

THE SOILED DOVE

underground



Food

HOUSE-MADE CHICKEN TENDERS

Served with ranch or bleu cheese. 11

BUFFALO EGGROLLS

Buffalo chicken, bleu cheese, mozzarella, gorgonzola cucumber sauce. 10

HUMMUS ^{-GS-}

Broccoli, peppers, carrots, grilled naan. 11

SPINACH AND ARTICHOKE SKILLET ^{-GS-}

Carrots, celery, broccoli, grilled naan. 10.5

t WINGS

Lightly coated chicken wings. Choice of Buffalo, BBQ, honey Sriracha or sweet Thai chili sauce, served with ranch or bleu cheese. 11.5

TAVERN SLIDERS*

3-pack mini burgers, grilled onions, American cheese, lettuce, special sauce. 8.5

t TAVERN CROISSANT CLUB ^{-GS-}

Boar's Head turkey and ham, shredded lettuce, tomato, avocado, honey peppered bacon, Swiss, cheddar, honey mustard, toasted croissant. Served with Tavern fries. 13

BASKET OF TAVERN FRIES

A large basket of crispy golden fries served with ranch dressing. 5

SALSA TRIO

Roja, verde, avocado black bean, tortilla chips. 6

HOT QUESO DIP

3 cheeses, roasted poblano, jalapeno, tortilla chips. 9

HAM AND CHEESE PRETZEL

Grilled Boar's Head ham, Swiss, thyme butter, beer mustard, pretzel roll. Served with Tavern fries. 11

Desserts

CARROT CAKE[†]

Our classic carrot cake with cream-cheese frosting. 5.5

PECAN CHEESECAKE BROWNIE[†]

Cheesecake-topped brownie with a pecan crumble. Topped with vanilla ice cream and caramel sauce. 5.5



t These items are some of our guests' favorite offerings and we hope that they become some of your favorites as well.

[†] These items contain nuts.

^{-GS-} Can be modified for gluten-sensitive guests. Tavern is not a gluten-free environment. Products containing gluten are prepared in our kitchen. Cross contact with ingredients containing gluten is a possibility. Items designated gluten-sensitive are designed for or can be modified for gluten-sensitive guests.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Specialty Drinks

Tavern Mules

MOSCOW MULE

Russian Standard Vodka, Lime, Ginger Beer 7.5

RUBY MULE

Deep Eddy Ruby Red Vodka, Lemonade, Mint, Lime, Ginger Beer 7.5

DEVILISH MULE

Jim Beam Devil's Cut, Angostura Bitters, Lime, Ginger Beer 7.5

MAYAN MULE

Sauza Reposado Tequila, Jalapeño, Lime, Ginger Beer 7.5

TIKI MULE

Mt. Gay Black Barrel Rum, Pineapple Juice, Lime, Ginger Beer 8.5

ALFRESCO MULE

Tanqueray Gin, Blueberries, Cucumber, Mint, Lime, Ginger Beer 9.5

Tavern Blends

FOXHATTAN

Our version of a Manhattan made with Knob Creek Single Barrel that was hand picked in Kentucky for our sister restaurant Whiskey Tango Foxtrot, Sweet Vermouth, Maraschino Liqueur, Orange Bitters 9.5

TAVERN RITA

Sauza Blue Tequila, Agave Nectar, Lime Juice 7.5

CITRUS MOJITO

Cruzan Rum, Izze Grapefruit Soda, Orange Juice, Fresh Mint, Lime, Simple Syrup 7.5

JOHN DALY

Deep Eddy Sweet Tea Vodka, Lemonade, Club Soda 7.5

TALL DRINK OF WATER

Leopold Peach Whiskey, St. Germain, Lemon Juice, Simple, Peach Bitters, Soda 8.5

GOLDILOCKS

Tito's Vodka, Moscato, St. Germain Soda Water 8.5

TAVERN CHILLADA

Budweiser, Breckenridge Chili Chile Vodka, Lime Juice, Tomato Juice, Spices 8.5

Coffee Drinks

CAFÉ LOCO

Rumchata, Frangelico, Fresh Hazelnuts, Whipped Cream 7.25

CAFE DÉ TAVERN

Arta Reposado Tequila, St. Brendan's Irish Cream, Allspice, Whipped Cream 7.25

IRISH COFFEE

Jameson, St. Brendan's Irish Cream, Whipped Cream 7.25

PEPPERMINT PATTY

Peppermint Schnapps, Chocolate Liqueur, Hot Chocolate 7.25

N/A BEVERAGES

ICED TEA OR COFFEE \$3

COKE, DIET COKE, SPRITE, MR. PIBB, GINGER ALE AND LEMONADE 3

JUICES: ORANGE, CRANBERRY, GRAPEFRUIT, PINEAPPLE OR APPLE 3.5

RED BULL: REGULAR, SUGAR FREE, CRANBERRY, BLUEBERRY OR TROPICAL 4.5

LOCAL BOTTLED SODAS: IZZE: GRAPEFRUIT, CLEMENTINE, BLACKBERRY 4.5