

SHARED PLATES

VEG + MORE

- STEAK FRIES** - cheese sauce, ketchup 8
- RED BLISS POTATOES** - roasted, green goddess, chipotle aioli, parmesan 8
- SOURDOUGH FOCACCIA** - olive oil, thyme, balsamic, maldon salt 9
- ROASTED VEGETABLES** - broccolini, carrots, zucchini, goat cheese, chili crunch, lemon, almonds 10
- SWEET CORN RISOTTO** - broccolini, mushrooms, tomatoes, goat cheese, basil, crispy onions 17

FLATS

- PEP + HONEY FLATBREAD** - cup & char pepperoni, mozzarella + fontina, hot honey, tomato sauce, basil 17
- GREEN + MEAN FLATBREAD** - mozzarella + fontina, broccolini, green goddess, caramelized onion, tomatoes, pine nuts, pesto, arugula 17
- BBQ CHICKEN FLATBREAD*** - mozzarella + fontina, tangy bbq sauce, crispy pork belly, roasted corn, garlic ranch drizzle, scallion curls 18

SUSHI

- | | | |
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| STEAK ROLL*
filet, asparagus, cream cheese, shiitake mushrooms, korean BBQ sauce, spicy aioli 22 | SHRIMP TEMPURA ROLL*
cream cheese, avocado, spicy tuna, red peppers, pickled cucumber, tempura flakes, sweet soy 21 | CHEF'S ROLL*
salmon, #1 tuna, avocado, crispy onions, sriracha, serrano, spicy aioli, eel sauce 22 |
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CHICKEN

- JUMBO CRISPY WINGS** - BBQ dry rubbed, ranch, celery 14
- KOREAN FRIED CHICKEN SANDWICH** - Gochujang glazed, cabbage + lettuce mix, pickles, spicy aioli 17
- CHICKEN MILANESE** - arugula, spinach, frisée, pickled onions, tomatoes, cucumbers, tzatziki sauce 17

SEAFOOD

- EAST COAST OYSTERS*** - spicy cocktail, mignonette, lemon 18
- ATLANTIC SALMON*** - vegetable cous cous, herb butter, chive oil 19
- BROILED STUFFED OYSTERS** shrimp, crab, crawfish, parmesan, garlic, parsley, Old Bay butter 21
- AHI TUNA*** - seared #1 tuna, mixed greens, avocado, citrus vinaigrette, sashimi sauce, wasabi sauce, siracha 22

BEEF + PORK

- BEEF EMPANADAS** - braised short rib + Cuban picadillo, chipotle aioli, Argentine chimichurri 12
- 1650 BURGER*** - 9oz ground chuck, New School American cheese, lettuce, tomato, caramelized onion, pickle, mayo, mustard, house made brioche sesame bun 14
- KALE + BRUSSELS SALAD** - crispy pork belly, dried cherries, walnuts, corn, parm, croutons, creamy parmesan 17
- WAGYU BEEF CARPACCIO*** - truffled arugula, frisée, capers, parmesan, pine nuts, lemon aioli 19
- STICKY PORK RIBS** - hoisin chili glaze, pickled onion, radish 19
- STEAK SANDWICH*** - ribeye, caramelized onions, white American, horseradish mayo, arugula, fresh foccacia bun 26
- STEAK AU POIVRE*** - prime NY strip, agrodolce cippolini onions, boursin peppadews, brandy peppercorn cream sauce 32

DESSERT

- DOUBLE CHOCOLATE BROWNIE** - chocolate ganache, macerated raspberries, macadamia nuts, vanilla bean Ice cream 10
- CINNAMON ROLL BREAD PUDDING** - bananas fosters, dulce de leche, vanilla bean Ice cream 11
- BUTTER CAKE** - Chef Summers butter cake with amaretto creme anglaise, blueberry compote, pistachio dust 12

**Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions*

COCKTAIL

FROZEN

WINES ON TAP

BOTTLED WINES

ZERO PROOF

BEERS ON TAP

TEA + SODA

–N– MARTINI - Tito's Vodka, Dolin Dry Vermouth 15 Blue Cheese Olives 2

METAL PLANE - Espolon Tequila Blanco, Aperol, Strega Herbal Liqueur, lemon, Atomized Mezcal 12

FLORIDA MARTINI - Citrus infused St. Augustine Gin, orange blossom honey shrub, Caprano Bianco13

COSMOPOLITAN - 44 North Nectarine Vodka, Rhum Clement Creole Shrub, house cranberry, lime 12

CASA MARGARITA - Milagro Tequila, Orange Curacao, lime, Agave 10

GOLDEN HOUR - Bulleit Rye Whiskey, pineapple shrub, Lo-Fi sweet vermouth, Averna Amaro 13

ESPRESSO MARTINI - Wheatley Vodka, Kahwa Espresso, Borghetti Liqueur 14 Classic or Creamy

OLD FASHIONED - Four Roses Bourbon, Demerara, House Bitters 13

STRAWBERRY PALOMA - Campo Bravo Tequila, grapefruit, strawberry, lime 10

PAINKILLER - Sailor Jerry Rum, Bacardi Rum, Pineapple, Orange, Coconut 10

SATURN ON CENTRAL - Fords Gin, passion fruit, almond orgeat, falernum, blue curacao 10

GUAVA MULE - Skyy Vodka, ginger, guava, lime 10

REDS

	GL	BTL
JOEL GOTT 815 Cabernet - California	10	44
OBERON Cabernet - Napa	15	69
KEN WRIGHT Pinot Noir - Willamette	12	54
PESSIMIST Red Blend - Paso Robles	11	49

WHITES

	GL	BTL
LANGE Chard - Oregon	15	69
ST. FRANCIS Chard - Sonoma	12	54
CAPOSALDO Pinot Grigio - Sicily	10	44
J LOHR Sauv Blanc - Sonoma	11	49

REDS

	BTL
MAAL Malbec - Mendoza	50
NEYERS Cabernet - Napa	70
MATTHEWS Cabernet - Washington	52
OUTLIER Pinot Noir - California	50
CHT DE ROUANNE - GSM- France	48

WHITES

	GL	BTL
VALCKENBERG Riesling - Germany	10	45
DALIA Pinot Grigio - Veneto		40
MOHUA Sauvignon Blanc - NZ		48
LUIGI BAUDANA White Blend - Italy	14	56
MIRABEAU Rosé - France	8	35

SPARKLING

	GL	BTL
PROSECCO - Italy	9	
VIARAE Prosecco - Italy	10	49
THE DIVER Rosé - California	9	40
DEVAUX Champagne - France		70

MOCKTAILS

PETAL POTION Hibiscus tea, strawberry, lemon, rose soda 8

BAYSIDE BLISS Coconut water, Giffard Coconut, lime, ginger, salt 8

BEER

SIERRA NEVADA TRAIL PASS 6
ATHLETIC UPSIDE DAWN 6

WINE

	GL	BTL
ARTIS Merlot - France	8	35
ARTIS Chardonnay - France	8	35
LUMINARA Prosecco - Napa	10	40

MICH ULTRA 5
SAPPORO 5
YUENGLING 5
3 DAUGHTERS BEACH 7

ESCAPE OTHER WEST COAST 7
SIERRA NEVADA HAZY LITTLE THING 7
GREEN BENCH POSTCARD 7
GUINNESS NITRO STOUT 7

HOUSE MADE SODA

ICED TEA
Ginger peach 4

Hibiscus Rose 5
Vanilla Orange 5

TEA
Breakfast or Green 4

COCA COLA PRODUCTS

BRUNCH SHARED PLATES

OPENING PLATES

- TAVERN HOME FRIES** - Idaho potatoes, thyme, salt 8 🍴 🌱
- BEEF EMPANADAS** - braised short rib + Cuban picadillo, chipotle aioli, Argentine chimichurri 12
- JUMBO CRISPY WINGS** - BBQ dry rubbed, ranch, celery 14 🍴
- EAST COAST OYSTERS*** - spicy cocktail, mignonette, lemon 18
- BROILED STUFFED OYSTERS** shrimp, crab, crawfish, parmesan, garlic, parsley, old bay butter 21

BOWLS

- ROASTED VEGGIE HASH** - red potatoes, butternut squash, kale, peppers + onions, asparagus, honey yogurt, poached egg, hollandaise 16 🌱 🍴
- CHEFS FRIED RICE** - jasmine rice, carrots, onion, edamame, egg, tempura chicken, scallions, toasted sesame seeds 17 🌱
- KALE + BRUSSELS SALAD** - crispy pork belly, dried cherries, walnuts, corn, parm, croutons, creamy parmesan 17
- SHAKSHUKA + FOCACCIA** - braised eggs in pomodoro, garlic, stracciatella cheese, scallions, basil, avocado, balsamic caviar 26 🌱

FLATS

BREAKFAST FLATBREAD

mozzarella + fontina, pork belly, scrambled egg, bacon, sausage, choron sauce, pickled fresnos 20

PEP + HONEY FLATBREAD

cup & char pepperoni, mozzarella + fontina, hot honey, tomato sauce, basil 17

GREEN + MEAN FLATBREAD

mozzarella + fontina, broccolini, green goddess, caramelized onion, tomatoes, pine nuts, pesto, arugula 17 🌱

EGGS

- AVOCADO TOAST** - pickled onions, tomatoes, edamame, parm, lemon zest + arugula and watermelon side 16 🌱 Add Egg 19
- CLASSIC BENEDICT** - biscuit, Tavern ham, poached egg, hollandaise 17
- TAVERN PLATTER** 2 eggs any style, bacon, biscuit, sausage, avocado 20
- STEAK AND EGGS** - 12oz ribeye, smoked paprika rub, onions + garlic, cilantro, 3 sunny side up eggs 39 🍴

SWEET

- CINNAMON BUN BEIGNET** - salted caramel, powdered sugar 12 🌱
- CRUNCHY FRENCH TOAST** - nutella, amaretto creme anglaise, cereal crust, whipped cream + fresh fruit bowl 19 🌱

HANDHELDS

- 1650 BURGER*** - 9oz ground chuck, New School American cheese, lettuce, tomato, caramelized onion, pickle, mayo, mustard, house made brioche sesame bun 14
- KOREAN FRIED CHICKEN SANDWICH** - Gochujang glazed, cabbage + lettuce mix, pickles, spicy aioli 16
- EGG SANDWICH** - fresh focaccia bun, scrambled egg, garlic aioli, lettuce, bacon, sausage, white American, tomato jam 20
- STEAK SANDWICH*** - ribeye, caramelized onions, white American, horseradish mayo, arugula, fresh focaccia bun 26

EXTRAS

- 2 EGGS 4 AVOCADO 5 🌱 BREAKFAST SAUSAGE 6 🍴 BISCUIT 6 🌱 BACON 7 🍴

COFFEE

Served Hot or Iced
Choice of milk - Whole or Oat

- VANILLA MOCHA LATTE** - Espresso, vanilla, chocolate, milk 7
- SALTED MAPLE LATTE** - Espresso, salted maple, milk 7
- CARAMEL MACHIATTO** - Espresso, caramel, milk 7
- SPRODO** - Served iced, espresso, vanilla, soda 6

ESPRESSO - Single 4 / Double 5 **AMERICANO** 4 **DRIP** 4 **LATTE** 6 **CAPPUCCINO** 6

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APEROL SPRITZ - Aperol, house soda, Prosecco 13 **Pitcher** 32

HUGO SPRITZ - Elderflower, mint, house soda, Prosecco 13 **Pitcher** 32

LIMONE SPRITZ - Le Mone Apertif, Sicilian lemon soda, Prosecco 13 **Pitcher** 32

GUAJIRO - Coconut Cartel Rum, Blood Orange Cordial, maple, espresso 16

VERDE MARGARITA Tequila, poblano pepper, cucumber, celery, lime, agave 13

CASA MARGARITA - Milagro Tequila, Orange Curacao, lime, Agave 10

ESPRESSO MARTINI - Wheatley Vodka, Kahwa Espresso, Borghetti Liqueur 14
[Classic or Creamy](#)

BLOODY MARY Wheatley Vodka, pickled veggie, pepperjack, bbq pork belly 15

MIMOSA - Orange + Prosecco 9

BELLINI - Peach + Prosecco 9

STRAWBERRY PALOMA - Campo Bravo Tequila, grapefruit, strawberry, lime 10

PAINKILLER - Sailor Jerry Rum, Bacardi Rum, Pineapple, Orange, Coconut 10

SATURN ON CENTRAL - Fords Gin, passion fruit, almond orgeat, falernum, blue curacao 10

GUAVA MULE - Skyy Vodka, ginger, guava, lime 10

MOCKTAILS

FAUX SPRITZ - Giffard NA Apertif, house vanilla orange soda, Zero Proof Prosecco 11 **Pitcher** 36

NOMOSA - Orange, Zero Proof Prosecco 8

BAYSIDE BLISS Coconut water, Giffard Coconut, lime, ginger, salt 8

PETAL POTION Hibiscus tea, strawberry, lemon, rose soda 8

BEER

WINE

GL BTL

SIERRA NEVADA TRAIL PASS 6

ATHLETIC UPSIDE DAWN 6

ARTIS Merlot - France

ARTIS Chardonnay - France

LUMINARA Prosecco - Napa

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OUTLIER Pinot Noir - California 50

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VALCKENBERG Riesling - Germany 10 45

DALIA Pinot Grigio - Veneto 40

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DEVAUX Champagne - France 70

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