

STEAKS • SALADS • COCKTAILS

STARTERS

AHI TUNA NACHOS* wonton chips, fresh jalapeno, wasabi aioli, avocado, tomato, nori, sesame seeds, green onions, cilantro	21
MARGHERITA FLATBREAD heirloom tomatoes, balsamic glaze, mozzarella, basil	14
CHISLIC* seared ribeye tips seasoned with garlic and thyme. served with bbq and jalapeno ranch	17
THAI PEANUT CHICKEN FLATBREAD sweet Thai chili sauce, mozzarella, scallions, sesame seeds	16
JALAPENO CHEESE DIP jalapeno bacon, melted cheddar queso, white corn tortilla chips	13
SEARED AHI TUNA* sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy	22
JUMBO SHRIMP COCKTAIL* Grand Marnier cocktail sauce, atomic horseradish, citrus soy	23
WAGYU BEEF SLIDERS* cheddar, pickles, house made steak sauce and bbq sauce	18

SOUPS AND SALADS

FRENCH ONION SOUP yellow onions, beef broth, white wine, toasted crostinis, provolone	9
SOUTHWEST CHICKEN SALAD* grilled chicken, mixed greens, black beans, cheddar, roasted corn, pico de gallo, avocado, fried tortilla strips, tomato, jalapeno ranch	20
BERRY AND BLEU SALMON SALAD* grilled Canadian salmon, mixed greens, crumbed bleu cheese, assorted berries, spiced pecans, balsamic vinaigrette	22
SIGNATURE WAGYU STEAK SALAD* wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette	25
RAINBOW CHICKEN SALAD* grilled or blackened chicken, mixed greens, cherry tomato, avocado, strawberries, pineapple, spiced pecans, champagne vinaigrette	21
HOUSE SALAD* mixed greens, cherry tomato, cucumber, egg, cheddar, bacon	10
WEDGE SALAD* iceberg lettuce, heirloom tomato, egg, bacon bits, crumbled bleu cheese, creamy bleu cheese, croutons	12
*HOUSE MADE DRESSINGS: ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, champagne vinaigrette	
ADD A PROTEIN TO ANY SALAD: 4 oz. Steak 11 • 4 oz. Salmon* 8 • Chicken* 7 • Shrimp* 9	

HANDHELDS

Choice of fries or green beans

BLACKENED CHICKEN SANDWICH* brioche bun, blackened chicken, burgundy mushrooms, caramelized onions, Swiss, mayo	17
TAVERN'S "JBLT"* toasted local sourdough, jalapeno bacon, iceberg lettuce, heirloom tomato, mayo	18
WAGYU BURGER* brioche bun, ground wagyu, shredded lettuce, pickles, cheddar, mayo	19
FRENCH DIP* shaved prime rib, Swiss, mayo, baguette	23
180 BLEU BURGER* brioche bun, Swiss cheese, caramelized onions, bleu cheese crumbles, balsamic glaze, chipotle aioli, greens	20
SOUTHWEST CHICKEN QUESADILLA flour tortilla, ghost pepper cheese, pico, corn, blackbeans, jalapenos, lettuce, guacamole, sour cream	18

TAVERN FAVORITES

FISH AND CHIPS* beer battered Haddock, house made tartar, fries	19
HAND CUT CANADIAN SALMON* 4oz or 8oz, seared over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red pepper relish	24/34
FILET MIGNON* 6oz, with your choice of side and house salad	40
USDA CERTIFIED (PRIME) RIBEYE* 14oz, with your choice of side and house salad	64
WAGYU HANGING TENDERLION* 8oz, with your choice of side and house salad	45
PARMESAN CRUSTED CHICKEN* boursin whipped potatoes, green beans, tomatoes, capers, lemon vin blanc	25
MARDI GRAS PASTA* Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized onions & peppers, Cajun alfredo over penne	26
NEW YORK STRIP* 12oz, with your choice of side and house salad	57
BERKSHIRE PORK CHOP* moutarde sauce, served with boursin whipped potatoes	33

SIDES

FRENCH FRIES • BOURSIN WHIPPED POTATO • ASPARAGUS RISOTTO • GREEN BEANS
BURGUNDY MUSHROOMS • JUMBO ASPARAGUS • JALAPEÑO BACON BRUSSELS SPROUTS
ADD A HOUSE OR WEDGE TO ANY ENTRÉE 5

DESSERTS

WARM BUTTER CAKE	11
CREME BRULEE CHEESECAKE	10
VANILLA BEAN ICE CREAM AND BERRIES	9

GIFT CARDS AVAILABLE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

WINE LIST

RED

<i>Erath Pinot Noir</i>	13/48
<i>Flowers Pinot Noir</i>	92
<i>Tap House Pinot Noir</i>	10
<i>Meiomi Pinot Noir</i>	12 / 44
<i>Ernie Els Red Blend</i>	12 / 44
<i>The Prisoner Red Blend</i>	96
<i>Hourglass HGIII Red Blend</i>	75
<i>Hourglass Merlot</i>	108
<i>Volunteer Cabernet</i>	68
<i>Cakebread Cabernet</i>	148
<i>Josh Cellars Cabernet</i>	10 / 36
<i>Tap House Cabernet</i>	10

WHITE

<i>Mezzacorona Moscato</i>	9 / 32
<i>Champs De Provence Rose</i>	13 / 48
<i>Chateau Ste. Michelle Riesling</i>	11 / 40
<i>Tap House Pinot Grigio</i>	10
<i>Hourglass Sauvignon Blanc</i>	64
<i>Oyster Bay Sauvignon Blanc</i>	10 / 36
<i>Ely Chardonnay</i>	9 / 32
<i>Ferrari-Carano Chardonnay</i>	12 / 44
<i>Tap House Chardonnay</i>	10
<i>La Crema Chardonnay</i>	42
<i>Flowers Chardonnay</i>	90
<i>Rotari Brut Champagne</i>	10 / 36

CRAFT COCKTAILS

TAVERN BUBBLES <i>dry ice smoke, sugar rim, berry vodka, triple sec, house squeezed lime juice, strawberry puree</i>	13
LEMON LIME MARTINI <i>dry ice smoke, citrus vodka, triple sec, house squeezed lemon and lime juice</i>	13
MANGO MINT COOLER <i>mango vodka, house squeezed lime juice, simple syrup, sierra mist, mint</i>	11
SAZERAC ABSENTHE <i>rinse, ice sphere, Bulleit Bourbon, simple syrup, orange bitters</i>	14
CHOCOLATE MARTINI <i>chocolate syrup rim, vanilla vodka, Godiva Liquor, Creme de Cacao</i>	12

BEER LIST BOTTLE/CAN

<i>Budweiser, Bud Light, Busch Light Coors Light, Miller Lite</i>	4.75
<i>Corona Premier, Blue Moon, Michelob Ultra, O'douls, White Claw Seltzer, Michelob Ultra Seltzer</i>	5.75
<i>Zipline Copper Alt, Kros Strain Fairy Nectar, Glacial Till Cider, Voodoo Ranger IPA</i>	6.25
<i>Guinness, Stella Artois</i>	6.50

Check tablet for all our seasonal cocktail offerings & kids menu

**Additional beer offerings available. Please ask server for details*