



# THE TAVERN

KITCHEN & BAR

## Seasonal Cocktails

---

### **WATERMELON MARG**

DON JULIO BLANCO, TRIPLE SEC, SOUR MIX, SPLASH OF FRESH LIME AND FINISHED WITH HOUSE MADE WATERMELON PUREE

### **CAFE CHATA**

CAFE TEQUILA, RUMCHATA AND HOUSE BLENDED COLD BREW COFFEE. TOPPED WITH WHIP CREAM

### **PINEAPPLE MOJITO**

BACARDI, FRESH LIME JUICE, AND PINEAPPLE JUICE SERVED OVER MUDDLED FRESH MINT AND TOPPED WITH SODA WATER

### **SUMMER GARDEN MULE**

KETEL ONE BOTANICAL CUCUMBER MINT VODKA WITH FRESH LIME JUICE AND GINGER BEER

### **TRACE OF SUMMER SWEETNESS**

BUFFALO TRACE, GRAPEFRUIT JUICE & HONEY SIMPLE

### **STRAWBERRY LEMONADE SPRITZER**

SMIRNOFF STRAWBERRY, PINOT GRIGIO, LEMONADE AND LEMON LIME SODA

### **LAVENDER BUBBLY**

AVIATION GIN, LEMON JUICE, FRESH LAVENDER SIMPLE AND CHAMPAGNE BUBBLY

### **BLOOD ORANGE MARTINI**

SMIRNOFF CITRUS, BLOOD ORANGE LIQUER, ORANGE BITTERS AND LEMON JUICE



# THE TAVERN

KITCHEN & BAR

## Classic Cocktails

---

### **OLD FASHIONED**

BULLEIT RYE, ANGOSTURA BITTERS, DEMARARA SUGAR,  
ORANGE & HOUSEMADE BOOZY CHERRY

### **MANHATTAN**

BULLEIT BOURBON, ANGOSTURA BITTERS, SWEET  
VERMOUTH & HOUSEMADE BOOZY CHERRY

### **MARGARITA**

DON JULIO BLANCO, TRIPLE SEC, SOUR MIX & LIME JUICE

### **MOSCOW MULE**

BELVEDERE VODKA, LIME JUICE & GINGER BEER.  
SERVED IN A COPPER MUG

## Signature

---

### **LIZZY'S STRAWBERRY LEMONADE**

KETEL ONE VODKA, LEMONADE & MUDDLED STRAWBERRIES

### **SUNSET MARGARITA**

DON JULIO BLANCO, TRIPLE SEC, ORANGE JUICE AND  
CRANBERRY JUICE

### **BLACK RASPBERRY MARGARITA**

DON JULIO BLANCO, BLACK RASPBERRY SCHNAPPS,  
LIME JUICE & LEMONADE

### **ADULT CAPRI-SUN**

CIROC RED BERRY, CIROC PINEAPPLE, PEACH SCHNAPPS,  
SOUR MIX & LEMONADE

### **ESPRESSO MARTINI**

KETEL ONE VODKA, COFFEE LIQUEUR, SIMPLE SYRUP  
& COLD BREW ESPRESSO

# THE TAVERN

KITCHEN & BAR

## Draft Beers

---

**AMBER**

**ORE DOCK AMBER**

**I.P.A**

**OLD NATION M-43  
BELLS TWO HEARTED**

**LAGER**

**BUD LIGHT  
COORS LIGHT  
LABATT BLUE  
MILLER LITE  
MIC ULTRA**

**SEASONAL**

**SAM ADAMS SEASONAL  
PERRIN SEASONAL  
SUMMER SHANDY**

**WHEAT**

**BLUE MOON  
OBERON**

**SELTZER**

**TRULY WILD BERRY**



# THE TAVERN

KITCHEN & BAR

## Red Wines

### Cabernet Sauvignon

**Avalon, California** 10 34

Notes of black cherry, red raspberry & plum followed by a long smooth finish

**Chateau Ste Michelle 'Indian Wells', Washington** 13 46

Ripe, Jammy, 'New World' style Cabernet with lush flavors of blackberry and black cherry

**Bonanza, California** 35

Medium bodied red, silky tannins & striking smoothness

**Quilt, Napa Valley** 60

Perfect balance with higher-toned fruit emphasis

**Caymus, Napa valley** 100

Balanced, rich, expressive & impressively complex

### Malbec

**Natura, Chile** 10 34

Alluring Notes of ripe blackberry, black plum & white pepper

### Merlot

**Edna Valley, Monterey California** 10 34

Aromas of shaved chocolate and dried violet meeta bouquet of black cherry, red plum & tart red raspberry

### Pinot Noir

**Hahn, California** 11 38

Medium bodied with silky tannins with notes of earthiness on a long, lingering finish

### International

**Sardon Red Blend, Spain** 13 46

Fruit forward with aromatic flavors of blackberry, black plum & licorice with notes of black pepper

**Brancaia Tre Rosso, Super Tuscan** 15 54

Medium bodied soft red with plums, chocolate and hints of orange peel

### HOUSE WINES

**Silver Gate** 7.5 24

Cabernet, Merlot

# THE TAVERN

KITCHEN & BAR

## White Wines

### Chardonnay

**Benziger, Sonoma California** 10 34  
Ripe white pear & mango with creamy notes of oak

**Joel Gott 'Unoaked', California** 12 42  
Aromas of pear, sweet-tart apple and mango with notes of citrus and honeysuckle

### Pinot Grigio

**Benvolio, Friuli Italy** 10 34  
Dry with notes of green apple, pear, white peach & lime

### Riesling

**Comet 'Black Star Farms', Michigan** 10 34  
Characteristics of clementine oranges & crisp lime followed by tangy stone fruit flavors of yellow peaches & dried apricots

### Sauvignon Blanc

**White Haven, New Zealand** 13 46  
Hints of passionfruit, citrus & crushed green herbs

### Sparkling

**Jean Louis Brut, France** 12  
Fresh bouquet of pear & apple

**Jean Louis Brut Rose, France** 12  
Fresh fruity flavors of ripe red berries

**Mawby Sex, Michigan** 12  
Flavors of ripe red fruits with a soft, clean finish

**La Marca Prosecco, Italy** 12  
Crisp flavors of green apple, juicy peach, ripe lemon with hints of minerality

### Ro e

**Chateau de Campuget, France** 11 38  
Light, fresh fruity flavors of raspberry & strawberry

### HOUSE WINES

**Silver Gate** 7.5 24  
Pinot Grigio, Chardonnay

# THE TAVERN

KITCHEN & BAR

## Mocktails

---

### **BERRY REFRESHER**

LEMON JUICE, SIMPLE SYRUP, SPRITE AND BLACK RASPBERRIES

### **MOCKARITA**

A CLASSIC MARGARITA MOCKTAIL

### **STRAWBERRY MULE**

STRAWBERRY CHUNKS, GINGER BEER AND LIME JUICE

### **SPICED UP PINEAPPLE**

PINEAPPLE JUICE, SIMPLE, LIME, MINT, FRESH JALAPENOS TOPPED WITH SODA WATER

---

## Desserts

### **CINNAMON SUGAR WAFFLES**

TWO DELICIOUSLY SWEET WAFFLES TOPPED WITH VANILLA BEAN ICE CREAM, CARAMEL & CHOCOLATE

### **TAVERN CHEESECAKE**

DELIGHTFUL NEW YORK STYLE CHEESECAKE TOPPED WITH YOUR CHOICE OF PLAIN, STRAWBERRY OR TURTLE TOPPING.

### **LAYERED CHOCOLATE CAKE**

A DECADENT CAKE WITH LAYERS OF MOIST CHOCOLATE AND RICH FUDGE FROSTING. SERVED WITH VANILLA BEAN ICE CREAM

### **CARROT CAKE**

A MOIST CAKE LOADED WITH SHREDDED CARROTS, PECAN PIECES AND CRUSHED PINEAPPLE. COVERED WITH A DELICIOUS CREAM CHEESE FROSTING AND GARNISHED WITH CHOPPED WALNUTS & CARAMEL