

THE TAVERN

COCKTAILS

Tangled Up In Blue <i>vodka, blueberry, lemon, sour candy</i>	\$12
Summer Babe <i>vodka or gin, aperol, elderflower, lime</i>	\$12
Bengali Gimlet <i>gin, curried nectar, lime, lemon</i>	\$13
Autumn Changes <i>tequila, pomegranate, campari, cinnamon, citrus</i>	\$13
Old Cuban <i>rum, mint, angostura bitters, lime, sparkling wine</i>	\$12
Fallen Leaf <i>rye, cranberry, anise, lemon, orange bitter</i>	\$13
Tavern Negroni <i>porter's orchard gin, blanc vermouth, campari</i>	\$12
Bacon-Infused Old Fashioned <i>infused bourbon, maple syrup, orange</i>	\$12
Orchard Sour <i>bourbon, vanilla, pear shrub, lemon, bitters</i>	\$12
Problem Solver <i>barrel aged elijah craig, averna, carpano antica</i>	\$14

MOCKTAILS

Blue Dream <i>blueberry, lemon, lime, sour candy rim</i>	\$7
Shrub & Soda <i>choice of pomegranate or pear topped with soda</i>	\$7
Sparkling Pomegranate Soda <i>Pomegranate, Lime, Seltzer, Orange</i>	\$7

WINE

(please ask your server about our captains wine list)

Sparkling	
Francois Montand NV <i>Jura, France</i>	\$12/48
Rotari Brut Rose NV (187mL) <i>Jura, France</i>	\$13
White / Rosé	
Montinore Estate Pinot Gris <i>Willamette Valley, OR</i>	\$11/44
Nortico Alvarinho <i>Minho, Portugal</i>	\$9/36
S.A. Prüm 'Essence' Riesling <i>Mosel, Germany</i>	\$10/40
Mary Taylor 'Bordeaux Blanc' Sauvignon Blanc <i>Bordeaux, France</i>	\$10/40
Les Charmes 'Cave de Lugny' Chardonnay <i>Burgundy, France</i>	\$13/52
Rosé of the Day (Bartender's Choice)	\$10/40
Red	
Lulu Gamay <i>Loire Valley, France</i>	\$10/40
Wonderwall Pinot Noir <i>Edna Valley, CA</i>	\$14/56
Guigal CDR Rouge Red Blend <i>Côtes du Rhône, France</i>	\$12/48
Clos de Los Siete Red Blend <i>Vista Flores, Argentina</i>	\$14/56
Pezat Bordeaux <i>Bordeaux Superior, France</i>	\$13/52
Anatomy No. 1 Cabernet Sauvignon <i>Napa Valley, CA</i>	\$15/60

DRAUGHT BEERS

Peroni Nastro Azzurro Lager <i>Vigevano, Italy, 5.1%</i>	\$7
Austin Eastciders Dry Cider <i>Austin, TX, 5%</i>	\$7
Stonecloud Neon Sunshine Belgian Wit <i>Oklahoma City, OK, 5.5%</i>	\$7
COOP F5 IPA <i>Oklahoma City, OK, 7.1%</i>	\$7
Guinness Draught Stout <i>Dublin, Ireland, 4.2%</i>	\$8
Rotating Draughts	
American Solera Seasonal <i>Tulsa, OK</i>	\$8
Elgin Park Seasonal <i>Tulsa, OK</i>	\$7
Heirloom Seasonal <i>Tulsa, OK</i>	\$8

BOTTLED/CANNED BEER

(ask your server about rotating features)

Ale	
Ayinger Celebrator Doppelbock <i>Aying, Germany, 6.7%</i>	\$10
Big Sky Moose Drool <i>Missoula, Montana, 5.2%</i>	\$7
Cabin Boys Trail Magic Hazy IPA <i>Tulsa, OK, 7%</i>	\$8
Dead Armadillo Tulsa Flag Blonde <i>Tulsa, OK, 5.5%</i>	\$7
Duvel Trappist Ale <i>Belgium 8.5%</i>	\$10
Fullers London Pride <i>Chiswick, LDN, 4.7%</i>	\$8
Mountain Fork Three Rivers Blonde Ale <i>Broken Bow, OK, 4%</i>	\$7
Mountain Fork Timber Creek Amber <i>Broken Bow, OK, 4.5%</i>	\$7
Roughtail Everything Rhymes With Orange <i>Oklahoma City, OK, 6.5%</i>	\$8
Smithwicks Amber Ale <i>Dublin, IRL, 4.5%</i>	\$7
St Bernardus Abt 12 Quadruple Ale <i>Watou, Belgium 10%</i>	\$12
Wheat	
Iron Monk Stilly Wheat <i>Stillwater, OK, 4.5%</i>	\$6
Weihenstephaner Hefe Weissbier <i>Germany, 5.4%</i>	\$8
Lager	
Kronenbourg 1664 Golden Pale Lager <i>Strasbourg, France, 5%</i>	\$8
Marshall This Land Lager <i>Tulsa, OK, 4.8%</i>	\$7
Stonecloud Lite <i>Oklahoma City, OK 4.3%</i>	\$7
Fruits & Sours	
Lindemans Framboise <i>Belgium, 4%</i>	\$12
NEFF Raspberry Pride <i>Tulsa, OK, 5%</i>	\$7
Prairie Artisan Ales Seasonal Sour <i>Tulsa, OK</i>	\$MKT
Dark	
Left Hand Nitro Milk Stout <i>Longmont, CO, 6%</i>	\$7
Non-Alcoholic	
Guinness Zero <i>Dublin, IRL</i>	\$6
Heineken 0.0 <i>Amsterdam, Natherlands</i>	\$5

LOCAL PARTNERS

PRARIE CREEK PORK CHOPS & CHICKEN
Kellyville, OK

URBAN GREENS MICROGREENS
Tulsa, OK