

THE TAVERN

BAR SNACKS & STARTERS

Bacon Popcorn**

maple caramel, bacon \$4

Blistered Shishitos**

whipped feta, tomato, bacon vinaigrette \$12

Deviled Egg Trifecta**

sriracha, classic, bacon \$10

Poke Bowl

ahi tuna, ponzu, jasmine rice, chili crunch mayo,
pickles, edamame \$18

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

Spring Salad

spinach, green goddess, burrata, avocado
tomato, crouton \$8/14

Kale Caesar

garlic chickpeas, lemon, parmesan cheese \$7/12

Add Ons:

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

**Half Price Monday-Friday 3-6

EDITION

FEATURES

Pastrami

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

Ruby Trout

sunflower pesto, spring vegetables \$26

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

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

Spring Vegetables \$9

Blistered Shishitos \$5

Six Pack For The Kitchen \$10

SANDWICHES & ENTRÉES

Tavern Club

whole grain, frites \$14

Grilled Cheese

four cheeses, sourdough, tomato bisque \$12

Italian Sandwich

ciabatta, salami, hot capicola, fontina, lettuce, tomato,
pepperoncini aioli \$14

Spicy Chicken

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

Cauliflower Bolognese

housemade pasta, parmesan cheese \$24

Tavern Burger*

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

Fish & Chips

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

Crab Agnolotti

artichoke hearts, tomato, capers, garlic cream \$24

DESSERTS

Blueberry Bread Pudding

lemon ice cream, crème anglaise \$7

Cookies & Milk

chef's choice of 3 flavors \$8

Pie of the Day

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

THE TEAM

Executive Chef Audrey Long

Sous Chef Daniel Ackermann

Pastry Chef Madison Gurley

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

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Poke Bowl

ahi tuna, ponzu, jasmine rice, chili crunch mayo,
pickles, edamame \$18

Angry Mac & Cheese

garlic, smoked gouda, fontina, breadcrumb \$10

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

Spring Salad

spinach, green goddess, burrata, avocado
tomato, crouton \$8/14

Kale Caesar

garlic chickpeas, lemon, parmesan cheese \$7/12

Add Ons:

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

**Half Price Monday-Friday 3-6

EDITION

FEATURES

Strip Steak for 2

20 oz prime, frites, bearnaise \$68

Fried Chicken Dinner

(sunday, after 5pm)

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

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

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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 \$5

Grilled Artichokes \$8

Spring Vegetables \$9

Blistered Shishitos \$5

Seasoned Fingerlings \$7

Six Pack For The Kitchen \$10

ENTRÉES

Pork Chop*

parmesan polenta, spring vegetables, mustard sauce \$26

Filet Of Beef*

charred shishito salsa, seasoned fingerlings, cilantro crema \$38

Crab Agnolotti

artichoke hearts, tomato, capers, garlic cream \$28

Roasted Chicken

frites, lemon butter \$24

Ruby Trout

sunflower pesto, spring vegetables \$26

Tavern Burger*

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

Cauliflower Bolognese

housemade pasta, parmesan cheese \$24

DESSERTS

Blueberry Bread Pudding

lemon ice cream, crème anglaise \$7

Cookies & Milk

chef's choice of 3 flavors \$8

Pie of the Day

pastry chef's choice \$8

à la mode \$2

THE TEAM

Executive Chef *Audrey Long*

Sous Chef *Daniel Ackermann*

Pastry Chef *Madison Gurley*

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COCKTAILS

Metropolitan

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

The Starbrain

bombay sapphire, lemongrass, lemon, orange bitter \$10

Summer Babe

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

The London Colada

bombay sapphire, coconut, lime \$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

smith and cross rum, aperol, dolin rouge \$10

Bacon-Infused Old Fashioned

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

Problem Solver

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

The Final Say

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

The Black Sail

siempre anejo, walnut bitter, sugar \$10

Fallen Leaf

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

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

Seasonal Cider \$MKT

American Solera Seasonal (Tulsa, OK) \$MKT

Elgin Park Seasonal (Tulsa, OK) \$MKT

Eerie Abbey Ales Bradford St. Eerie (Tulsa, OK, 9.5%) \$9

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

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

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

Ommegang Hennepin Farmhouse (Cooperstown, NY, 7.7%) \$8

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 \$4

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 \$13

SOUPS & SALADS

Tomato Bisque

parmesan crouton \$5/8

House Greens

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

Spring Salad

spinach, green goddess, burrata, avocado
tomato, crouton \$8/14

Kale Caesar

garlic chickpeas, lemon, parmesan cheese \$7/12

Add Ons:

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

EDITION

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 \$12

CHARCUTERIE BOARD

(served with lavash crackers & accoutrements)

Cheese

Cotswold (cow) \$6

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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 \$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

Blueberry Bread Pudding

lemon ice cream, crème anglaise \$7

Cookies & Milk

chef's choice of 3 flavors \$8

Pie of the Day

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

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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

lager, 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

The London Colada

bombay sapphire, coconut, lime \$11

Seelbach

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

The New Saigon

bombay sapphire, spicy lime, cucumber, basil \$9

Damien

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

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(Tulsa, OK, 9.5%)

Guinness Draught Stout \$5

(Dublin Ireland, 4.2%)

Rotating Draughts

American Solera Seasonal \$MKT

(Tulsa, OK)

Elgin Park Seasonal \$MKT

(Tulsa, OK)

Seasonal Cider \$MKT

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