



Lunch Menu

Lunch Menu



Ready Set Go

PORK BELLY BITES 23
chili glaze, napa slaw

STEAMED MUSSELS ♦ ♦ G 26
aji-amarillo coconut broth, cilantro,
pickled pearl onion, grilled artisan bread

WARM KASSERI ♦ ♦ G 18
hot honey, charred tomatoes,
fresh herbs, Noble toast

» **NASHVILLE HOT FRIED CHICKEN BITES ♦ ♦ G 19**
buttermilk ranch, garlic dill pickle

SWEET PEA FRITTERS ♦ 17
za'atar, lemon zest, mint,
meyer lemon labneh

JUMBO WINGS ♦ ♦ G 22
8 wings, buffalo, maple bourbon BBQ,
or Tavern style

Farm Fresh

ADD PROTEIN:

GRILLED CHICKEN 12 / SALMON 14* / SHRIMP 16*

» **AZ COBB SALAD ♦ ♦ V 19**
romaine, avocado, blistered corn,
black beans, hard cooked egg, cotija
cheese, tortilla strips, pico de gallo,
cilantro ranch

SIMPLE PUB SALAD ♦ 15
farm greens, shaved crudité, asian pear,
pomegranate, sherry vinaigrette

GREEN GODDESS CAESAR ♦ 17
market gem, parmesan crisps, avocado,
green goddess dressing



We proudly support Children's Miracle Network
(Hospitals) with a \$1.00 donation on every
Classic Tavern Burger entree sold.

We source from local farmers & purveyors.
Noble Bread | McClendon Farms | Hayden Mills
Chino Valley Farms | AZ Micro greens | Crows Dairy

All seafood is sustainably sourced

Tavern Grill

GRILLED SALMON ♦ D 38

field greens, meyer lemon labneh

HERITAGE CHICKEN G D 36

root vegetables & herb veloute,
chive & cheddar biscuit crust

MUSHROOM SACCHETTI PASTA G D V 21

wild mushrooms, english peas,
parmesan & truffle beurre blanc

LINGUINE & PRAWNS ♦ G D 27

garlic scampi butter, roasted tomatoes,
lemon arugula

Two Hands

- CHOICE OF TATER TOTS OR SIMPLE SALAD -

👉 CLASSIC TAVERN BURGER ♦ G D 27

prime beef, white cheddar, smokey mayo,
shredded lettuce, tomato, grilled onions,
dill pickle, toasted brioche bun

» COWBOY BURGER ♦ G D 28

free range bison, smoked bacon,
yellow cheddar, maple bourbon BBQ,
crispy onion rings, toasted brioche bun

GRILLED SWORDFISH SANDWICH ♦ G 28

market greens, citrus vinaigrette,
pickled onions, avocado, toasted ciabatta

THE PLAYERS CLUB G D 26

grilled chicken, avocado, bacon jam,
aged cheddar, heirloom tomato, lettuce,
herb mayo, toasted ciabatta

GRILLED STEAK SANDWICH ♦ G D 29

beef tenderloin, point Reyes blue cheese,
caramelized onion, arugula, garlic mayo,
hoagie roll

CRISPY CHICKEN G D 27

gochujang glaze, kimchi mayo, yuzu pickle,
napa cabbage, toasted kona bun

KNIFE & FORK STYLE

choose any burger served bun-less on signature garnishes

GLUTEN FREE BUN AVAILABLE ON REQUEST ADD 2

Sides

LEMON ASPARAGUS VN 11

GARLIC SPINACH VN 10

CLASSIC MAC N CHEESE G D V 12

BEER BATTERED ONION RINGS G D 12

TRUFFLE SEA SALT FRIES G 11

SWEET POTATO FRIES G 10

CRISPY TATER TOTS G 9

DUCK FAT FRIES G D 12

Desserts

VANILLA BEAN CRÈME BRULÉE D V 12

berries, spiced shortbread cookie

CHOCOLATE CAKE G D 14

amber ale fudge, malted caramel

BANANA CREAM CHEESECAKE G D 14

graham crumb, vanilla whip

» TAVERN SIGNATURE ITEM

G CONTAINS GLUTEN

VN VEGAN

V VEGETARIAN

N CONTAINS NUTS

D CONTAINS DAIRY

♦ Contains (or may contain) raw or undercooked ingredients.
Consuming raw or uncooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

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

Happenings

Epicurean Experiences

JOURNEY ON THE BOURBON TRAIL BOURBON TASTING | THURSDAYS
TAVERN TAP TASTING | SATURDAYS



Dueling Pianos Happy Hour

FRIDAYS & SATURDAYS
8-10PM

DAILY
3-6PM



SHARE YOUR EXPERIENCE & GIVE US A FOLLOW
@PHOENICIANSOTTSDALE