

COWBOY TAVERN

Starters

Craft Beer	\$16	Pale Ale Cheddar Dip	\$17
Vegetable Tempura Asparagus/ sweet potato/ zucchini/ cauliflower/ mushroom/ smoky soy/ chili aioli (VEG)		Applewood smoked bacon/ chives/ honey/ grilled Max's sourdough bread	

Salads


The Tavern Caesar*	\$15	Summer Strawberry Salad	\$15
Young romaine hearts/ oven-roasted grape tomatoes/ parmesan/ crispy capers/ rye croutons/ house-made Caesar dressing (contains anchovy)		Mesclun/ feta/ black sesame seeds/ roasted pepitas/ sourdough crumbs/ white balsamic & fresh herb dressing (VEG)	
Garden Greens	\$11	<i>Add protein to salads</i>	
Dandelion & baby greens/ thinly sliced radish/ cucumber/ citrus vinaigrette (VG, DF)		<i>Pan-seared Rock Cod</i>	\$13
		<i>Grilled Red Bird organic chicken (thigh)</i>	\$10
		<i>Spice rubbed seared tofu</i>	\$9

Mains

Tavern Burger*	\$22	Wild Caught Fish Tacos	\$24
Ground short rib & brisket/ aged cheddar cheese/ red onion jam/ whole-grain mustard aioli Max's potato bun/ classic macaroni salad/ fries (Traditional or Togarashi)		Grilled or beer battered rock cod. Lime crema/ Pico de Gallo/ pickled red onion/ cotija cheese/ cabbage/ scallion/ warm flour tortilla/ green herb rice	
<i>Add Applewood smoked bacon/\$6</i>			
Ziti Arrabbiata	\$19	Vegetarian Shepherd's Pie	\$18
Slow cooked tomato sauce w/ red bell pepper/ herb ricotta/ parmesan/ grilled sourdough (VEG)		Cremini mushrooms braised in vegetable stock/ lemon thyme/ Kennebec potatoes/ carrot/ leeks turnip/ pearl onion/ sweet pea/ torched mashed potatoes (GF, VEG)	

No substitutions

Executive Chef - Brandon Bollenbacher

 @cowboytavern

Cast Iron Shepherd's Pie \$23

Ground beef baked in a rich beef stock/ carrot/ leeks/ turnip/ pearl onion/ sweet pea/ torched mashed potatoes (GF)

Grilled Flank Steak* \$39

Roasted wild mushrooms/ asparagus/ potato puree/ caramelized shallot compound butter/ crispy leeks (GF)

Sides

Kennebec Potato Puree \$8

Classic Macaroni Salad w/ fresh chervil \$9

Butter basted cannellini & garbanzo beans \$9

Braised spinach w/ shallots & sherry \$9

Half-portion garden greens salad \$9

Traditional French Fries or Togarashi Fries (Japanese Chili Pepper) \$8

Cowboy catsup & garlic aioli (VEG)

Kid's Menu

Buttered Pasta w/ parmesan \$10

House-breaded organic chicken strips w/ traditional fries or salad \$12

Hamburger/Cheeseburger w/ traditional fries or salad \$11

Cheese or Chicken Quesadilla w/ traditional fries or salad \$10

Dessert Menu

Mixed Berry Crumble \$12

Cinnamon streusel/ vanilla bean ice cream/ brown sugar whipped cream

Housemade Tavern Ice Cream & Sorbet

Single Scoop: \$6

Share (3 Scoops) \$13

Rustic Bread Pudding \$13

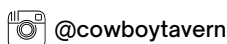
Charred peach/ brown butter/ toasted pecans/ Angel's Envy bourbon anglaise

Ice Cream - Vanilla Bean/ Local Strawberry/ Mexican Chocolate/ Guinness Chocolate Stout (VEG)

Sorbet - Blackberry Kaffir Lime/ Coconut (VG)

No substitutions

Executive Chef - Brandon Bollenbacher



*Contain or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.