



DINNER

BAR SNACKS

BACON POPCORN \$4
DEVILED EGG TRIFECTA \$13
MARINATED OLIVES \$6
PICKLE POT \$8
CHARRED OCTOPUS AGUACHILE \$13
SHRIMP DIP \$14

BOWLS & SMALL PLATES

TOMATO BISQUE \$5/8
TAVERN GREENS \$7
GREEN PAPAYA SALAD \$15
TUNA POKE \$18
FISH & CHIPS \$14

ENTREE

TAVERN BURGER ~ STILTON, MUSHROOM COGNAC CREAM, CHALLAH BUN, FRITES \$15*
ROASTED 413 CHICKEN ~ FRITES, WHITE WINE, LEMON, BUTTER, GARLIC \$32
PRAIRIE CREEK FARMS BBQ PORK CHOP ~ YUKON MASH, CRISPY CORNMEAL LONG BEANS \$28
8OZ FILET OF BEEF ~ BALSAMIC GLAZED CARROTS, CAULIFLOWER PUREE, MUSHROOM DEMI \$38*
CAULIFLOWER BOLOGNESE ~ SAN MARZANO TOMATO, PARMESAN, BUCATINI PASTA \$25
PAN SEARED RUBY TROUT ~ SPRING PEA & GINGER PUREE, BRAISED BOK CHOY \$29
STEAK FRITES ~ PRIME 16OZ STRIP, SHOESTRING FRITES, WILD MUSHROOM DEMI \$36*

SIDES

YUKON MASHED POTATO \$7
BRAISED BOK CHOY \$9
CRISPY CORNMEAL LONG BEANS \$9
BALSAMIC GLAZED CARROTS \$9
PARMESAN ROASTED CAULIFLOWER \$8
ANGRY MAC & CHEESE \$8

DESSERTS

LEMON CAKE ~ LEMON CURD, BUTTERCREAM. RASPBERRY \$10
CHOCOLATE TORTE ~ SHAVED COCONUT, ALMONDS, CARAMEL \$9
ICE BOX PIE ~ STRAWBERRY & BASIL \$9

EXECUTIVE CHEF BEN ALEXANDER
SOUS CHEF AUDREY LONG
SOUS CHEF TRAVIS MARTINEZ
PASTRY CHEF MADISON GURLEY

6-PACK FOR THE KITCHEN STAFF \$10

*CONSUMING RAW OR UNDERCOOKED MEAT OR FISH COULD POSE A HEALTH RISK
FEATURING PRAIRIE CREEK PORK (KELLYVILLE, OK) & 413 FARMS PASTURED CHICKEN (ADAIR, OK)