



## Starters / Snacks

FEATURED SOUP | 6

LETTUCE WRAPS | 11

Chicken, crunchy vegetables, water chestnuts, rice noodles and asian sauces.

“S” CARGOTS | 11

Shrimp, in classic escargot-style with spiced garlic-butter, topped with bread crumbs and havarti cheese.

SHISHITO PEPPERS | 10

Charred with creamy herb dipping sauce. *gf*

LEMON PEPPER

WINGS | 12

Marinated in hot pepper sauce, fried crispy and tossed with lemon pepper seasoning, with bleu cheese dip.

CRISPY CALAMARI | 12

Served with lemon garlic aioli.

CRAB CLAWS | 18

Sautéed in garlic-butter and Old Bay. *gf*

TUNA TARTARE\* | 16

Mango, avocados, crispy fried onions, arugula, spicy ponzu, pickled ginger, wasabi. *gf*

## Tavern Chips

House-made chips, cheese sauce and toppings.

SPINACH Creamed spinach, white queso and romano cheese. | 13

THAI Chicken, sweet peppers, rice noodles, scallions, cilantro, cheese and peanut sauce. | 14

SALMON Dill, tomatoes, red onion and capers in a lobster-cream sauce. | 14

BBQ CHICKEN Sliced chicken breast, red onion, cilantro, cheese and BBQ sauce. | 14

### Dip Trio

With naan and peppadew peppers.

HUMMUS | TROUT

PIMENTO CHEESE | 13

## Salads

THAI KALE WITH CHICKEN Kale, romano, cabbage, peanuts, mint with Thai peanut dressing. *gf* | 16

CHICKEN CAESAR Sliced chicken breast, romaine tossed with grated romano cheese. *Substitute shrimp +1.* | 15

BROILED SALMON OR CHICKEN Mixed greens, almonds, pickled red onions, corn, avocado, tomatoes with creamy herb dressing. *gf* | 16

SEARED AHI TUNA\* Field greens, mango, avocado, red onions, sesame seeds, tomatoes, pickled ginger with citrus vinaigrette and spicy ponzu. *gf* | 17

STEAK COBB\* Filet mignon, mixed greens, bleu cheese, corn, pickled red onions, cucumber, avocado, tomatoes with creamy herb dressing. *gf* | 18

## Sandwiches

CLASSIC CHEESEBURGER\* Cheddar cheese, garlic aioli, lettuce, tomato, red onions, pickles, served with french fries. | 14

CHICKEN CLUB Marinated chicken breast with lettuce, tomato, bacon, swiss cheese on oven-crisped rye, served with french fries. | 13

PASTRAMI SANDWICH Sliced to order and piled high on rye, served with spicy mustard and kosher dill spears. | 17

PHILLY CHEESESTEAK Sliced steak, grilled onions, white american cheese on french bread, served with french fries. | 14

VEGGIE BURGER Beyond Burger®, sweet soy, mayonnaise, swiss cheese, lettuce, pickle, tomato, pickled red onions, served with french fries. | 15

SEARED BLACKENED TUNA\* Arugula, remoulade, lemon, tomatoes, pickled red onions on brioche. | 17

FAMOUS PASTRAMI REUBEN Open-faced with sauerkraut, swiss cheese and russian dressing, served with a kosher pickle. | 19

## Steaks & Chops

USDA Choice beef – Stockyards of Chicago | add a house salad +5

STEAK FRITES\* 8 oz. *gf* | 21

NEW YORK STRIP\* 18 oz. bone-in, brushed with garlic-butter, served with choice of side. *gf* | 32

FILET\* Barrel cut, brushed garlic-butter, served with choice of side. *gf* 6 oz. 23 | 9 oz. 32

RIBEYE\* 14 oz., garlic-butter, served with choice of side. *gf* | 30

DOUBLE CUT PORK CHOP 16 oz. bone-in, mango chutney, served with seasonal veggie. *gf* | 25

### Ribs

BABY BACK RIBS | 29

Double rack of “fall-off-the-bone” BBQ ribs, served with choice of side. *gf*

## Mains

TCHOUPITOULAS CHICKEN Broiled chicken, blackened shrimp, with a lobster-cream sauce, served with choice of side. | 20

ROSEMARY SALMON\* Oven roasted, herb crusted, served with choice of side. *gf* | 25

FRIED SHRIMP Half pound, large butterflied shrimp “calabash-style”, served with french fries. | 22

CHICKEN PAPPARDELLE PASTA Roasted chicken, broccolini, corn, blistered cherry tomatoes, parmesan cream. | 18

SHRIMP PESTO LINGUINE Sautéed shrimp, blistered cherry tomatoes, pistachio, basil pesto. | 19

BARBECUE CHICKEN Broiled chicken breast, tangy BBQ, served with choice of side. *Carnegie-style +2. gf* | 16

ROASTED CHICKEN Half roasted chicken, demi-glace, served with french fries. | 21

MEDITERRANEAN SEA BASS Lemon-butter, chives, tarragon, parsley, served with seasonal veggie. *gf* | A.Q.

### Sides | 5

FRENCH FRIES | BROCCOLINI | CREAMED SPINACH | SEASONAL VEGGIE | BAKED POTATO

### Desserts

NEW YORK CHEESECAKE 8 | PEACH COBBLER 7 | CROISSANT BREAD PUDDING 7 | CHOCOLATE CAKE 8

# Cocktails

-  **TAVERN MARGARITA** | 11  
Herradura, lemon, lime, agave, salt.
-  **LIMONCELLO 'TINI** | 12  
Limoncello, Tito's, fresh lime juice.
-  **PARASOL** | 14  
Lillet Blanc, St. Germain, honey, lemon, champagne.
-  **RASPBERRY COSMO** | 13  
Grey Goose, honey, raspberries, lime, prosecco.
-  **HONEYSUCKLE** | 12  
Frida Kahla Blanco, honey, fresh lime.
-  **WHISKEY SMASH** | 12  
Woodford Reserve bourbon, sugar, lemon, mint.
-  **GRAPEFRUIT SODA** | 12  
Tito's vodka, grapefruit, Be Mixed Cucumber Mint (*no sugar*), soda.
-  **HIGH FIVE** | 12  
Bombay Sapphire, Aperol, grapefruit, lime, sugar.

## Seasonal

-  **FROSÉ** | 10  
Meiomi rosé.
-  **PROSECCO POP** | 10  
Raspberry Lime King of Pop, prosecco.
-  **APEROL SPRITZ** | 11  
Aperol, prosecco, Be Mixed Cucumber Mint (*no sugar*).
-  **CUCUMBER MINT GIMLET** | 10  
Pickering's gin, Be Mixed Cucumber Mint (*no sugar*).
-  **PALOMA** | 10  
Don Julio Blanco tequila, Jarritos grapefruit soda, lime, salt.

-  **BROWN DERBY** | 11  
Old Forrester, grapefruit, lemon and honey.
-  **CORPSE REVIVER** | 12  
Beefeater gin, Cointreau, lillet blanc, lemon, absinthe.
-  **OLD FASHIONED** | 12  
Breckenridge bourbon, demura syrup, bitters.
-  **NEGRONI** | 11  
Beefeater gin, vermouth, campari.
-  **SAZARAC** | 14  
Absinthe Vieux Pontarlier, Hudson Baby boubon, cognac, demura syrup, bitters.
-  **SIDECAR** | 10  
Brandy, Cointreau, lemon.
-  **SCOFFLAW** | 12  
Jack Daniel's Single Barrel, vermouth, lemon juice, bitters, grenadine.
-  **THE IRRATIONAL** | 12  
Belle Isle Honey Habanero, lime and grapefruit juice, agave nectar.

# Wines

Light to Bold

## Whites

- LUNARDI, '17 Pinot Grigio, *delle Venezie, IT* | 12/46
- LUNA, '17 Pinot Grigio, CA | 38
- THE SEEKER, '18 Sauvignon Blanc, *New Zealand* | 9/34
- BUEHLER, '16 Chardonnay, *Russian River Valley, CA* | 12/39
- SILVERADO, '17 Sauvignon Blanc, CA | 13/42
- LEESE-FITCH, '17 Chardonnay, CA | 9/30
- GUILLAUME VRIGNAUD, '16 Chablis, FR | 58
- SONOMA-CUTRER, '17 Chardonnay, CA | 11/42
- KUNG FU GIRL, '17 Riesling, *Washington State* | 9/34
- RAEBURN, '17 Chardonnay, *Russian River Valley, CA* | 10/38
- STAGS' LEAP, '17 Viognier, *Napa Valley, CA* | 49
- CLOS PEGASE, '17 Chardonnay, *Napa Valley, CA* | 13/44
- FAR NIENTE, '17 Chardonnay, *Napa Valley, CA* | 69


## Rosé

- LE CENGLE, '17 Côtes de Provence, Rosé, FR | 10/38
- VILLA WOLF, '18 Pinot Noir Rosé, *Germany* | 9/34

## Reds

- ANTINORI SANTA CRISTINA, '15 Chianti Superiore, IT | 38
- BOUCHARD PÈRE ET FILS, '16 Bourgogne, FR | 58
- CATENA, '16 Malbec, *Mendoza, Argentina* | 12/46
- GÉRARD BERTRAND, '17 Cabernet Sauvignon, FR | 10/38
- LAKE SONOMA, '16 Cabernet Sauvignon, *Alexander Valley* | 15/50
- CHATEAU LASSEGUE, '16 Les Cadrans, St-Emilion, FR | 12/44
- LYRIC BY ETUDE, '16 Pinot Noir, *Santa Barbara County, CA* | 10/38
- SHARECROPPER'S, '17 Pinot Noir, OR | 11/42
- LA CREMA, '16 Pinot Noir, *Sonoma Coast, CA* | 12/44
- SPELLBOUND, '16 Petite Sirah, CA | 9/34
- STONESTREET, '15 Cabernet Sauvignon, CA | 72
- B. R. COHN, '16 Cabernet Sauvignon, *North Coast, CA* | 46
- EMBLEM, '15 Cabernet Sauvignon, *Napa Valley, CA* | 14/54
- VALRAVN, '17 Zinfandel, *Sonoma County, CA* | 10/38
- STAGS' LEAP, '16 "Artemis," Cabernet Sauvignon, *Napa Valley, CA* | 109
- SILVER OAK, '14 Cabernet Sauvignon, *Alexander Valley, CA* | 135
- CAYMUS, '16 Cabernet Sauvignon, *Napa Valley, CA* | 165

## Bubbles

-  ZARDETTO PROSECCO, Brut, IT (*on tap*) | 9
- MARCEL MARTIN, Crémant de Loire, FR | 58
- VILLA SANDI, Brut Rosé, IT | 10/45
- CHANDON, Brut, CA | 10/45
- MOET & CHANDON, Imperial, FR | 90
- VEUVE CLICQUOT, Rosé, FR | 125

# Beer

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| <ul style="list-style-type: none"> <li>SWEETWATER 420   7<br/><i>draft</i></li> <li>ATL. BREWING CO   7<br/><i>(Homestead Pilsner) draft</i></li> <li>DOS EQUIS LAGER ESPECIAL   7<br/><i>draft</i></li> </ul> | <ul style="list-style-type: none"> <li>WICKED WEED   6<br/><i>(Lt. Dank IPA)</i></li> <li>SCOFFLAW BREWING   6<br/><i>(Basement IPA)</i></li> <li>JEKYLL BREWING   7<br/><i>(Hop Dang Diggity IPA)</i></li> <li>TERRAPIN   7<br/><i>(Hopsecutioner IPA)</i></li> </ul> | <ul style="list-style-type: none"> <li>NEW REALM   7<br/><i>(Euphonia Pilsner)</i></li> <li>FAT TIRE   6<br/><i>(Belgium White)</i></li> <li>CORONA   6</li> <li>STELLA ARTOIS   6</li> </ul> | <ul style="list-style-type: none"> <li>BLUE MOON   6</li> <li>MICHELOB ULTRA   6</li> <li>BUD LIGHT   5</li> <li>MILLER LITE   5</li> <li>TRULY   7<br/><i>(Lime)</i></li> </ul> |
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