



SOMETHING TO SNACK ON

NASHVILLE HOT FRIED CHICKEN BITES served with buttermilk ranch & garlic dill pickle	14
KALE & ARTICHOKE DIP (GF, V) warm corn chips	14
CHICKEN WINGS 12 wings—Buffalo or BBQ celery & carrot sticks, blue cheese	17
SPICY FRIED DILL PICKLES buttermilk ranch	12 <i>Tavern special</i>
ACHIOTE CHICKEN NACHOS jalapeno cheese sauce, pico de gallo, avocado, lime crema, green onion	17
CHIPS & SALSA (GF, V) fire roasted tomato salsa ADD: guacamole with pickled jalapeno & cotija cheese 7 ADD: queso dip 7	10

BIG SALADS

AZ CHICKEN COBB (GF) avocado, romaine, roasted corn, black beans, hard cooked egg, cotija cheese, pico de gallo, pepitas, red pepper ranch dressing	18
BURRATA MOZZARELLA heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble ADD: grilled chicken breast 8	15
TAVERN CAESAR SALAD ★ gem lettuce, grated reggiano cheese, rustic croutons, garlic dressing	14

CRAFTED BURGERS

made with fresh ground butcher's cut prime beef & served on a house-made brioche bun served with Tavern fries, sweet potato fries or small pub salad

gluten free bun on request

modify to knife & fork style—no bun served over signature garnishes

CLASSIC TAVERN BURGER ★
prime beef, white cheddar, smoked
mayo, lettuce, tomato, onion & dill pickle

20

PATTY MELT ★
prime beef, Swiss cheese, ale braised
onions, thousand island, griddle
marble rye

22

THE COWBOY ★
free range bison, bacon, yellow cheddar,
fried onions & jalapenos, steak sauce

24

BLACK BEAN VEGGIE BURGER
green chili mayo, poblano pepper,
Oaxaca cheese, guacamole

19

SANDWICHES

WAGYU PASTRAMI
shaved pickles, beer mustard, toasted
marble rye

18

SMOKED TRI-TIP "FRENCH DIP" ★
horseradish cream, beer braised
onions, hoagie roll

20

CASHEW CHICKEN SALAD
roasted chicken, grapes, sun-dried
cranberries, watercress, mayo,
toasted brioche bun

18

THE PLAYERS CLUB
grilled chicken, bacon, guacamole,
pepper jack cheese, tomato, red pepper
mayo

19

EXTRAS

SMALL PUB SALAD (GF, V)
mustard vinaigrette

6

SWEET POTATO FRIES
maple Thai chili dip

7

TATER TOTS
house spice

7

TAVERN FRIES
garlic & parmesan

7

GRILLED ASPARAGUS
lemon, olive oil

8

CLASSIC TAVERN FARE

FISH N' CHIPS "EVERY DAY IS FRIDAY"
ale battered cod, tartar sauce,
malt vinegar fries, fresh citrus

26

SPRING TOMATO & BASIL PARPADELLE
heirloom tomato, spinach, basil cream,
parmesan

22

ADD: grilled chicken 8, grilled shrimp 12

CHICKEN PICCATA
roasted garlic whipped potato, tomato, lemon
herb cauliflower

28

TREAT YOURSELF

HOT COOKIE SKILLET *Must have!*
chocolate chip & pecan cookie with
vanilla ice cream

12

SALTED CARAMEL BROWNIE SUNDAE
caramelized banana, vanilla ice cream

10

ICE CREAM FLOATS
old fashioned root beer, fanta orange or
jarritos strawberry
vanilla ice cream, whipped cream

10

ADULT CHOCOLATE SHAKE
van gogh chocolate vodka, godiva liqueur

16

ADULT VANILLA SHAKE
van gogh vanilla vodka, French vanilla, kahlua

16

Happy Hour Daily 3pm-5pm

Sip on \$7 Greg Norman Chardonnay &
Pinot Noir, select draft pint beers, margaritas
and mules plus special prices
on wings, fried pickles, and more!

An automatic 20% service charge will be added to all parties of 6 or more.

★ These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (GF) gluten free (V) vegetarian

CRAFT BEER				WINES BY THE GLASS/BOTTLE		COCKTAILS	
<i>Easy</i>		<i>Dark</i>		<i>Sparkling</i>			
FOUR PEAKS, PEACH ALE AZ * 4.5%	8.5	DESCHUTES, BLACK BUTTE PORTER OR * 5.2%	8.5	GRUET, BLANC DE NOIRS American Sparkling Wine	15 58	TAVERN SPRITZ Aperol, Gruet Luxury Cuvee, sparkling water	14
FOUR PEAKS, SUN BRU Kolsch-Style * AZ * 5.2%	8.5	GUINNESS, STOUT Ireland * 4.2%	9.5	FOLKTALE, BRUT ROSE Monterey	15 54	ARCADIA COLLINS Arcadia cucumber vodka, St. Germaine elderflower, lemon juice, simple syrup, soda	14
HUSS, SCOTTSDALE BLONDE Kolsch-Style * AZ * 4.7%	8.5	LEFT HAND, NITRO MILK STOUT CO * 6%	9	VEUVE CLICQUOT, BRUT RESERVE France	135	SUNSET MARTINI Tito's, Aperol, blood orange puree, rosemary	15
OAK CREEK, HEFEWEIZEN AZ * 4.5%	8.5	ODELL, 90 SHILLING Amber Ale * CO * 5.3%	8.5	<i>White</i>		MULE Vodka, lime, ginger beer	15
<i>Hoppy</i>		<i>Strong</i>		TREFETHEN, REISLING Oak Knoll	14 54	TAVERN & TONIC Commerce gin, cucumber, lemon, grapefruit, tonic, hopped grapefruit bitters	14
BALLAST POINT, GRAPEFRUIT SCULPIN IPA * CA * 7%	9.5	CHIMAY, GRAND RESERVE Belgium Strong * Belgium * 9%	14	A TO Z, PINOT GRIS Oregon	14 54	TRADITIONAL MARGARITA El Jimador Blanco, Cointreau, lime, agave nectar	14
DESCHUTES, MIRROR POND Pale Ale * OR * 5%	8.5	DESCHUTES, THE ABYSS Imperial Stout * OR * 11.2% * 22oz	28	SEA PEARL, SAUVIGNON BLANC Marlborough	14 54	SMOKED WATERMELON Sombra mescal, watermelon puree, jalapeno, mint, lime juice, smoked salt	16
FOUR PEAKS, HOP KNOT IPA AZ * 6.7%	8.5	DESCHUTES, MIRROR MIRROR Barley Wine * OR * 11.2% * 22oz	26	SOKOL BLOSSER, ROSE OF PINOT NOIR Dundee Hills	14 54	GINGER PEACH Buffalo Trace bourbon, crème de peach, canton ginger, lemon juice, peach bitters, ginger beer	15
SAN TAN, JUICY JACK HAZY IPA AZ * 6.5%	9.5			GRUET, CHARDONNAY New Mexico	15 58	BARREL-AGED OLD FASHIONED Maker's 46 bourbon, brown sugar, orange, cherry, bitters	20
<i>Sour</i>		<i>Draft</i>	<i>9 pint</i> <i>12 imperial pint (20oz)</i> <i>10 beer flight of 4</i>	NORTH VALLEY, CHARDONNAY Willamette Valley	17 66	FIVE-DIAMOND MANHATTAN Phoenician Woodford Reserve bourbon, Carpana sweet vermouth, barrel-aged bitters	22
COLLEGE ST, V.BEAUREGARDE Blueberry Sour * AZ * 4.3%	8.5	LOCAL ROTATING TAP Ask for Details		JORDAN, CHARDONNAY Russian River Valley	80		
DESCHUTES, THE DISSIDENT OR * 10.8% * 22oz	28	FOUR PEAKS, THE JOY BUS WOW WHEAT American Wheat Ale * AZ * 5.0%		CAKEBREAD, CHARDONNAY Napa Valley	108		
<i>Domestic & Import</i>		DRAGOON, SANTA CRUZ'R Golden ale * AZ * 4.9%		<i>Red</i>			
BUDWEISER MO * 5% * 16oz	8.5	FOUR PEAKS, HAZY IPA New England Style IPA * AZ * 6.5%		HEAD HIGH, PINOT NOIR Sonoma County	14 54		
BUD LIGHT MO * 4.2% * 16oz	8.5	FOUR PEAKS, PHOENICIAN PALE ALE AZ * 4.9%		SIDURI, PINOT NOIR Santa Rita Hills	17 66		
ESTRELLA DAMM, DAURA Gluten Free * Spain * 5.4%	8.5	HUSS, COPPER STATE IPA AZ * 6.5%		MADNESS & CURES, RED BLEND Alexander Valley	16 62		
HEINEKEN Netherlands * 5%	8.5	HUSS, ARIZONA LIGHT Lager * AZ * 4.02%		LA FLOR, MALBEC Mendoza	15 58		
MICHELOB ULTRA MO * 4.2% * 16oz	8.5	UNCLE BEAR'S, HEAD TO TALE AMBER ALE AZ * 5.6%		HERITAGE, CABERNET SAUVIGNON Columbia Valley	14 54		
MILLER LITE WI * 4.2% * 16oz	8.5	HUSS, COCONUT JOE STOUT AZ * 5.5%		QUILT, CABERNET SAUVIGNON Napa Valley	18 70		
ANGRY ORCHARD CIDER MA * 5.5%	8.5	COORS LIGHT CO * 4.2%		FRANK FAMILY, CABERNET SAUVIGNON Napa Valley	104		
BECK'S NA Germany	7.5	DOS EQUIS Mexico * 4.2%		JORDAN, CABERNET SAUVIGNON Alexander Valley	136		
WHITE CLAW Hard seltzer 5%* grapefruit, mango, black cherry	8.5	STELLA ARTOIS Belgium * 5%		CAYMUS, CABERNET SAUVIGNON Napa Valley	173		
			<i>Ask about our local rotating tap!</i>			HAPPY HOUR <i>Daily, 3pm-5pm</i>	
						\$7draft pint, wine, margaritas and mules!	
						IPA BATTERED LOCAL CHEESE CURDS buttermilk ranch	6
						CHIPS & SALSA fire roasted tomato salsa	6
						SPICY FRIED DILL PICKLES buttermilk ranch	6
						TAVERN FRIES sriracha mayo, truffle thyme dipping sauce	5
						JUMBO WINGS (6) buffalo or BBQ with celery, carrots & blue cheese	8
						TAVERN SLIDERS (2) melted cheddar, smoked mayo, LTO, pickle	10