

TIBURON T A V E R N

Weekend Brunch: 11am-2pm

APPETIZERS

SMOKED SALMON TOAST 12

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

TAVERN WINGS 13

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

FRIED CALAMARI 14

Lemon, Garlic, Tavern Remoulade

CHICKEN LETTUCE WRAPS 15

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

BRUNCH COCKTAILS

MIMOSA PACKAGE 22

1 Bottle of House Champagne, Seasonal Fruits and Carafe of Juice (choice of Juice: OJ, Grapefruit, and Apple)

JINGLE JUICE 13

Nolet's Gin, Pama Pomegranate Liqueur, Lemon Rosemary Syrup, Fever Tree Tonic Water

BLOODY MARY 10

Preservation Bloody Mary Mix, Smirnoff Vodka

BRUNCH MOJITO 12

Bacardi Silver, Fresh Lime Juice, Simple Syrup, Soda Water

TAVERN MARGARITA 13

Reposado, Lime, Agave *Try Some of our Favorite Flavors: Ancho Chile or Blood Orange

ENTREES

TAVERN WAFFLE 14

With Seasonal Berries and Whipped Cream

BACON AND KALE BENEDICT 16

Served with Breakfast Potatoes and Fresh Fruit

TAVERN BREAKFAST 14

2 Eggs Any Style, Bacon or Sausage, Breakfast Potatoes

FISH & CHIPS 18

2 Cod, Kennebec Fries, Tavern Tartar Sauce

GRILLED ALLEN BROTHERS NEW YORK STEAK 40

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

SIDES

FRESH SEASONAL FRUIT 7

HOUSE MADE GRANOLA 7

SUPER GRAIN PARFAIT WITH BERRIES 8

GARLIC FRIES 8

TAVERN "MAC" & CHEESE 11

Orecchiette pasta, Mornay Sauce, Bread Crumbs

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

SALADS

KALE SALAD 13

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

CAESAR SALAD 13

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

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

SANDWICHES

ALL SANDWICHES COME WITH CHOICE OF FRIES OR SIDE SALAD

TAVERN RUBEN 15

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

THE "CHICKEN SANDWICH" 16

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 14

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