

TIBURON T A V E R N

APPETIZERS

SMOKED SALMON TOAST 12

Panorama Bread, Guacamole, Radish, Pickled Red Onion, Lemon Oil

TAVERN WINGS 12

Choice of Buffalo Sauce, Honey Sriracha or Lemon Salt and Pepper, 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

GUACAMOLE & CHIPS 10

Avocado, Tomato, Jalapeno, Cilantro, Lime, Tavern Tortilla Chips

VADOUVAN MEATBALLS 13

San Marzano Tomato Sauce, Toasted Panorama Bread

CHICKPEA AND EGGPLANT HUMMUS 11

Chimichurri, Seasonal Vegetables, Pita Bread

CHICKEN LETTUCE WRAPS 14

Mint, Cilantro, Tamari Soy Sauce, Lime, Ginger, Puffed Rice

JALAPENO CORNBREAD 7

Sweet Butter, Fleur De Sel

SOUPS

CREAM OF TOMATO SOUP

Cup 5 | Bowl 9

SALADS

KALE SALAD 13

Shaved Baby Vegetables, Seasonal Citrus, Red Onions, Peanut & Cashew Dressing

CAESAR SALAD 12

Romaine Lettuce, Grana Padano Cheese, Croutons, Lemon Caesar Dressing

PEACH AND BURRATA SALAD 14

Distefano Burrata, Arugula, Mint-Lemon Verbena Dressing, Pistachio Dukkah

HEIRLOOM TOMATO AND MELON 15

Buffalo Mozzarella, Honey Balsamic, Basil, Sumac

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

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF FRIES OR SIDE SALAD

TAVERN REUBEN 14

Toasted Marble Rye, House Pastrami, Swiss, Sauerkraut, Horseradish Aioli

THE "CHICKEN SANDWICH" 15

Grilled Chicken Breast, Slaw, Bread and Butter Pickles, Lemon Aioli, Brioche

TIBURON TAVERN BURGER 15

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

CHEF'S GRILLED CHEESE SANDWICH 13

Sourdough, Muenster Cheese, Confit Tomatoes
(Add Avocado \$1.00 or Bacon for \$2.00)

20% SERVICE CHARGE ON PARTIES OF 6 OR MORE ~

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

Due to ban of plastic straws we provide paper Straws upon request

\$2 Charge to Split Plates

ENTREES

PACIFIC SALMON 26

Corn puree, Pea Tendrils, Meyer Lemon Truffle Vinaigrette

FISH & CHIPS 17

Cod, Kennebec Fries, Tavern Tartar Sauce

FREE RANGE CHICKEN 24

Skin on Roasted Airline Chicken Breast, Parsnip Potato Puree, Sautéed Root Vegetables

CHICKPEA PANISSE 22

Eggplant Hummus, Charred Kohlrabi, Mint Pistou, Oregano

POMEGRANATE BRAISED SHORT RIB 28

Whipped Yukon Potatoes, Red Wine Demi, Roasted Brussel Sprouts

GRILLED SIRLOIN 32

Asparagus, Pickled Yellow Mustard Seeds, Charred Onions, Red Wine Demi

NOT YOUR MOMMA'S MEATLOAF 22

Fava and Potato Puree, Garlic Blue Lake Beans

CHEF'S SPECIAL RICE BOWL 18

Quinoa, Charred Cauliflower, House Made Pickles, Seared Hodo Soy, Shallot Dressing

SIDES

GRILLED ASPARAGUS 8

BRUSSEL SPROUTS 8

WHIPPED YUKON POTATOES 8

GARLIC KENNEBEC FRIES 8

TAVERN MAC AND CHEESE 8