

TIBURON T A V E R N

APPETIZERS

SMOKED SALMON TOAST 12
Panorama Bread, Avocado, Radish,
Pickled Red Onion, Lemon Oil

TAVERN WINGS 12
Unagi or Buffalo Sauce, Scallions,
Blue Cheese Sauce

FRIED CALAMARI 13
Lemon, Garlic, Tavern Remoulade

WHITE WINE MUSSELS 16
Shallot, Garlic, Ginger, Jalapeno,
White Wine, Butter, Lemon, Crusty
Panorama Bread

SHRIMP COCKTAIL 13
Jalapeno Mint Shrimp, Tavern
Cocktail Sauce, Lemon

GUACAMOLE & CHIPS 10
Avocado, Tomato, Garlic, Jalapeno,
Cilantro, Lime, Tavern Tortilla Chips

WASABI DEVILED EGGS 10
Wasabi, Green Onion, Pancetta
Crisps

SALADS

* ADD CHICKEN +\$5 OR FISH +\$9

CHOPPED KALE SALAD 6/13
Cucumbers, Tomatoes, Red Onion,
Carrots, House Ranch Dressing

BUTTERLEAF 7/14
Watermelon, Pumpkin Seeds, Goat
Cheese, Mint, White Balsamic
Vinaigrette

CAESAR SALAD 6/12
Romaine Lettuce, Grana Padano
Cheese, Brioche Croutons, Caesar
Dressing

ARUGULA 7/14
Granny Smith Apples, Candied
Walnuts, Blue Cheese, Citrus
Vinaigrette

SOUPS

CREAM OF TOMATO SOUP
Cup 5 | Bowl 9

CHEF'S SOUP OF THE DAY
Cup 5 | Bowl 9

SANDWICHES

ALL SANDWICHES COME WITH
CHOICE OF FRIES OR SIDE SALAD

TAVERN RUBEN 14
Toasted Rye, House Pastrami, Swiss,
Sauerkraut, Horseradish Aioli

CRABCAKE SANDWICH 16
Brioche Bun, Arugula, Citrus Vinaigrette

VEGETABLE CLUB 16
Grilled Zucchini, Eggplant and Squash, Pickled
Carrots, Cucumbers and Parsnip, Avocado,
Tomatoes, Goat Cheese, Butter Leaf,
Rosemary-Peppercorn Mayo

TIBURON TAVERN BURGER 15
Grass Fed Angus, Aged Cheddar, Caramelized
Onions, Butter Leaf, Tomato and Tavern
Special Sauce, Buttered Brioche Bun

20% SERVICE CHARGE ON PARTIES OF 6 OR
MORE ~

DUE TO DROUGHT CONDITIONS;
WE SERVE WATER UPON REQUEST

*Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your
risk of foodborne illness

ENTREES

HALIBUT RISOTTO 29
Fennel, Fava Bean, Arugula, Tomatoes,
Chanterelles, Parmesan

PACIFIC SALMON 24
Balsamic Glaze, Lavender Potatoes, Broccolini

FISH & CHIPS 17
Cod, Kennebec Fries, Tavern Tartar Sauce

FREE RANGE CHICKEN 23
Whole Roasted, Buttermilk Whipped Potatoes,
Brussel Sprouts, Chicken Au Jus

MUSHROOM POLENTA 20
Cauliflower Puree, Roasted Roma Tomatoes,
Broccolini, Basil Oil, Micro Greens

SHORT RIB 28
Buttermilk Mashed Potatoes, Red Wine Demi,
Broccolini

IRON SKILLET TENDERLOIN 38
Au Gratin Potatoes, Roasted Brussel Sprouts,
Garlic Mushrooms

SIDES

BROCCOLINI 9
Garlic, Olive Oil, Pepper Flakes

BRUSSEL SPROUTS 9
Shallots, Rosemary, Butter

WHIPPED POTATOES 9
Buttermilk, Butter, Peppercorns

GARLIC FRIES 8
Kennebec, Garlic, Parsley

TAVERN "MAC" & CHEESE 11
Orecchiette Pasta, Mornay Sauce, Bread
Crumbs