

warm ups.

TAVERN WINGS || 13

bone-in with choice of Tavern buffalo, Thai sweet chili, garlic parmesan, mango habanero, or rye maple bacon

new CLASSIC MOZZARELLA STICKS || 12

hand cut mozzarella, fried and served with house marinara

FLATBREAD || 14

thin cauliflower crust topped with:

Margherita | BBQ Chicken |

Hawaiian | Pepperoni

new AHI TUNA TOWER || 17

A tower of Yellowfin tuna set atop a mound of fresh avocado, sesame seeds, cilantro, and chili lime vinaigrette. served with fried wonton chips.

FRIED PICKLES || 9

crispy, breaded dill pickle slices served with house-made chipotle ranch

SPINACH & ARTICHOKE DIP || 13

three cheese blend, roasted garlic, spinach & artichoke served with house chips, carrots & celery

VAMPIRE DIP || 15

roasted garlic and artichoke hearts blended with creamy melted cheese, served in a sourdough bread bowl with crispy pita and veggies

SOUTHWEST CHICKEN EGG ROLLS || 13

buttermilk fried chicken, buffalo sauce, celery, carrots & mozzarella cheese wrapped in fried wontons and served with spicy ranch and sweet chili sauce

new HOT HONEY PIZZA FRIES || 12

beer battered fries, aged mozzarella, pepperoni, spicy marinara, bacon bits, drizzled with Mike's Hot Honey

SWEET CHILI CAULIFLOWER BITES || 11

breaded cauliflower tossed with sweet chili sauce, sprinkled with sesame Seeds, atop a bed of fresh cabbage

CRISPY BRUSSELS SPROUTS || 12

topped with white balsamic vinaigrette, shaved parmesan & bacon

GERMAN PRETZEL BITES || 9

served with Shiner Bock beer cheese & honey mustard

originals.

SIDES || BEER-BATTERED FRIES, SWEET POTATO FRIES, GARLIC MASHED POTATOES, ONION RINGS (\$1), BACON MAC'N CHEESE (\$3), SIDE SALAD (\$1), BRUSSELS SPROUTS (\$3) CHIPOTLE BLACK BEAN PATTY (NC) HANDHELDS ONLY. CHOICE OF AMERICAN, CHEDDAR, PEPPER JACK, OR SWISS

TAVERN CHEESEBURGER || 16

fresh ground sirloin, guacamole, lettuce, tomato, red onion, and choice of cheese add any style egg \$1

COWBOY BRISKET GRILLED CHEESE || 16

smoked brisket topped with cheddar cheese, onion-bacon jam and served between butter-grilled Texas toast... a house favorite!

new SMASH BURGER || 16

two smashed fresh ground sirloin patties, fried jalapeno bottle caps, pepperjack, spicy mayo, avocado creme coleslaw (try as a wrap!)

WHISKEY BACON CHEESEBURGER || 16

beef patty, cheddar cheese, bacon jam, marinated onions, spicy mayo

PATTY MELT || 16

fresh ground sirloin topped with Guinness caramelized onions, 1000 Island Dressing & cheddar cheese served between butter-grilled Texas toast

BUFFALO CHICKEN SANDWICH || 16

country fried chicken tossed in Tavern buffalo sauce and topped with lettuce, tomato & swiss cheese

BACON AVOCADO CHICKEN SANDWICH || 15

grilled chicken, topped with bacon, guacamole, lettuce, pico & spicy mayo on a brioche bun

LAKESIDE CLUB || 14

fresh crescent roll, layered with sliced turkey, ham, bacon, avocado, lettuce, tomato & garlic aioli

BUFFALO & BACON MAC & CHEESE || 16

macaroni tossed in a mixture of gouda, parmesan, cream cheese and topped with buffalo chicken and sprinkled with shredded parmesan

CAJUN CHICKEN ALFREDO || 17

linguine pasta tossed in a spicy Cajun alfredo cream sauce with red bell peppers & onions. topped with blackened chicken breast || sub shrimp 3

new ASIAN PAD THAI || 18

traditional Pad Thai Noodles tossed with seasoned chicken, peanut chili sauce, carrots, broccoli, and peanuts. || sub redfish or shrimp 8

STREET TACOS || 15

three authentic-style slow roasted & seasoned brisket tacos topped with diced white onion & cilantro. served with cilantro-lime rice & house made salsa.

IRISH CHICKEN POT PIE || 16

roasted chicken, carrot, potatoes & green peas in a cream sauce topped with puff pastry

new CRISPY CHICKEN FINGERS || 14

house battered chicken fingers, beer battered fries, honey mustard & ranch.

ENGLISH FISH 'N CHIPS || 17

crispy cod served atop house fries served with malt vinegar and house-made tartar sauce

BUFFALO CHICKEN WRAP || 14

grilled buffalo chicken, romaine lettuce parmesan, caesar dressing, flour Tortilla

new BALLPARK HOT DOG || 14

an all-American classic, served with beer battered fries | add chili or cheese 1

signatures.

FROM THE FARM

STEAK N' SMASHED || 33

12 oz ribeye served over smashed fingerling potatoes & asparagus spears || add sauteed gulf shrimp (4) for | 6. sauteed mushrooms | 3

SIGNATURE SCHNITZEL || 19

pork loin pounded thin, breaded and fried. Served with German potato salad, dressed arugula, grilled lemon & mushroom cream gravy || add any style egg | 1

new BABY BACK RIBS Half 19 - Full 29

slow-cooked baby back pork ribs, brushed with house BBQ sauce and accompanied with a loaded baked potato (limited quantities daily)

MEATLOAF TOWER || 23

hearty meatloaf topped with savory brown gravy and onion strings atop a bed of garlic mash potatoes and wilted spinach

CHICKEN FRIED CHICKEN DINNER || 20

ultimate comfort food! breaded and fried boneless chicken breast with scratch southern cream gravy, house garlic mashed potatoes, corn-on-the-cob and fried okra

TEXAS PORK CHOP || 25

boneless pork chop drizzled with garlic butter compote, smoked gouda mac 'n cheese, brussel sprouts

LEMON PEPPER CHICKEN || 18

grilled lemon pepper chicken breast, garlic mashed potatoes & vegetable medley in a light parmesan butter sauce

FROM THE SEA

SHRIMP RISOTTO || 24

texas gulf shrimp atop a creamy saffron sun-dried tomato & mushroom risotto.

TEXAS GULF REDFISH || 27

pan-seared redfish served over pesto orzo topped with sweet pepper drops, charred chili butter & cilantro chiffonade

HORSERADISH CRUSTED SALMON || 25

fresh Atlantic salmon with a horseradish crust, served with garlic mashed potatoes and brussel sprouts

VISIT ALL OUR RESTAURANTS



GIFT CARDS AVAILABLE. RESERVATIONS AVAILABLE ON RESY.

soups & greens.

TOGARASHI TUNA SALAD || 17

seared ahi tuna over Napa slaw, spinach, edamame, pickled Fresno peppers, mangoes & cashews, tossed in a chili lime vinaigrette

SOUTHERN FRIED CHICKEN COBB || 16

buttermilk fried chicken, grape tomatoes, avocado, egg, pickled red onions, crispy hominy & applewood smoked bacon on mixed Field greens served with with tapatio ranch | sub salmon 6 or shrimp 4

CHICKEN CAESAR SALAD || 16

chopped romaine lettuce tossed with fresh Caesar dressing, shaved parmesan cheese, house-made croutons & topped with marinated chicken breast

STRAWBERRY BURATA CHICKEN SALAD || 16

mixed greens, green apples, dried cranberries, quinoa & blue cheese crumbles topped with grilled chicken & Texas wildflower honey vinaigrette

QUINOA POWER BOWL || 16

quinoa, edamame, sliced cherry tomatoes, sliced avocado, peanuts, mangos, pickled red onion, lettuce, sliced chicken breast, tomato vinaigrette

SOUPS OF THE DAY || 9

roasted jalapeno
chicken tortilla

SOUP AND SALAD || 12

house salad with tomatoes, onions, cheese, and soup of the day

CHILI BREAD BOWL || 13

house-made chili served in a sourdough bread bowl and topped with shredded cheddar and sour cream

brunch.

saturday & sunday 10AM-2PM

BUILD YOUR OWN OMELET 14

choice of Canadian bacon, chorizo, slow roasted brisket, bell peppers, Fresno chilis, jalapenos, wild mushrooms, diced onions, caramelized onions, cheddar cheese, diced potatoes & diced tomatoes

HANG-OVER COMBO 14

two any style eggs, applewood smoked bacon, house hash & toast

AVOCADO TOAST 14

five grain wheat toast, avocado slices with sunny-side up egg add salmon \$6

BISCUITS & SPICY SAUSAGE GRAVY 13

butter milk biscuits with jalapeno sausage gravy, egg any style, garlic & herbs

JALAPENO HONEY BUTTER & CHICKEN BISCUIT SANDWICH 15

A Tavern Favorite. lightly battered & fried chicken breast coated with a jalapeno honey butter inside a giant home made biscuit. served with house hash

TAVERN CLASSIC 14

three fluffy buttermilk pancakes served with two eggs any style & applewood smoked bacon

BLUEBERRY & APPLE CRUMBLE PANCAKES 15

three buttermilk pancakes covered with a blueberry crumble compote and accompanied with two eggs any style & applewood smoked bacon

CHICKEN N' WAFFLES 16

country fried chicken breast, topped with Shiner Bock gravy & two eggs any style, all atop a house-made waffle

BACON, EGG, CHEESE CROISSANT SANDWICH 14

bacon, egg, and cheese atop a freshly baked croissant served with house hash

BRIOCHE FRENCH TOAST 13

thick cut brioche dipped in custard wash served with applewood smoked bacon & mixed berries

IRISH BREAKFAST 14

fried eggs, rashers (Bacon), sausage, baked beans, sautéed mushrooms & grilled tomatoes

CHILAQUILES 13

crispy corn tortilla chips sautéed in homemade salsa topped with two over easy eggs, cheddar jack cheese, sour cream and avocado

BREAKFAST PIZZA 15

cauliflower crust topped with scrambled eggs, cheddar jack, sausage gravy & your choice of bacon, sausage, Canadian bacon or chorizo

EGGS BENNY 14

choice of Canadian bacon or pork belly with poached egg, hollandaise, grilled brioche

SALMON BENEDICT 18

ocean farmed salmon, beef steak tomato, poached egg, hollandaise, grilled brioche

BREAKFAST BURRITO 14

scrambled eggs, cheddar jack cheese, choice of bacon, sausage, chorizo, or ham. served with a side of house hash

TEXAS BREAKFAST TACOS 14

three flour tortillas, scrambled eggs, mixed cheese, choice of chorizo, bacon, or sausage served with sides of house hash and house-made salsa

SCOTTISH EGG 5

hard boiled egg wrapped with sausage and deep fried

Add one to any Brunch Dish.

cocktails & wine.

everyday.

TAVERN MULE 11

Stawberry-Basil infused Finlandia Vodka, fresh lime juice, Fever Tree Ginger Beer

ADULT CAPRI SUN 13

pineapple - orange infused Tres Agaves Blanco Tequila, Blue Curacao, Topo Chico, pineapple, lime, simple, peach bitters

CLASSIC FROZEN MARGARITA 9

Hornitos Blanco Tequila, Triple Sec, Lemon Agave | add mango, strawberry, prickly pear, watermelon, or sangria l

TAVERN OLD FASHIONED 11

Maker's Mark Tavern Blend, house simple, Regan's Orange Bitters, Angostura Bitters, orange peel

SMOKED OLD FASHIONED 16

Our Signature Old Fashioned made with Woodford Reserve & smoked tableside with hickory wood

STRAWBERRY PINEAPPLE MARGARITA 12

Jose Cuervo Reposado, Cointreau, Pineapple, Strawberry, Agave, Lime, Rhubarb, Orange Bitters

GUAVA LAND 12

Don Fulano Blanco, Aperol, guava, lime, pineapple, agave

seasonal. new

LOW HANGING FRUIT 13

Diplomatico Rum, Ammunition Whiskey, Creme de Banana, Kahlua

BLACKBEARD'S DELIGHT 12

Old Forester, Crown Royal, blackberry, mint, lemon, lemon lime soda

BIG DESERT ENERGY 12

watermelon infused Herradura Blanco, ginger, prickly pear, lime

PATIO PALOMA 12

Rancho Le Gloria Blanco, basil, lime, Fresca

KIWI REFRESHER 12

Por Osos, kiwi, lemon, Topo

SUMMER SANGRIA 13

Kim Crawford, Hanson Lemon Vodka, amaretto, lemon

FRONT PORCH PEACH TEA 12

Sugarlands American Peach, Deep Eddy Sweet Tea, peach, lemon

BLACK CHERRY SPRITZ 12

Haku, black cherry, prosecco, soda

CAKE POP MARTINI 12

Dough Ball Birthday Cake Whiskey, Irish Cream, Whipped Cream, funfetti

whites.

Josh Cellars 10 / 37

Chardonnay | Carneros, CA

Kendall Jackson 10 / 37

Chardonnay | Santa Rose, CA

Stag's Leap 15 / 55

Chardonnay | Napa Valley, CA

Sonoma - Cutrer 12 / 44

Chardonnay | Russian River, CA

Bieler Pere Et Fils 11 / 41

Rose | France

Champion 7/26

Sauvignon Blanc | New Zealand

Kings Estate 9 / 33

Pinot Gris | Willamette Valley, OR

Stella Rosa 7 / 26

Pinot Grigio | Southern CA

Kim Crawford 10 / 37

Sauvignon Blanc | New Zealand

Maddalena 9/35

Chardonnay | Monterey, CA

San Simeon 11/42

Sauvignon Blanc | Paso Robles, CA

Tincho 10

New Age White Wine, Fresh Lime, Over Ice

reds.

Dark Horse 7 / 26

Cabernet Sauvignon | California

Freakshow 11 / 41

Cabernet Sauvignon | Graton, CA

Napa Cellars 15 / 55

Cabernet Sauvignon | Napa Valley, CA

Terra D'Oro 12 / 44

Red Zinfandel | Amador County, CA

Alamos 7 / 26

Malbec | Mendoza, Argentina

Meomi 11 / 41

Pinot Noir | Sonoma County, CA

Josh Cellars 15 / 56

Pinot Noir | Carneros, CA

Belle Glos 100 Bottle Only

Pinot Noir | CA

Decoy 10 / 37

Merlot | Sanoma County, CA

Highlands 41 | 10/38

Pinot Noir | Monterey, CA

San Simeon | 16/62

Cabernet | Pasa Robles, CA

sparkling. La Marca Prosecco 10.50/39 || Korbel Brut 12 || Avidi Prosecco 10/37 || Veuve Clicquot Brut 150 Bottle only