



All dishes are made with gluten-free ingredients; please note that fried items may carry trace amounts of gluten due to shared frying oil.

Let our chef know about any allergies or sensitivities so we can prepare a meal especially for you.

START | SNACK | SHARE

TAVERN WINGS
Crisp Celery, Carrots,
House-Made Gorgonzola

TRUFFLE PARMESAN FRIES
Hand-Cut Tavern Fries, Black Truffle,
Parslied Parmesan

GF- HUMMUS
Za’atar Carrots, Pickled Onion,
Coriander, Pine Nuts, EVOO, Crisp Veggies

***SEARED BEEF CARPACCIO**
Snake River Farms Wagyu Beef, Dijonnaise,
Parmesan, Crispy Capers, Chives

J.T.’S KETTLE CHIPS
Potato Chips, Gorgonzola Cheese,
Scallion, Roma Tomato, Bacon

GF- SMOKED TROUT DIP
Acme Smoked Trout, Horseradish, Chives, Capers,
Pickled Onion, EVOO, Crisp Veggies

CRISP COOL SALADS

Gluten Free Salad Dressings Include: Ranch, Caesar, Champagne Ranch, Creamy Gorgonzola, Green Goddess, Coriander Lime Vinaigrette

GF - CLASSIC CAESAR SALAD
Romaine, Tuscan Kale, Egg,
Parmesan, Creamy Caesar

GF - ASIAN SALAD
Romaine, Kale, Cabbage, Carrots, Red Peppers,
Roma Tomato, Avocado, Edamame, Cucumber,
Choice of Dressing

GF - GARDEN COBB SALAD
Romaine, Arugula, Pickled Red Onion, Grape
Tomato, Radish, Cucumber. Snap Pea, Hard Boiled
Egg, Pepitas, Queso Fresco, Champagne Ranch

GF - *BLACK & BLUE STEAK SALAD
Grilled Bistro Filet, Field Greens, Vine Ripe Yellow
& Grape Tomato, Crumbling Gorgonzola, Chive,
Pickled Red Onion, Gorgonzola Dressing

ADD ONS
Grilled or Blackened

GF - PRESTIGE FARMS CHICKEN
GF - JUMBO SHRIMP
***SPICE-SEARED TUNA**
GF - *ATLANTIC SALMON
GF - *MARINATED BISTRO FILET

BIG BAR SANDWICHES

Choice of Tavern Fries, Small Salad or Fruit

*Sanwiches can be prepared in a lettuce wrap,
corn tortilla or no bread.*
GF bun available +2

GF - INFAMOUS FISH TACOS
Blackened Grouper, Cabbage & Jicama Slaw,
Black Bean Corn Salsa, Chili Cream

GF - BANH MI CHICKEN
Grilled Chicken Tenders, Cabbage,
Pickled Veggies, Cilantro, Firecracker Sauce

GF - GRILLED CHICKEN
Prestige Farms Chicken, Romaine,
Red Onion, Roma Tomato

CLASSIC TAVERN BURGERS

Choice of Tavern Fries, Small Salad or Fruit

Burgers can be prepared in a lettuce wrap, corn tortilla or no bread.
GF bun available +2

GF - *CLASSIC TAVERN
Our Classic, Seasoned Perfectly,
Romaine, Red Onion, Roma Tomato
Add Onion Bacon Marmalade +50¢ | Add any Cheese in the Kitchen +2

GF - *BLACK & BLUE
Creamy Gorgonzola, Apple-Wood Smoked Bacon

KICKIN’ TURKEY
Grilled Turkey Burger, Pepper Glaze, Jalapeño Jack Cheese, Jicama Slaw

GF - *ROYALE WITH CHEESE
Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle

TAVERN FAVORITES

GF - *GRILLED ATLANTIC SALMON
Kale, Craisins, Toasted Almonds, Tomato Beurre Blanc, Red Wine Reduction

GF - SHRIMP & GRITS
Jalapeño Corn Grits, Sautéed Spinach, Roma Tomato,
Shallot, Roast Tomato Beurre Blanc

***PORK TENDERLOIN**
Grilled Tenderloin Medallions, Duchess Sweet Potatoes, Sautéed Cabbage & Kale

SIDE BARS

GF - Fresh Fruit
GF - Nice Small Salad
GF - Hail Little Caesar Salad
GF - Jalapeño Corn Grits
GF -Parmesan Roasted Broccoli

GF - Garlic Sautéed Spinach
GF - Jumbo Grilled Asparagus
Hand-Cut Tavern Fries
Truffle Parmesan Fries

KID’S FUN FOODS

for kids 12 years old & younger

GF - *TWO TINY BURGERS
Two Mini Marlow’s Burgers with Cheddar Cheese, No Bun or in a Crisp, Lettuce Wrap

***BIG KID STEAK**
Grilled Tenderloin Cooked the Way Mom Likes It, Tavern Fries & Steamed Broccoli

GF - TAVERN CHICKEN FINGERS
Grilled Chicken Skewered with Honey Mustard

ITEMS WITHOUT THE **GF** NOTATION CONTAIN AT LEAST ONE INGREDIENT PREPARED IN A SHARED FRYER.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BURGERS, STEAKS, TUNA AND SALMON COOKED TO ORDER.

CRAFTED COCKTAILS

POMEGRANATE SPICE MOJITO 12
Bacardi Superior, Pama Liqueur,
House-Made Mojito Syrup, Lime, Fresh Mint

PLANE & SIMPLE 14
Puncher's Bourbon, Aperol,
Amaro Montenegro, Lemon

NEW FASHIONED 13.5
Nelson's Green Brier Whiskey, Rhum Clement Bana Canne, Jack Rudy
Bitters, Expressed Orange, Luxardo Cherry

ANCHO PINEAPPLE MARGARITA 13.5
Codigo Blanco Tequila, Ancho Reyes Chile,
Pineapple, Lime, Agave, Bitters

MEXICAN STAND-OFF! 15
Olmeca Altos Reposado Tequila, Illegal Mezcal,
18.21 Hibiscus Syrup, Lime & Blackberry

GRAPEFRUIT RICKY 13
Cathead Honeysuckle Vodka, St. Germain,
Fresh Grapefruit Juice, Squeeze of Lime

CRUSHED VELVET TONIC 12.5
Beluga Noble Vodka, Lemon, Simple, Raspberry,
Sage, Fever Tree Elderflower

RIVER REMEDY 13.5
Green River Bourbon, Rosemary, Cranberry Juice, Lemon, Brown Sugar
Simple Syrup, Fee Bros Cranberry Bitters

TROPICAL RUM PUNCH 13
Planteray White Rum, Chinola Passion Fruit,
Fresh Pineapple & Lemon, Agave

GIN JOB 13
Gray Whale Gin, Basil Syrup, Fresh
Cucumber, Lemon & Lime, Tonic

BLUEBERRY BUCK 12.5
Hanson Sonoma Vodka, Lime Juice, Fruitful
Blueberry, Splash of Ginger Beer

"MT" CLASSIC COCKTAILS

MT 75 13
Citadelle Gin, Lemon Cinnamon Oleo Syrup,
Lemon Juice, Santa Marina Prosecco

BOURBON SMASH 14
Brown Butter Washed Old Forester Bourbon, Peaches, Maple,
Sage, Thyme, Fee Bros Peach Bitters, Jack Rudy Bitters

ESPRESSO MARTINI 14
Mr. Black Coffee Liqueur, St. George All Purpose Vodka,
Cold Brew, Vanilla Simple

SKINNY GINGER MARGARITA 13
Herradura Silver Tequila, Greenbar Ginger,
Fresh Lime, Agave, Gingered Lime Salt

NICE PEAR MANHATTAN 15
ASW Resurgens Rye Whiskey, George Spiced Pear,
Cardamaro, Fee Bros Cherry Bitters

TOMMY'S FAVORITE SANGRIA 12 | 45
Tommy's Secret Recipe, Created in
South FL, The Freshest Seasonal Fruit, Agave, Red or White

APEROL SPRITZ 14
Michelle Brut, Aperol, Soda, Orange

SPIRIT FREE & ZERO PROOF

GRAPEFRUIT BASIL FRESCA 8
Everything You Love About a Paloma, Sans Booze

DIRTY CHERRY SODA 7
Lemon Lime Soda, Cherry & Vanilla Syrup,
Splash of Cream

BERRY & MINT COOLER 8
Blackberry, Blueberry, Mint, Simple

BLACKBERRY HIBISCUS MULE 8
18.21 Hibiscus Syrup, Lime,
Blackberry, Fever Tree Ginger

SELTZERS | CIDERS

WHITE CLAW BLACK CHERRY, IL 6
ANGRY ORCHARD CRISP HARD CIDER, NY 6.5
HIGH NOON PEACH, CA 8
ATL TEPACHE PINEAPPLE CIDER, (16 OZ.), GA 9

WHITE GRAPES



RED GRAPES

Sparkling & Bubbly
MICHELLE BRUT, Columbia Valley Nv 8.5 | 34
SANTA MARINA PROSECCO, Veneto, Italy '22 9.5 | 38
CHIC BARCELONA ROSÉ BRUT CAVA, Catalonia, Spain NV 9 | 36
PERRIER-JOUËT CHAMPAGNE BRUT, France NV 79

Fruity, Refreshing & Not Too Dry
STEMMARI PINOT GRIGIO, Sicilia, Italy '23 9.5 | 38
FERRARI-CARANO PINOT GRIGIO, Friuli Grave, Italy '23 11.5 | 46
DOMAINE DES ORGNES ROSÉ, Provence, France '23 10 | 40
RABBLE ROSÉ, Paso Robles, California '22 12.5 | 50
DR. L RIESLING, Mosel, Germany '23 9 | 36
SEVEN DAUGHTERS MOSCATO, Veneto, Italy '21 9 | 36

Dry, Fresh & Crisp
ENCOSTAS DO LIMA VINHO VERDE, Portugal '23 8.5 | 34
THE CROSSINGS LIGHT WAVE SAUV BLANC,
Reduced ABV & Calories, Marlborough, New Zealand '23 9 | 36
TRIVENTO WHITE MALBEC, Mendoza, Malbec '23 8.5 | 34
VILLA WOLF PINOT GRIS, Pfalz, Germany '22 9 | 36
WAIRAU RIVER SAUV BLANC, Marlborough, New Zealand '23 11.5 | 46
FLY BY SAUV BLANC, Napa Valley '22 9.5 | 38
GROUNDED WINE CO. SAUV BLANC, California '23 10 | 40

Rich, Creamy & Voluptuous
GENS CHARD, Lodi '22 8.5 | 34
HARKEN BARREL FERMENTED CHARD, California '22 9 | 36
LA CREMA CHARD, Monterey '23 12.5 | 50
SONOMA CUTRER CHARD, Russian River Valley '20 15 | 60

Earthy Pinots
NOBLE 667 PINOT NOIR, Monterey '21 9 | 36
EVOLUTION PINOT NOIR, Willamette Valley '22 14 | 56
ANGELINE PINOT NOIR, Sonoma '22 12.5 | 50
IMAGERY PINOT NOIR, Monterey '22 13 | 52

Berries From The Barrel
CHATEAU ROBIN BORDEAUX, Castillon - Cotes de Bordeaux '20 12 | 48
ZOLO MALBEC, Mendoza, Argentina '22 11 | 44
ANTIGAL UNO MALBEC, Mendoza, Argentina '22 11 | 44
CASA ROJO CL 98 TEMPRANILLO, Ribera Del Duero, Spain '21 13 | 52
MCMANIS MERLOT, Lodi, California '23 10.5 | 42
ST. FRANCIS MERLOT, Sonoma Coast '21 15 | 60

Big, Bold, Beautiful
UNKNOWN AUTHOR CAB SAUV, Monterey NV 9.5 | 38
INTRINSIC CAB SAUV, Columbia Valley '20 14.5 | 58
LONE BIRCH SYRAH, Yakima Valley, Washington '22 10 | 40
BONANZA BY CAYMUS CAB SAUV, California NV 11 | 44
OCTOPODA ZINFANDEL, Lodi '21 12 | 48

Sommelier Selects
Coravin Protected
DECOY BY DUCKHORN CAB SAUV, Sonoma '22 17 | 68
BELLE GLOS BALADE PINOT NOIR, Santa Rita Hills '22 18 | 72
J. LOHR HILLTOP CAB SAUV, Paso Robles '21 17 | 68

Want to take it home? Just ask your server.

Vintages are subject to change