



FATHER'S DAY BRUNCH 2026

BRUNCH COCKTAILS

BRUNCH BLOODY Vodka or Tequila, Sweet & Smokey House Made Mary Mix **19**

MIMOSAS Blood Orange, White Peach, Mango, Pink Guava **19**

ESPRESSO MARTINI Vodka, Espresso, Baileys, Kahlua, Frangelico, Cacao Nibs **19**

STARTERS & SHARED PLATES

FRENCH 75's ONION SOUP Thyme, Sherry, Gruyere Glaze **18**

NEW ENGLAND CLAM CHOWDER Cream, Bacon, Potatoes Cup **16**

SPICY AHI POKE Avocado, Papaya, Serrano Chiles, Yuzu, Crispy Wontons **24**

CHARRED BRUSSELS SPROUTS Pine Nuts, Smoked Bacon, Maple Gastrique **22**

COCONUT CRUSTED SHRIMP Horseradish-Marmalade & Dijon Sauces **26**

TAVERN GREENS GF Baby Lettuces, White Cheddar, Cranberries, Spiced Pecans (See ADDS) **18**

CHOPPED SALAD GF Romaine, Point Reyes Blue Cheese, Red Onions, Heirloom Tomatoes, Bacon (See ADDS) **18**

SANTA FE CAESAR GF Grilled Corn, Avocado, Pepitas, Pico de Gallo, Parmesan, Poblano Caesar Dressing (See ADDS) **19**

ADDS Grilled or Fried Chicken **+8** Seared Ahi or Ahi Poke **+10** Grilled Salmon or Filet Mignon Skewers **+13**

ENTREES

BUTTERMILK FRIED CHICKEN & WAFFLE Pecanwood Smoked Bacon, Maple Syrup, Thyme Gravy **34**

PULLED PORK SANDWICH Cheddar, Green Chile, Bourbon-Chipotle Barbecue Sauce, Toasted Brioche Bun **26**

COWBOY BURGER Cheddar, Pecanwood Smoked Bacon, Roasted Green Chile, BBQ Sauce, Onion Ring **30**

CLASSIC EGGS BENEDICT Hickory Ham, Poached Eggs, Hollandaise, English Muffins, Tater Tots **28** Avocado **+3**

BLACKENED AHI BURGER Lettuce, Tomato, Red Onion, Avocado, Spicy Chile Aioli, Toasted Brioche Bun **30**

TAVERN SCRAMBLE GF Spinach, Mushrooms, Avocado, Tater Tots **26** Add Smoked Bacon or Ham **+3**

AVOCADO TOAST BENNIE Tomato, Arugula, Poached Eggs, Grilled Corn, Hollandaise, Sourdough, Tater Tots **28**

PRIME RIB HASH Prime Rib braised with Onions and Potatoes, Poached Eggs, Bearnaise Sauce **28**

BROWN DERBY COBB GF Roast Turkey, Bacon, Egg, Tomatoes, Avocado, Blue Cheese, White Balsamic Vinaigrette **28**

MAINE LOBSTER & SHRIMP LOUIS GF Romaine, Avocado, Tomatoes, Boiled Egg, Louis Dressing **36**

CURRIED CHICKEN & PAPAYA GF Roasted Cashews, Sun-Dried Cranberries, Strawberries **28**

BUDDHA BOWL GF Red Basmati Rice, Vegetable Medley, Avocado, Goat Cheese, Furikake **28**

ADDS Grilled or Fried Chicken **+8** Seared Ahi or Ahi Poke **+10** Grilled Salmon or Filet Mignon Skewers **+13**

PRIME RIB DIP Gruyere, Cheese Crispy Onions, au Jus, Creamed Horseradish, Ciabatta Roll **34**

TAVERN CHEESEBURGER Half Pound Prime Angus Sirloin, Cheddar Cheese, LTO, 1000 Isle, Brioche Bun **28**

ADDS Pecan Wood Smoked Bacon or Avocado **+3** Parmesan Garlic or Parmesan Truffle Fries **+2**

D' S HONEY BUTTERMILK FRIED CHICKEN Mashed Potatoes, Green Beans, Thyme Gravy **36**

FISH & CHIPS Ale Battered Alaskan Cod, Coleslaw, French Fries, Tartar Sauce **36**

DESSERTS

WALNUT CARROT CAKE White Chocolate and Cream Cheese Frosting **17**

DARK CHOCOLATE MOUSSE TORTE Cointreau Cream **16**

NEW YORK STYLE CHEESECAKE White Chocolate and Fresh Strawberries **16**

20% Gratuity automatically added to parties of 8 or more Water Served Upon Request Only Please NO substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have allergies, please alert us as not all ingredients are listed. 6-26



STARTERS & SHARED PLATES

- FRENCH 75's ONION SOUP** Thyme, Sherry, AOP Gruyere Glaze **18**
NEW ENGLAND CLAM CHOWDER Potatoes, Bacon, Cream Cup **16**
CRISPY COCONUT Horseradish-Marmalade & Mustard Sauces **26**
SPICY AHI POKE Avocado, Papaya, Serrano Chiles, Yuzu, Crispy Wontons **26**
CHARRED BRUSSELS SPROUTS Pine Nuts, Smoked Bacon, Maple Gastrique **22**
COCONUT CRUSTED SHRIMP Horseradish-Marmalade & Dijon Sauces **24**
CALAMARI AND BLISTERED SHISHITO PEPPERS Sweet & Spicy Chile Aioli **22**

SALADS & BOWLS

- TAVERN GREENS** GF Baby Lettuces, White Cheddar, Cranberries, Spiced Pecans, Herb Vinaigrette (See ADDS) **18**
CHOPPED SALAD GF Romaine, Point Reyes Blue Cheese, Red Onions, Heirloom Tomatoes, Bacon (See ADDS) **18**
SANTA FE CAESAR GF Grilled Corn, Avocado, Pepitas, Pico de Gallo, Parmesan, Poblano Caesar Dressing (See ADDS) **19**
BUDDHA BOWL GF Red Basmati Rice, Vegetable Medley, Avocado, Goat Cheese, Furikake **28**
ADDS Grilled or Fried Chicken **+8** Seared Ahi or Ahi Poke **+10** Grilled Salmon or Filet Mignon Skewers **+13**

BURGERS & SANDWICHES Served with French Fries or Coleslaw

- TAVERN CHEESEBURGER** Half Pound Prime Angus Sirloin, Cheddar Cheese, LTO, 1000 Isle, Brioche Bun **28**
ADDS Pecan Wood Smoked Bacon or Avocado **+3** Parmesan-Garlic or Parmesan-Truffle Fries **+2**
BLACKENED AHI BURGER Lettuce, Tomato, Red Onion, Avocado, Spicy Aioli, Brioche Bun **30**
PRIME RIB DIP Gruyere Cheese, Crispy Onions, au Jus, Creamed Horseradish, Ciabatta Roll **34**
PULLED PORK SANDWICH Cheddar, Green Chile, Bourbon-Chipotle Barbecue Sauce, Toasted Brioche Bun **26**
COWBOY BURGER Cheddar, Pecanwood Smoked Bacon, Roasted Green Chile, BBQ Sauce, Onion Ring **30**

POULTRY & BEEF

- D's HONEY BUTTERMILK FRIED CHICKEN** Mashed Potatoes, Blue Lake Green Beans, Thyme Gravy **36**
COWBOY STEAK 18 oz Rib Eye, Jalapeno-Cheddar Potatoes, Green Beans, Cowboy Butter **54**
CHICKEN PICCATA Sautéed Cutlets with Garlic, Mashed Potatoes, Blue Lake Green Beans, Lemon & Caper Sauce **36**
BABY BACK RIBS Chipotle BBQ Sauce, French Fries, Baked Beans, Coleslaw **40**
SHORT RIB STROGANOFF Mushrooms, Pearl Onions, Dijon Sauce, Pappardelle **38**

SEAFOOD

- BBQ SPICED SCOTTISH SALMON** GF Creamed Corn, Sautéed Baby Spinach, Paprika Infusion, Bacon Dust **40**
FISH & CHIPS Alaskan Cod, Coleslaw, French Fries, Chipotle Tartar Sauce **36**
TEQUILA SHRIMP PASTA Green Chile Pesto Cream Sauce, Pepitas, Pappardelle **38**

DESSERTS

- WALNUT CARROT CAKE** White Chocolate and Cream Cheese Frosting **17**
DARK CHOCOLATE MOUSSE TORTE Cointreau Cream **16**
NEW YORK STYLE CHEESECAKE White Chocolate and Fresh Strawberries **16**

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