



DINNER

AUGUST 2017

WINE OF THE DAY

XINOMAVRO,
KIR-YANNI ESTATE,
"RAMINISTA" GREECE,
2012
11/GL

TAVERN HYDRATION

JIM'S MANHATTAN
Woodford Reserve Bourbon
Carpano Antica, Angostura Bitters
Stirred, Lemon Twist
Served Up
12

TAVERN COOLER
Graven Polish Vodka
Fresh Watermelon Nectar
Fresh Lime Juice
Splash Soda
Tall Glass
11

BERTINI
St. George Spirits "Botanivore" Gin
Bertina Elderflower Liqueur
Orange Twist
Served Up
11

HIGHLANDER
Famous Grouse Scotch
Montenegro Amaro
Orange Bitters
Served Up
11

THE STEINWAY
George Dickel Rye Whiskey
Aperol Liqueur, Lemon Juice
Splash Cocchi Americano
Orange Bitters
In Bucket
11

BAD ASS SIDECAR
Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up
14

LA PALABRA
Pelotón De La Muerte Mezcal
Luxardo Maraschino Liqueur
Chartreuse, Lime Juice
Brandied Cherry
Served Up
11

PROSECCO COCKTAIL
Sorelle Branco Prosecco
Bitters Soaked Sugar Cube
Cognac Floater
In Flute
11

BUTCHER BLOCK

7/EA. OR 28/ALL

PORCHETTA DI TESTA
ROSEMARY-SHALLOT DUCK RILLETTES
WHISKEY LACED CHICKEN LIVER PÂTÉ
FOIE GRAS TORCHON

CHEESE BOARD

5/EA. OR 20/ALL

MANCHEGO: Raw Firm Spanish Sheep's Milk Cheese
MURCIA AL VINO: Red Wine Soaked Spanish Goat's Milk Cheese
PIERRE ROBERT: Creamy French Cow's Milk Cheese
ROARING 40'S: Australian Cow's Milk Blue Cheese

FIRSTS

SOUP OF THE DAY

Chef's Whim

9

AHI TUNA TARTARE

Fresno Chilies, Tarragon, Lemon Oil, Avocado Crème, House Made Potato Chips

15

CRISPY PORK BELLY

Chickpea Croquette, Whiskey-Maple Glaze, Cilantro Green Goddess Sauce, Cayenne

12

SUMMER MELON & PROSCIUTTO SALAD

Sausalito Springs Watercress, Toasted Almonds, Plum Vinaigrette

13

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

Applewood Smoked Bacon, Point Reyes Blue Cheese, Watermelon Radish, Herbed Crème-Fraîche Dressing

10

SPICED EGGPLANT & NARDELLO PEPPERS

Tomato Confit, Lovage, Sesame Seeds, Squeeze of Lemon

8

MAINS

PAN SEARED ALASKAN HALIBUT

Wild Mushroom-Corn Ragout, Broccolini, Lobster Beurre Blanc, Old Bay, Herb Gremolata

32

GRILLED RIB EYE STEAK

Roasted Green Chile Whipped Potatoes, Blue Lake Beans, Smoked Tomato Butter, Demi Glace

38

PAN ROASTED MAPLE LEAF DUCK BREAST

Caramelized Sunchoke Purée, Lacinato Kale, Balsamic Glazed Bronx Grapes, Basil, Port Wine Jus

30

GRILLED DOUBLE CUT PORK CHOP

Pancetta, Farro, Summer Squash, Grilled Peaches, Fresno Chiles, Marsala Cream Sauce

33

PAN ROASTED HALF CHICKEN

Fingerling Potatoes, Grilled Radicchio, Spinach, Garlic Confit, Bread Crumbs, Lemon-Rosemary Jus

26

FRESH FETTUCCINE PASTA

House Made Spicy Italian Sausage, Heirloom Tomato Sauce, Basil, Fresh Ricotta

23

NIMAN RANCH BURGER WITH FRIES

Served on La Farine Baguette with All the Fixin's
Add Cheddar, Emmentaler, or Blue Cheese
Add Applewood Smoked Bacon, Avocado

15

1/EA
2/EA

EXECUTIVE CHEF: ESTEBAN ESCOBAR

ACME WHEAT LEVAIN AND/OR ACME WALNUT LEVAIN AVAILABLE ON REQUEST. SIMPLY ASK FOR IT!

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE.

THE TAVERN FAMILY THANKS YOU FOR DINING WITH US THIS EVENING.