

TIBURON T A V E R N

APPETIZERS

SMOKED SALMON TOAST 12
Panorama Bread, Guacamole, 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

WHITE WINE MUSSELS 17
Shallot, Garlic, Ginger, Jalapeno,
White Wine, Butter, Lemon, Crusty
Panorama Bread

GUACAMOLE & CHIPS 13
Avocado, Tomato, Jalapeno, Cilantro,
Lime, Tavern Tortilla Chips

CHICKEN LETTUCE WRAPS 15
Mint, Cilantro, Tamari Soy Sauce,
Lime, Jalapenos, Ginger, Puffed Rice

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 13
Romaine Lettuce, Grana Padano Cheese,
Croutons, Lemon 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)

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 28
Corn puree, Pea Tendrils, Meyer Lemon Truffle
Vinaigrette

FISH & CHIPS 18
Cod, Kennebec Fries, Tavern Tartar Sauce

FREE RANGE CHICKEN 26
Skin on Roasted Airline Chicken Breast, Parsnip
Potato Puree, Sautéed Root Vegetables

POMEGRANATE BRAISED SHORT RIB 30
Whipped Yukon Potatoes, Red Wine Demi,
Roasted Brussel Sprouts

**GRILLED ALLEN BROTHERS NEW YORK
STEAK** 40
Asparagus, Pickled Yellow Mustard Seeds,
Charred Onions, Red Wine Demi

VEGGIE PENNE PASTA 18
Chef's Seasonal Vegetables, Penne Pasta tossed
with a House made white wine Cream Sauce

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

SIDES

GRILLED ASPARAGUS 8

BRUSSEL SPROUTS 8

WHIPPED YUKON POTATOES 8

GARLIC KENNEBEC FRIES 8

TAVERN MAC AND CHEESE 11