

TAVERN ON SOUTH

STARTERS

SMOKED ARTICHOKE DIP – house smoked artichoke / spinach / trio of cheeses / naan bread	14
TAVERN IPA CHILI CHEESE FRIES – tavern ipa chili / queso blanco / sour cream / green onion	11
BBQ RIB FLAT BREAD – smoked rib meat / honey bbq sauce / cheddar / tomato / onion fresno pepper / naan bread	13
BUFFALO CAULIFLOWER – lightly battered cauliflower / bleu cheese dressing	11
SMOKED CHICKEN WINGS – 1 lb. / dry rubbed & house smoked / tossed with choice: spicy sweet & sour, strawberry chipotle, buffalo, or honey bbq with ranch or bleu cheese dressing GS	15
LOADED FRIES – smoked rib meat / bacon / shredded cheddar / tomato / honey bbq sauce	13
FRIED GNOCCHI – fried cheese stuffed gnocchi / roasted red pepper marinara / goat cheese	13

SALADS & SOUPS

All entrée salads may be enhanced with: Grilled or Blackened Atlantic Salmon (6 oz) – 7 Beef Tenderloin Cubes (6 oz) – 7
Grilled or Blackened Chicken – 5

HOUSE – field greens / cucumber / bruschetta / egg / cheese blend / croutons / choice of dressing	7 side	10 entrée
CAESAR – romaine / bacon / shaved parmesan / tomato / egg / caesar dressing	7 side	10 entrée
WINTER – field greens / pickled beets / onion / candied pecans / goat cheese GS	8 side	11 entrée
SOUTHWEST – romaine / shredded adobo chicken / cheese blend / pico de gallo / sour cream / tortilla chips GS		15 entrée
TAVERN IPA CHILI – beef / kidney beans / tomato / topped with cheddar & onions	4.5 cup	8 bowl

House Made Dressings: Balsamic Vinaigrette, Strawberry & Basil Vinaigrette, Catalina, Honey & Red Wine Vinaigrette, Bleu Cheese, Ranch

SANDWICHES & WRAPS

Sandwiches served with one side – kettle chips, cottage cheese, or creamy cole slaw. Waffle fries \$2 additional. GS bun \$1.50 additional

CLASSIC CHEESEBURGER – ½ lb. chargrilled / choice of cheese / lettuce / tomato / onion / pickle / fresh brioche roll (american, swiss, cheddar, or pepperjack) add peppered bacon 2.50	14
HELLFIRE BURGER – ½ lb. chargrilled / cheddar / candied bourbon bacon jam / smoked rib meat / pickle / fresno pepper / fried onion straws / fresh brioche roll	16
COWBOY BURGER – ½ lb. chargrilled / pepperjack / pickle / candied bacon / jalapeno / bbq fried onions / fresh brioche roll	16
STEAK BENEDICT – open faced / ny strip / poached egg / hollandaise sauce / grilled french baguette	17
CHICKEN SANDWICH – grilled marinated chicken / american cheese / bacon / lettuce / tomato / onion pickle / brioche roll	13
TAVERN CUBANO – ham / bacon / rib meat / seasoned jalapeno cream cheese / pickled onion / talero roll	15
BUFFALO CHICKEN WRAP – chicken / buffalo sauce / bacon / romaine / tomato / cheddar / ranch	13
CLUB WRAP – turkey / ham / romaine / cheddar / bacon / tomato / pickle	13

ENTREES

	LUNCH	DINNER
CHARGILLED NY STRIP – fried onions / bleu cheese horseradish compound butter / loaded baked potato	18	30
MONGOLIAN STICKY BEEF – beef tenderloin cubes / ginger cilantro rice / broccoli / carrot / mongolian sauce GS	16	25
CASHEW CHICKEN – ginger cilantro rice / broccoli / carrot / cashews / garlic sauce GS	14	24
GARLIC CHICKEN PASTA – cavatappi / garlic butter / onion / mushroom / bell peppers / cream sauce	13	22
SHORT RIB MAC N CHEESE – three cheese mac n cheese / braised short rib / fried onions	14	24
ORANGE GLAZED SALMON – pan seared / ginger cilantro rice / broccoli GS	16	25
HONEY BBQ SMOKED RIBS – honey bbq sauce / sriracha slaw / fresno peppers GS	19 half	30 full
SHORT RIB RAGU – braised short rib ragu / cheese stuffed gnocchi / parmesan cheese	14	24
FISH & CHIPS – two 5 oz. pieces of beer battered cod / waffle fries / creamy slaw / tartar sauce		18
LENTIL BOWL – red lentils / mushrooms / broccoli / sweet potato / pickled beets / carrots brussel sprouts / fried egg GS		15
	add chicken 5	add salmon 7 add beef tenderloin cubes 7

*Consuming raw or undercooked fish or meat may increase your risk of foodborne illness.

*Gluten Sensitive items are noted with GS

*PAY CASH & SAVE! A credit card convenience fee of 3% will be added to all transactions paid with a credit card

