

Wine

Reds

Mark West Pinot Noir, California Light-bodied with intense fruit aromatics and flavors	7.5/27
Sycamore Lane Merlot, California Medium-bodied with hints of mint and spice	5
Sterling Meritage, California Bordeaux-style with intense dark fruit and sweet mocha	8/32
Bollini Trentino Merlot, Italy Especially fragrant with black fruit flavors	7/27
Sycamore Lane Cabernet Sauvignon, California Fresh red cherries and sweet oak vanilla	5
Dreaming Tree Cabernet Sauvignon, North Coast A plentiful cabernet that is filled with great flavors of, dark cocoa, blackberries and vanilla and hints of savory smoke and compliments all meats dishes or just going solo, like Dave drinks it.	9/32
Plungerhead Red Zinfandel, California An explosion of bold and jammy old vine character	8/28
Terrazas Malbec, Argentina Boysenberry, sour cherry and traces of spice	7.5/27
Trapiche Oak Cask Malbec, Argentina This Malbec has a stunning red color built around a medium bodied fruit that is elegant with a touch of smoke and vanilla.	7.5/27
Graffigna "Elevation" Red Blend, Argentina A mighty red blend with purple hues and complex dark berry aromas highlighted with delicate black pepper and a velvety tannins and long lasting finish	8.5/31

Whites

Kendall Jackson, Chardonnay Lust fruit, and zesty acidity in a fresh, lively style	8/29
Sycamore Lane Chardonnay, California Slightly toasty with ripe apples, citrus and peach	5
14 Hands Chardonnay, Washington Bright aromas of apples and pears with a touch of caramel and spice ending with a juicy finish	7.50/27
Crossing Sauvignon Blanc, New Zealand Grapefruit and sweet cut grass to the nose with dried herb complimented with passion fruit and citrus aromas	8/29
Folonari Pinot Grigio, Italy Easy drinking, crisp, glorious fruit flavors	6.5/24
Blufeld Riesling, Germany Refreshingly juicy with a peachy sweetness, great for new wine drinkers	6/22
Beringer White Zinfandel, California Berry, citrus and honeydew with a touch of sweet spice	5.5/20

Champagne

Rotari Brut, Italy Elegant sparkling wine	8.5
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Draft Beers

Domestic	Premium		
Budweiser	4 Peaks Kilt Lifter	Negra Modelo	Stella Artois
Bud Light	Blue Moon	Santan Amber	Seasonal (ask)
Coors Light	Dos XX Lager	Santan Devils Ale	
Mich Ultra	Fat Tire	Santan IPA	
Miller Light	Guinness	Sierra Nevada	

Bottle Beers



Domestic		Premium	
Budweiser	Miller	Amstel Light	Dos XX Lager
Bud Light	Miller Light	Ace Pear Cider	Fosters
Bud Light Lime	MGD	Bass	Heineken
Coors	Old Style	Corona	Heineken Light
Coors Light	O'Douls	Corona Light	Pacifico
Mich Ultra	PBR	Dos XX Amber	

ORDER OUR

BUFFALO WINGS

Choose from Mild, Medium, Hot*, Honey BBQ, Teriyaki, Honey Garlic, Suicide*, Honey, Golden Mix or any combination can be made. Wings may also be grilled upon request.



6 WINGS 5.99

12 WINGS 10.00

18 WINGS 15.00

24 WINGS 20.00

*WARNING

OUR HOT AND

SUICIDE ARE HOT!

ORDER AT YOUR OWN RISK

Appetizers

Moose Dip*

Italian sausage, fresh jalapeños, cheese sauce, and black beans topped with our fresh homemade pico de gallo and sour cream. Served with warm tortilla chips. 8.99

Ultimate Nachos*

Tortilla chips with chili, cheese, diced tomatoes, black olives, green onions, and jalapeño slices. Topped with guacamole, sour cream, cheese sauce and your choice of chicken or beef. 11.99

Jumbo Salted Pretzel

Served with cheese sauce. 5.99

Deep Fried Zucchini

Bite size morsels sprinkled with Parmesan cheese served with a side of ranch. 7.99

Drunken Shrimp*

Shrimp, garlic, beer, wing sauce and garlic bread for dipping. 13.99

Onion Rings

Large beer-battered onion rings fried golden brown served with a side of ranch. 6.99

Boneless Chicken Wings*

Breaded tender chicken dipped in your choice of wing sauce served with ranch dressing. Try them beer battered for just \$1 more. 8.99

Southwestern Chicken Lettuce Wraps*

A spicy mixture of chicken, chiles, peppers, and onions. Served with fresh lettuce leaves, shredded cheese, sour cream, tortilla strips and chipotle ranch. 8.99

Cheeseburger Sliders*

Sautéed onions, Au jus and American cheese. 7.99

Chicken Strips*

Tender chicken filets breaded and deep fried with choice of sauce. 7.99

Cajun Moose Chips

Cajun seasoned pretzel chips with cheese sauce. 6.99

Classic Shrimp Cocktail*

Plump and juicy served with our atomic cocktail sauce. 12.99

Stuffed Quesadilla 8.99*

A 14-inch tortilla with a blend of Mexican cheeses served with salsa & sour cream and **YOUR CHOICE OF FOUR** of your favorite fillings.

Chicken	Beef Chili	Jalapeño Slices	Mushrooms
Beef	Green Chiles	Black Olives	Red Onions
Bacon	Diced Tomatoes	Green Onions	Green Peppers

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGG MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.

Soups & Salads

Served with garlic bread. Dressing choices: ranch, bleu cheese, jalapeño ranch, honey mustard, thousand island, chipotle ranch, balsamic vinaigrette, and cabernet vinaigrette.

Soup of the Day

Cup 2.99  Bowl 4.99

Tavern Chili*

Fresh ground beef with a blend of pinto and kidney beans, cooked with our special blend of seasonings, topped with tortilla strips and cheese. Cup 2.99  Bowl 4.99

Tavern Taco Salad*

A crispy tortilla shell filled with mixed greens, topped with Cheddar cheese, guacamole, sour cream, pico de gallo, and jalapeño ranch. Choice of seasoned beef or chicken. 11.99

Grilled Chicken Caesar*

Grilled chicken breast, fresh romaine lettuce, diced tomatoes, onions, croutons and Parmesan with our classic Caesar dressing. 11.50
Sub Salmon 14.99

Bleu Cheese Wedge

A crispy wedge of lettuce topped with bleu cheese, tomatoes, bacon, chopped eggs, red onion, and bleu cheese dressing. 11.50

Crispy Chicken Salad*

Crispy fried chicken tenderloins with bacon, tomatoes, avocado, red onion, tortilla strips, Cheddar cheese, and your choice of dressing. 11.99

Grilled Lemon Shrimp Salad*

Our crispy spring mix and garden vegetables topped with grilled lemon seasoned shrimp with a cabernet vinaigrette dressing. 12.50

Southwestern Chicken*

Grilled chicken breast, mixed greens, Cheddar and Jack cheese, avocado, red onions, crispy tortilla strips, with pico de gallo and chipotle ranch. 12.50

Sirloin Cobb*

Seasoned grilled sirloin, avocado, mushrooms, red onions, tomatoes, bacon, chopped eggs and bleu cheese over crispy spring greens with a cabernet vinaigrette. 14.99

Chopped Chef Salad

Ham, turkey, bacon, cheese, eggs, chopped with tomatoes, red onions, cucumbers, black olives, on mixed greens, served with your choice of dressing. 12.50

Greek Salad*

Grilled gyro beef and Feta cheese on top of mixed greens, tomatoes, black olives, red onions tossed in a creamy cucumber dressing. 12.50

LUNCH COMBINATIONS ALL 9.50

- SOUP, SALAD & BREAD
- SOUP & MINI SANDWICHES
- SALAD & MINI SANDWICHES

PICK 1

SOUP CHOICES

SOUP OF THE DAY
TAVERN CHILI

PICK 2

MINI SANDWICHES CHOICES

BLT
HAM & CHEESE
TURKEY CRAN CREAM CHEESE

PICK 1

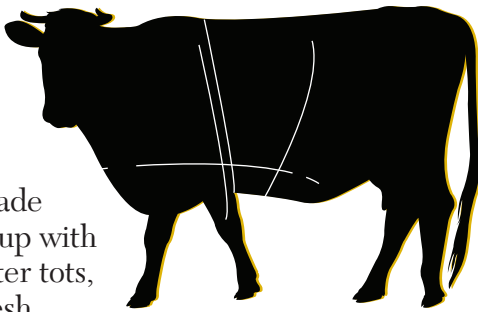
SALAD CHOICES

HOUSE GREENS
SIDE CAESAR
MINI BLEU CHEESE WEDGE

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Burgers

Our Burgers are 1/2 lb. USDA Beef charbroiled and served on our homemade bun with red onion, lettuce, tomato, pickle, and our herb mayo (or spice it up with chipotle mayo on request). Served with your choice of side. French fries, tater tots, steak fries, jalapeño coleslaw, homemade black beans, cottage cheese or fresh vegetables. You may substitute onion rings or sweet potato fries for an additional \$1 or a house salad for an additional \$2.



Mushroom & Swiss Burger*

Sautéed mushrooms & Swiss cheese. 11.50

Bacon Cheese Burger*

Crispy bacon over American cheese. 11.50

Cheese Burger*

Your choice of one cheese American, Cheddar, Swiss, or Pepper Jack. 10.50
Bleu Cheese crumbles 10.80

Patty Melt*

Toasted rye bread with 1000 Island dressing, sautéed onions, and Swiss cheese. 11.50

Ultimate Tavern Burger*

Topped with guacamole, crispy bacon, grilled green chile, grilled onions, mushrooms, Cheddar, Jack and American cheese. 12.99

Zin Burger*

This one is grilled on the flat top drizzled with red wine, topped with bacon, Jack cheese, and herb mayo. 11.50

Southwestern Sourdough*

Pepper Jack, green chiles, and chipotle mayo on grilled sourdough. 11.50

Turkey or Veggie burgers may be substituted for any of the burgers above.

Make it a double for 1.99.

Tavern Sandwiches

Served with your choice of side. French fries, tater tots, steak fries, jalapeño coleslaw, homemade black beans, cottage cheese or fresh vegetables. You may substitute onion rings or sweet potato fries for an additional \$1 or a house salad for an additional \$2.

Triple Decker Tavern Club*

Whole grain bread with lettuce, tomato, red onion, and crisp bacon, turkey, ham, herb mayo, finished with Swiss cheese. 11.99

Authentic Gyro*

A grilled pita topped with gyro beef, lettuce, diced tomato, Feta cheese and a traditional cucumber tzatziki sauce. 10.50

Tavern Reuben

Grilled marble rye bread sautéed onions, hot pastrami, thousand island dressing, and jalapeño coleslaw topped with Swiss cheese. 10.50

Philly Cheese Steak*

Thinly sliced steak sautéed with bell peppers & onions topped with melted cheese served on a toasted French roll. Served with Au jus. 10.50

Ultimate Cheese Steak*

Thinly sliced steak sautéed with bell peppers, onions, green chili's and mushrooms topped with melted cheese served on a toasted French roll. Served with Au jus. 12.50

Hot Ham-n-Cheese

Toasted sourdough with honey roasted ham, herb mayo, lettuce, tomato, and melted Swiss cheese. 9.99

Turkey Cranberry

Roasted turkey breast, cranberry-orange cream cheese, lettuce, tomato on whole grain bread. 10.99

Grilled Veggie Pita

A pita stuffed with bell peppers, tomatoes, red onions, mushrooms, avocado and Cheddar Jack cheese. 10.99

Sourdough Turkey Melt

Roasted turkey breast, green chilies, Pepper Jack cheese, and chipotle mayo on grilled sourdough. 10.99

Hot Pastrami & Swiss

Thin sliced pastrami piled high on a french roll topped with grilled onions and Swiss cheese. 10.99

Meatball Sandwich*

Three huge homemade meatballs nestled in a house made roll topped with jack cheese. 11.99

Ultimate Breakfast Burrito*

Sausage, ham, bacon, with scrambled eggs, Cheddar and Jack cheese. Served with salsa. 9.99

Morning Sandwich*

Two scrambled eggs on grilled sourdough with Cheddar and Jack cheese and your choice of ham or bacon. 9.99

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Chicken Sandwiches

1/2 lb. Grilled Chicken Breast on our homemade bun with red onion, lettuce, tomato, pickle, and our herb mayo (or spice it up with chipotle mayo on request). Served with your choice of side. French fries, tater tots, steak fries, jalapeño coleslaw, homemade black beans, cottage cheese or fresh vegetables. You may substitute onion rings or sweet potato fries for an additional \$1 or a house salad for an additional \$2.

Tavern Chicken*

Smothered with Jack cheese, crispy bacon and avocado. 10.99

Mushroom & Swiss Chicken*

Two slices of Swiss cheese covered with sautéed mushrooms. 10.99

Buffalo Chicken*

Dipped in your favorite wing sauce then finished on the grill. 10.99

Green Chile Chicken Sourdough*

Grilled green chiles topped with melted Pepper Jack cheese on sourdough bread. 10.99

Teriyaki Chicken*

A chicken breast basted in our own teriyaki sauce topped with grilled pineapple and Jack cheese. 9.99

Grilled Chicken Pita*

Seasoned chicken sautéed with peppers and onions topped with Jack cheese and served on a 6-inch grilled pita. 10.99

Crispy Chicken*

A crispy chicken breast fried, topped with American cheese and crisp bacon (Awesome if dipped in one of our wing sauces). 10.99

Any above sandwich can be beer battered for just \$1 more.

Hot Dogs

Served with your choice of side. French fries, tater tots, steak fries, jalapeño coleslaw, homemade black beans, cottage cheese or fresh vegetables. You may substitute onion rings or sweet potato fries for an additional \$1 or a house salad for an additional \$2.

Sloppy Dog

A jumbo all beef hot dog smothered with our specialty sloppy joe mixture, topped with cheese sauce and fried onions, served on a fresh baked bun. 8.99

Santa Fe Dog

A jumbo all beef hot dog topped with grilled green chilies, fried jalapenos, pepper jack cheese, pico de gallo and our special chipotle sauce, served on a fresh baked bun. 8.99

Chili Cheese Dog

A jumbo all beef hot dog piled high with our homemade chili, topped with a mixture of cheese, and chopped onion and served on a fresh baked bun. 8.99

Tavern SPECIALTIES

Fajitas*

Steak or chicken grilled with bell peppers, onions and tomatoes. Served with warm tortillas, guacamole, pico de gallo, cheese and sour cream.

1/2 Pound 12.99 Full Pound 18.99

Tuscan Grilled Sirloin Steak *

Charbroiled perfectly and brushed with olive oil and a blend of Italian seasonings.

8 oz. Sirloin 14.99

Surf and Turf *

Our Tuscan grilled 8 oz. sirloin and three beer battered shrimp served with garlic mashed potatoes, vegetable and fresh garlic bread. 16.99

Beer Battered Fish & Chips*

Beer battered cod served with fries, jalapeño coleslaw, and tarter sauce. 13.99

Beer Battered Shrimp*

Beer battered shrimp served with fries, jalapeño cole slaw, and atomic cocktail sauce. 12.99

Baby Back Ribs*

Our award winning ribs are smoked and grilled until tender then basted with our tangy BBQ sauce. Served with garlic mashed potatoes, vegetable and fresh garlic bread.

1/2 Rack 13.99 Full Rack 18.99

Chicken Alfredo

Chicken Breast, Parmesan cream sauce with a hint of fresh basil. 12.99

Shrimp 14.99

Baby Bleu Sirloin*

An 8 oz. Sirloin grilled and topped with Bleu cheese butter and caramelized onions, served with garlic mashed potatoes and vegetable. 16.99

Beer Battered Trio*

Chicken, shrimp, and cod, beer battered with fries, jalapeño coleslaw, tarter sauce, atomic cocktail sauce, and ranch dressing for dipping. 16.99

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Mac-n-Cheese served with garlic bread

Traditional
Macaroni tossed with our cheese sauce. 8.99

Chicken and Bacon*
It speaks for itself. 10.99

Spicy Mac
Traditional with spicy sausage, green chilies, and pico de gallo. 9.99

Cheese Burger Mac*
Traditional Mac with our seasoned ground beef. 9.99

Chili Mac*
Tavern chili tossed with Traditional Mac. 9.99

Veggie Mac
Broccoli, carrots, bell peppers, and onions. 9.99

Mexican Specialty

CK Enchiladas: 3 chicken enchiladas*
topped with a homemade green enchilada sauce, fresh tomatoes, green onions, sour cream and grated cheese. Served with rice and black beans. 11.99

Carne Asada Street Tacos:*
3 carne asada tacos topped with fresh white onion and cilantro served with homemade salsa and rice and beans. \$10.99

Southwest Baja Chicken Salad:*
Fresh Romaine lettuce topped with shredded seasoned chicken, black beans, corn, Pico, avocado tortilla strips and mixed cheese. Topped with chipotle ranch and garnished with quesadilla wedges. 12.50



Sip
Come to
The Verde Valley
Arizona's Premiere Wine Destination



Savor
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Stay
Old Town Cottonwood's Luxury Boutique Hotel



\$199

Book online at TheTavernHotel.com or call us at (928) 639-1669

WINE GETAWAY SPECIAL

- Accomodations for two at The Tavern Hotel
- Complimentary cocktails at The Tavern Grille upon check in
- \$50 credit to be used at Nic's Steak & Crab
- Breakfast for two at The Red Rooster Cafe or Crema Cafe
- Complimentary Tastings at Burning Tree Cellars, Pillsbury Wine Company and Fire Mountain Wines

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