

# THE TAVERN

## ME NU

### AT THE TRAILS

#### STARTERS

##### TAVERN WINGS 13.75

chef-made wings tossed with your choice of sauce

##### BANG BANG SHRIMP 10.5

crispy shrimp, sweet chili aioli

##### QUESADILLA 10

grilled chicken and steak, jack cheese, onions, and peppers

##### LOADED NACHOS 12.5

queso, cheese blend, ranch drizzle, jalapeno, pico de gallo  
add chicken 2 | add steak 3

##### BLACK & BLUE FLATBREAD 12

blackened chicken, blue cheese, caramelized onion, spinach, mozzarella cheese

#### SALADS

##### GREEK SALAD 12

mixed greens, greek olives, cucumber, tomato, feta cheese, greek dressing  
Add Chicken 2

##### SUNBURST 14

grilled chicken, candied pecans, blue cheese, berries, mandarin oranges

##### FILET & WEDGE 15.5

tomato, bacon, crispy onion, blue cheese, beef tenderloin

##### COBB SALAD 14

Grilled chicken avocado, tomato, boiled egg, crispy bacon, blue cheese,

#### HANDHELDS

##### REUBEN SANDWICH 11.5

corned beef, sauerkraut, swiss cheese, thousand island

##### SIGNATURE BURGER 12.5

angus beef, lettuce, tomato, onion, mayonnaise, mustard & choice of one topping

##### CHAVO CHICKEN 12.5

pepper jack, lettuce, tomato, onion, bacon, avocado, chipotle aioli

##### CLUB SANDWICH 12.5

ham, turkey, bacon, lettuce, tomato, mayo, american & swiss cheese

##### FRIED BUFFALO WRAP 11.5

crispy chicken, lettuce, cheddar, tomato, avocado, ranch, buffalo

##### BAJA CARNITAS TACOS 13.5

flour tortillas, pork carnitas, mexican slaw, jalapeno cream, pico de gallo

#### HOUSE SPECIALTIES

##### CHICKEN TENDERS 11.5

butter milk chicken tenders with side & dipping sauce

##### FISH & CHIPS 13.75

beer battered Icelandic cod french fries, tartar sauce

##### POLLO PESTO PENNE 15

grilled chicken, roasted pine nuts, diced tomato, pesto cream sauce

##### USDA CHOICE CUT MARKET PRICE

Chef's featured signature steak cut in house - served with garlic whipped potatoes and seasonal vegetables

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

# THE TAVERN

## AT THE TRAILS

### RED GLASS

Rickshaw Cabernet  
J Lohr Cabernet  
Stags Leap Cabernet

Sterling Vintner's Merlot  
Francis Ford Coppola Diamond Merlot

Murphy Good Pinot Noir  
Meiomi Pinot Noir

Conundrum Red Blend  
Prisoner Red Blend

Terrazas Malbec

### WHITE GLASS

Le Rime Pinot Grigio

Whitehaven Sauvignon Blanc  
Kim Crawford Sauvignon Blanc

Sea Sun Chardonnay  
La Crema Chardonnay

Anew Rose

## COCKTAILS

Ambhar Top-Shelf Margarita

Ambhar Plata Tequila, Cointreau, fresh squeezed orange, organic sweet lime juice

Blueberry Cosmo

Titos Vodka, Chambord, organic sweet lime juice, fresh blueberries

Apple Cider Mule

Titos Vodka, ginger beer, Angry Orchard Apple Ale

Cafe Manhattan

Makers Mark, Kahlua, Sweet vermouth

Cranberry Whiskey Sour

Makers Mark, Organic sweet lime juice, fresh orange, house made cranberry cinnamon simple syrup

## BREWS BOTTLE

Bud Light  
Michelob Ultra  
Coors Light  
Stella Artois  
Heineken  
Blue Moon

Samuel Adams Boston Lager

Corona Extra  
Corona Premier  
Dos XX  
Guinness Draught  
Shiner Bock  
Angry Orchard Apple Ale

## DRAFT

Miller Lite

Blue Moon Belgian White  
Voodoo Ranger IPA

Fat Tire Belgium Ale  
Modelo Especial