon Juice

SUMMER VIBES

Skyy Citrus Vodka, Elderflower, House
Strawberry Hibiscus Syrup, Lemon
Juice - Topped with Champagne

BIKINI BOTTOMS

Woodford Rye Whiskey, House Ginger
Agave Syrup, Lemon Juice,
Mezcal Float

DRAFT BEER

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| 10 BARREL CUCUMBER CRUSH | GUINNESS |
| BALLAST POINT SWINGIN' FRIAR ALE | HARLAND HAZY IPA |
| BELL'S TWO HEARTED ALE | JUNESHINE HARD KOMBUCHA |
| BUD LIGHT | KONA BIG WAVE |
| COORS LIGHT | LATITUDE 33 BLOOD ORANGE IPA |
| CORONADO ORANGE AVE WIT | MODELO ESPECIAL |
| ELYSIAN SPACEDUST | MOTHER EARTH CALI CREAMIN' (NITRO) |
| EMBOLDEN CLEAR INTENTIONS IPA | PACIFICO |
| EMBOLDEN REWRITING HISTORY JUICY IPA | ST. ARCHER BLONDE ALE |
| GOLDEN ROAD MANGO CART | STELLA ARTOIS |

*COUNTERFLOW NITRO COLD BREW COFFEE (NON ALCOHOLIC)