

*By Chef
Patrick Karvis*



far favorite

SOMETHING TO SNACK ON	
NASHVILLE HOT FRIED CHICKEN BITES served with buttermilk ranch & garlic dill pickle	13
KALE & ARTICHOKE DIP (GF, V) warm corn chips	12
CHICKEN WINGS 12 wings—Buffalo or BBQ celery & carrot sticks, blue cheese	15
SPICY FRIED DILL PICKLES buttermilk ranch	10
ACHIOTE CHICKEN NACHOS jalapeno cheese sauce, pico de gallo, avocado, lime crema, green onion	16
CHIPS & SALSA (GF, V) fire roasted tomato salsa ADD: guacamole with pickled jalapeno & cotija cheese 7 ADD: queso dip 7	9
BIG SALADS	
AZ CHICKEN COBB (GF) avocado, romaine, roasted corn, black beans, hard cooked egg, cotija cheese, pico de gallo, red pepper ranch dressing	16
BURRATA MOZZARELLA heirloom tomatoes, charred red onion, basil, aged balsamic, toasted pine nut crumble ADD: grilled chicken breast 8	14
TAVERN CAESAR SALAD ★ gem lettuce, grated reggiano cheese, rustic croutons, garlic herb dressing ADD: grilled chicken breast 8	13

Tavern special

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	18	THE COWBOY ★ free range bison, bacon, yellow cheddar, fried onions & jalapenos, steak sauce	20
PATTY MELT ★ prime beef, Swiss cheese, ale braised onions, thousand island, griddle marbled rye	18	BLACK BEAN VEGGIE BURGER green chili mayo, poblano pepper, Oaxaca cheese, guacamole	17
SANDWICHES		EXTRAS	
WAGYU PASTRAMI shaved pickles, beer mustard, toasted marbled rye	18	SMALL PUB SALAD (GF, V) mustard vinaigrette	6
SMOKED TRI-TIP "FRENCH DIP" horseradish cream, beer braised onions, hoagie roll	★ 17	SWEET POTATO FRIES maple Thai chili dip	6
CASHEW CHICKEN SALAD roasted chicken, grapes, sun-dried cranberries, watercress, mayo, toasted brioche bun	17	TATER TOTS house spice	7
THE PLAYERS CLUB grilled chicken, bacon, guacamole, pepper jack cheese, tomato, red pepper mayo, telera roll	17	TAVERN FRIES garlic & parmesan	6
		ROASTED 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	21
ROCK SHRIMP CAVATELLI hand rolled pasta, roasted peppers, asparagus, lemon, garlic parsley butter	21
GRILLED BEEF TENDERLOIN 6OZ ★ garlic parmesan fries, black peppercorn sauce	32

TREAT YOURSELF

HOT COOKIE SKILLET chocolate chip & pecan cookie with vanilla ice cream	9
SALTED CARAMEL BROWNIE SUNDAE caramelized banana, vanilla ice cream	9
CRAFTED MILK SHAKES vanilla, chocolate, strawberry, chocolate peanut butter	8
ADULT VANILLA SHAKE van gogh vanilla vodka, French vanilla, kahlua	15
ADULT CHOCOLATE SHAKE van gogh chocolate vodka, godiva liqueur	15

Must have!

Happy Hour Daily 3pm-6pm

Sip on \$6 select beers, wines, margaritas and Tito's mules plus special prices on wings, fried pickles and 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> DESCHUTES, BLACK BUTTE PORTER OR * 5.2%	8.5	<i>Sparkling</i> GRUET, BLANC DE NOIRS American Sparkling Wine	TAVERN SPRITZ Aperol, Gruet Luxury Cuvee, sparkling water
FOUR PEAKS, PEACH ALE AZ * 4.5%	8.5	GUINNESS, STOUT Ireland * 4.2%	9.5	14 54	ARCADIA COLLINS Arcadia cucumber vodka, St. Germaine elderflower, lemon juice, simple syrup, soda
FOUR PEAKS, SUN BRU Kolsch-Style * AZ * 5.2%	8.5	FOUR PEAKS, KILT LIFTER Scottish-style Ale * AZ * 6%	8.5	15 54	SUNSET MARTINI Tito's vodka, Aperol, blood orange puree, rosemary, simple syrup
HUSS, SCOTTSDALE BLOND Kolsch-Style * AZ * 4.7%	8.5	LEFT HAND, NITRO MILK STOUT CO * 6%	9	126	MULE Tito's vodka, lime, ginger beer
OAK CREEK, HEFEWEIZEN AZ * 4.5%	8.5	ODELL, 90 SHILLING Amber Ale * CO * 5.3%	8.5	<i>White</i> TREFETHEN, REISLING Oak Knoll	TAVERN & TONIC Commerce gin, cucumber, lemon, grapefruit, tonic, hopped grapefruit bitters
<i>Hoppy</i>		<i>Strong</i> CHIMAY, GRAND RESERVE Belgium Strong * Belgium * 9%	14	14 54	TRADITIONAL MARGARITA El Jimador Blanco tequila, Cointreau, lime juice, agave nectar
BALLAST POINT, GRAPEFRUIT SCULPIN IPA * CA * 7%	9.5	DESCHUTES, THE ABYSS Imperial Stout * OR * 11.2% * 22oz	28	14 54	SMOKED WATERMELON Sombra mescal, watermelon puree, jalapeno, mint, lime juice, smoked salt
DESCHUTES, MIRROR POND Pale Ale * OR * 5%	8.5	DESCHUTES, MIRROR MIRROR Barley Wine * OR * 11.2% * 22oz	26	14 54	GINGER PEACH Buffalo Trace bourbon, crème de peach, canton ginger, lemon juice, peach bitters, ginger beer
FOUR PEAKS, HOP KNOT IPA AZ * 6.7%	8.5	<i>Sour</i> COLLEGE ST, V.BEAUREGARDE Blueberry Sour * AZ * 4.3%	8.5	15 58	BARREL-AGED OLD FASHIONED Maker's 46 bourbon, brown sugar, orange, cherry, bitters
SAN TAN, JUICY JACK HAZY IPA AZ * 6.5%	9.5	DESCHUTES, THE DISSIDENT OR * 10.8% * 22oz	28	17 66	FIVE-DIAMOND MANHATTAN Phoenician Woodford Reserve bourbon, sweet vermouth, barrel-aged bitters
<i>Domestic & Import</i>		<i>Draft Beer</i>	9 pint	80	HAPPY HOUR <i>Daily, 3pm-6pm</i>
BUDWEISER MO * 5% * 16oz	8.5	DRAGON, SANTA CRUZ'R Golden ale * AZ * 4.9%	12 imperial pint (20oz) 10 beer flight of 4	108	\$6 draft pint, wine, margaritas and mules!
BUD LIGHT MO * 5% * 16oz	8.5	FOUR PEAKS, BAR DOG LAGER Hoppy Vienna Lager * AZ * 5.5%		16 62	IPA BATTERED LOCAL CHEESE CURDS buttermilk ranch
CORONA EXTRA Mexico * 4.6%	8.5	FOUR PEAKS, PHOENICIAN PALE ALE AZ * 4.9%		15 58	CHIPS & SALSA fire roasted tomato salsa
ESTRELLA DAMM, DAURA GF * Spain * 5.4%	8.5	HUSS, COPPER STATE IPA AZ * 6.5%		14 54	SPICY FRIED DILL PICKLES buttermilk ranch
HEINEKEN Netherlands * 5%	8.5	FOUR PEAKS, XEROCOLE DESERT IPA AZ * 7.0%		18 70	TAVERN FRIES sriracha mayo, truffle thyme dipping sauce
MICHELOB ULTRA MO * 4.2% * 16oz	8.5	UNCLE BEAR'S, HEAD TO TALE AMBER ALE AZ * 5.6%		104	JUMBO WINGS (6) Buffalo or BBQ with celery, carrots & blue cheese
MILLER LITE WI * 4.2% * 16oz	8.5	HUSS, COCONUT JOE STOUT AZ * 5.5%		136	TAVERN SLIDERS (2) Prime beef, melted cheddar, smoked mayo, LTO, pickle
ANGRY ORCHARD CIDER MA * 5.5%	8.5	ARIZONA LIGHT AZ * 4.0%		173	
BECK'S NA Germany	7.5	COORS LIGHT CO * 4.2%			
WHITE CLAW Hard seltzer * lime, grapefruit, mango, black cherry	8.5	CORONA PREMIER Mexico * 4.1%			
		STELLA ARTOIS Belgium * 5%			

Ask about our local rotating tap!