



CHEF FEATURES

chef designed & executed dishes featuring seasonal & traditional favorites for you to enjoy

BEER FOOD

(That's Tavern speak for appetizers)

Calamari 15.95

light breading, jalapeños, scratch cocktail sauce, lemon

TAVERN CLASSICS

Loaded & Baked Potato Pie 14.95

garlic butter, baked potato, four cheese blend, bacon, ranch sour cream, chives

Fish Sandwich Americana 16.95

beer battered walleye, tartar sauce, cabbage slaw, american cheese, lemon, brioche bun, choice of side

Sweet Thai Chili Salmon 27.95

grilled salmon, coconut rice, cucumber-onion salad, hoisin drizzle, green onions, thai chili sauce

FROM THE BAR

Pear Perfection 12

gray whale, rosemary simple, lime, pear nectar, soda

Cranberry Mule 13

seagrams 7, cranberry juice, vanilla - cinnamon simple syrup, ginger beer, frozen cranberries

** consuming raw or undercooked seafood, meat, poultry and eggs may cause foodborne illness.