

# THE TAVERN AT LAKESIDE

WEEKLY SPECIALS  
HAPPY HOUR.  
every weekday 2-6 pm  
HALF OFF SIGNATURE ENTREES.  
every tuesday

VISIT ANY OF OUR FAMILY OF RESTAURANTS

THE TAVERN  
AT LAKESIDE

TYCOON

VOLSTEAD  
PROHIBITION ERA BAR + KITCHEN

warm ups.

**TAVERN WINGS || 13**  
bone-in with choice of flavor:  
Tavern buffalo, Thai sweet chili,  
garlic parmesan, mango habanero,  
rye maple bacon, Nashville hot,  
spicy garlic, or Carribean jerk

**VAMPIRE DIP || 15**  
roasted garlic and artichoke hearts,  
blended with creamy melted cheese,  
served with crispy pita and veggies

**FLATBREAD || 14**  
cauliflower crust topped with:  
Margherita | BBQ Chicken | Pepperoni

**CLASSIC MOZZARELLA STICKS || 12**  
mozzarella, fried and served with  
house marinara *Request Nashville Hot Style!*

**new PICK 2, 3, 4 COMBO**

Pick 2 - \$12 Pick 3 - \$17 Pick 4 - \$21

wings  
german pretzel bites  
mozzarella sticks  
chicken fingers  
fried pickles  
southwest chicken eggrolls  
beer-battered fries  
sweet potato fries

**SOUTHWEST CHICKEN EGG ROLLS || 13**  
buttermilk fried chicken, buffalo sauce, southwest  
veggie mix & mozzarella cheese wrapped in fried  
wontons and served with spicy ranch & sweet chili sauce

**SPINACH & ARTICHOKE DIP || 13**  
three cheese blend, roasted garlic, spinach  
& artichoke served with house chips, carrots  
& celery

**SWEET CHILI CAULIFLOWER BITES || 12**  
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**  
lightly salted pretzel bites served with Shiner  
Bock beer cheese & honey mustard

**FRIED PICKLES || 9**  
crispy, breaded dill pickle slices served with  
house-made chipotle ranch

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 || 17**  
fresh ground sirloin, lettuce, tomato,  
red onion, and choice of cheese

**SMASH BURGER || 18**  
two smashed fresh ground sirloin  
patties, fried jalpeno bottle caps,  
pepperjack, spicy mayo, avocado  
creme coleslaw (try as a wrap!)

**CREAMY MUSHROOM SWISS BURGER || 18**  
fresh ground sirloin, melted Swiss cheese,  
sauteed mushrooms, served with choice of  
beer-battered fries or sweet potato fries

**PATTY MELT || 17**  
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 || 16**  
grilled chicken, topped with bacon, guacamole,  
lettuce, tomato & spicy mayo on a brioche bun

**BUFFALO CHICKEN WRAP || 15**  
grilled buffalo chicken, romaine lettuce  
parmesan, caesar dressing, flour tortilla

**CHOPPED ITALIAN WRAP || 17**  
ham, salami, provolone, banana peppers, lettuce,  
tomato, onion, mayo, italian seasoning, olive oil,  
red wine vinegar, chopped and stuffed into a  
hoagie roll, served with choice of beer-battered  
fries or sweet potato fries

**BBQ PULLED PORK SANDWICH || 17**  
smoked pulled pork, bbq sauce, avocado slaw,  
golden onion ring, brioche bun, choice of  
beer-battered fries or sweet potato fries

**new BAJA FISH TACOS || 17**  
grilled or beer-battered cod, Sriracha mango  
slaw, cotija cheese, avocado creme, flour tortillas,  
choice of beer-battered fries, sweet potato fries,  
or cilantro lime rice

**NASHVILLE HOT CHICKEN MAC 'N CHEESE || 21**  
macaroni tossed in a mixture of gouda, parmesan,  
cream cheese and topped with Nashville Hot  
chicken and sprinkled with shredded parmesan

**ENGLISH FISH 'N CHIPS || 18**  
crispy cod served atop beer-battered fries  
served with malt vinegar and house-made tartar sauce  
*A house specialty!*

**CAJUN CHICKEN ALFREDO || 19**  
linguine pasta tossed in a spicy Cajun alfredo  
cream sauce with red bell peppers & onions,  
topped with blackened chicken breast

signatures

**STEAK N' MASHED || 33**  
10oz flat iron served with garlic mashed  
potatoes & grilled asparagus spears ||  
sauteed mushrooms | 3

**SIGNATURE SCHNITZEL || 21**  
pork loin pounded thin, breaded and  
fried, served with garlic mashed potatoes,  
dressed arugula, grilled lemon & mush-  
room cream gravy || add any style egg | 1

**MEATLOAF TOWER || 24**  
hearty meatloaf topped with savory  
brown gravy and onion strings atop a bed  
of garlic mashed potatoes and wilted spinach

**CHICKEN FRIED CHICKEN DINNER || 21**  
ultimate comfort food! breaded and fried  
boneless chicken breast with scratch southern  
cream gravy, garlic mashed potatoes, crispy  
brussel sprouts

**new JOE ROGAN CARNIVORE || 36**  
10 oz Flat Iron Steak, 6 oz grilled chicken breast,  
two eggs your choice, avocado slices, butter, sea salt  
*We're here to pump...you up!*

**new AHI TUNA TOWER || 25**  
tower of Yellowfin tuna, avocado,  
crab meat, white rice, and chipotle  
mayo drizzle

**new PARMESAN CRUSTED CHICKEN || 22**  
pan-seared, parmesan crusted chicken breast  
served over lemon orzo pasta and sweet pepper  
drops

**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 crispy  
brussel sprouts

## 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

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

## STRAWBERRY BURATA CHICKEN SALAD || 16

mixed greens, quinoa, strawberries, burata blue cheese, apples, Texas honey wildflower vinaigrette

## QUINOA POWER BOWL || 16

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

## CHICKEN CAESAR SALAD || 16

chopped romaine lettuce tossed with fresh Caesar dressing, shaved parmesan cheese, house-made croutons & topped with marinated chicken breast *Try as a wrap!*

## brunch.

## saturday &amp; sunday 10AM-2PM

## BUILD YOUR OWN OMELET 15

choice of Canadian bacon, chorizo, 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

two slices of five grain wheat toast, avocado slices with sunny-side up egg, everything seasoning add salmon 6

## BISCUITS &amp; SPICY SAUSAGE GRAVY 13

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

## JALAPENO HONEY BUTTER &amp; 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

## CLASSIC PANCAKE STACK 14

three butter milk pancakes served with house butter and maple syrup | add blueberries 3

new

## BLUEBERRY PANCAKES 15

three butter milk pancakes served with, melted butter, blueberry compote, and maple syrup

## 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 15

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

## BREAKFAST BURRITO 14

scrambled eggs, cheddar jack cheese, choice of bacon, sausage, chorizo, or ham wrapped in a warm flour tortilla served with a side of house hash

## BRIOCHE FRENCH TOAST 14

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

## CHILAQUILES 14

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

## 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

## 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

## cocktails &amp; wine.

## everyday.

## TAVERN MULE 12

Strawberry-Basil infused Por Osos Vodka, fresh lime juice, Fever Tree Ginger Beer

## ADULT CAPRI SUN 13 / 45 (PITCHER)

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

## CLASSIC FROZEN MARGARITA 9.5

Hornitos Blanco Tequila, Triple Sec, Lemon Agave | add mango, strawberry, prickly pear, watermelon, or sangria 1

## TAVERN OLD FASHIONED 12

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

## SMOKED OLD FASHIONED 17

Our Signature Old Fashioned made with Amador Whiskey & smoked tableside with hickory wood

## STRAWBERRY PINEAPPLE MARGARITA 13

Jose Cuervo Reposado, Cointreau, pineapple, strawberry, agave, lime, rhubarb, orange bitters

## TAVERN RANCH WATER 13

Mi Campo Blanco Tequila, lime, Topo Chico

seasonal. new

## GRAND ESCAPE 15

Grand Marnier, citrus, citrus bitters, Prosecco

## HIBISCUS MOJITO 14

Cruzan Silver Rum, lime, hibiscus, tamarind, mint, sparkling water

## SUMMER SOUR 14

Condessa Prickly Pear Gin, apricot, lemon, basil, egg white

## PEAR PRESSURE 14

Illegal Mezcal, St. George Spiced Pear, lime, agave, Angostura bitters

## CUCUMBER &amp; WATERMELON MULE 14

Por Osos Vodka, cucumber, watermelon, lime, Fever Tree Ginger Beer

## BLUEBERRY LEMONADE 14

Por Osos Vodka, lemon, blueberry, simple, sparkling water

## SPICY MELON MARTINI 14

watermelon vodka, simple, Habenero agave, lime

## THE WELL CAFFEINATED MARK WAHLBERG 15

Fletcha Azul Reposado, Licor 43, Kahlua, simple, espresso

## IRISH-AMERICAN OLD FASHIONED 14

Four Walls Irish-American Whiskey, simple, citrus bitter, Angostura bitters

## whites.

## Sea Sun by Caymus 8 / 30

Chardonnay | CA

## Delta 11 / 41.25

Chardonnay | CA

## Tavernello 8 / 30

Pinot Grigio | Venizie, Italy

## Kings Estate 11 / 42

Pinot Gris | Willamette Valley, OR

## Prisma 9 / 34

Sauvignon Blanc | Casablanca, Chile

## Kim Crawford 11 / 40

Sauvignon Blanc | New Zealand

## Domaine Durand 22 / 80

Sancerre | France

## LaMarca 11 / 42

Prosecco | Italy

## reds.

## Dark Horse 8 / 30

Cabernet Sauvignon | California

## Bull By The Horns 12 / 45

Cabernet Sauvignon | Paso Robles, CA

## Delta 11 / 42

Cabernet Sauvignon | Healdsburg, CA

## Prisma 11 / 42

Pinot Noir | Casablanca, Chile

## Meomi Bottle Only 60

Pinot Noir | Sonoma County, CA

## Ironstone 11 / 42

Merlot | Lodi, CA

## Altos Las Hormigas 10 / 38

Malbec | Mendoza, Argentina

## Caymus Conundrum 11 / 42

Red Blend | Napa Valley, CA

## Caymus: The Waking Fool 16 / 60

Red Blend | Napa Valley, CA



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AVAILABLE IN ANY DENOMINATION**

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