

# THE TAVERN AT LAKESIDE

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

GIFT CARDS & E-GIFT CARDS AVAILABLE



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

**new** 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  
fried jalapeños

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.**

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!)

**new** 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 || 16  
grilled buffalo chicken, romaine lettuce  
parmesan, caesar dressing, flour tortilla

**new** 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

**new** 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 || 34  
10oz ribeye 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

**new** CHICKEN FRIED STEAK || 22  
USDA Choice Steak, fried, topped with  
house gravy and served with your choice  
of two sides

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 || 38  
10 oz ribeye, 6 oz grilled chicken breast, two eggs  
your choice, avocado slices, butter, sea salt  
*We're here to pump...you up!*

**new** BBQ CHICKEN DINNER || 18  
marinated & grilled BBQ chicken breast served  
with your choice of two sides

**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

buttermilk 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

brunch.

saturday & 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 & SPICY SAUSAGE GRAVY || 13

buttermilk 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

new

CHICKEN FRIED STEAK WITH EGGS || 22  
USDA Choice Steak, fried, topped with house gravy and served with two eggs your choice

CLASSIC PANCAKE STACK || 14

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

new

BLUEBERRY PANCAKES || 15

three buttermilk 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

new

PROTEIN EGG WHITE SCRAMBLE || 19  
egg whites scrambled with mushrooms, wilted spinach, diced tomatoes & red bell peppers. Served with sliced avocado, salsa & a chicken sausage patty

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!*

BRIOCHE FRENCH TOAST || 14

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

new

BREAKFAST EGG ROLLS || 16  
a "house-specialty"! Scrambled eggs, cheddar-jack cheese, bacon jam & breakfast sausage wrapped and fried in crispy wontons. Served with spicy hollandaise & maple syrup.

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

new

Cafe Mocha || 7  
espresso layered with chocolate, frothed milk & whipped cream  
Iced Mocha || 7  
espresso, chocolate, & milk topped with whipped cream  
Caramel Macchiato || 7  
espresso layered with caramel & frothed milk

cocktails & 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 & 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

mocktails. 

new

HONEY BEAR 9

blackberries, lime, honey agave, ginger beer, smoked paprika

FIZZY NOT DIZZY 9

pineapple, vanilla, lemon, sparkling water

BLOODY BUDDY 9

carrot juice, blood orange, turmeric simple, mint, apple cider vinegar, tonic