

soup

french onion soup 17
sunrise organic cipollini onions,
cognac veal stock, gruyere-parmesan,
crostini

salad

mixed greens salad 14 (v/gf)
mixed green & red lettuces, rainbow carrots,
fennel, jicama
*choice of tarragon buttermilk,
mustard vinaigrette or balsamic vinaigrette*

chimichurri shrimp skewer 14 (p/gf)

4 shrimp with paprika,
lemon, evoo and a
parsley-cilantro-
jalapeno-garlic
chimichurri

starters

caviar dip & fries 15 (p)
calvisius caviar, red
onion, grated egg, creme
fraiche & chives with
flat-cut fries

za'atar carrots 16(ve/gf)
roasted za'atar-spiced
rainbow carrots over
garlic & tahini hummus
with chimichurri

smoked duck carpaccio 13

8 slices, hand-rolled
breadstick, arugula, red
onion, roasted sunflower
seeds and a brown mustard
& fried capers aioli

spicy farfalle 24(v)

julienne zucchini, carrots,
yellow squash, sautéed garlic,
vegetable broth, baby arugula,
calabrian chiles, shallots,
parmesan

*add sautéed shrimp +12
note: can be made vegan with
removal of parmesan or gluten-
free pasta upon request*

entrees

tavern burger 22
brioche bun (e), grilled balsamic
onions, roasted tomatoes, white
cheddar, signature sauce, lettuce
*your choice of flat-cut fries with truffle,
sunflower & mustard seed ketchup or
mixed greens side salad*

add-ons
*applewood-smoked bacon +6
sautéed crimini mushrooms +5
fried egg +3
impossible burger 22 (ve)

miso black cod 38 (gf/p/df)

seared black cod with a miso-
mirin paste, roasted &
smashed skillet-fried red
potatoes, roasted eggplant
toun, watercress salad with
pickled shallots, watermelon
radish, star anise & fresh
herbs

steak frites

12oz new york 55
prime new york served with
flat-cut fries
served with brandy peppercorn sauce

steaks

6oz filet mignon 53
prime filet with sautéed green
beans, roasted carrots & spinach
*choice of demi-glace or truffle butter
additional sauce or butter +2*

16oz new york 62

prime new york, sautéed
green beans, roasted
carrots & spinach
choice of demi-glace or truffle butter

Garlic-Spiked Loaded Red Potatoes
4 mini-potatoes with creme fraiche, chives, cheddar
choice of caviar (15), bacon (15) or mushroom (12)

Roasted Rainbow Carrots 10 (gf)
Sauteed Crimini Mushrooms 12 (gf)

sides

Lobster Mac & Cheese 26
maine lobster, cavatappi pasta, parmesan,
gruyere, white cheddar, heavy cream,
parsley bread crumbs
add applewood-smoked bacon +6

Sautéed Green Beans 10 (gf)
Garlic Mashed Potatoes 10 (gf)

desserts

Vanilla Bean Crème Brûlée 14
Mint & Dark Chocolate Mousse 14

Baked Alaska 16
vanilla bean ice cream & meyer
lemon curd over vanilla & ginger
cake under a toasted meringue with
roasted pistachios

Caramel Red-Wine Apple Pie 16
red-wine soaked pink lady apples,
cinnamon-brown sugar streusel and
a scoop of vanilla bean ice cream

\$5 Split Plate Charge for Entrees & includes full serving of all accompaniments
Requests for modifications may be politely declined by the kitchen

Please limit two credit cards for payment per table

**Consuming raw or under-cooked meats can increase the risk of food borne illness*

Referral or Promo Cards must be presented at the start of the meal and complimentary appetizer is chef's choice

(v)=vegetarian (ve)=vegan (p) = pescetarian (e) contains egg (gf) =gluten free (df) = dairy free

Happy Hour

4pm - 5pm



Mother's Day Dinner 5pm-8pm May
12th Space is limited so reserve today

Happy Hour Bites

Farmer's Salad 10 (v/gf)

red & green leaf lettuces, rainbow carrots, fennel, jicama, balsamic vinaigrette, mustard vinaigrette or tarragon buttermilk

Caviar Dip & Fries 13 (p)

calvisius caviar, red onion, grated egg, creme fraiche, chives with flat-cut fries

Fritto Misto 10 (v)

lightly fried semolina-crust ed veggies with fennel, onion, green beans, tarragon & spicy aioli

Shrimp Skewer 12 (p/gf)

4 shrimp, paprika, lemon, and a parsley-garlic-jalapeno-garlic chimichurri

Loaded Bacon Shrimp Fries 16

jalapeño, bacon & tiger shrimp with flat-cut fries & spicy cilantro-jalapeno sauce

Spicy Fried Chicken Sliders 15

2 spicy buttermilk-soaked chicken sliders with green cabbage, jalapeño & cilantro slaw & spicy cilantro buttermilk dressing

Large Bowl of Fries 10 (v)

flat-cut fries & truffle-sunflower-mustard seed ketchup

Happy Hour Cocktails

Margarita 10 Aperol Spritz 10
Old Fashioned 10 Paloma 10
Daiquiri 10 Mule 10
Negroni 10 Mojito 10

plus 15% off any house cocktail
(cocktail specials not included)

Happy Hour Wine

25% off any BTG Wine Selection

+

15% off any bottle from our wine
list during happy hour

(weekly bottle special not included)

Happy Hour Beer

25% off any beer

Wines by the Glass

Sparkling

CHANDON BRUT

Sparkling NV
12/glass-45/bottle

Rosé

FUTURE PERFECT ROSÉ

Rosé of Grenache SYV 2022
13/glass - 50/bottle

White

OJAI VINEYARD DRY RIESLING

Kick-On Ranch Los Alamos 2020
14/glass - 52/bottle

STORM SAUVIGNON BLANC

Santa Ynez Valley Sauvignon Blanc 2023
15/glass - 56/bottle

PENCE CHARDONNAY

Estate Sta. Rita Hills 2021
17/glass - 64/bottle

Red

PRESQU'ILE PINOT NOIR

Santa Barbara County 2022
16/glass-60/bottle

STOLPMAN SANGIOVESE

Estate Ballard Canyon 2019
16/glass-60/bottle

STOLPMAN SYRAH

Estate Ballard Canyon 2022
17/glass-64/bottle

TIMBRE THE CLASSICS

Bordeaux Blend Santa Ynez 2020
17/glass-64/bottle

\$20 corkage fee for your first bottle

\$25 for each additional bottle

corkage waived with purchase from our list

Limit 2 750ml bottles per table

\$30 corkage for magnums (1.5L) or larger

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

THE TAVERN