

## 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
- Baked Spinach en Croute with house-made puff pastry - 8
- \*Scallop Ceviche **(Top Ten Best Dish - Arizona Republic)** - 16
  - Sliced diver scallop marinated in fresh lime juice with coconut milk, sweet potato & chile sauce
- 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 - 7
- Edamame, Carrot and Cabbage Slaw with Miso-ponzu dressing - 10
- 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 - 5
- Thick House-Cut Fries with Sriracha Ketchup - 7
- House-Made Kennebec Chips - 5
- Thin Crispy Fries - 6
- Chicharróns - 5

## Things We Like to Eat

- Markito's Chilaquiles with chicken, chile sauce, Cotija, salsa verde, sunny-side-up egg - 19
- Herbed Gnocchi with farmer's veggies and Parmigiano-Reggiano - 15
- 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
  - Vegetarian - 14
  - Chicken - 19
  - Pork - 17
  - Octopus- 24
- Green Chile Pork Stew w/tomatilla salsa, warm tortillas, Cotija cheese - 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 Vermont 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 9 / Double 12 **(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 - 12
  - 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 - 6  
Chocolate sauce, whipped cream, or cherries

House-made Strawberry Sorbet and Fresh Shortbread with Crow's Dairy Quark - 10

Abita Root Beer Float - 8  
Abita natural root beer with vanilla ice cream

Left Hand Nitro Milk Stout Float - 9  
Cold beer with vanilla ice cream (must be 21 or older)

Warm Peach Galette with Grateful Spoon Gelato - 10

Cinnamon Spiced Chocolate Mousse with Salted Caramel & Whipped Cream - 8



## Port

Quinta Do Noval 2011 - 19

Noval 10 yr Tawny - 10

## Coffee

The Roastery of Cave Creek Coffee  
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**