

The TAVERN

STARTERS

CHEESE & CHARCUTERIE BOARD 27.99
artisan cheeses, meats, gherkin, fruits,
nuts, veggies and crackers

DEVILED EGGS 8.79
with whipped Dijon aioli mousse

ROASTED LOCAL BEETS 10.99
with Crow's Dairy "quark",
chive, and local greens

TOMATO BISQUE 8.79

IRON CHEF AMERICA™ SOUP 8.79
apple and celery root with white cheddar cap
*Iron Chef America Win, Mark Tarbell vs Cat
Cora*

SALADS

ADD GRILLED CHICKEN BREAST +9.89
ADD SEARED SALMON FILET +12.99

AVOCADO & GRAPEFRUIT SALAD 15.39
with bibb lettuce and Arizona
honey-citrus vinaigrette

FIELD GREEN SALAD 12.99
mixed field greens with shallot vinaigrette

MIXED GREENS SALAD 12.99
with candied pecans, grapes, Crow's Dairy
goat cheese and sour cherry vinaigrette

THE WEDGE 10.99
iceberg lettuce, bacon, tomato,
egg, bleu cheese dressing

KALE CAESAR 11.99
with Parmesan and cornbread croutons

THINGS WE LIKE TO EAT

SPICE-RUBBED FLAT IRON STEAK 41.99
with housemade steak rub, Comté potato purée
and haricot vert

SEARED SCOTTISH SALMON 25.99
with honey-mustard glaze, curried potato cake
and sautéed asparagus served over tomato
bisque

GREEN CHILE PORK STEW 19.99
with tomatillo salsa, Cotija cheese,
fresh cilantro, tortilla chips

RICOTTA GNUDI 25.99
with braised pork, farmer's veggies,
with pork jus

BURGERS

available on challah bun, lettuce wrap,
or salad style | *ADD FRIES +6.59*

**THE AMERICAN
CLASSIC** 22.99
premium beef double burger,
secret sauce, American cheese, with fixings

EATER
NEW YORK
BEST BURGER

GRILLED TURKEY BURGER 16.49
it's a housemade turkey patty
with bacon and tomato

PATTY MELT ON RYE 15.39
premium beef burger, American cheese,
roasted onions, thousand island dressing,
rye bread

SANDWICHES

ADD KETTLE CHIPS +5.49

**GRILLED CHEESE
& TOMATO BISQUE** 18.49
with white cheddar & organic tomato bisque

CRISPY CHICKEN LETTUCE WRAP 16.49
with fresh slaw & sweet chili vinaigrette

THE BEST BLT IN PHOENIX 19.49
crispy bacon, lettuce, tomato,
secret sauce, challah bread

2016
**AMERICA'S
best**

TACOS

served with a corn tortilla, cotija cheese,
salsa roja, salsa verde
ADD CHICHARRONES +5.49

SPICE-RUBBED STEAK 9.89

GRILLED ROCK SHRIMP 9.89

CHIPOTLE MARINATED CHICKEN 6.59

BEEF BARBACOA 8.79
with toasted chilis and cumin

**DAMN GOOD BOWL OF NOODLES
WITH CHICKEN** 24.99
roasted chicken, sautéed seasonal vegetables,
simmering noodles, soft boiled egg topped
with pickled vegetables ponzu sauce and
sesame seeds

**DAMN GOOD BOWL OF NOODLES
WITH VEGETABLES** 19.99
sautéed seasonal vegetables, simmering
noodles, soft boiled egg topped with pickled
vegetables ponzu sauce and sesame seeds

BREAKFAST

SERVED UNTIL 10AM

POACHED EGG 13⁴⁹

two poached eggs served with arugula side salad, Noble Bread toast, sun-dried tomatoes, chipotle aioli, breakfast potatoes,

UPGRADE TO FRUIT SALAD +5.89

TWO EGGS 10.49

choice of breakfast sausage or bacon, choice of choice of eggs any style served with breakfast potatoes

UPGRADE TO FRUIT SALAD +5.89

AVOCADO TOAST 12.49

with cumin and sea salt on Noble Bread

ADD BEEF BARBACOA +5.99

FRENCH TOAST 11.99

mixed berries, whipped cream, maple syrup

SPINACH & WILD MUSHROOM QUICHE 10.99

with puff pastry and fresh fruit

BRIOCHE ROLL SANDWICH 12.99

choice of American or Comté cheese with scrambled egg, local sausage patty, vine-ripened tomato relish, served with fresh fruit & breakfast potatoes

STEEL CUT OATMEAL 7.99

with strawberry sauce

HOUSE-MADE DESSERTS

COCONUT CREAM PIE 8.79

CINNAMON SPICED CHOCOLATE MOUSSE 9.89

with salted caramel and whipped cream

COCKTAILS

KETEL ONE SRIRACHA MARY 15

Ketel One vodka, Nina's Natural bloody mary mix, Worcestershire sauce and Sriracha

ABSOLUT SMOKED BLOODY MARY 15

Absolut Vodka, Nina's Smoky bloody mary mix and Worcestershire sauce

MIMOSA 12

fresh orange juice poured over bubbly La Marca Prosecco



The TAVERN

The Tavern is the most recent creation of Mark Tarbell, the chef, restaurateur, wine expert and television personality who has won more than 50 local and national awards to date.

His comfortable, friendly and energetic style paired with fresh, simple food and stellar wines has made his original restaurant, Tarbell's, a Phoenix institution since 1994. The Tavern continues the fun with nostalgic as well as bright, cutting-edge dishes, all prepared with meticulous care.

Please inform your server if you have a food allergy and speak to a manager. Many of our dishes contain ingredients known to be food allergens and all dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree nuts, peanuts and soybeans are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices