

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 14.9 Crisp Celery, Carrots, House-Made Gorgonzola	GF - HUMMUS 10.5 Za'atar Carrots, Pickled Onion, Coriander, Pine Nuts, EVOO, Crisp Veggies	J.T.'S KETTLE CHIPS 12.5 Potato Chips, Gorgonzola Cheese, Scallion, Roma Tomato, Bacon
TRUFFLE PARMESAN FRIES 8.5 Hand-Cut Tavern Fries, Black Truffle, Parslied Parmesan	*SEARED BEEF CARPACCIO 13 Snake River Farms Wagyu Beef, Dijonnaise, Parmesan, Crispy Capers, Chives	GF - SMOKED TROUT DIP 12 Acme Smoked Trout, Horseradish, Chives, Caper, Pickled Onion, EVOO, Crisp Veggies

CRISP COOL SALADS

Gluten Free Salad Dressings Include: Ranch, Caesar, Champagne Ranch, Creamy Gorgonzola, Green Goddess, Lemonette

GF - CLASSIC CAESAR SALAD 9 Romaine, Tuscan Kale, Egg, Parmesan, Creamy Caesar	GF - GARDEN COBB SALAD 13 Romaine, Arugula, Pickled Red Onion, Grape Tomato, Radish, Snap Pea, Cucumber, Hard Boiled Egg, Pepitas, Queso Fresco, Champagne Ranch	*TUNA NIÇOISE SALAD 21 Seared Ahi Tuna, Field Greens, Asparagus, Haricot Vert, Grape Tomato, Roasted Sunchokes, Kalamata Olive, Hard Boiled Egg, Citrus Vinaigrette
GF - ASIAN SALAD 11 Romaine, Kale, Cabbage, Carrots, Red Peppers, Roma Tomato, Avocado, Edamame, Cucumber, Choice of Dressing	GF - SHRIMP & CRAB LOUIE 22 Lump Crab, Old Bay Shrimp, Sliced Egg, Asparagus, French Green Beans, Grape Tomato, Radish, Avocado, Lemon, Green Goddess	GF - *BLACK & BLUE STEAK SALAD 20.5 Grilled Bistro Filet, Field Greens, Vine Ripe Yellow & Grape Tomato, Crumbling Gorgonzola, Chive, Pickled Red Onion, Gorgonzola Dressing

ADD ONS <i>Grilled or Blackened</i>	GF - Prestige Farms Chicken 7 GF - Jumbo Shrimp 8	GF - *Atlantic Salmon 12 GF - *Marinated Bistro Filet 12
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BIG BAR BURGERS & SANDWICHES

CHOICE OF TAVERN FRIES, SMALL SALAD OR FRUIT

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

GF - INFAMOUS FISH TACOS 17 Blackened Chilean Sea Bass, Cabbage & Jicama Slaw, Black Bean Corn Salsa, Chili Cream	GF - GRILLED CHICKEN 13 Prestige Farms Chicken, Romaine, Red Onion, Roma Tomato	GF - *BLACK & BLUE BURGER 16.9 Creamy Gorgonzola, Apple-Wood Smoked Bacon
GF - BANH MI CHICKEN 14 Grilled Chicken Tenders, Cabbage, Pickled Veggies, Cilantro, Firecracker Sauce	GF - *TAVERN BURGER 14 Our Classic, Seasoned Perfectly, Romaine, Red Onion, Roma Tomato <i>Add Tomato Bacon Jam +50¢ Add any Cheese in the Kitchen +2</i>	GF - *ROYALE WITH CHEESE 19.9 Wagyu Beef Seared Perfectly & Stacked, American Cheese, Dill Pickle

STEAKHOUSE CUTS

Duchess Potatoes, Garlic Buttered Asparagus, Sugar Snap Peas, Shiitake Mushroom

- GF - *BISTRO STEAK**
6 oz | 24
Red Wine Demi
- GF - *GRILLED FILET MIGNON**
8 oz | 31
Compound Butter
- GF - PAN ROASTED CHICKEN**
16 oz | 22
Roast Chicken Jus

TAVERN FAVORITES

- GF - *GRILLED ATLANTIC SALMON 24.8**
Celeriac Puree, Roasted Sunchokes, Snap Peas, Green Cabbage, Tomato Beurre Blanc
- GF - SHRIMP & GRITS 21**
Jalapeño Corn Grits, Sautéed Spinach, Roma Tomato, Shallot, Roast Tomato Beurre Blanc

SIDE BARS

- GF -** Fresh Fruit 6
GF - Nice Small Salad 6
GF - Hail Little Caesar Salad 6
GF - Jalapeño Corn Grits 7
GF - Parmesan Roasted Broccoli 7
- GF -** Garlic Sautéed Spinach 7
GF - Jumbo Grilled Asparagus 8
Hand-Cut Tavern Fries 6
Truffle Parmesan Fries 8

KID'S FUN FOODS

for kids 12 years old & younger

ALL 6.7

SWEET STUFF

- GF - CLASSIC CRÈME BRÛLÉE 9**
This NYC Classic, House-Made with
Madagascar Vanilla Bean, Crispy Sweet Crust
- GF - SCOOP OF VANILLA BEAN ICE CREAM 3**

- GF - *TWO TINY BURGERS**
Two Mini Marlow's Burgers with Cheddar Cheese, No Bun or in a Crisp, Lettuce Wrap
- *BIG KID STEAK +5.5**
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
Old Forester Bourbon, Aperol, Amaro Montenegro, Lemon

ROYAL GIN PARTY 13
Citadelle Original Gin, Fruitful Rhubarb, Fresh Strawberry, Lemon, Prosecco

NEW FASHIONED 14
Old Forester Bourbon, Giffard Banana, Jack Rudy Bitters, Expressed Orange, Luxardo Cherry

ANCHO PINEAPPLE MARGARITA 14
Olmea Altos Plata Tequila, Ancho Reyes Chile, Acid Adjusted Pineapple, Lime, Agave, Bitters

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

- GIN JOB 13.5**
Gray Whale Gin, Basil Syrup, Fresh Cucumber, Lemon & Lime, Tonic

BLUEBERRY BUCK 14
Hanson Sonoma Vodka, Lime Juice, Fruitful Blueberry, Splash of Ginger Beer

LION CITY SLING 13
Conniption American Dry Gin, Luxardo, Lime, Orange, Angostura, Club Soda

BARREL AGED KENTUCKY MULE 12
Green River Bourbon, Greenbar Ginger, Fresh Strawberry & Lemon, Angostura, Ginger Beer

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

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

"MT" CLASSIC COCKTAILS

- LUXARDO MANHATTAN 15**
ASW Resurgens Rye Whiskey, Luxardo Maraschino, Cardamaro, Cherry Bitters

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

APEROL SPRITZ 13
Michelle Brut, Aperol, Soda, Orange

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

BLT BLOODY MARY 12
Bacon Washed Tito's Handmade Vodka, Pickle Juice, Charleston Bloody Mary Mix, Bacon Salt

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

SPIRIT FREE & ZERO PROOF

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

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

ORANGE CREAMSICLE 8
Vanilla Simple, Fresh Orange Juice, Cream

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

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

GIESON 0% SAUV BLANC 10 | 40
Marlborough, NZ

SELTZERS | CIDERS

WHITE CLAW BLACK CHERRY, IL	6.25
ANGRY ORCHARD CRISP HARD CIDER, NY	6.5
HIGH NOON GRAPEFRUIT, CA	8

WHITE GRAPES

- SPARKLING & BUBBLY**

MICHELLE BRUT, Columbia Valley NV 9 | 36

SANTA MARINA PROSECCO, Veneto, Italy '22 9 | 36

CHIC BARCELONA ROSÉ BRUT CAVA, Catalonia, Spain NV 9 | 36

PERRIER-JOUËT CHAMPAGNE BRUT, France NV 89

FRUITY, REFRESHING & NOT TOO DRY

STEMMARI PINOT GRIGIO, Sicilia, Italy '22 9 | 36

FERRARI-CARANO PINOT GRIGIO, Sonoma County '23 11.5 | 46

RABBLE ROSÉ, Paso Robles, California '22 12 | 48

DR. L RIESLING, Mosel, Germany '22 9 | 36

SEVEN DAUGHTERS MOSCATO, Veneto, Italy '23 9 | 36

DRY, FRESH & CRISP

AZEVEDO LOUREIRO ALVARINHO VINHO VERDE, Portugal '21 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 | 32

VILLA WOLF PINOT GRIS, Pfalz, Germany '22 9 | 36

CHATEAU STE. MICHELLE SAUV BLANC, Columbia Valley '21 9.5 | 38

WAIRAU RIVER SAUV BLANC, Marlborough, New Zealand '22 11 | 44

VILLEBOIS SAUV BLANC, Touraine, France '21 11 | 44

RICH, CREAMY & VOLUPTUOUS

GEN5 CHARD, Lodi '23 8.5 | 34

HARKEN BARREL FERMENTED CHARD, California '23 9 | 36

LA CREMA CHARD, Monterey '23 12 | 48

SONOMA CUTRER CHARD, Russian River Valley '23 15 | 60

PATZ & HALL CHARD, Sonoma Coast '19 18 | 72



RED GRAPES

- EARTHY PINOTS**

NOBLE 667 PINOT NOIR, Monterey '23 8.5 | 34

EVOLUTION PINOT NOIR, Willamette Valley '22 14 | 56

HAHN ESTATE PINOT NOIR, California '21 12 | 48

IMAGERY PINOT NOIR, Monterey '22 13 | 52

BERRIES FROM THE BARREL

ZOLO MALBEC, Mendoza, Argentina '23 10.5 | 42

ST. FRANCIS MERLOT, Sonoma Valley '21 15 | 60

BIG, BOLD, BEAUTIFUL

UNKNOWN AUTHOR CAB SAUV, Monterrey NV 9.5 | 38

INTRINSIC CAB SAUV, Columbia Valley '20 14 | 56

BONANZA BY CAYMUS CAB SAUV, California NV 11 | 44

SOMMELIER SELECTS
Coravin Protected

DECOY BY DUCKHORN CAB SAUV, Sonoma '22 16 | 64

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