



summer all-day 2025
executive chef, daniel westfall

SOUPS

FRENCH ONION	bowl	10
provolone + swiss + crouton	cup	8
SOUP DU JOUR	bowl	8
chef inspired + prepared fresh daily	cup	6

SMALL BITES

NACHO PLATE	16
hand cut tortilla chips + pico de gallo + pickled jalapeno + white cheese sauce + sour cream + guacamole + salsa verde + cotija	
BUFFALO DIP	15
braised chicken + blue cheese crumble + celery salt celery + house chips	
STREET CORN (ELOTE) DIP	14
roasted sweet corn + mexican crema + chili lime tortilla chip + cotija	
TAVERN WINGS* (10)	16
carrots & celery buffalo bbq rub thai chili	
FLATBREAD	pepperoni 14 cheese 12
gluten free crust +2	
PICKLE FRIES	14
spiced ranch	
QUESADILLA*	cheese 10
sour cream + pico de gallo	chicken 18
	shrimp 20
	carne asada 24
STREET TACO*	chicken 14
flour tortilla + red onion	shrimp 16
+ cilantro + salsa verde	carne asada 18

HAND-HELDS

served with choice of side | gluten-free bun available +\$2

TAVERN SIRLOIN BURGER*	16
certified angus beef + lettuce + tomato + onion + pickle + choice of cheese + toasted brioche bun	
VALLEY SMASHBURGER*	single 14
certified angus beef + american cheese	double 16
+ knockoff sauce + caramelized onion	triple 18
+ pickle + toasted brioche bun	
INSIDE OUT GRILLED CHEESE	16
cheddar & jack cheese skirt + tomato + bacon + thick-cut sourdough	
STEAK SANDWICH*	22
sliced steak + arugula + tomato + red onion + garlic horseradish aioli + toasted ciabatta	
CHICKEN SALAD CROISANT	14
toasted croissant + house chicken salad + lettuce + tomato	

FARM FRESH GREENS

<i>make any salad a wrap +\$2</i>	
HOUSE SALAD	12
house mix farm fresh greens + cucumber + carrot + cherry tomato + crouton	
HOUSE CAESAR	12
romaine + pecorino + croutons + caesar dressing	
TAVERN COBB SALAD	16
romaine + cherry tomato + ham + turkey + bacon hard boiled egg + red onion + blue cheese crumble + avocado + red wine vinaigrette	
BEET SALAD	15
arugula + frisee + endive + red beet + yellow beet + goat cheese + toasted pistachio vinaigrette	
CAPRESE SALAD	15
seasonal heirloom tomato + fresh mozzarella + torn basil + balsamic reduction + smoked salt	
BLACK & BLEU SALAD*	28
grilled romaine heart + cherry tomato + red onion + charred sweet corn + blue cheese crumble + balsamic glaze + 4 oz spiced filet + blue cheese dressing	

add protein to any salad
chicken 8 | steak 16 | shrimp 10 | salmon 14

dressings
red wine vinaigrette, blue cheese , 1000 island, ranch, spiced ranch, toasted pistachio vinaigrette, caesar, italian, oil & vinegar

TRIPLE DECKER CLUB	16
toasted sourdough + ham + turkey + mayo + bacon + lettuce + tomato	
CHICAGO BRAT*	18
toasted poppy seed bun + sport peppers + mustard + tomato + white onion + pickle + celery salt	

SIDES

hand cut french fries
house chips
onion rings +\$2
sweet fries +\$1.50
side salad +\$1.50



vegan



gluten-free

*consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodbourne illness. Please advise your server if there are any dietary requirements or food allergies. 32490—the following major food allergens are used as ingredients: milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify a food employee for more information about these ingredients.



summer 2025
bar manager, caitlin murphy

HANDCRAFTED COCKTAILS

WORM BURNER flecha azul reposado tequila cointreau ancho reyes pineapple juice fresno chili simple lime	13
WATERMELON WEDGE bacardi white rum coconut rum lime coconut simple fresh watermelon juice mint soda water	13
PEACH & PITCH absolut citron triple sec peach puree thyme simple balsamic reduction	12
BLUE TEE BREEZE empress gin crème de violette elderflower liqueur lemon blueberry thyme simple lavender aquafaba	13
THE BACON BOMBER bacon infused bourbon fig jam simple black walnut bitters	14

BEERS

DRAFT Miller Light DOMESTIC Budweiser Michelob Ultra IMPORT/ CRAFT Voodoo Ranger IPA Blue Moon Stella Artois NON ALCOHOLIC Guinness Zero HARD SELTZER/ MALT BEVERAGE Long Drink– Traditional Citrus, Peach Spiked Arnold Palmer	Great Lakes Cold Rush Bud Light Yuengling Lager Rhinegeist Truth IPA Great Lakes Dortmund Sunbeam Pilsner	Juicy Haze IPA Miller Lite Corona Extra Fat Tire Ale Sunshine IPA	Modelo Especial Coors Light Corona Light Modelo Double IPA	 Corona Premier Guinness
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WHITE WINES

BUBBLES Wycliff Brut La Marca Prosecco Split CHARDONNAY Canyon Road (H) Talbott SAUVIGNON BLANC Canyon Road (H) Kim Crawford PINOT GRIGIO Canyon Road (H) J Vineyards Pinot Gris OTHER WHITES Canyon Road Moscato (H) Wente Riesling	GLASS 9 12 GLASS 9 11 GLASS 9 12 GLASS 9 10	BOTTLE 34 BOTTLE 34 40 BOTTLE 34 40 BOTTLE 34 46 BOTTLE 34 388
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RED WINES

PINOT NOIR Canyon Road (H) Estancia MERLOT Canyon Road (H) CABERNET SAUVIGNON Canyon Road (H) Franciscan BLENDS & OTHER REDS Harvey & Harriet Red Blend	GLASS 9 11 GLASS 9 12 GLASS 15	BOTTLE 34 42 BOTTLE 34 BOTTLE 34 46 BOTTLE 55
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