



summer all-day 2025
Executive Chef, Daniel Westfall

Handcrafted Cuisine. Rooted in Tradition. Elevated by Technique.

SOUPS

FRENCH ONION	bowl	10
Provolone + Swiss + Baguette	cup	8
SOUP DU JOUR	bowl	8
Chef Inspired + Prepared Fresh Daily	cup	6

SMALL BITES

BURATTA PLATE	16
Marinated Grape Tomato + Cured Meat + Chimichurri + Baguette	
CHEF’S FRENCH ONION DIP	12
House Chips	
HUMMUS CRUDITE	16
Feta + Grape Tomato + Cucumber + Carrot + Flatbread + Kalamata Olives + Olive Oil + Maldon Salt	
TAVERN WINGS*	16
Buffalo House Rub Thai Chili	
FLATBREAD	12
Pepperoni +2 Gluten Free Crust +2	
QUESADILLA	12
Sour Cream + Pico de Gallo + Salsa Verde	
Chicken +4 Shrimp +6 Carne Asada* +8	
STREET TACO	16
Flour Tortilla + Red Onion+ Cilantro + Salsa Verde	
Chicken Shrimp Carne Asada* +2	

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 + Crouton + 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	
SCRATCH DRESSINGS	
Ranch Blue Cheese Red Wine Vinaigrette	
Toasted Pistachio Vinaigrette White French	
Italian Caesar Classic Oil & Vinegar	

HAND-HELDS

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

CHEF’S SIGNATURE BURGER* - “THE PHILLY BURGER”	16
Steak Burger + Chef Inspired Ingredients	
VALLEY SMASHBURGER*	14
Certified Angus Beef + American Cheese + Knockoff Sauce + Caramelized Onion + Pickle + Toasted Brioche Bun	
Double +2 Triple +4	
THE TAVERN CHICKEN SANDWICH	16
Grilled Chicken + Roasted Tomato Aioli + Red Onion + Swiss Cheese + Toasted Ciabatta	
CHICKEN SALAD CROISSANT	14
House Chicken Salad + Lettuce + Tomato + Toasted Croissant	
TRIPLE DECKER CLUB	16
Ham + Turkey + Mayo + Bacon + Lettuce + Tomato + Toasted Sourdough	

SIDES

Hand Cut French Fries | House Chips | Onion Rings +2 | Sweet Fries +2 | House Salad +2



*consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk for foodborne 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	Great Lakes Cold Rush	Juicy Haze IPA	Modelo Especial	
DOMESTIC				
Budweiser	Bud Light	Miller Lite	Coors Light	Yuengling
Michelob Ultra				
IMPORT/ CRAFT				
Voodoo Ranger IPA	Yuengling Lager	Corona Extra	Corona Light	Corona Premier
Blue Moon	Rhinegeist Truth IPA	Fat Tire Ale	Modelo	Guinness
Stella Artois	Great Lakes Dortmund			
NON ALCOHOLIC				
Guinness Zero	Sunbeam Pilsner	Sunshine IPA	Double IPA	
HARD SELTZER/ MALT BEVERAGE				
Long Drink– Traditional Citrus, Peach		White Claw– Mango, Peach, Lime, Black Cherry		
Spiked Arnold Palmer		High Noon– Peach, Pineapple, Watermelon, Black Cherry		

WHITE WINES

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

RED WINES

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

*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.