



M E N U

## SHAREABLES

<b>Wings (5/10)</b>	<b>\$11/\$18</b>
Buffalo, Parmesan Garlic, Honey BBQ, Lemon Pepper. Served with ranch or blue cheese and carrots/celery. 5 wings/1 sauce \$11, 10 wings/2 sauces \$18	
<b>Nachos</b>	<b>\$11</b>
White green chile queso, pinto beans, tomato, onion, diced Fresno pepper, cilantro, guacamole, sour cream, and salsa. (V, GF) (Add chicken for \$5)	
<b>Mexican Street Corn Dip</b>	<b>\$10</b>
Cotija cheese, lime, cilantro, served with tortilla chips	
<b>Poached Shrimp Cocktail</b>	<b>\$12</b>
Served with a classic cocktail sauce	
<b>Garlic Cheese Bread</b>	<b>\$6</b>
Basil aioli, garlic, 3-cheese blend, served with marinara	
<b>Giant Pretzel</b>	<b>\$10</b>
Served with Creole mustard and white green chile queso	
<b>Truffle Fries</b>	<b>\$8</b>
Truffle oil, Parmesan, parsley, truffle aioli (V, GF)	
<b>Hummus</b>	<b>\$10</b>
Chickpeas, tahini, extra virgin olive oil, pita bread, olives	

## SIDES

<b>French Fries</b>	<b>\$3</b>	<b>House-Made Chips</b>	<b>\$2</b>
<b>Onion Rings</b>	<b>\$4</b>	<b>Coleslaw</b>	<b>\$4</b>

## SOUPS & SALAD

<b>Butternut Squash Bisque</b>	<b>cup/bowl \$6/\$8</b>
Apple butter, toasted pepitas	
<b>Chicken Fajita Salad</b>	<b>\$17</b>
Romaine, frisée, grilled peppers and onions, chicken, pepper jack cheese, avocado, corn tortilla strips, chipotle ranch dressing (GF)	
<b>Antipasto Salad</b>	<b>\$15</b>
Romaine, frisée, crispy pepperoni, salami, olives, tomato, red onion, pepperoncini, 3-cheese blend, Italian dressing (GF)	
<b>Cobb Salad</b>	<b>\$16</b>
Romaine lettuce, ham, tomato, bacon, olives, hard-boiled eggs, avocado, white balsamic dressing	
<b>Traditional Caesar</b>	<b>\$11</b>
Romaine, croutons, shaved Parmesan, lemon, Caesar dressing (V)	
<b>House Salad</b>	<b>\$9</b>
Mixed greens, tomato, cucumber, onion, carrot, croutons, choice of dressing (V)	
<b>Dressings:</b>	
Ranch	Chipotle Ranch
Blue Cheese	White Balsamic
Green Goddess	Italian
	(V) = Vegetarian (GF) = Gluten Friendly
Add Protein to your salad : Chicken \$5; Shrimp or Salmon \$7	

## ENTRÉES

<b>Fish and Chips</b>	<b>\$20</b>	<b>Roasted Chicken Breast</b>	<b>\$22</b>
Beer-battered cod, French fries, coleslaw, tartar sauce, lemon		Winter vegetable wild rice pilaf, sautéed baby carrots, mustard pan gravy	
<b>Grilled Pork Chop</b>	<b>\$26</b>	<b>Grilled Filet Mignon</b>	<b>\$36</b>
Honey and jalapeño-brined pork served with soft polenta, goat cheese, broccolini and caper gremolata		Creamy horseradish mashed potatoes, asparagus, Tavern butter	
<b>Grilled Salmon Fillet</b>	<b>\$26</b>	<b>Ricotta Cheese Tortellini</b>	<b>\$19</b>
Fresh corn and green bean succotash, lemon honey dressing, red bell pepper romesco sauce		Prosciutto, peas, and pesto cream	

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

## BURGERS & SANDWICHES

(All burgers and sandwiches include your choice of house-made chips or fries.  
(Add \$1 for onion rings and \$4 for a house salad.)

<b>Italian Sub</b>	<b>\$15</b>
Hoagie roll, ham, salami, 3-cheese blend, romaine, pepperoncini, tomato, Dijonnaise	
<b>French Dip</b>	<b>\$18</b>
Baguette, roast beef, Swiss cheese, caramelized onions, au jus, served with horseradish on the side	
<b>Patty Melt</b>	<b>\$16</b>
Beef patty, rye bread, caramelized onions, Havarti, cheddar, Tavern sauce	
<b>Tavern Burger</b>	<b>\$16</b>
Beef patty, lettuce, tomato, onion, pickle, choice of Swiss, cheddar, or Havarti cheese (Add bacon for \$3)	
<b>Chicken Salad Sandwich</b>	<b>\$17</b>
Celery, mayonnaise, tomato, and lettuce on sourdough bread	
<b>Southern BLT</b>	<b>\$14</b>
Bacon, lettuce, fried green tomatoes, basil aioli on brioche bread	
<b>Open-Faced Artichoke Melt</b>	<b>\$15</b>
Creamy Havarti, feta, pesto artichokes on ciabatta bread (V)	

## PIZZA

<b>BBQ Chicken</b> BBQ sauce, chicken, bacon, red onion	\$18
<b>Margherita</b> Tomato sauce, sliced tomato, basil, garlic (V)	\$14
<b>Meatball</b> Tomato sauce, meatballs, ricotta, basil	\$19
<b>The Tavern</b> Meatballs, salami, mushroom, bell pepper, red onion, black olives, banana pepper	\$19
<b>Hawaiian</b> Ham, pineapple	\$15
<b>Veggie</b> Tomato sauce, sliced tomato, mushroom, bell pepper, red onion, black olive, basil (V)	\$16
<b>Cauliflower crust GF option</b>	+\$3

## BUILD YOUR OWN PIZZA

<b>Crust:</b>		<b>Sauce:</b>	
Traditional	\$12	Marinara	
Cauliflower	\$15	Olive Oil & Garlic	
		BBQ	

### Toppings:

Meatballs	\$3	Red Onion	\$1
Italian Sausage	\$2	Bell Pepper	\$1
Ham	\$2	Basil	\$1
Bacon	\$2	Garlic	\$1
Chicken	\$2	Black Olive	\$1
Pepperoni	\$2	Banana Pepper	\$1
Salami	\$2	Jalapeño	\$1
Ricotta	\$2	Sliced Tomato	\$1
Pineapple	\$2	Mushroom	\$1

## DAILY SPECIALS

<b>Happy Hour</b> Happy Hour Monday - Friday from 3 - 5p.m. \$1 off house wines, draft beer and well liquor \$2 off all Shareables (excludes wings)	
<b>Taco Tuesday</b> 3 street tacos with rice and beans	\$14
<b>Bogey Burger</b> Beef patty, lettuce, tomato, onion, pickle, choice of cheese. Served with house-made chips and a domestic pint (excludes craft beer)	\$16
<b>Trivia Trio</b> 10 wings, 1-topping pizza and pitcher of domestic beer (excludes craft beer)	\$37
<b>Prime Rib Saturday</b> 10-oz. hand-cut prime rib, baked potato, seasonal vegetables, au jus, creamy horseradish (Limited quantities, GF)	\$36

## DESSERT

<b>Traditional Crème Brûlée</b> Vanilla bean, caramelized top	\$10
<b>Lemon Berry Basket</b> Waffle cone, homemade lemon curd, fresh berries	\$11
<b>N.Y. Style Cheesecake</b> Strawberry sauce	\$9
<b>Triple Layer Chocolate Cake</b>	\$10
<b>Cinnamon Sugar Pretzel</b> Served with marshmallow cream sauce	\$10
<b>Warm Chocolate Chip Cookies</b> Served with milk or Almond milk	\$11
<b>2 Scoops Assorted Ice Cream (GF)</b>	\$6

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## BEVERAGES

### Beverages:

*Free Refills*

Soda	\$3
Iced Tea	\$3
Lemonade	\$3
Coffee	\$3

