

Tavern Soup & Salads

DAILY SOUP

served w. bread small 6 large 9.5

BEAR STREET MIXED GREENS (gf, veg)*
mixed greens, grape tomatoes, pickled carrots + onions,
honey white balsamic dressing half 7.5 full 14

CAESAR SALAD

garlic croutons, grana padano, valbella smoked bison,
lemon wedge, double peppercorn dressing half 8.5 full 14.75

BEET ME UP

(gf, v)*
roasted beets, blue cheese, mixed greens, toasted pecans,
grape tomato, pickled carrots + onions,
apple vinaigrette half 8.5 full 15.75

ROASTED CARROT & PARSNIP SALAD

(gf)*
spinach & arugula, prosciutto, goat cheese, pickled red onion,
walnut clusters, maple dressing half 8.5 full 15.75

ADD:

5oz CHICKEN TO ANY SALAD 6

Tavern Classics

GARLIC CHEESE FINGERS

(veg)*
fresh pizza dough, garlic purée, mozzarella, green onion,
sweet garlic + marinara sauce 12.75

great w. bacon 4.25 really great w. bruschetta 5.5

CURRY BEAN DIP

(veg)*
chef's garam masala, mixed beans, coconut milk, cheese
curds, cilantro. served w. garlic naan + corn chips 17

BUILD YOUR OWN BRUSCHETTA

(veg)*
garlic pita, arugula, fresh tomatoes, basil,
shallots, balsamic, goat cheese, olive oil 15.75

PULLED PORK NACHOS

(gf)*
gouda, pickled jalapeños, tomatoes, green onion,
tavern-made salsa + guacamole, sour cream 20

PORK BELLY MAC + CHEESE

cauliflower, bacon cream sauce,
herbed bread crumbs, aged white cheddar 18

MAHI MAHI FISH TACOS

flour tortillas, cabbage slaw, cilantro, pickled carrots + onions
roasted tomato chipotle sauce, black sesame, greens 19

CHICKEN WINGS

(gf)*
house smoked + cast iron roasted,
mango piri piri sauce 18.5

BAKED ROSELINE (2)

fresh pasta, capicola, provolone + mozzarella,
pine nut basil pesto, creamy rosé sauce 19

ADD: ROSELINE 10/ea

Tavern Pizza

approximately 11" pizzas
thin crust

THE MARGARITA

(veg)*
sliced red tomatoes, fresh basil,
mozzarella, pizza sauce 15.75

THE MEDITERRANEAN

(veg)*
roasted vegetables, onions, artichokes, olives,
feta, oregano, mozzarella, pizza sauce 19

THE CLASSIC

beautifully simple...
salami, mozzarella, pizza sauce 17.5

THE WHEELER HUT

(veg)*
wild forest mushrooms, pine nuts,
mozzarella, truffle oil, pesto, pizza sauce 19

THE BIG BIRD

chicken, bacon, spinach, onions,
goat cheese, mozzarella, pesto, pizza sauce 20

THE BISON

smoked bison, caramelized onions,
edamame beans, mozzarella, pizza sauce 20

THE PRIMO ITALIANO

salami, capicola, prosciutto, mushrooms, onions,
peppers, mozzarella, pizza sauce 20

THE HAWAIIAN

pulled pork, roasted pineapple, bell peppers,
caramelized onions, mozzarella,
house bbq sauce, pizza sauce 19

THE GODFATHER

prosciutto, roasted garlic, arugula, olives,
grana padano, mozzarella, herbed bread crumbs,
truffle oil, pizza sauce 20

THE DONAIR

housemade beef donair, onions, tomatoes,
shredded lettuce, mozzarella, garlic sweet sauce,
pizza sauce 19.5

Pete's Za

ASK YOUR SERVER FOR TODAY'S PIE CREATION

ADD:

ANY MEAT 4.25/item
ANY VEGETABLE 3.75/item
GLUTEN FREE CRUST (approx 10") 3.75
ANY CHEESE 4.25
PESTO | BBQ | SWEET GARLIC (sauce) 1.5

our items are made to order and can be made
vegetarian and gluten free*. please ask your server.

*Please be aware that although we do our best to limit cross
contamination, our kitchen contains a great deal of
gluten and therefor cannot be 100% gluten free.

Tavern Sandwiches

SERVED UNTIL 4PM

each sandwich is served w. choice of miss vickie's potato chips,
house potato salad, side greens, side caesar or daily soup

GROWN-UP GRILLED CHEESE

brie, cheddar, gouda, pesto, sourdough
served with house smoked ketchup 14.25
add ham 3.5

TURKEY, BACON + BRIE

roasted turkey, smoked bacon, caramelized onion,
cran-mayo, sourdough 16.5

ITALIAN PANINI

salami, hot capicola, roasted red pepper, arugula,
provolone, sundried tomato mayo, ciabatta 16.25

THE REUBEN

montreal smoked meat, sauerkraut, gruyère cheese,
thousand island, dill pickle, marble rye 16.25

HOUSE SMOKED TUNA MELT

red onion, dill pickles, capers, lemon, tomatoes,
gouda, mayo, sourdough 17

GRILLED EGGPLANT PRESS

(veg)*
grilled eggplant, pickled red onion, spinach, goat cheese,
balsamic reduction reduction mayo, sourdough 15.75

SUBSTITUTE: GLUTEN FREE BREAD 3

Need More Dip?

TRY THESE! 2.25/ea

sundried tomato mayo
chef ody's hot sauce
spicy chipotle dip
balsamic mayo

Tavern Sweet Tooth

BANANA SPLIT

(gf)*
berry compote, maple walnuts, chocolate shavings, vanilla ice cream 11.5

PEACH CRUMBLE

baked freestone peaches, vanilla ice cream, coconut crumble topping 11.5



quality service, by custom, is acknowledged with a gratuity of 15%-20%
an automatic gratuity of 18% may be added to parties of 6 or more

Cocktails

2oz of liquor

TAVERN CAESAR 12

w. smoked bison wrapped bocconcini, house made rim + pickle juice

MOUNTAIN MOOSE 11.5

vodka, lychee liqueur, muddled lychee + lime, ginger ale

OLD FASHIONED 13

dark horse rye whisky, sugar, bitters, orange

RASPBERRY BERET 11.5

raspberry vodka, chambord, fresh lemon, vanilla sugar

ROSÉ SANGRIA 11.5

rosé wine, boozy berries, lemonade

CLASSIC MARGARITA 11.5

el jimador, triple sec,
fresh orange, lime juice, salt

NEW YORK SOUR 13.75

buffalo trace bourbon, fresh lemon juice,
pineapple, red wine, bitters

TAVERN SPRITZER 13

ginger liqueur, triple sec, fresh lemon + mint, soda

COURTYARD ICED TEA 11

southern comfort, peach schnapps,
rooibos tea, fresh lemon

LEMON SQUEEZE 11

citron vodka, limoncello, fresh orange + lemon, vanilla sugar rim

ESPRESSO MARTINI 13

van gogh double espresso vodka,
chocolate chili liqueur, rumchata, milk

CLAIRE WATER MARTINI 14

eau claire parlour gin, triple sec, fresh mint, lime, cucumber

Boozy Punch Bowls

sharing punch bowls - seriously, who doesn't love punch? 8oz \$36

SANGRIA BOWL

rosé, lemon, pineapple, sprite, boozy berries

BEER BOWL

triple sec, project 9 pilsner, simple syrup, mint,
fresh squeezed lemon + lime

FLOWER POWER BOWL

gin, elderflower cordial, mint, tonic + soda

ICED TEA BOWL

tequila, rum, gin, vodka, triple sec,
coca cola, fresh lemon + lime

LEGEND

gf - gluten free

veg - vegetarian

v - vegan

chef peter ody