

# THE TAVERN

## BAR SNACKS & STARTERS

### Bacon Popcorn\*\*

maple caramel, bacon \$4

### Deviled Egg Trifecta\*\*

sriracha, classic, pastrami \$10

### Angry Mac & Cheese

garlic, smoked gouda, fontina, bread crumb \$10

### Tater Tot Poutine

tenderloin, cheese curds, brown gravy, salsa verde \$14

### Shrimp Dip

sourdough, parmesan \$13

### Olives

whipped feta, focaccia \$8

## SOUPS & SALADS

### Tomato Bisque

parmesan crouton \$5/8

### Soup of the Day

\$5/8

### House Greens

artichoke, feta, red onion, crouton, italian \$7/10

### Chef's Salad

spring mix, dill vinaigrette, bacon, egg,  
tomato, feta \$14

### Fall Salad

arugula, butternut squash, cranberries, candied pecans,  
burrata, orange vinaigrette \$8/14

### Add Protein to Any Salad

chicken \$4, steak \$8, salmon \$12

## EDITION

## FEATURES

### Pastrami

marble rye, swiss, pickled mustard  
seed, sauerkraut \$15

### Seared Scallops

pumpkin risotto, lardons, fennel,  
orange vinaigrette \$24

### Chicken Fried Steak

whipped potatoes, brown gravy  
haricot verts \$18

## CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

### Cheese

Truffle Tremor (goat & cow) \$7

Roomano Gouda (cow) \$5

Ski Queen Gjetost (goat & cow) \$5

Burrata (cow) \$5

### Charcuterie

Holy Cow! Salami (beef) \$4

Spicy Chorizo (pork) \$4

House Nduja (pork) \$5

Summer Sausage (pork & beef) \$5

## SIDES

Frites \$5

Grilled Artichokes \$8

Brussel Sprouts \$9

Fall Vegetables \$9

Six Pack For The Kitchen \$10

## SANDWICHES & ENTRÉES

### Tavern Club

whole grain, frites \$14

### Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

### Tenderloin

whole grain, fontina, apple & onion chutney  
arugula, frites \$13

### Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$15

### Tavern Burger\*

challah bun, stilton cheese, mushroom cognac cream, frites \$15

### Fish & Chips

icelandic haddock, frites, tartar sauce, lemon cheek \$18

### Mushroom Agnolotti

ricotta, walnuts, garlic cream \$24

## DESSERTS

### Pumpkin Bread Pudding

vanilla ice cream, cinnamon crunch, butterscotch \$8

### Pie of the Day

pastry chef's choice \$8  
à la mode \$2

### Chocolate Torte

peanut butter & pretzel \$9

## THE TEAM

Executive Chef *Audrey Long*

Sous Chef *Daniel Ackermann*

Pastry Chef *Madison Gurley*

\*\*Half Price Monday-Friday 3-6

\*Consuming raw or undercooked meat or fish could pose a health risk

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### Shrimp Dip

sourdough, parmesan \$13

### Tater Tot Poutine

tenderloin, cheese curds, brown gravy, salsa verde \$14

### Olives

whipped feta, focaccia \$8

## SOUPS & SALADS

### Soup of the Day

\$5/8

### House Greens

artichoke, feta, red onion, crouton, italian \$7/10

### Fall Salad

arugula, butternut squash, cranberries, candied pecans, burrata, orange vinaigrette \$8/14

### Chef's Salad

spring mix, dill vinaigrette, bacon, egg tomato, feta \$14

### Add Protein to Any Salad

chicken \$4, steak \$8, salmon \$12

\*\*Half Price Monday-Friday 3-6

## EDITION

## FEATURES

### Seared Scallops

pumpkin risotto, lardons, fennel, orange vinaigrette \$28

### Roasted Chicken

(monday-thursday)

whipped potatoes, roasted vegetables, lemon butter \$26

### Fried Chicken Dinner

(friday-sunday)

whipped potatoes, peas, biscuit, bacon gravy \$18/person

## CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

### Cheese

Truffle Tremor (goat & cow) \$7

Roomano Gouda (cow) \$5

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Spicy Chorizo (pork) \$4

House Nduja (pork) \$5

Summer Sausage (pork & beef) \$5

## SIDES

Frites \$5

Grilled Artichokes \$8

Brussel Sprouts \$9

Fall Vegetables \$9

Whipped Potatoes \$7

Six Pack For The Kitchen \$10

## ENTRÉES

### Pork Chop\*

sausage stuffing, swiss chard, cranberry chipotle glaze \$26

### Filet Of Beef\*

fall vegetables, shallot marmalade \$38

### Mushroom Agnolotti

ricotta, walnuts, garlic cream \$28

### Fish & Chips

Icelandic haddock, frites, tartar sauce, lemon cheek \$18

### Tavern Burger\*

challah bun, stilton cheese, mushroom cognac cream, frites \$15

## DESSERTS

### Pumpkin Bread Pudding

vanilla ice cream, cinnamon crunch, butterscotch \$8

### Chocolate Torte

peanut butter & pretzel \$9

### Pie of the Day

pastry chef's choice \$8

à la mode \$2

## THE TEAM

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Sous Chef Daniel Ackermann

Pastry Chef Madison Gurley

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## COCKTAILS

### Metropolitan

tito's, cranberry shrub, lemon, triple \$12

### The Cindustry

tanqueray no. 10, ferrari carrano chardonnay, cinnamon syrup, orange bitters \$12

### Summer Babe

tito's or bombay dry, aperol, elderflower, lime \$10

### Pretty In Pink

old tom, turmeon rosé vermouth, lemon \$11

### The Birdman

domaine de canton, lime, simple, angostura, choice of tequila or mexcal \$11

### Bengali Gimlet

tanqueray rangpur, curried nectar, lime, lemon \$12

### Tavern Negroni

gin, campari, vermouth, amaro \$10

### Bacon-Infused Old Fashioned

bacon-infused old grandad\grade a maple syrup \$9

### Problem Solver

bulleit rye, fernet branca, dolin rouge, angostura \$11

### Three Star Daquiri

rum barban court, simple, lime, angostura \$12

### Chartreuse Swizzle

green chartreuse, falernum, pineapple, lime \$12

### Orchard Sour

old grandad bourbon, vanilla, pear shrub, lemon \$11

## MOCKTAILS

### Rosy Cheeks

cranberry, pineapple, grapefruit, amerena cherries \$6

### Backstage Pass

lime, pineapple, cranberry, simple, soda \$6

### Shrubs & Soda

choice of pear/cranberry/strawberry topped with soda & lime \$6

## WINE

(please ask for our extensive wine by the bottle list)

### Sparkling

Francois Montand NV

Jura, France

Freixenet Cordon Negro Brut NV (187mL)

Sant Sadurni d'Anoia, Spain

Rotari Brut Rose NV (187mL)

Trento, Italy

### White / Rosé

Anne Amie Pinot Blanc 2018

Willamette Valley, OR

Dancing Crow Sauvignon Blanc 2018

Lake County, CA

Louis Latour Ardèche Chardonnay 2017

Burgundy, France

Ferrari Carrano Chardonnay 2017

Sonoma, CA

E. Guigal Côtes Du Rhône Blanc 2017

(Viogner / Marsanne / Roussane)

Côtes Du Rhône, France

Teutonic Riesling 2017

Willamette Valley, OR

Rosé of the Day (Bartender's Choice)

### Red

Lapierre Raisins Gaulouis Gamay 2017

Beaujolais, France

Wonderwall Pinot Noir 2018

Edna Valley, CA

Altemente Monastrell 2018

Jumilla, Spain

Decero Malbec 2017

Mendoza Argentina

Fableist Tempranillo 2016

Paso Robles, CA

Pezat Bordeaux (Merlot / Cab Frac) 2015

Bordeaux Superior, France

Yardstick Cabernet 2017

Napa Valley, CA

## DRAUGHT BEERS

### Draught Beers

Peroni Nastro Azzurro Lager (Vigevano, Italy, 5.1%) \$6

Dead Armadillo Tulsa Flag (Tulsa, OK, 5.5%) \$5

COOP F5 IPA (Oklahoma City, OK, 7.1%) \$6

Guinness Draught Stout (Dublin Ireland, 4.2%) \$5

Bishop Crackberry Cider (Dallas, TX, 6%) \$7

American Solera Seasonal (Tulsa, OK) \$MKT

Elgin Park Seasonal (Tulsa, OK) \$MKT

Heirloom Rustic Ales Seasonal (Tulsa, OK) \$MKT

## BOTTLED/CANNED BEER

(ask your server about rotating features)

### Ale

Big Sky Moose Drool (Missoula, Montana, 5.2%) \$6

Elk Valley Magic Juice IPA (Oklahoma City, OK, 8.2%) \$6

Duvel Single Ale (Puurs, Belgium, 6.8%) \$8

Fuller's ESB (London, England, 5.5%) \$8

Marshall McNellie's Pub Ale (Tulsa, OK, 5%) \$5

Odell Brewing Co. 90 Shilling (Ft. Collins, CO, 5.3%) \$6

Ommegang Hennepin Farmhouse (Cooperstown, NY, 7.7%) \$7

Orval Trappist Ale (Orval Alley, Belgium, 6.9%) \$10

Roughtail Everything Rhymes With Orange

(Oklahoma City, OK, 6.5%) \$6

Sam Smith Nut Brown (Tadcaster, England, 5%) \$7

Stonecloud Brews Lee (Oklahoma City, OK, 8%) \$6

Ska Brewing Blonde Ale (Durango, CO, 5.3%) \$6

Belhaven Scottish (Belhaven, Scotland, 5.2%) \$7

### Wheat

Avery White Rascal (Boulder, CO, 5.6%) \$6

Stonecloud Neon Sunshine (Oklahoma City, OK, 5.5%) \$6

Weihenstephaner Hefeweissbier (Freising, Germany, 5.4%) \$7

### Lager

Ayinger Celebrator Doppelbock (Aying, Germany, 6.7%) \$9

Stonecloud Havana Affair Pilsner (Oklahoma City, OK, 4.6%) \$6

Rhineland Shorty (Rhineland, WS, 5%) \$3

Tennent's Lager (Glasgow, Scotland, 4%) \$7

Welltown Helles Lager (Tulsa, OK, 4%) \$6

### Fruits & Sours

Odell Sippin' Pretty (Ft Collins, CO, 4.5%) \$6

Lindeman's Framboise (Belgium, 4%) \$12

Anderson Valley Blood Orange Gose (Boonville, CA, 4.2%) \$6

Jacobins Rouge Flemish Sour (Belgium, 5.5%) \$12

### Dark

Harpoon Porter (Boston, MA, 5.3%) \$6

St Bernardus Abt 12 (Watou, Belgium, 10.5%) \$11

Ska Steel Toe Milk Stout (Durango, CO, 5.5%) \$6

## LOCAL PARTNERS

### PRAIRIE CREEK PORK CHOPS

Kellyville, OK

### URBAN GREENS MICROGREENS

Tulsa, OK

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### Bacon Popcorn\*\*

maple caramel, bacon \$4

### Deviled Egg Trifecta\*\*

sriracha, classic, pastrami \$10

### Angry Mac & Cheese

garlic, smoked gouda, fontina, bread crumb \$10

### Pancake on a Stick

maple sausage, syrup \$10

### Avocado Toast

sourdough, poached eggs, pickled red onion, everything seasoning \$12

### Chicken Fried Steak Bites

sausage gravy, pepper jelly \$12

### Shrimp Dip

sourdough, parmesan \$13

## SOUPS & SALADS

### Tomato Bisque

parmesan crouton \$5/8

### House Greens

artichoke, feta, red onion, crouton, italian \$7/10

### Fall Salad

arugula, butternut squash, cranberries, candied pecans, burrata, orange vinaigrette \$8/14

### Add Ons:

avocado \$4, chicken \$4, steak \$8, salmon \$12

## EDITION

## FEATURES

### Crab Cake Benedict

english muffin, avocado, creole hollandaise \$18

### Pastrami Hash

potato, butternut squash, onion, russian dressing, rye bread, sunny eggs \$15

### Honey Butter Chicken Biscuit

butter milk biscuit, pepper jelly \$12

## CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

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Ski Queen Gjetost (goat & cow) \$5

Burrata (cow) \$5

### Charcuterie

Holy Cow! Salami (beef) \$4

Spicy Chorizo (pork) \$4

House Nduja (pork) \$5

Summer Sausage (pork & beef) \$5

## SIDES

Frites \$5

Biscuit & Gravy \$6

Sausage \$4

Bacon \$4

Fruit \$6

Brunch Potatoes \$5

Six Pack For The Kitchen \$10

## SANDWICHES & ENTRÉES

### Swine Sammy

ham, sausage, bacon, 2 over hard eggs, american, greens, chipotle aioli \$14

### Chorizo Burrito

potato, scrambled eggs, queso, pico \$15

### Grilled Cheese

four cheeses, sourdough, tomato bisque \$10

### Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$15

### Buttermilk Pancakes

butter, maple syrup \$12

### Chilaquiles

salsa verde, black bean purée, red onion, cilantro, sunny egg \$14

### Tavern Burger\*

challah bun, stilton cheese, mushroom cognac cream, frites \$15

### Fish & Chips

icelandic haddock, frites, tartar sauce, lemon cheek \$18

## DESSERTS

### Pumpkin Bread Pudding

vanilla ice cream, cinnamon crunch, butterscotch \$8

### Pie of the Day

pastry chef's choice \$8

à la mode \$2

### Chocolate Torte

peanut butter & pretzel \$9

## THE TEAM

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## COCKTAILS

### Si Seniorita

cimarron tequila, strawberry, jalapeno, oj, sparkling \$10

### Tavern Bloody Mary

vodka, bloody mary mix, pickle, salt \$7

### Michelada

tecate, celery bitters, louisiana hot sauce, bloody mary mix, salt \$5

### Mimosa

fresh orange juice, sparkling wine \$3

### Violette Royale

crème de violette, sparkling wine, lemon twist \$7

### Seelbach

bourbon, cointreau, peychauds, angostura, sparkling wine \$8

### Damien

bombay dry gin, lemon, simple, apple bitters \$9

## DRAUGHT BEERS

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(Vigevano, Italy, 5.1%)

Dead Armadillo Tulsa Flag \$5

(Tulsa, OK, 5.5%)

COOP F5 IPA \$6

(Oklahoma City, OK, 7.1%)

Bishop Crackberry Cider

(Dallas, TX, 6%) \$7

Guinness Draught Stout \$5

(Dublin Ireland, 4.2%)

### Rotating Draughts

American Solera Seasonal \$MKT

(Tulsa, OK)

Elgin Park Seasonal \$MKT

(Tulsa, OK)

Heirloom Rustic Ales Seasonal \$MKT

(Tulsa, OK)

Seasonal Cider \$MKT

## WINE

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Francois Montand NV

Jura, France

\$11/44

Freixenet Cordon Negro Brut NV (187mL)

Sant Sadurni d'Anoia, Spain

\$11

Rotari Brut Rose NV (187mL)

Trento, Italy

\$12

### White / Rosé

Anne Amie Pinot Blanc 2018

Willamette Valley, OR

\$11/44

Dancing Crow Sauvignon Blanc 2018

Lake County, CA

\$10/40

Louis Latour Ardèche Chardonnay 2017

Burgundy, France

\$10/40

Ferrari Carrano Chardonnay 2017

Sonoma, CA

\$12/48

E. Guigal Côtes Du Rhône Blanc 2017

(Viognier / Marsanne / Roussane)

Côtes Du Rhône, France

\$9/36

Teutonic Riesling 2017

Willamette Valley, OR

\$10/40

Rosé of the Day (Bartender's Choice)

\$9/36

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Beaujolais, France

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Edna Valley, CA

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Altemente Monastrell 2018

Jumilla, Spain

\$9/36

Decero Malbec 2017

Mendoza Argentina

\$11/44

Fableist Tempranillo 2016

Paso Robles, CA

\$13/52

Pezat Bordeaux (Merlot / Cab Franc) 2015

Bordeaux Superior, France

\$11/44

Yardstick Cabernet 2017

Napa Valley, CA

\$13/52

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