

SHARED PLATES

VEG + MORE

SOURDOUGH FOCACCIA - olive oil, thyme, balsamic, maldon salt 9 (V) (V)

STEAK FRIES - cheese sauce, ketchup 8 (V)

BROCCOLINI + CARROTS - goat cheese, chili crunch, lemon, almonds 10 (V) (V)

RED BLISS POTATOES - roasted, green goddess, chipotle aioli, parmesan 8 (V) (V)

SWEET CORN RISOTTO - broccolini, mushrooms, tomatoes, goat cheese, basil, crispy onions 17 (V)

FLATS

BBQ CHICKEN FLATBREAD* - mozzarella + fontina, tangy bbq sauce, crispy pork belly, roasted corn, garlic ranch drizzle, scallion curls 18

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 (V)

SUSHI

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, tuna, avocado, crispy onions, sriracha, serrano, spicy aioli, eel sauce 22

CHICKEN

JUMBO CRISPY WINGS - BBQ dry rubbed, ranch, celery 14 (V)

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

AHI TUNA* - mixed greens, avocado, citrus vinaigrette, sashimi sauce, wasabi sauce, sriracha 22

ATLANTIC SALMON* - vegetable cous cous, herb butter, chive oil 19

BEEF + PORK

BEEF EMPANADAS - braised short rib + Cuban picadillo, chipotle aioli, Argentine chimichurri 12

WAGYU BEEF CARPACCIO* - truffled arugula, frisée, capers, parmesan, pine nuts, lemon aioli, crostini 19

KALE + BRUSSELS SALAD - crispy pork belly, dried cherries, walnuts, corn, parm, croutons, creamy parmesan 17

1650 BURGER* - 9oz ground chuck, New School American cheese, lettuce, tomato, caramelized onion, pickle, mayo, mustard, house made brioche sesame bun 14

STICKY PORK RIBS - hoisin chili glaze, pickled onion, radish 19

STEAK AU POIVRE* - prime NY strip, agrodolce cipolini onions, boursin peppadews, brandy peppercorn cream sauce 32

STEAK SANDWICH* - ribeye, caramelized onions, white American, horseradish mayo, arugula, mezzo doppio bun 26

DESSERT

DOUBLE CHOCOLATE BROWNIE - chocolate ganache, macerated raspberries, macadamia nuts, vanilla bean ice cream 10 (V)

CINNAMON ROLL BREAD PUDDING - bananas fosters, dulce de leche, vanilla bean ice cream 11

CARROT CAKE - white chocolate mousse, cream cheese frosting, pecan butter 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

-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 Bianco 13

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

GOLDEN HOUR - Bulleit Rye Whiskey, pineapple shrub, Lo-Fi sweet vermouth, Avena 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

WHITES

GL BTL

JOEL GOTT 815 Cabernet - California 10 44

LANGE Chard - Oregon 15 69

OBERON Cabernet - Napa 15 69

ST. FRANCIS Chard - Sonoma 12 54

KEN WRIGHT Pinot Noir - Willamette 12 54

CAPOSALDO Pinot Grigio - Sicily 10 44

PESSIMIST Red Blend - Paso Robles 11 49

J LOHR Sauv Blanc - Sonoma 11 49

REDS

BTL

WHITES

GL BTL

MAAL Malbec - Mendoza 50

VALCKENBERG Riesling - Germany 10 45

NEYERS Cabernet - Napa 70

DALIA Pinot Grigio - Veneto 40

MATTHEWS Cabernet - Washington 52

MOHUA Sauvignon Blanc - NZ 48

OUTLIER Pinot Noir - California 50

LUIGI BAUDANA White Blend - Italy 14 56

CHT DE ROUANNE - GSM- France 48

MIRABEAU Rosé - France 8 35

SPARKLING

GL BTL

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

WINE

GL BTL

SIERRA NEVADA TRAIL PASS 6

ARTIS Merlot - France 8 35

ATHLETIC UPSIDE DAWN 6

ARTIS Chardonnay - France 8 35

LUMINARA Prosecco - Napa 10 40

MICH ULTRA 5

ESCAPE OTHER WEST COAST 7

SAPPORO 5

SIERRA NEVADA HAZY LITTLE THING 7

YUENGLING 5

GREEN BENCH POSTCARD 7

3 DAUGHTERS BEACH 7

GUINNESS NITRO STOUT 7

HACKER PSCHORR WEISSE 7

N

HOUSE MADE SODA

ICED TEA

Ginger peach 4

Hibiscus Rose 5

Vanilla Orange 5

TEA

Breakfast or Green 4

COCA COLA PRODUCTS

COCKTAIL

FROZEN

WINES ON TAP

BOTTLED WINES

ZERO PROOF

BEERS ON TAP

TEA + SODA

BRUNCH SHARED PLATES

OPENING PLATES

TAVERN HOME FRIES - Idaho potatoes, thyme, salt 8 🍷 🌱

AVOCADO TOAST - pickled onions, tomatoes, edamame, parm, lemon zest + arugula and watermelon side 16 🌱

JUMBO CRISPY WINGS - BBQ dry rubbed, ranch, celery 14 🍷

LOBSTER CAKES - cold water lobster, lemon aioli, maldon salt, micro greens 25

EAST COAST OYSTERS* - spicy cocktail, mignonette, lemon 18

BEEF EMPANADAS - braised short rib + Cuban picadillo, chipotle aioli, Argentine chimichurri 12

BOWLS

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 🌱

CHEFS FRIED RICE - jasmine rice, carrots, onion, edamame, egg, tempura chicken, scallions, toasted sesame seeds 17 🌱

ROASTED VEGGIE HASH - red potatoes, butternut squash, kale, peppers + onions, asparagus, honey yogurt, poached egg, hollandaise 16 🌱 🍷

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

CLASSIC BENEDICT - english muffin, Tavern ham, poached egg, hollandaise 17

LOBSTER BENEDICT - butter poached lobster tail, english muffin, arugula, poached egg, sundried tomato hollandaise, dill 36

SAUSAGE + BROCCOLINI BENEDICT - english muffin, poached egg, hollandaise 19

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 🌱

IRON SKILLET PANCAKE - raspberry curd, maple syrup, blueberries, whipped cream 19 🌱

HANDHELDS

EGG SANDWICH - fresh foccacia bun, scrambled egg, garlic aioli, lettuce, bacon, sausage, white American, tomato jam 20

KOREAN FRIED CHICKEN SANDWICH - Gochujang glazed, cabbage + lettuce mix, pickles, spicy aioli 16

1650 BURGER* - 9oz ground chuck, New School American cheese, lettuce, tomato, caramelized onion, pickle, mayo, mustard, house made brioche sesame bun 14

EXTRAS

BREAKFAST SAUSAGE 6 🍷

2 EGGS 4

BACON 7 🍷

AVOCADO 5 🌱

ENGLISH MUFFIN 6 🌱

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

ADJUSTMENTS IN LONGITUDE Santa Teresa Rum, La Mamma Lemon Sorbetto, elderflower, basil, ginger 14

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

SIERRA NEVADA TRAIL PASS 6

ATHLETIC UPSIDE DAWN 6

WINE

ARTIS Merlot - France

ARTIS Chardonnay - France

LUMINARA Prosecco - Napa

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8 35

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NEYERS Cabernet - Napa 70

MATTHEWS Cabernet - Washington 52

OUTLIER Pinot Noir - California 50

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DALIA Pinot Grigio - Veneto 40

MOHUA Sauvignon Blanc - NZ 48

LUIGI BAUDANA White Blend - Italy 14 56

MIRABEAU Rosé - France 8 35

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DEVAUX Champagne - France 70

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