

Starters

Soup of the Day - 7

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

Deviled Eggs with whipped Dijon aioli mousse - 7

Bruschetta Three Ways - 11

Classic Tomato, Olive Tapenade, Chef's Choice

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

Watermelon Salad with watercress, pickled Fresno chile, Crow's Dairy chèvre, local honey - 11

*Scallop Ceviche **(Top Ten Best Dish - Arizona Republic)** - 18

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

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

Roasted Local Beets with Crow's Dairy "quark", chive, and local greens - 11

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 - 13

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

Sides

House-Made Kennebec Chips - 5

Sautéed Green Beans with cilantro-mirin aioli - 6

Thick House-Cut Fries with Sriracha Ketchup - 7

Thin Crispy Fries - 6

Chicharróns - 5

Things We Like to Eat

House-Made Fettuccine with organic Campari tomatoes and basil -16

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

• Chicken - 19 • Barbacoa Beef - 22 • Green Chile Pork - 22

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 - 24

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 - 19

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

Tavern Classics

Sandwiches

Grilled Cheese with White Cheddar & Organic Tomato Bisque - 13

Crispy Chicken Lettuce Wrap with Fresh Slaw & Sweet Chili Vinaigrette - 15

Maine Lobster Roll - 23

Fresh lobster tossed with house-made aioli (Also available in lettuce wrap)

The Best BLT in Phoenix **(Arizona Republic)** - 15

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 - 17

*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 - 7

• Beef Barbacoa with toasted chiles and cumin - 8

Desserts

The Tavern's desserts are made in house

- House-Made Coconut Cream Pie (**Top Ten All American Treat - azcentral**) - 8
- Grateful Spoon Vanilla Ice Cream (chocolate sauce, whipped cream, or cherries) - 6
- Abita Root Beer Float - 8
- Baked-to-Order Cookies with Hot Chocolate - 7
- Cinnamon Spiced Chocolate Mousse with Salted Caramel & Whipped Cream - 9

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**

Liquid Dessert

- Noval** 10 Yr Tawny Port - 12
- Taylor Fladgate** 20 Yr Port - 20
- Lustau** East Indian Sherry - 10
- Cocchi Rosa** - 9

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.