

THE TAVERN

Getting Started

Mac-N-Cheese Fritters \$10 ***

Homemade Mac-N-Cheese Balls, Cool Ranch Doritos Crust, Spicy Tomato Sauce

Crispy Tavern Calamari \$14

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

Mini Corndogs \$10

Spicy Tavern Mustard, Green Chile Aioli, Ketchup

2 Tree Sliders \$

Hawaiian Sweet Rolls, Pepper Jack & Caramelized Onions.

Bacon-N-Cheddar Buttermilk Biscuits \$8*

You Had Me at Bacon. Honey and Butter.

Ventucky Eggrolls \$10

Chicken, Bacon, Avocado, Black Beans, Spicy Plum Sauce.

Cilantro Curry Mussels \$14 **

Prince Edward Island Mussels, Cilantro Coconut Curry Sauce, Grilled Bread.

Wings \$12 **

BUFFALO, MOLE NEGRO, BBQ, or BUCK NAKED. Sesame, Scallions, Carrots, Celery, Tavern Top Secret Dipping Sauce.

Goopy White Cheddar Cheese Bites \$8 *

Fresh Fried White Cheddar Cheese, Roasted Garlic-Basil Aioli, Spicy Marinara Sauce.

Crispy Potato Tater Tots \$8

ORIGINAL or SWEET Potato Tots.

Spicy Lime-Ranch Sauce, Ketchup

Add Chili and Cheese \$3

Kennebec Truffle Fries \$8 *

Hand cut Potatoes, Truffle Sea Salt, Parmesan, and Thyme. Add Chili and Cheese \$3

Down to Business

The Cobb \$14

Bacon, Avocado, Tomato, Blackened Chicken, Hard Boiled Egg, Corn, Black Beans, Cubed Pepper, Jack Cheese, Romaine, Red wine and Herb Vinaigrette.

The Chop \$12 *

Romaine Hearts, Cabbage, Iceberg, Campari Tomatoes, Grilled Scallions, Roasted Corn, Sweet Pickled Peppers, Pepitas, Asadero Cheese, Chick Peas, Champagne Vinaigrette.

Add Chicken \$4

Veggie Flatbread Wrap \$12 *

Hummus, Tomatoes, Hearts of Palm, Lettuce, Avocado, Shredded Carrots, Jicama. Lemon Olive Oil Dressing.

Add Turkey or Chicken \$4

Hot Pastrami Dip \$12

Hot Pastrami, Hoagie Roll, Swiss Cheese, Creamy Horseradish, Whole-seed Mustard Sauce, Au Jus.

Tavern Cristo \$12

Ham, Turkey, Swiss, Dijonaise, Spicy Home Made Pickles, Egg Battered and Grilled Sourdough Bread.

Spicy Short Rib Sandwich \$12 **

Braised and grilled Short Rib, Pickled Cucumber, Spicy Carrots, Cilantro, Siracha Aioli

The Ventura Burger \$12

Half Pound Patty, Cheddar, Lettuce, Tomato, Caramelized Onions, Whole-Seed Mustard and Au Jus Reduction, Brioche Bun.

(Veggie Burger Available)

Stuffed Blue Cheese Burger \$14 **

Half Pound Patty, Stuffed with Blue Cheese and Diced Jalapeños, Bacon, Lettuce, Tomato, Brioche Bun, Buffalo Sauce.

Szechwan Short Rib Tacos \$12 **

Pickled Red Onion, Cilantro, Serrano Chiles

Goin' For It

Grilled Dry Aged New York Steak \$26 **

120z Chipotle Mashed Potatoes, Asparagus, Chimichuri Sauce

Southwestern Seared Ahi \$18 **

Black Rice, Avocado-Tomato Salsa, Orange-Chili Sauce

Citrus Baked Salmon \$18

Candied Walnuts, Rice Pilaf, Baby Carrots, Broccoli

The Dirty Curty 50/50 \$14 **

Half Macaroni and Cheese, Half Brisket Chili, Jalapeños, Bacon

Tavern Fried Chicken \$16

Half Bird, Chipotle Mashed Potatoes, White Gravy

Dessert \$8 (Just Ask)

***Vegetarian**Slightly Spicy**

THE TAVERN

WINES

SPARKLING

Cristalino Rose
Spain \$8

Cristalino Brut
Spain \$8

Luxe
California \$10

WHITE

Roth Sauvignon Blanc
Sonoma \$10

Hogue Pinot Grigio
Washington \$8

Altos del Plata Chardonnay
Argentina \$8

Lincourt Chardonnay
Santa Rita Hills \$11

Caymus Conundrum
White Blend, Napa Valley \$12

RED

Septima Cabernet
Argentina \$8

Firestone Cabernet
Santa Ynez \$11

Hahn Syrah
Central Coast \$9

Antigal Uno Malbec
Argentina \$9

Chalone Pinot Noir
Central Coast \$11

Hogue Merlot
Washington \$8

“SHOT TIME”

The Dougie \$7
Pickle Back \$7
Fireball/Sinfire \$7
Chocolate Booty \$7
Fernet Branca \$7
Mystery \$4

COCKTAILS

The Burro \$10

Russian Standard Vodka, fresh ginger,
ginger beer, ginger citrus syrup, bitters

Bathtub Gin \$10

Gin, Cucumber, Mint, Jalepeno,
Agave, Citrus

The Modern Fashion \$10

Buffalo Trace Bourbon, Blood Orange,
Blackberry, Agave, Orange Bitters

The Dragon \$10

Russian Standard Vodka, Peach,
Strawberry, Basil, Spicy Finish

Je t'adore \$10

Russian Standard Vodka, Blueberries,
Mint Leaves, Lemon, Agave,
Cristalino Rose Float

Tequila Spa \$10

Karma Tequila, Fresh Grapes, Cucumber,
Lemon, Lime, Splash of Agave

The Thing \$10

Tanteo Jalepano infused Tequila,
Elderflower, Strawberry, Cucumber,
Agave, Lemon

Maple Manhattan \$10

Templeton Rye Whiskey, Maple Syrup,
Carpona Antica Bitters,
Toffee Salted Rim

Skinny Brazilian \$10

Veev Acai, Raspberries, Agave,
house made Lemonade

Borracho \$10

Mezcal, Brokers Gin, Orgeat, Cucumber,
Lime, Smoked Sea Salt

The Sinner \$10

Sinfire Cinnamon Whiskey, Clove, All
Spice, Lemon, Apple Cider

BEERS

Allagash White \$7

Anchor Steam \$6

Anderson Valley Amber \$5

Bass \$5

Blue Moon \$5

Chimay Blue \$8

Chimay White \$8

Coors N/A \$4

Coors Light \$5

Coors OG \$5

Crispin Black Berry Pear Cider \$6

Delirium Tremens \$8

Dos XX \$5

Einstok White Ale \$6

Franziskaner Hefenweizen \$5

Green Flash IPA \$8

Gulden Draak \$8

Heineken \$5

Hoegarden \$5

Lagunitas IPA \$6

Lambic Frambois Raspberry \$8

Magic Hat \$6

Murphy's Stout \$6

Negra Modelo \$5

Old Tom Ginger Infused Beer \$6

Newcastle \$5

Pabst 24oz \$6

Pilsner Urquell \$6

Raging Bitch IPA \$7

Rogue Chocolate Stout 22oz \$10

Sam Smith Apple Cider 22oz \$8

Shiner Bock \$5

Sierra Nevada \$5

Smithwicks \$5

Stella Artois \$6

Wild Extra Pale Ale \$6

LOCAL BREWS

Figuroa Mt Brown Ale 22oz \$9

Figuroa Mt Hoppy Poppy 22oz \$9

Figuroa Mt Wrangler Wheat 22oz \$9

Firestone DBA \$6

Firestone Union Jack IPA \$6

Firestone 805 \$6

Island Brew Blackbird 22oz \$9

Island Brew Jubilee 22oz \$9

Island Brew Starry Night Stout \$10

Ouroboros IPA 22oz \$10

Ouroboros Oatmeal Brown 22oz \$10

Surf Brew Mondos 22oz \$8

Surf Brew South Swell IPA \$10

Telegraph White Ale 750 \$12