

THE TAVERN

THE BURRO

Russian Standard Vodka
fresh ginger, ginger beer,
ginger citrus syrup, bitters \$10

MAPLE MANHATTAN

Old Overholt Rye Whiskey
maple syrup, bitters and
toffee salted rim \$10

TEQUILA SPA

Karma Tequila
fresh grapes, cucumber,
lemon, lime, splash of *agave* \$10

BATHTUB GIN

Gin, cucumber, mint,
jalapeno, agave, citrus \$10

THE DRAGON

Vodka, peach, strawberry
basil, spicy finish \$10

SKINNY BRAZILIAN

Veev Acai, raspberries,
agave, house made
lemonade \$10

VANILLA MALT

Bourbon ,meringue, malt,
lemon, vanilla sugar \$10

JE T' ADORE

Vodka, blueberries, mint
leaves, lemon, agave,
sparkling rose float \$10

THE MODERN FASHION

Buffalo Trace Bourbon,
blood orange, blackberry,
agave & orange bitters \$10

ROSA'S ELIXIR

Buffalo Trace Bourbon
raspberries, agave &
lemon zest \$8

-WINES -

WHITE

Mezzacorona Chardonnay

Italy \$8

Lincourt Chardonnay

Santa Rita Hills \$11

Roth Sauvignon Blanc

Sonoma \$10

Esperto Pinot Grigio

Italy \$8

Caymus Conundrum

White Blend, Napa \$12

RED

Casa Lapostolle Cabernet

Chile \$8

Hahn Syrah

Central Coast \$9

Firestone Cabernet

Santa Ynez \$11

Columbia Crest Merlot

Columbia Valley \$8

Chalone Pinot Noir

Central Coast \$11

Antigal Uno Malbec

Argentina \$9

SPARKLING

Cristalino Rose & Brut, Spain \$8

Luxe Sparkling \$10

-BEERS -

Abbot Ale 16oz \$7

Allagash White \$7

Amstel Light \$5

Anchor Steam \$6

Anderson Valley Amber \$5

Bass \$5

Blue Moon \$5

Buckler Non Alcoholic \$4

Bud Light \$5

Budweiser \$5

Chimay Blue \$8

Chimay White \$8

Coors OG \$5

Crispin Black Berry Pear Cider \$6

Delirium Tremens \$8

Dos XX \$5

Einstok White Ale \$6

Franziskaner \$5

Green Flash IPA \$8

Guinness \$6

Gulden Draak \$8

Heineken \$5

Hoegaarden \$5

Lambic Frambois Raspberry \$8

Magic Hat \$6

Negro Modelo \$5

Pabst 24oz \$6

Pilsner Urquell \$6

Raging Bitch IPA \$7

Samuel Smith Cider 22oz \$8

Shiner Bock \$5

Sierra Nevada \$5

Smithwicks \$5

Stella Artois \$6

Spaten \$5

Weihenstephaner \$5

-LOCAL BREWS -

Figueroa Mtn. Brown Ale 22oz \$9

Figueroa Mtn. Hoppy Poppy 22oz \$9

Figueroa Mtn. Pale Ale 22oz \$9

Firestone DBA \$6

Firestone Union Jack IPA \$6

Island Brew Blackbird 22oz \$9

Island Brew Jubilee 22oz \$9

Ouroboros IPA 22oz \$10

Ouroboros Outmeal Brown 22oz \$10

Surf Brew County Rye 22oz \$9

Surf Brew Mondos 22oz \$8

Telegraph White Ale 750 \$12

THE TAVERN

Perfect For Sharing

Crispy Sweet Potato Tater Tots \$8**

Lime-Ranch Aioli, Ketchup

Grilled Italian Style Ribs \$12

Madeira Glaze, Aged Balsamic, Garlic, Green Onion

Goopy Mozzarella Cheese Bites \$8**

Roasted Garlic-Basil Sauce, Spicy Tomato Sauce

Mole Negro Wings* \$12

(Buffalo or Naked Style Wings Optional)

House Mole, Herbs, Buffalo Lime-Blue Cheese

Prince Edward Island Mussels* \$16

Coconut, Red Curry, Cilantro, Grilled Bread

Pork Belly Tacos \$12

Avocado, Pineapple Pico De Gallo, Chilies

Kennebec Truffle Fries \$8**

Truffle Oil, Herbs, Sea Salt, Parmesan

Crispy Tavern Calamari \$14

Lemon, Herbs, Smoked Paprika, Sea Salt with Spicy Marinara

Terrell's Mini Corndogs \$10

Spicy Tavern Mustard, Green Chili Aioli, Ketchup

Buttermilk Bacon and Cheddar Biscuits \$8

Honey and Butter

Hot Pastrami Sandwich \$12

Pastrami, Melted Swiss Tavern Mustard, Marbled Rye

Roasted Tavern Chicken \$16

Creamy Parmesan Polenta, Garlic and Rosemary Jus

Grilled Scottish Salmon \$18

Grilled Bok Choy, Fingerling Potatoes, White Wine-Caper Sauce

1 lb. Grilled Dry Aged Sliced New York Steak* \$26

Boneless, Chipotle Mashed Potatoes, Asparagus, Chimichuri Sauce

Grilled Buffalo Chicken Sandwich* \$14

Spicy Buffalo Sauce, Lettuce, Celery-Carrot Slaw, Bleu Cheese

Ventura Burger \$12

Caramelized Onions, Cheddar Cheese, Beef Jus, Lettuce, Tomato, Fries *(Veggie Burger Available)***

Tavern Cristo \$12

Ham, Turkey, Swiss, Dijonaise, Spicy House Pickles on Pressed Sourdough

Vegan Pita Sandwich \$12**

Hummus, Tomatoes, Hearts of Palm, Lettuce, Avocado, Olive Oil, Lemon Juice

Tavern House Salad \$8**

Baby Greens, Tomato, Green Onion, Parmesan, Chickpeas, Edamame, Roasted Garlic and Lemon Dressing. Add Grilled Chicken \$4

Tavern Chopped Salad \$12**

Romaine Hearts, Cabbage, Iceberg, Avocado, Campari Tomatoes, Grilled Scallions, Roasted Corn, Sweet Pickled Peppers, Pepitas, Asadero Cheese, Black Beans, Sherry-Honey Dressing. Add Grilled Chicken \$4

Grilled Spicy Shrimp Salad* \$16

Cucumber, Glass Noodle, Mint, Scallions, Peanuts, Kaffir Lime, Pickled Carrots, Thai Red Curry and Lemongrass Dressing

Larger Plates

Roasted Tavern Chicken \$16

Creamy Parmesan Polenta, Garlic and Rosemary Jus

Grilled Scottish Salmon \$18

Grilled Bok Choy, Fingerling Potatoes, White Wine-Caper Sauce

1 lb. Grilled Dry Aged Sliced New York Steak* \$26

Boneless, Chipotle Mashed Potatoes, Asparagus, Chimichuri Sauce

Auntie Ashleigh's Ahi Tuna \$16

Grilled Ahi *(Seared Rare)*, Avocado, Oven Dried Tomato, Sunflower Sprouts, Miso-Ginger Dressing

Tavern Potato Gnocchi **

Pink Tomato Sauce, Vodka, Basil
Half order \$10 full order \$14

*slightly spicy

**Vegetarian

Desserts \$8

(ask us)