



CHEF FEATURES

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

TAVERNCLASSICS

Bacon Wrapped Shrimp 15.95

3 bacon wrapped tiger shrimp,
bourbon glaze, grilled pineapple,
pineapple - jalapeño chutney,
green onion

Calzone 16.95

pepperoni, house chicken meatballs,
pizza cheese, whipped ricotta,
house pizza dough, marinara sauce,
skinny salad

Peppered Steak Sandwich 19.95

peppered beef tenderloin, chili oil,
arugula, truffle aioli, pecorino,
ciabatta bread, choice of side

FROM THE BAR

Highland Honey 12

glenglasshaugh scotch, honey simple syrup,
lemon juice, apple juice, ginger beer

Josh Cellars

California
Sauvignon Blanc

10 | 15 | 38

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



DRINK FEATURES

fresh craft cocktails carefully created by our
amazing bar team!

Tequila Me Softly 14

milagro reposado, du nord coffee liqueur,
vanilla-cinnamon simple syrup, cold brew

Añejo Old Fashioned 17

milagro añejo tequila, dom benedictine,
agave, chocolate bitters

Phoney Negroni 14

gray whale gin, aperol,
strawberry lavender simple

FEATURED WINES

L'Agonstique

France

Chardonnay

11 | 16 | 42

Erath Resplendent 2024

Oregon

Chardonnay

12 | 17 | 46

Pinot Noir

13 | 18 | 50

Murphy Goode

California

Sauvignon Blanc

11 | 16 | 42