

STEAKS • SALADS • COCKTAILS

STARTERS

AHI TUNA NACHOS* wonton chips, fresh jalapeno, wasabi aioli, avocado, tomato, nori, sesame seeds, green onions, cilantro	17
HOUSE MADE CHIPS & DIP French onion dip, made in house, with your choice of fries, chips or both	8
CHISLIC* seared ribeye tips seasoned with garlic and thyme. served with bbq and jalapeno ranch	15
SEARED AHI TUNA* sesame seeds, wasabi, spicy remoulade, spring mix, tomato, red onion, cucumber, citrus soy	19
JALAPENO BACON BRUSSELS SPROUTS* halved sprouts, balsamic reduction, shaved parmesan	9
JUMBO SHRIMP COCKTAIL* Grand Marnier cocktail sauce, atomic horseradish, citrus soy	17
WAGYU BEEF SLIDERS* cheddar, pickles, house made steak sauce and bbq sauce	15

SOUPS AND SALADS

FRENCH ONION SOUP yellow onions, beef broth, white wine, toasted crostinis, provolone	8
TOMATO BASIL SOUP creamy fire roasted tomatoes, onions, fresh basil, touch of parmesan cheese	7
SOUTHWEST CHICKEN SALAD* grilled chicken, mixed greens, black beans, cheddar, roasted corn, pico de gallo, avocado, fried tortilla strips, jalapeno ranch	17
BERRY AND BLEU SALMON SALAD* grilled Canadian salmon, mixed greens, crumbed bleu cheese, assorted berries, spiced pecans, balsamic vinaigrette	19
SIGNATURE WAGYU STEAK SALAD* wagyu hanging tenderloin, mixed greens, heirloom tomato, crumbled bleu cheese, red onion, balsamic vinaigrette	20
RAINBOW CHICKEN SALAD* grilled or blackened chicken, mixed greens, cherry tomato, avocado, strawberries, pineapple, spiced pecans, champagne vinaigrette	17
HOUSE SALAD* mixed greens, cherry tomato, cucumber, egg, cheddar, bacon	8
WEDGE SALAD* iceberg lettuce, heirloom tomato, egg, bacon bits, crumbled bleu cheese, creamy bleu cheese, croutons	10

*HOUSE MADE DRESSINGS: ranch, bleu cheese, balsamic vinaigrette, jalapeño ranch, champagne vinaigrette

ADD A PROTEIN TO ANY SALAD: 4 oz. Steak 8 • 4 oz. Salmon* 7 • Chicken* 6 • Shrimp* 8

HANDHELDS

ULTIMATE SOUP & SANDWICH jalapeno bacon grilled cheese paired with a bowl of roasted tomato basil soup	15
BLACKENED CHICKEN SANDWICH* brioche bun, blackened chicken, burgundy mushrooms, caramelized onions, Swiss, mayo	14
PORK TENDERLOIN* hand breaded, lettuce, tomato, pickled onions, spicy chipotle aioli, brioche bun	13
TAVERN'S "JBLT"* toasted local sourdough, jalapeno bacon, iceberg lettuce, heirloom tomato, mayo	13
WAGYU BURGER* brioche bun, ground wagyu, shredded lettuce, pickles, cheddar	15
FRENCH DIP* shaved prime rib, Swiss, mayo, baguette	17
180 BLEU BURGER* brioche bun, Swiss cheese, caramelized onions, bleu cheese crumbles, balsamic glaze, chipotle aioli, greens	16

TAVERN FAVORITES

HAND CUT CANADIAN SALMON* 4oz or 8oz, served over asparagus risotto with jumbo asparagus, lemon vin blanc, roasted red pepper relish	20/29
FILET MIGNON* 6oz, with your choice of side and house salad	MKT
USDA CERTIFIED (PRIME) RIBEYE* 14oz, with your choice of side and house salad	MKT
WAGYU HANGING TENDERLION* 8oz, with your choice of side and house salad	MKT
PARMESAN CRUSTED CHICKEN* boursin whipped potatoes, green beans, tomatoes, capers, lemon vin blanc	19
FISH AND CHIPS* beer battered Haddock, house made tartar, fries	17
MARDI GRAS PASTA* Andouille sausage, blackened tail-on shrimp, roasted chicken, caramelized onions & peppers, Cajun alfredo over penne	24
NEW YORK STRIP* 12oz, with your choice of side	MKT
BERKSHIRE PORK CHOP* moutarde sauce, served with boursin whipped potatoes, green beans	29

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 4 / 6

DESSERTS

WARM BUTTER CAKE	10
CREME BRULEE CHEESECAKE	9
VANILLA BEAN ICE CREAM AND BERRIES	8

GIFT CARDS AVAILABLE

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

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WINE LIST

RED

Boen Pinot Noir	8 / 30
Chalk Hill Pinot Noir	72
King Estate Pinot Noir	40
Kosta Browne Sonoma Pinot Noir	140
Belle Glos Clark Pinot Noir	60
Meiomi Pinot Noir	10 / 35
La Crema Monterey Pinot Noir	14 / 55
Twomey Russian River Pinot Noir	75
House/Tap Wine Pinot Noir	9
J Lohr 7 Oaks Cabernet	8 / 28
Silver Oak Alexander Cabernet	120
Silver Oak Napa Cabernet	190
Cakebread Cabernet	120
Jessup Cellars Cabernet	90
Hall Cabernet	15 / 53
House/Tap Wine Cabernet	8
Casillero Del Diablo Malbec	7 / 25
Red Schooner Voyage 7 Malbec	50
Wente Sandstone Merlot	8 / 28
Twomey Merlot	98
J. Lohr Merlot	8 / 28
Seghesio Angelas Zinfandel	10 / 35
Orin Swift Papillon Red Blend	120
Prisoner Red Blend	68
Quintessa Red Blend	260
Prisoner Derange Red Blend	160
Taylor Ruby Port Dessert Wine	7

WHITE

Saracina Chardonnay	8 / 30
Josh Cellars Chardonnay	10 / 35
Cakebread Chardonnay	80
Rombauer Chardonnay	65
Kendall Jackson Chardonnay	8 / 28
House/Tap Wine Chardonnay	8
Duckhorn Sauvignon Blanc	40
Kim Crawford Sauvignon Blanc	10 / 35
Whitehaven Sauvignon Blanc	9 / 39
Kung Fu Riesling	7 / 25
Charles & Charles Rose	7 / 25
Terra D Oro Moscato	7 / 25
Kris Pinot Grigio	7 / 25
King Estate Pinot Grigio	42
House/Tap Wine Pinot Gris	8
J Roget Brut Sparkling	5
Schramsberg Spumante Sparkling	60
Ruffino Prosecco	6

CRAFT COCKTAILS

TAVERN BUBBLES dry ice smoke, sugar rim, berry vodka, triple sec, house squeezed lime juice, strawberry puree	11
TAVERN COSMOPOLITAN dry ice smoke, citrus vodka, triple sec, house squeezed lime juice, cranberry juice	11
BLOOD ORANGE MARGARITA tequila, Solerno Blood Orange Liquor, house squeezed lemon and lime juice, simple syrup	8
LEMON LIME MARTINI dry ice smoke, citrus vodka, triple sec, house squeezed lemon and lime juice	11
CUCUMBER GIN FIZZ Hendricks Gin, St Germaine, Lime Juice, Agave Nectar, Cucumber, Ginger beer	10
MANGO MINT COOLER mango vodka, house squeezed lime juice, simple syrup, sierra mist, mint	7
STACY'S MOM she's got it going on!!	7
SAZERAC ABSENTHE rinse, ice sphere, Bulleit Bourbon, simple syrup, orange bitters	9
KEY LIME MARTINI Key Lime Pie Liquor, vanilla vodka, house squeezed lime juice	7
CHOCOLATE MARTINI chocolate syrup rim, vanilla vodka, Godiva Liquor, Creme de Cacao	10

BEER LIST

DRAFT

Fernson	5.50 / 7.75
Coors Light	4.75 / 7
Rotating IPA	MKT
Rotating Seasonal	MKT

BOTTLE/CAN

Busch Light	3.50
Angry Orchard, Budweiser, Bud Light, Coors Light, Miller Lite	4.00
Michelob Ultra, O'Douls	4.25
Sierra Nevada Pale Ale, Heineken, Sam Adams Boston Lager, Blue Moon	4.75
Deschutes Black Butte Porter, Corona, Corona Premier, White Claw	5.00
New Belgium Voodoo Ranger IPA	5.50
Guinness, Stella Artois	6.00
Truly Hard Seltzer, Crook & Marker Seltzer	5.25