

STARTERS

Brauhaus Bavarian Pretzel Served with our house-made beer, jalapeno & cheddar dipping sauce. 8

House-Cut French Fries Fresh Idaho potatoes tossed with sea salt 7

With rich Guinness gravy 9, house-made beer jalapeno cheddar cheese sauce 10

Daily Hummus Platter Chickpeas, tahini, olive oil & our daily special ingredients, served with flatbread & fresh vegetables. 10

JoJo's Unpeeled potato wedges deep-fried, served with our house-made beer, jalapeno & cheddar dipping sauce. 10 *limited availability*

Roasted Shishito Peppers Delicately sweet roasted peppers tossed with sea salt & our house-made citrus pesto. 10

Sweet Potato Fries sea salt, honey & cinnamon-bourbon butter. 9

Wings

Asian BBQ, Cilantro Lime, Garlic & Parmesan Cheese, Honey Mustard, Mild, Medium, Hot Hot, Naked, or the Ultimate Extra-Crispy Double Fried Eight fresh, jumbo chicken wings with your choice of sauce, carrots, celery & house-made ranch or blue cheese dressing. 15

Sliders

Pulled Pork Amber beer braised pork shoulder with pickles 9

Lamb Burgers topped with feta cheese & tzatziki sauce 14

Mini Cheese Burgers, served with pickles 10

SALADS

Soup of the Day Ask your server for our offering today. Cup 5 or Bowl 7

Buffalo Chicken Salad Chicken tossed in wing sauce, you choose, sliced, served on a bed of mixed greens, tomato, cucumber & blue cheese crumbles with celery & carrot sticks, your choice of dressing. 14

Grilled Chicken Salad Grilled chicken breast, mixed greens, tomato, cucumber, carrots, Applewood smoked bacon, chick peas, blue cheese crumbles, sliced hard-boiled egg, roasted beets & fresh croutons, 14. Or Salmon for 17.

Tavern Caesar Romaine lettuce, parmesan, croutons, homemade caesar dressing 5/9.5

House Salad Mixed Greens, house dressing 5/9.5

Salmon & Spinach Salad Pan seared kosher, Sushi Grade, Norwegian North Atlantic Salmon fillet served over a bed of fresh spinach leaves, red onion, crisp apple slices, avocado & feta cheese. 17

Tri-Salad Plate One scoop each of egg salad, chicken salad & hummus, served on a bed of lettuce with tomato, cucumber, carrot, celery & grilled flatbread. 15

Add grilled chicken breast, 7, or scoop of chicken or egg salad, 5. Add pan seared, North Atlantic Salmon fillet or Beyond Burger, 9.

House-Made Dressings

Blue Cheese, Ranch, Balsamic Vinaigrette, Caesar, Cilantro Lime & Honey Mustard

SANDWICHES

Choice of fries, side salad, cup of soup or daily vegetable.

Substitute sweet potato fries or bowl of soup for additional 2.

Cheddar, blue cheese, smoked gouda, pepper jack, muenster or feta cheese, 1; bacon, avocado or fried egg, 2

Amber Beer Braised Pork Shoulder Tender, slow-braised pork shoulder, chipotle BBQ sauce, creamy mustard slaw & pickles. 13.5

Beer Battered Atlantic Cod Wild caught North Atlantic cod deep-fried to a golden brown & served with house-made malted tartar sauce. 15

Grilled Shishitos & Cheese Aged cheddar, pepper jack & Muenster cheeses grilled with roasted shishito peppers. 12

Chicken Salad House-made with Granny Smith apples, celery & carrot, stuffed in a pita, or on sourdough or wheatberry. 12

Egg Salad Classic, house-made, egg salad stuffed in a pita, or on your choice of sourdough or wheatberry. 11

Chicken & Cheese Your call, grilled or fried chicken breast, choice of cheese, greens & tomato. 13.5

Spicy BBQ Chicken Chipotle breaded chicken breast, chipotle BBQ sauce, pepper jack cheese, tobacco onions, roasted garlic aioli & greens. 14.5

Buffalo Chicken & Blue Cheese Chicken breast tossed in your choice of wing sauce, lettuce, tomato & our house-made blue cheese dressing. 14.5

Tavern BLT Applewood smoked bacon, Sriracha mayo, greens & tomato. 13.5

ENTRÉES

Chipotle Breaded Chicken & Waffle Chipotle, smoked chili pepper, breaded & deep-fried chicken breast, Belgian waffle, cinnamon bourbon butter, maple syrup & fresh cut fries. 19

Fish & Chips Wild caught North Atlantic cod dredged in beer batter, deepfried to a golden brown, served with malted tartar sauce, mustard slaw & fresh cut fries. 18.5

Herb Marinated Bone-In Pork Chop 10-ounce bone-in herb marinated pork chop, fresh seasonal vegetables and baked potato. 24

North Atlantic Salmon Pan seared kosher, sushi grade, Norwegian Atlantic salmon fillet with house-made Asian BBQ sauce, creamy mashed potatoes & fresh seasonal vegetables. 23

Shepherd's Pie Seasoned ground lamb & beef, creamy mashed potatoes, vegetable succotash, Guinness gravy & tobacco onions. 17

Grilled Filet 6-ounce crispy onions, mashed potatoes seasonal vegetable. 32

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURGERS & DOGS

Avocado, Bacon & Egg Burger fresh avocado, fried egg, Applewood smoked bacon, citrus cilantro chili mayo & Tabasco. 16

Beyond Burger (vegetarian option) Beyond Burger grilled & topped with our house-made hummus, tzatziki sauce, red onion, greens & tomato. 16.5

Bird Dog Grilled Wagyu All-Beef Jumbo hot dog & pickles. 10

Black & Blue Burger Applewood bacon, blue cheese, greens & tomato. 15

Lamb Burger Hand-pattied, ground lamb with red wine, garlic & oregano, topped with feta cheese, tzatziki sauce, red onion, greens & tomato. 16

Mushroom Guinness Gravy Burger Cheddar cheese, tobacco onions. 15

Shishito Pepper Burger Roasted shishito peppers, smoked Gouda cheese, roasted garlic aioli & greens. 15

CLUCK IT! Make any of our burgers a grilled chicken breast sandwich.

PLANT IT! Make any of our burgers a grilled Beyond Burger sandwich.

TAKE IT NAKED! No bun? No problem. Enjoy your protein on a bed of greens.

SIDES

Corn on the Cob 5, Slaw 5, House Fries 7, Sweet Potato Fries 9, Seasonal Vegetable 5, Creamy Mashed Potatoes 5, Baked Potato 6

SWEET ENDINGS

Bread Pudding of the Day Ask your server for the flavor today. 7

Bananas Foster Cheesecake Creamy cheesecake infused with ripe bananas, banana liqueur & rum. 7

Key Lime Pie Egg yolks, condensed milk & Key Lime juice in a graham crust. That's it – no fillers! 7

Peanut Butter Pie Crunchy peanut butter in a chocolate graham crust topped with peanut butter cups, drizzled with dark fudge & caramel. 7

WEEKDAY LUNCH SPECIALS,

Monday - Friday 11:30 to 3:30

Tavern Fish Fry beer battered fish & fresh-cut fries, tartar sauce. 11

Classic Chicken or Egg Salad Combo You choose chicken or egg, sourdough or wheatberry, cup of soup or side salad. 9

BEVERAGES

The Republic of Teas (Gluten-free) Pomegranate Green, Passion Fruit Green, Ginger Peach Decaf. 4

San Pellegrino Sparkling Water 4

Soft Drinks Freshly brewed iced tea, Classic Coke, Diet Coke, Sprite, Mello Yello, Barq's Root Beer, Lemonade and Ginger Ale 3

Juices Orange, Cranberry, Grapefruit, Pineapple 3.5

Kitchen Coffee Buy the kitchen a round of after-service, domestic bottled beer. nice way to say thanks! 10

Tavern Tini's 10

Dirty Bird

Old St. Pete Banyan Reserve Vodka, Olive Juice, Tabasco & Blue Cheese Stuffed Olives.

Cafecito-tini

Miami Cuban Coffee Rum Liqueur, Dark Crème De Cacao & Stoli Vanilla.

Cucumber-tini

Crop Organic Cucumber Vodka, Splash of House Sour and House Simple.

Irish Chocolate-tini

Ballotin Chocolate Whiskey, Stoli Vanilla & Irish Cream.

Indigo Royale

Empress 1908 Gin, St. Germain, Bubbles, Splash of Lime & ½ Sugar Rim.

4th Street Cosmopolitan

Crop Organic Meyer Lemon Vodka, Orange liqueur, Splash of Cranberry & Touch of Lime.

Martini/Cocktail of the Week

Take a Chance. Changes Every Week.

Tavern Tails

Bee's Knees Lemonade

Old St Pete Sunset Gin, Honey & Lemonade. 9

Jalapeno Lemonade

Stoli Hot Vodka, Fresh cut Jalapeno, Fresh Squeezed Lemons & Lemonade. 9

Tavern Tea

Crop Organic Meyer Lemon Vodka, Iced Tea & Lemon. Sweet Tea by Request. 8

Garden Mojito

Hendrick's Gin, Crop Organic Cucumber Vodka, St. Germain, Fresh Mint, Limes & Club Soda. 10

Coconut Mojito

Siesta Key Toasted Coconut Rum, Fresh Mint, Limes & Club Soda. 9

PB&J Old Fashion

Skrewball Peanut Butter Whiskey, Mitchter's Rye, Splash of Razzberry, Bitters, Twist of Orange & Filthy Cherry. 10

Coffee Old Fashion

Jameson Cold Brew, Ballotin Chocolate Whiskey, Chocolate Bitters, Orange Twist & Filthy Cherry. 10

White Wine

Sparkling, Zonin, Prosecco	8/30
Sparkling, Gruet, Brut	10/38
Rose, Juliette, Provence	9/34
Chardonnay, Raeburn	11/42
Chardonnay, Bogle	8/30
Pinot Grigio, Dell Vanezie	8/30
Sauvignon Blanc, Matua	9/34
Riesling, Bex	8/30
Moscato, Corvo	8/30

Red Wine

Red Blend, Rabble	11/42
Cabernet Sauvignon, Uppercut	11/42
Cabernet Sauvignon, Broadside	9/34
Merlot, Bogle	8/30
Malbec, Kaiken	8/30
Pinot Noir, Portlandia, Oregon	10/38
Pinot Noir, Cycles	8/30
Red Zinfandel, Four Vines	8/30

House Wine Selections 6/23
Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel

Tavern Sangria Red or White 8

Mules 10

All Mules are made with Ginger Beer and Fresh Lime.

Moscow Mule – Stoli Vodka
Kentucky Mule – Mitchters Bourbon
Gin Gin Mule – Old St Pete Sunset Gin
Irish Mule – Jameson Whiskey & Mint
Mexican Mule – El Jimador Tequila
Sweet Heat Mule – Stoli Hot Vodka

Margaritas

Tavern Margarita
El Jimador, Orange Liqueur, House Sour Mix and Fresh Limes. 9

Natural Rita
1800, Fresh Lime and Agave Nectar. 10

Skinny Rita
Milagros, Fresh Lime and Orange Liqueur. 9
Salted Rim on Request.

Tropical Rita
Patron, Orange Liqueur, House Sour Mix, Splash of Pineapple, Splash of OJ 10

Spirits

Turn the Spirit of your choice into a Martini, Manhattan or Old Fashion for \$2. Add Carpano Antica to your Manhattan for \$1. All Premium Manhattans and Old Fashions are Garnished with Filthy Cherries.

Bourbon/Whiskey

Woodford Reserve	12	Knob Creek	11
Horse Soldier	10	Makers	9
Michter's Bourbon	9	Jack Daniels	8
Michter's Rye	9	Jim Beam	8
Jameson Cold Brew	8	Jameson	8
Crown Royal	9	Skrewball	8
Bullit Rye	9	Bullit	9
Garrison Bros	14	Whistle Pig	14

Scotch

Glenfiddich	10	Glenlivet	10
Macallan	13	Chivas Regal	9
J Walker Black	9	Dewars	8
J Walker Red	8	Laphroaig	12

Gin

Hendrix	10	Tanqueray	9
Bombay Sapphire	9	Bombay	8
Empress Purple	10	Beefeater	8
St Pete Sunset	9	Grey Whale	9

Tequila

Casamigos Blanco	11	1800	10
Don Julio	9	Patron	9
Milagros Reposado	9	Milagros	8
Se Busca Mezcal	8	El Jimador	8

Vodka

Chopin	10	Grey Goose	9
Belvedere	10	Stoli (& Flavors)	8
Crop Organic	8	Reyka	8
St Banyan Tree	8	Tito's	9
Absolut	8	Firefly, Sweet Tea	8

Draft Beer

Cigar City Jai Alai IPA 7.5%	7
Cigar City Maduro Brown Ale 5.5%	6
3 Daughters Beach Blond Ale 5%	6
3 Daughters Key Lime Cider 5.5%	6
Motorworks Pulp Friction Grapefruit IPA 6.9%	7
TBBC Reef Donkey APA 5.5%	6
Green Bench Sunshine City IPA 6.8%	7
Guinness Stout 4.2%	6
Stella Artois 5.2%	6
Smithwicks Irish Red Ale 4.5%	6
Paulaner Hefe-Weissbier 5.5%	6
Golden Road Mango Cart Wheat 4%	6
Carlsberg Euro Pale Lager 5%	5
Yuengling Lager 4.5%	4
Miller Lite 4.2%	4
Michelob Ultra 4.2%	4.5

+ Two Guest Taps.

Beer Flight – Pick Four \$8

Beer Blends

Black & Blau – Guinness over Paulaner 7
Black Velvet – Guinness over Cider 7
Pennsylvania Black & Tan – Guinness over Yuengling 7

Bottles & Cans

Boddington	6	Chimay Blue	9
Corona	4	Heineken	4
Corona Light	4	Yuengling Lager	4
Budweiser	3.5	Coors Light	3.5
Bud Light	3.5	Miller Lite	3.5
Ultra	4	Clausthaler NA	3.5

White Claw Black Cherry & Mango 4

Happy Hour

Monday to Friday, 3 to 6
½ Price Draft Beer, House Wine & Wells.
\$2 Off all other Drinks.

Thursday is ½ Off Tavern Tini's. 5 to Close