

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

Tomato Bisque & House Greens

\$8

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

**Half Price Monday-Friday 3-6

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

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

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, 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

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

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

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

Executive Chef Audrey Long

Sous Chef Daniel Ackermann

Pastry Chef Madison Gurley

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

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