



**SHARED PLATES**

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| <b>*CHEESE + FRUIT PLATTER</b> local & imported cheeses, fresh fruit, <u>nuts</u> , crostini   | V    | 14     |
| <b>MEAT + CHEESE PLATTER</b> cured meats, local & imported cheeses, olives, pickles, crostini  |      | 15     |
| <b>TAVERN SAMOSAS</b> curried onions, black beans, roasted peppers, pumpkin seeds and sweet corn wrapped in a crunchy wonton, served w/ cilantro chutney                                   | V    | 11.5   |
| <b>SLIDERS</b> (2) mini 4oz angus burgers with tomato chutney, lemon aioli, shallots, white cheddar  |      | 11.5   |
| <b>PULLED PORK SLIDERS</b> (2) mini version of our pulled pork sandwich with HopMonk BBQ sauces on the side.   |      | 9.5    |
| <b>TACO 4 PACK</b> 2 Carnitas style pork tacos topped with white onion, cilantro, and salsa verde + 2 of our famous beer battered fish tacos with fresh cod and house slaw and spicy aioli |      | 16     |
| <b>TAVERN WEDGE FRIES /WEDGE GARLIC FRIES</b> garlic & parmesan cheese   |      | 5/6.5  |
| <b>SWEET POTATO FRIES</b> with lemon aioli   | V    | 8      |
| <b>CRISPY CALAMARI</b> beer battered Japanese squid tossed with leeks, beer battered lemons & limes served with lemon aioli  |      | 12.5   |
| <b>GRILLED ARTICHOKE</b> fresh artichokes poached & finished on the grill, with house aioli  | GF V | 9.5    |
| <b>SAUSAGE BITES</b> Kellerbier battered local sausage lightly fried and served with House-made Honey Mustard and Stoneground Dijon  |      | 11     |
| <b>CHICKEN WINGS</b> 6 or 12 crispy chicken wings tossed in your choice of a sweet soy glaze or traditional Frank's Buffalo sauce, served with blue cheese dressing                        |      | 9.5/17 |
| <b>PICKLE FRIES</b> Shaped like a French fry, it packs a puckerful punch! Served with a side of house remoulade  | V    | 9      |

**SOUPS + SALADS**

add chicken + \$5 add shrimp + \$6 add seasonal fish \$ market price

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| <b>FRENCH ONION SOUP</b> (cup only) an earthy blend of red wine caramelized onions, garlic and bay leaf, simmered in 100% natural beef broth. Topped with seasoned croutons and melted Gruyere cheese |      | 6.5  |
| <b>TOMATO SOUP</b> (cup / bowl) oven roasted tomatoes and fennel blended with white wine & cream  | GF V | 4/6  |
| <b>BLUE CHEESE WEDGE SALAD</b> local iceberg lettuce, sopressata (Italian style salami), house made blue cheese dressing, tomatoes, red onion and tarragon.   | GF   | 11.5 |
| <b>*ROASTED BEET SALAD</b> purple beets slow braised and chilled, tossed with mixed greens, local goat cheese, <u>walnuts</u> , mandarin oranges and a citrus dressing                                | GF V | 11.5 |
| <b>CHOPPED CAESER</b> crisp romaine, parmesan and croutons with our tavern caesar dressing  |      | 10.5 |
| <b>GREEK SALAD</b> mixed greens, kalamata olives, marinated artichokes, roasted red peppers, tomatoes, onions and feta crumbles with balsamic vinaigrette   | GF V | 13   |
| <b>*TAHINI KALE SALAD</b> leafy green kale tossed with cabbage and <u>peanuts</u> with lemon tahini dressing  | V    | 9    |

**SANDWICHES**

\*all sandwich plates except grilled cheese come with tavern wedge fries\*

Substitute Quinoa salad, hot kale trio, or garlic fries for \$1.5 Substitute sweet potato fries for \$2.5  
Sub Portobello Mushroom for any meat to make it Vegetarian No Charge

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| <b>TWIN OAKS BURGER</b> 1/3 lb. burger patty, lettuce, tomato, onions, cheddar cheese, house made pickles, special sauce all served on a fresh milk bun (Add bacon \$ 2.5)   |                                       | 13    |
| <b>REUBEN</b> Corned beef cooked in our Kellerbier, with Swiss cheese, sauerkraut and remoulade on toasted rye bread   |                                       | 13.25 |
| <b>HOPMONK BURGER</b> tomato chutney, lemon aioli, crispy shallots, white cheddar cheese on a toasted potato roll (Add bacon \$ 2.5)   |                                       | 13.75 |
| <b>HOUSE SMOKED PULLED PORK</b> house smoked, dry rubbed, slowed cooked pork – served naked on a locally made potato bun. Customize it at the table with our signature Classic House BBQ and Honey Habanero BBQ sauces on the side. Served with a side of house made coleslaw. |                                       | 12.75 |
| <b>GRILLED CHEESE + HAM</b> cheddar and gruyere cheeses, ham with dijonnaise, on parmesan crusted sourdough bread served w/ tomato soup  | Also available without ham \$11.5 (V) | 12.5  |
| <b>CHICKEN PHILLY ON NAAN</b> all natural grilled chicken breast, red onions and fire roasted peppers sautéed and topped with blended cheeses and spicy aioli, served on traditional naan bread  |                                       | 12.5  |

**ENTREÉS**

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| <b>STEAK + FRITES</b> grilled 6 oz hanger steak served with tavern fries, grilled vegetables, and house made cilantro parsley chimichurri sauce   |                            | 21     |
| <b>VEGGIE RISOTTO</b> A melody of fresh leeks, crimini mushrooms, carrots, snow peas, and arborio rice brought together with a blend of house made vegetable stock, white wine, cream, and parmesan. Topped with fresh cut basil and green onion. | GF V                       | 15.5   |
| <b>MUSSELS + TAVERN WEDGE FRIES</b> creamy white wine broth with mussels, prosciutto, tomatoes, shallots, garlic  | (Subject to availability.) | 17.75  |
| <b>FISH + CHIPS</b> beer battered <b>FRESH</b> cod with tartar sauce, tavern fries and coleslaw   |                            | 17.25  |
| <b>CHILI VERDE</b> seasoned pork shoulder braised in tomatillo, lime and green chili sauce served with Mexican style rice, fresh tortilla chips and a spattering of cilantro  |                            | 15.5   |
| <b>ROASTED CHICKEN BREAST</b> (Petaluma raised) marinated chicken breast slow roasted in the oven and drizzled with ale butter, served with creamy Mashed potatoes and seasonal vegetables  |                            | 17.5   |
| <b>SEASONAL FISH</b> fresh seasonal fish, ask your server for the current in house fish   |                            | varies |

**PIZZA**

\*All of our Pizzas are homemade with hand-kneaded dough, freshly shredded mozzarella, and our own pizza sauce using San Marzano tomatoes and HopMonk IPA\*

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| <b>HOUSE</b> goat cheese, prosciutto, tomatoes, balsamic onions and lightly dressed spring greens |   | 15   |
| <b>CLASSIC CHEESE</b> +parmesan cheese and finished with basil                                    | V | 12   |
| <b>PEPPERONI AND SALAMI</b> +parmesan cheese, all-natural pepperoni and salami, fresh Basil       |   | 14   |
| <b>MARGHERITA</b> +fresh mozzarella, sliced tomatoes and finished with basil                      | V | 14.5 |

**SIDES**

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| <b>HOT KALE TRIO</b> kale, brussel sprouts and red cabbage sautéed in olive oil and garlic with a hint of lemon          | GF V | 7 |
| <b>CARIBBEAN COLESLAW</b> green, red cabbage, onions and carrots tossed in a Caribbean style dressing                    | V    | 5 |
| <b>QUINOA SALAD</b> one of the oldest grains ever cultivated, tossed with red onions, cilantro, oranges and green olives | GF V | 6 |

**General Manager – Kyle Eddow Kitchen Manager -Nicole Wood**