



DINNER

JULY 2017

WINE OF THE DAY

PINOT BLANC,
DIRLER-CADE, "RÉSERVE",
ALSACE,
2015

8.50/GL

TAVERN HYDRATION

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

TAVERN MULE
St. George Green Chile Vodka
Bundaberg Ginger Beer, Lime Juice
Angostura Bitters
Tall Glass
11

DARK N' STORMY
Goslings Black Seal Rum
Bundaberg Ginger Beer
Fresh Lime Juice
Tall Glass
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
In Bucket
11

BAD ASS SIDECAR
Hennessy Cognac VS
Cointreau, Fresh Lemon Juice
Lemon Twist, Sugar Rim
Served Up
13

DAILY SHRUB
St. George Spirits "Botanivore" Gin
Watermelon-Basil Shrub
Lemon, Soda Water
Tall Glass
11

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

BUTCHER BLOCK

7/EA. OR 28/ALL

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

CHEESE BOARD

5/EA. OR 20/ALL

- GOAT GOUDA: Central Coast Goat's Milk Cheese
- TOMME CRAVEUSE: Aged French Cow's Milk Cheese
- VALDEÓN: Spanish Goat-Cow's Milk Blue Cheese
- P'TIT BASQUE: Aged French Sheep's Milk Cheese

SOUP OF THE DAY

Chef's Whim

AHI TUNA TARTARE

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

CRISPY PORK BELLY

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

ROASTED PORCINI MUSHROOM & NECTARINE SALAD

Prosciutto, Serpent Cucumbers, Sausalito Springs Watercress, Plum Vinaigrette

FUJI APPLE & BUTTERLEAF LETTUCE SALAD

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

ROASTED HEIRLOOM CAULIFLOWER

Brown Butter-Black Currant Vinaigrette, Chili Flakes, Parmesan Cheese

FIRSTS

9

15

12

13

10

7

MAINS

PAN SEARED ALASKAN HALIBUT

Cornbread Panzanella Salad, Morel Mushrooms, White Corn, English Peas, Mushroom-Parmesan Brodo

32

GRILLED RIB EYE STEAK

Beef Fat Whipped Potatoes, Beer Braised Spring Onions, Napa Cabbage, Jalapeño Butter, Demi Glace

38

PAN ROASTED MAPLE LEAF DUCK BREAST

Whole Grain Mustard Spätzle, Romano Beans, Cherry-Port Wine Jus

30

GRILLED DOUBLE CUT PORK CHOP

Pancetta, Farro, Grilled Peaches, Summer Squash, 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.