

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$6

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, bread crumb \$12

Tater Tot Poutine

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

Shrimp Dip

sourdough, parmesan \$16

Shepherd's Pie

birria, mirepoix, whipped potatoes \$14

French Onion Dip

russet chips, chives \$10

Skillet Bread

focaccia, ricotta, marinara \$10

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$6/8

Soup of the Day

\$6/8

House Greens

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

Roasted Beets

horseradish labneh, pickled fennel, dukkah \$14

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$16

Add Ons:

avocado \$6, chicken \$8, shrimp \$10, petit filet \$12, salmon \$14

**Half Price Monday-Friday 3-6

EDITION

LUNCH

FEATURES

Pastrami

marble rye, swiss, pickled mustard seed, sauerkraut \$16

Scallops

mushroom risotto, oyster mushrooms, roasted chestnuts \$32

Chicken Fried Steak

whipped potatoes, brown gravy haricot verts \$20

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$6

Grilled Artichokes \$8

Seasonal Vegetables \$9

Mashed Potatoes \$8

Brussels Sprouts \$10

Six Pack For The Kitchen \$12

SANDWICHES & ENTRÉES

Tavern Club

whole grain, frites \$16

Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

Italian Sandwich

ciabatta, salami, hot capicola, fontina, lettuce, tomato, pepperoncini aioli \$15

Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$16

Vegetable Bolognese

housemade pasta, parmesan cheese \$24

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$18

Fish & Chips

icelandic haddock, frites, tartar sauce, lemon cheek \$20

DESSERTS

Cereal Milk Brûlée

cinnamon crunch \$8

Turtle Cheesecake

caramel, chocolate turtles \$8

Sticky Toffee Pudding

buttermilk ice cream \$8

THE TEAM

Executive Chef *Austin Plumlee*

Sous Chef *Madison Gurley*

Sous Chef *Tony Cepeda*

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

COCKTAILS

Metropolitan

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

Summer Babe

tito's or bombay dry, aperol, elderflower, lime \$11

Honey Bae

tanqueray rangpur, honey, cinnamon, lemon \$12

The Starbrain

bombay sapphire, rosemary, tumeric, lemon \$11

Bengali Gimlet

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

The Final Say

apple gin, yellow chartreuse, benedictine, lemon \$12

Tavern Negroni

haymans gin, sherry, dolin blanc, orange \$12

The Birdman

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

Bacon-Infused Old Fashioned

infused old grand-dad, maple syrup, orange \$12

Fallen Leaf

bulleit rye, cranberry, lemon, simple, orange bitters \$12

Orchard Sour

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

Problem Solver

bulleit rye, fernet branca, dolin rouge, angostura \$12

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amarena cherries \$7

Backstage Pass

lime, pineapple, cranberry, simple, soda \$7

Shrub & Soda

choice of pear or cranberry topped with soda & lime \$7

WINE

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

Sparkling

Francois Montand NV \$11/44

Jura, France

Rotari Brut Rose NV (187mL) \$12

Trento, Italy

White / Rosé

Barnard Griffin Pinot Gris \$11/44

Columbia Valley, WA

Dancing Crow Sauvignon Blanc \$10/40

Lake County, CA

Louis Latour Ardèche Chardonnay \$10/40

Burgundy, France

Dough Chardonnay \$10/40

North Coast, CA

Bonny Doon Vineyard Le Cigare Blanc \$9/36

Central Coast, CA

Teutonic Riesling \$10/40

Willamette Valley, OR

Rosé of the Day (Bartender's Choice) \$9/36

Red

Dupeuble Beaujolais \$10/40

Burgundy, France

Wonderwall Pinot Noir \$12/48

Edna Valley, CA

Domaine Gassier Côtes du Rhône \$9/36

Côtes du Rhône, France

Chacras Malbec \$13/50

Mendoza Argentina

La Posta Tinto Red Blend \$11/44

Burgundy, France

Pezat Bordeaux \$11/44

Bordeaux Superior, France

Textbook Cabernet \$14/54

Napa Valley, CA

DRAUGHT BEERS

Peroni Nastro Azzurro Lager Vigevano, Italy, 5.1% \$7

Dead Armadillo Tulsa Flag Blonde Tulsa, OK, 5.5% \$6

COOP F5 IPA Oklahoma City, OK, 7.1% \$7

Guinness Draught Stout Dublin Ireland, 4.2% \$8

Heirloom Devotion Stout Tulsa, Oklahoma 7.2% \$8

Rotating Draughts

American Solera Seasonal Tulsa, OK \$8

Elgin Park Seasonal Tulsa, OK \$6

Seasonal Cider \$7

BOTTLED/CANNED BEER

(ask your server about rotating features)

Ale

Big Sky Moose Drool Missoula, Montana, 5.2% \$7

Elk Valley Magic Juice IPA Oklahoma City, OK, 8.2% \$8

Marshall Arrow Head Pale Ale Tulsa, OK 5.2% \$7

Mountain Fork Three Rivers Blonde Ale Broken Bow, OK, 4% \$7

Mountain Fork Timber Creek Amber Ale Broken Bow, OK, 4% \$7

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

Roughtail Everything Rhymes With Orange

Oklahoma City, OK, 6.5% \$8

Roughtail Hazer Beams Pale Ale Oklahoma City, OK, 5.5% \$7

Sam Smith Nut Brown Tadcaster, England, 5% \$8

Wheat

Avery White Rascal Boulder, CO, 5.6% \$7

Stonecloud Neon Sunshine Oklahoma City, OK, 5.5% \$7

Weihenstephaner Hefeweissbier Freising, Germany, 5.4% \$8

Lager

Ayinger Celebrator Dopperbock Aying, Germany, 6.7% \$10

Kronenbourg 1664 Golden Pale Lager Strasbourg, France, 5% \$8

Marshall This Land Lager Tulsa, OK, 4.8% \$7

Stonecloud Lite Oklahoma City, OK 4.3% \$7

Fruits & Sours

Lindemans Framboise Belgium, 4% \$12

NEFF Raspberry Pride Tulsa, OK, 5% \$7

Odell Sippin' Pretty Ft. Collins, CO, 4.5% \$7

Prairie Artisan Ales Seasonal Sour Tulsa, OK \$MKT

Dark

Iron Monk Milk Stout Stillwater, OK 6% \$7

Left Hand Nitro Milk Stout Longmont, CO, 6% \$7

Non-Alcoholic

Heineken 0.0 Amsterdam, Natherlands \$5

LOCAL PARTNERS

PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$6

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, breadcrumb \$12

Shrimp Dip

sourdough, parmesan \$16

Tater Tot Poutine

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

Shepherd's Pie

birria, mirepoix, whipped potatoes \$14

French Onion Dip

russet chips, chives \$10

Skillet Bread

focaccia, ricotta, marinara \$10

SOUPS & SALADS

Soup of the Day

\$6/8

House Greens

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

Roasted Beets

horseradish labneh, pickled fennel, dukkah \$14

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$16

Add Ons:

avocado \$6, chicken \$8, shrimp \$10, petit filet \$12, salmon \$14

EDITION

DINNER

FEATURES

Strip Steak for 2

20 oz prime, frites, bearnaise \$78
(after 5pm)

Fried Chicken Dinner

(sundays only, after 5pm)
whipped potatoes, peas, biscuit, bacon gravy
\$20/person

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$6

Grilled Artichokes \$8

Seasonal Vegetables \$9

Mashed Potatoes \$8

Brussels Sprouts \$10

Six Pack For The Kitchen \$12

ENTRÉES

Pork Chop*

butternut squash purée, roasted fingerlings, cranberry mostarda \$30

Filet Of Beef*

whipped potatoes, oyster mushrooms, pearl onions, red wine demi \$42

Beet Ravioli

orange, pistachio, blue cheese cream \$28

Fish & Chips

icelandic haddock, frites, tartar sauce, lemon cheek \$20

Roasted Chicken

gnocchi, duck fat mirepoix, chicken gravy \$28
(not available on Sunday)

Scallops

mushroom risotto, oyster mushrooms, roasted chestnuts \$32

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$18

Vegetable Bolognese

housemade pasta, parmesan cheese \$26

DESSERTS

Cereal Milk Brûlée

cinnamon crunch \$8

Turtle Cheesecake

caramel, chocolate turtles \$8

Sticky Toffee Pudding

buttermilk ice cream \$8

THE TEAM

Executive Chef *Austin Plumlee*

Sous Chef *Madison Gurley*

Sous Chef *Tony Cepeda*

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

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

COCKTAILS

Metropolitan

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

Summer Babe

tito's or bombay dry, aperol, elderflower, lime \$11

Honey Bae

tanqueray rangpur, honey, cinnamon, lemon \$12

The Starbrain

bombay sapphire, rosemary, tumeric, lemon \$11

Bengali Gimlet

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

The Final Say

apple gin, yellow chartreuse, benedictine, lemon \$12

Tavern Negroni

haymans gin, sherry, dolin blanc, orange \$12

The Birdman

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

Bacon-Infused Old Fashioned

infused old grand-dad, maple syrup, orange \$12

Fallen Leaf

bulleit rye, cranberry, lemon, simple, orange bitters \$12

Orchard Sour

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

Problem Solver

bulleit rye, fernet branca, dolin rouge, angostura \$12

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amerena cherries \$7

Backstage Pass

lime, pineapple, cranberry, simple, soda \$7

Shrub & Soda

choice of pear or cranberry topped with soda & lime \$7

WINE

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

Sparkling

Francois Montand NV

\$11/44

Jura, France

Rotari Brut Rose NV (187mL)

\$12

Trento, Italy

White / Rosé

Barnard Griffin Pinot Gris

\$11/44

Columbia Valley, WA

Dancing Crow Sauvignon Blanc

\$10/40

Lake County, CA

Louis Latour Ardèche Chardonnay

\$10/40

Burgundy, France

Dough Chardonnay

\$10/40

North Coast, CA

Bonny Doon Vineyard Le Cigare Blanc

\$9/36

Central Coast, CA

Teutonic Riesling

\$10/40

Willamette Valley, OR

Rosé of the Day (Bartender's Choice)

\$9/36

Red

Dupeuble Beaujolais

\$10/40

Burgundy, France

Wonderwall Pinot Noir

\$12/48

Edna Valley, CA

Domaine Gassier Côtes du Rhône

\$9/36

Côtes du Rhône, France

Chacras Malbec

\$13/50

Mendoza Argentina

La Posta Tinto Red Blend

\$11/44

Burgundy, France

Pezat Bordeaux

\$11/44

Bordeaux Superior, France

Textbook Cabernet

\$14/54

Napa Valley, CA

DRAUGHT BEERS

Peroni Nastro Azzurro Lager *Vigevano, Italy, 5.1%*

\$7

Dead Armadillo Tulsa Flag Blonde *Tulsa, OK, 5.5%*

\$6

COOP F5 IPA *Oklahoma City, OK, 7.1%*

\$7

Guinness Draught Stout *Dublin Ireland, 4.2%*

\$8

Heirloom Devotion Stout *Tulsa, Oklahoma 7.2%*

\$8

Rotating Draughts

American Solera Seasonal *Tulsa, OK*

\$8

Elgin Park Seasonal *Tulsa, OK*

\$6

Seasonal Cider

\$7

BOTTLED/CANNED BEER

(ask your server about rotating features)

Ale

Big Sky Moose Drool *Missoula, Montana, 5.2%* \$7

Elk Valley Magic Juice IPA *Oklahoma City, OK, 8.2%* \$8

Marshall Arrow Head Pale Ale *Tulsa, OK 5.2%* \$7

Mountain Fork Three Rivers Blonde Ale *Broken Bow, OK, 4%* \$7

Mountain Fork Timber Creek Amber Ale *Broken Bow, OK, 4%* \$7

Orval Trappist Ale *Orval Alley, Belgium, 6.9%* \$10

Roughtail Everything Rhymes With Orange

Oklahoma City, OK, 6.5% \$8

Roughtail Hazer Beams Pale Ale *Oklahoma City, OK, 5.5%* \$7

Sam Smith Nut Brown *Tadcaster, England, 5%* \$8

Wheat

Avery White Rascal *Boulder, CO, 5.6%* \$7

Stonecloud Neon Sunshine *Oklahoma City, OK, 5.5%* \$7

Weihenstephaner Hefeweissbier *Freising, Germany, 5.4%* \$8

Lager

Ayinger Celebrator Doppelbock *Aying, Germany, 6.7%* \$10

Kronenbourg 1664 Golden Pale Lager *Strasbourg, France, 5%* \$8

Marshall This Land Lager *Tulsa, OK, 4.8%* \$7

Stonecloud Lite *Oklahoma City, OK 4.3%* \$7

Fruits & Sours

Lindemans Framboise *Belgium, 4%* \$12

NEFF Raspberry Pride *Tulsa, OK, 5%* \$7

Odell Sippin' Pretty *Ft. Collins, CO, 4.5%* \$7

Prairie Artisan Ales Seasonal Sour *Tulsa, OK* \$MKT

Dark

Iron Monk Milk Stout *Stillwater, OK 6%* \$7

Left Hand Nitro Milk Stout *Longmont, CO, 6%* \$7

Non-Alcoholic

Heineken 0.0 *Amsterdam, Natherlands* \$5

LOCAL PARTNERS

PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$6

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, bread crumb \$12

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 \$14

Shrimp Dip

sourdough, parmesan \$16

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$6/8

House Greens

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

Roasted Beets

horseradish labneh, pickled fennel, dukkah \$14

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$16

Add Ons:

avocado \$6, chicken \$8, shrimp \$10, petit filet \$12, salmon \$14

EDITION

BRUNCH

FEATURES

Crab Cake Benedict

english muffin, avocado, creole hollandaise \$18

Pastrami Hash

potato, onion, russian dressing, rye bread, sunny eggs \$16

Honey Butter Chicken Biscuit

butter milk biscuit, pepper jelly \$14

CHARCUTERIE BOARD

(served with lavash crackers & accompaniments)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$6

Biscuit & Gravy \$6

Sausage \$5

Bacon \$5

Fruit \$6

Brunch Potatoes \$5

Six Pack For The Kitchen \$12

SANDWICHES & ENTRÉES

Swine Sammy

ham, sausage, bacon, 2 over hard eggs, american, greens, chipotle aioli \$16

Chorizo Burrito

potato, scrambled eggs, queso, pico \$15

Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

Spicy Chicken

challah bun, habanero aioli, spicy pickle, lettuce, tomato \$16

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 \$18

Fish & Chips

icelandic haddock, frites, tartar sauce, lemon cheek \$20

DESSERTS

Cereal Milk Brulee

cinnamon crunch \$8

Turtle Cheesecake

caramel, chocolate turtles \$8

Sticky Toffee Pudding

butter milk ice cream \$8

THE TEAM

Executive Chef *Austin Plumlee*

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**Half Price Monday-Friday 3-6

COCKTAILS

Mimosa

fresh orange juice, sparkling wine \$3

Jack Rabbit

tito's, fresh orange juice, sparkling wine, ginger beer \$8

Violette Royale

crème de violette, sparkling wine, lemon \$8

Tavern Bloody Mary

tito's, house bloody mary mix, pickle, salt \$8

Bacon Bloody Mary (Boss Up)

house infused bacon bourbon, Louisiana, tomato \$8

Michelada

beer, celery bitters, Louisiana, bloody mary mix, salt \$6

New Saigon

bombay sapphire, habanero, cucumber, basil \$9

Seelbach

bourbon, cointreau, peychauds, angostura, sparkling wine \$9

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amerena cherries \$7

Backstage Pass

lime, pineapple, cranberry, simple, soda \$7

Shrub & Soda

choice of pear or cranberry topped with soda & lime \$7

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\$11/44

Jura, France

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Trento, Italy

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Lake County, CA

Louis Latour Ardèche Chardonnay

\$10/40

Burgundy, France

Dough Chardonnay

\$10/40

North Coast, CA

Bonny Doon Vineyard Le Cigare Blanc

\$9/36

Central Coast, CA

Teutonic Riesling

\$10/40

Willamette Valley, OR

Rosé of the Day (Bartender's Choice)

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Red

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Burgundy, France

Wonderwall Pinot Noir

\$12/48

Edna Valley, CA

Domaine Gassier Côtes du Rhône

\$9/36

Côtes du Rhône, France

Chacras Malbec

\$13/50

Mendoza Argentina

La Posta Tinto Red Blend

\$11/44

Burgundy, France

Pezat Bordeaux (Merlot / Cab Franc)

\$11/44

Bordeaux Superior, France

Textbook Cabernet

\$14/54

Napa Valley, CA

DRAUGHT BEERS

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Weihenstephaner Hefeweissbier *Freising, Germany, 5.4%* \$8

Lager

Ayinger Celebrator Doppelbock *Aying, Germany, 6.7%* \$10

Kronenbourg 1664 Golden Pale Lager *Strasbourg, France, 5%* \$8

Marshall This Land Lager *Tulsa, OK, 4.8%* \$7

Stonecloud Lite *Oklahoma City, OK 4.3%* \$7

Fruits & Sours

Lindemans Framboise *Belgium, 4%* \$12

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Prairie Artisan Ales Seasonal Sour *Tulsa, OK* \$MKT

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Left Hand Nitro Milk Stout *Longmont, CO, 6%* \$7

Non-Alcoholic

Heineken 0.0 *Amsterdam, Natherlands* \$5

LOCAL PARTNERS

PRAIRIE CREEK PORK CHOPS & CHICKEN

Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK