

## Starters

Soup of the Day - 8

Bruschetta Three Ways - 11

Classic Tomato, Olive Tapenade, Chef's Choice

Avocado Toast with cumin and sea salt on Noble bread - 5

Deviled Eggs with whipped Dijon aioli mousse - 7

#1 Grade Tuna Tartare with miso aioli, house-made ponzu, soy beans and carrots – 16

Edamame, Carrot and Cabbage Slaw with Miso-ponzu dressing - 10

\*Scallop Ceviche **(Top Ten Best Dish - Arizona Republic)** - 17

Sliced diver scallop marinated in fresh lime juice with coconut milk, sweet potato, chile sauce, tortilla chips

Cheese & Charcuterie Board - 16

Artisan cheeses, house-cured meats and pickles, fruits, nuts, veggies & crackers

## Salads

Roasted Local Beets with Crow's Dairy "quark", chive, and local greens - 8

The Wedge with Iceberg, bleu cheese dressing and bacon - 10

\*Kale Caesar with aged Parmesan and cornbread croutons - 9

Avocado & Grapefruit with Boston Bibb and Arizona honey-citrus vinaigrette - 11

Mixed Greens with candied pecans, grapes, Crow's Dairy goat cheese and sour cherry vinaigrette - 10

**Supplement any Salad with a Grilled Chicken Breast (\$9) or Seared Salmon Filet (\$12)**

## Sides

Sautéed Green Beans with cilantro-mirin aioli - 6

Thick House-Cut Fries with Sriracha Ketchup - 7

House-Made Kennebec Chips - 5

Thin Crispy Fries - 6

Chicharróns - 5

## Things We Like to Eat

Hand Made Agnolotti with chèvre, spinach, Compari tomatoes, Parmesan -16

Markito's Chilaquiles with chicken, chile sauce, Cotija, salsa verde, sunny-side-up egg - 19

Ricotta Gnudi with slow-roasted pork, farmer's veggies and pork jus - 17

Seared Scottish Salmon w/honey-mustard glaze, curried potato cake, sautéed asparagus - 18

Damn Good Bowl of Noodles

• Vegetable - 14 • Chicken - 19 • Pork - 17 • Octopus- 24

Green Chile Pork Stew w/tomatilla salsa, Cotija cheese, fresh cilantro, tortilla chips - 21

Spice-Rubbed Flat Iron Steak with Comté potato puree and sautéed asparagus - 29

## Tavern Classics

### **Sandwiches**

Crispy Chicken Lettuce Wrap with Fresh Slaw & Sweet Chile Vinaigrette - 14

Grilled Cheese with White Cheddar & Organic Tomato Bisque - 13

Fresh Maine Lobster Roll - 21

Sweet aioli-tossed lobster (Also available in lettuce wrap)

The Best BLT in Phoenix **(Arizona Republic)** - 13

**Burgers** - available on Challah bun, in lettuce wrap, or salad style

\*The American Classic - Single 11 / Double 14 **(Best Burger - Eater NYC)**

Secret sauce, traditional fixings, American cheese

Grilled Scottish Salmon with crème fraîche and tomato jam - 14

Lamb with mint aioli, Crow's Dairy goat feta, caramelized onion, cured tomato - 15

\*Patty Melt on Rye - 13

Sloppy Joe Sliders with American Cheese - 12 Topped with sunny-side-up egg - 13

### **Tacos**

Toasted hand-made corn tortilla, shredded cabbage, chile sauce, Cotija cheese, salsa verde

- Chipotle Marinated Chicken - 6
- Spanish Octopus with Charred Tomato Sauce - 9
- Grilled Rock Shrimp - 9
- Slow Roasted Pork al Pastor with charred pineapple & guajillo chiles - 6
- Beef Barbacoa with toasted chiles and cumin - 6

**\*May contain raw or undercooked ingredients. Eating raw or undercooked eggs, poultry, seafood, shellfish or beef may cause a food borne illness especially if you have certain medical conditions.**

## Desserts

The Tavern's desserts are made in house

- House-Made Coconut Cream Pie (**Top Ten All American Treat - azcentral**) - 7
- Grateful Spoon Vanilla Ice Cream (chocolate sauce, whipped cream, or cherries) - 6
- Abita Root Beer Float - 8
- Left Hand Nitro Milk Stout Float (must be 21 or older) - 9
- Pumpkin Pie with Candied Pecans and Grateful Spoon Gelato - 7
- Cinnamon Spiced Chocolate Mousse with Salted Caramel & Whipped Cream - 8

## Cocktails 2.0 - 11

- The Mule** Ginger-Lime with Dubonnet Rouge, Bonal Apéritif in the classic copper mug
- The Spritz** Pick Your Base: Lillet Blanc / Cappaletti / Dolin Blanc / Dubonnet Rouge  
Pick Your Bitter: Grape fruit / Orange / Cherry / Angostura / Peychaud's  
with shaved ice and a fruit garnish
- Bittersweet Symphony** Bitter and floral apéritifs, the sweet effervescence of soda, a jammy vermouth

## Fun With Beer - 9

- Sofie-Mosa** Freshly squeezed OJ & Goose Island Farmhouse Ale – a great twist on tradition
- The Bul** A Cuban classic with a touch of ginger and lime
- The Radler** A German favorite – your choice of Lager or Hefeweizer with citrus soda

## Zen - 7

- Sake Basil** Fresh flavors of basil and lime with the smooth finish of sake
- Sake Champagne** Everything you'd expect - bubbly, fresh, fun
- Mojito**

## Port

- Quinta Do Noval 2011 - 19
- Noval 10 yr Tawny - 10

## Coffee

- The Roastery of Cave Creek • illy Espresso
- Coffee - 3
- Espresso - 3
- Double Espresso - 5
- Cappuccino - 4
- Latte - 4



**Take a Walk on the Wine Store Side**  
and bring a bottle back to your table...

...or order a glass of **\$6 Wine on Tap**