

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$5

Deviled Egg Trifecta**

sriracha, classic, bacon \$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 \$14

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$5/8

House Greens

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

Roasted Vegetables

quinoa, herb vinaigrette, goat cheese, pepitas \$13

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$14

Add Ons:

avocado \$4, chicken \$6, shrimp \$8 petit filet \$10, salmon \$12

EDITION

BRUNCH

FEATURES

Crab Cake Benedict

english muffin, avocado, creole
hollandaise \$18

Pastrami Hash

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

Honey Butter Chicken Biscuit

butter milk biscuit, pepper jelly \$14

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Roomano (cow) \$8

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (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 \$15

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 \$16

Fish & Chips

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

DESSERTS

Goopy Butter Pumpkin Bar

butterscotch, pepita streusel \$8

Turtle Cheesecake

caramel, chocolate turtles \$8

Sticky Toffee Pudding

butter milk ice cream \$8

THE TEAM

Executive Chef Audrey Long

Sous Chef Daniel Ackermann

Sous Chef Madison Gurley

**Half Price Monday-Friday 3-6

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

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 oil \$7

Tavern Bloody Mary

tito's, house bloody mary mix, pickle, salt \$7

Bacon Bloody Mary (Boss Up)

house infused bacon bourbon, louisiana, tomato \$7

Michelada

beer, celery bitters, louisiana, bloody mary mix, salt \$5

New Saigon

bombay sapphire, habanero, cucumber, basil \$9

Seelbach

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

DRAUGHT BEERS

Draught Beers

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

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

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

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

Heirloom Devotion Stout \$7
(Tulsa, Oklahoma 7.2%)

Rotating Draughts

American Solera Seasonal \$7
(Tulsa, OK)

Elgin Park Seasonal \$5
(Tulsa, OK)

Seasonal Cider \$6

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

Anne Amie Pinot Blanc 2018 \$11/44
Willamette Valley, OR

Dancing Crow Sauvignon Blanc 2018 \$10/40
Lake County, CA

Louis Latour Ardèche Chardonnay 2017 \$10/40
Burgundy, France

Ferrari Carrano Chardonnay 2017 \$12/48
Sonoma, CA

E. Guigal Côtes Du Rhône Blanc 2017 \$9/36
*(Viogner / Marsanne / Roussane)
Côtes Du Rhône, France*

Teutonic Riesling 2017 \$10/40
Willamette Valley, OR

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

Red

Lapierre Raisins Gaulouis Gamay 2017 \$9/36
Beaujolais, France

Wonderwall Pinot Noir 2018 \$12/48
Edna Valley, CA

Altemente Monastrell 2018 \$9/36
Jumilla, Spain

Decero Malbec 2017 \$11/44
Mendoza Argentina

Fableist Tempranillo 2016 \$13/52
Paso Robles, CA

Pezat Bordeaux (Merlot / Cab Franc) 2015 \$11/44
Bordeaux Superior, France

Yardstick Cabernet 2017 \$13/52
Napa Valley, CA

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%)* \$8

Mountain Fork Three Rivers Blonde Ale *(Broken Bow, OK, 4%)* \$6

Mountain Fork Timber Creek Amber Ale *(Broken Bow, OK, 4%)* \$6

NEFF Apollo Blonde American Ale *(Tulsa, OK, 5.5%)* \$7

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

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%)* \$6

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

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

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

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

Fruits & Sours

Lindemans Framboise *(Belgium, 4%)* \$12

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

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

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

Dark

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

NEFF Astronaut Cookies Oatmeal Stout *(Tulsa, OK, 5%)* \$8

Non-Alcoholic

Heineken 0.0 *(Amsterdam, Natherlands, 0.0%)* \$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 \$5

Deviled Egg Trifecta**

sriracha, classic, bacon \$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 \$14

Steamed Mussels

white wine, lemon, dijon, baguette \$18

French Onion Dip

russet chips, chives \$9

Greek Skillet Bread

olive medley, feta, olive oil \$9

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$5/8

Soup of the Day

\$5/8

House Greens

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

Roasted Vegetables

quinoa, herb vinaigrette, goat cheese, pepitas \$13

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$14

Add Ons:

avocado \$4, chicken \$6, shrimp \$8 petit filet \$10, salmon \$12

**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 \$18

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

Weinkase Lagrein (cow) \$8

Mimolette (cow) \$9

Gjetost (goat & cow) \$5

Roomano (cow) \$8

Charcuterie

Trufa Seca (pork) \$5

Neuske's Bacon (pork) \$4

Fassler Hall Sausage (ask server) \$6

Bresaola (beef) \$5

SIDES

Frites \$5

Grilled Artichokes \$8

Seasonal Vegetables \$9

Mashed Potatoes \$7

Brussels Sprouts \$9

Six Pack For The Kitchen \$10

SANDWICHES & ENTRÉES

Tavern Club

whole grain, frites \$16

Grilled Cheese

four cheeses, sourdough, tomato bisque \$10

Italian Sandwich

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

Spicy Chicken

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

Vegetable Bolognese

housemade pasta, parmesan cheese \$24

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$16

Fish & Chips

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

Pumpkin Agnolotti

goat cheese, maple & sage sausage, brown butter \$24

DESSERTS

Goopy Butter Pumpkin Bar

butterscotch, pepita streusel \$8

Turtle Cheesecake

caramel, chocolate turtles \$8

Sticky Toffee Pudding

buttermilk ice cream \$8

THE TEAM

Executive Chef Audrey Long

Sous Chef Daniel Ackermann

Sous Chef Madison Gurley

*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 \$10

Honey Bae

tanqueray rangpur, honey, cinnamon, lemon \$10

The Starbrain (Autumn)

bombay sapphire, rosemary, tumeri, lemon \$10

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 oil \$12

The Birdman

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

Bacon-Infused Old Fashioned

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

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 \$11

MOCKTAILS

Rosy Checks

cranberry, pineapple, grapefruit, amerena cherries \$6

Backstage Pass

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

Shrubs & Soda

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

WINE

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

Sparkling

Francois Montand NV

Jura, France

\$11/44

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

(Viogner / 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

Red

Lapierre Raisins Gaulouis Gamay 2017

Beaujolais, France

\$9/36

Wonderwall Pinot Noir 2018

Edna Valley, CA

\$12/48

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 Frac) 2015

Bordeaux Superior, France

\$11/44

Yardstick Cabernet 2017

Napa Valley, CA

\$13/52

DRAUGHT BEERS

Peroni Nastro Azzurro Lager (Vigevano, Italy, 5.1%)

\$6

Dead Armadillo Tulsa Flag Blonde (Tulsa, OK, 5.5%)

\$5

COOP F5 IPA (Oklahoma City, OK, 7.1%)

\$6

Guinness Draught Stout (Dublin Ireland, 4.2%)

\$5

Heirloom Devotion Stout (Tulsa, Oklahoma 7.2%)

\$7

Rotating Draughts

American Solera Seasonal (Tulsa, OK)

\$7

Elgin Park Seasonal (Tulsa, OK)

\$5

Seasonal Cider

\$6

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%) \$8

Marshall Arrow Head Pale Ale (Tulsa, OK 5.2%) \$6

Mountain Fork Three Rivers Blonde Ale (Broken Bow, OK, 4%) \$6

Mountain Fork Timber Creek Amber Ale (Broken Bow, OK, 4%) \$6

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

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%) \$6

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

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

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

Stonecloud Lite (Oklahoma City, OK 4.3%) \$5

Fruits & Sours

Lindemans Framboise (Belgium, 4%) \$12

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

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

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%) \$6

Non-Alcoholic

Heineken 0.0 (Amsterdam, Natherlands, 0.0%) \$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 \$5

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Angry Mac & Cheese

garlic, smoked gouda, fontina, breadcrumb \$10

Shrimp Dip

sourdough, parmesan \$14

Tater Tot Poutine

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

Steamed Mussels

white wine, lemon, dijon, baguette \$18

French Onion Dip

russet chips, chives \$9

Greek Skillet Bread

olive medley, feta, olive oil \$9

SOUPS & SALADS

Soup of the Day

\$5/8

House Greens

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

Roasted Vegetables

quinoa, herb vinaigrette, goat cheese, pepitas \$13

Shrimp Salad

grilled romaine, mustard vinaigrette, blue cheese, bacon, artichoke hearts, avocado \$14

Add Ons:

avocado \$4, chicken \$6, shrimp \$8 petit filet \$10, salmon \$12

EDITION

DINNER

FEATURES

Strip Steak for 2

20 oz prime, frites, bearnaise \$74

Fried Chicken Dinner

(sundays only, after 5pm)

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

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

- Cotswold (cow) \$6
- Weinkase Lagrein (cow) \$8
- Mimolette (cow) \$9
- Gjetost (goat & cow) \$5
- Roomano (cow) \$8

Charcuterie

- Trufa Seca (pork) \$5
- Neuske's Bacon (pork) \$4
- Fassler Hall Sausage (ask server) \$6
- Bresaola (beef) \$5

SIDES

- Frites \$5
- Grilled Artichokes \$8
- Seasonal Vegetables \$9
- Mashed Potatoes \$7
- Brussels Sprouts \$9
- Six Pack For The Kitchen \$10

ENTRÉES

Pork Chop*

roasted vegetables, ancho pumpkin mole \$28

Filet Of Beef*

whipped potatoes, oyster mushrooms, pearl onions, red wine demi \$38

Pumpkin Agnolotti

goat cheese, maple & sage sausage, brown butter \$28

Fish & Chips

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

Roasted Chicken

gnocchi, duck fat mirepoix, chicken gravy \$25
(not available on Sunday)

Scallops

mushroom risotto, oyster mushrooms, roasted chestnuts \$32

Tavern Burger*

challah bun, stilton cheese, mushroom cognac cream, frites \$16

Vegetable Bolognese

housemade pasta, parmesan cheese \$24

DESSERTS

Goocy Butter Pumpkin Bar

butterscotch, pepita streusel \$8

Turtle Cheesecake

caramel, chocolate turtles \$8

Sticky Toffee Pudding

buttermilk ice cream \$8

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Executive Chef *Audrey Long*
Sous Chef *Daniel Ackermann*
Sous Chef *Madison Gurley*

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Summer Babe

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Honey Bae

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bombay sapphire, rosemary, tumeri, lemon \$10

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

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LOCAL PARTNERS

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Kellyville, OK

URBAN GREENS MICROGREENS

Tulsa, OK