

TAVERN

EST 2010

Starters

DEVILED EGGS 9.5

CAST IRON SKILLET CORNBREAD 10.5

ATLANTIC DIP 12.5

QUESO AMERICANO & GUACAMOLE 14.5

FIRE ROASTED ARTICHOKE 15.5

SPINACH & ARTICHOKE DIP 15.5

HOUSE-SMOKED SALMON 17.5

OYSTERS ROCKEFELLER 19.5

JUMBO SHRIMP COCKTAIL 20.5

Salads

CAESAR SALAD 12

house-made caesar dressing, croutons, pecorino cheese
add: chicken 6, blackened shrimp 10, salmon 14

FORT WORTH COBB SALAD 18.5

roasted chicken, smoked ham, warm bacon, avocado, croutons,
chopped egg, blue cheese, cheddar cheese, honey mustard dressing

ZUNI CHICKEN SALAD 18.5

roasted chicken, spinach, pecans, walnuts, golden raisins, bacon, egg,
white cheddar cheese, julienne apples, bacon vinaigrette

SONOMA STEAK SALAD 25

field greens, tomatoes, avocado, pickled red onion, pecans,
blue cheese, bacon vinaigrette

SUSHI-GRADE TUNA SALAD 26

seared ahi, ponzu sauce, cucumber, avocado, tomato, carrot,
mango, pickled red onion, house vinaigrette

CRAB CAKE SALAD 33

field greens, tomatoes, cucumber, fresh corn, avocado, parmesan,
whole grain mustard sauce, bacon dressing

Sandwiches (served with hand-cut fries)

#1 AHI TUNA BURGER 16 (limited availability)

seared ahi tuna, spicy mayo, avocado, pickled red onion

FAMOUS VEGGIE BURGER 16

house-made recipe, brown rice, black beans, beets, Jack cheese,
served all the way

CRISPY CHICKEN SANDWICH 17.5

lightly fried chicken, house-made slaw, dill pickles, red onion

GRILLED CHICKEN SANDWICH 17.5

grilled chicken, arugula, red onion, tomato, honey mustard, Jack

TAVERN BURGER 17.5

fresh ground steak served all the way, mayo, mustard, aged cheddar

FAMOUS PASTRAMI SANDWICH 18.5

piled high pastrami, Jack cheese, spicy mustard, layered with
house-made slaw, on rye bread

TEXAS BURGER 18.5

fresh ground steak, Canadian bacon, bbq sauce, pickled red onion,
shredded cheddar

FRENCH DIP 25

house-made french bread, thinly sliced ribeye, Jack, mayo, au jus

Premium Steaks

*wood grilled over oak
served with mashed potatoes & sautéed spinach*

DRY AGED PRIME KC STRIP 16oz MK

FILET MIGNON 8oz MK

WAGYU DENVER STEAK 8oz MK

COWBOY RIBEYE 22oz MK

limited availability

Entrees

CHICKEN BITES 17.5

buttermilk fried chicken, house-made sauces, hand-cut fries

MEXICO CITY ENCHILADAS 17.5

chicken or brisket enchiladas with famous Armenta's sauce, beans,
rice, and guacamole

BAJA FISH TACOS 22

blackened fresh fish with chipotle sauce, pickled slaw and guacamole,
served with beans and rice

STEAK TACOS 22

blackened and seared, red chile sauce, cilantro, parmesan, beans, rice

RIGATONI 23

house-made pasta, beef and pork ragu, parmesan, fresh basil

PRIME MEATLOAF 24

house-ground steak and pork, mushroom demi,
served with mashed potatoes

ROTISSERIE CHICKEN 24

half a roasted chicken, served with crushed herbs, pan drippings,
and sautéed spinach

ROTISSERIE PORK CHOP 28

house-cured and wood grilled double-cut chop,
served with sautéed spinach

JAPANESE SALMON 28

miso glazed salmon, green tea noodles, fresh herbs,
chile lime dressing

BABY BACK RIBS 29

full rack of ribs, house made bbq served with hand-cut fries

FILET & ENCHILADA MK

roasted chicken enchilada, served with black beans, rice, and guacamole

FRESH FISH OF THE DAY MK

chef preparations change daily

Extras & Sides 8

CREAMY COLESLAW • BLACK BEANS & RICE

HAND-CUT FRIES • FRESH VEGETABLE

CAESAR SALAD • LITTLE DRESSED SALAD

TOMATOES & BLUE CHEESE • MAC & CHEESE

MASHED POTATOES • GREEN BEANS

Sparkling

La Marca Prosecco - Italy 10.5/41

Mumm Brut Rosé - Napa Valley, CA 13.5/49

Schramsberg Blanc de Blancs - California 15.5/53

Nicholas Feuillate Brut - Champagne, France 69

Rosé

Daou - Paso Robles, CA 12/42

Hampton Water - Provence, France 13/45

Sauvignon Blanc/Sancerre

Matua Sauvignon Blanc - New Zealand 12.5/43

Starmont Sauvignon Blanc - Napa Valley, CA 13.5/47

Clos Des Lunes Sauvignon Blanc - Bordeaux, France 49

Philippe Raimbault "Les Godons" Sancerre - Loire Valley, France 59

Chardonnay

Diora - Monterey, CA 13.5/46

Hands Of Time - Napa Valley, CA 15.5/53

Taft Street - Russian River Valley, CA 16.5/56

Other Whites

Terlan Pinot Grigio - Italy 12.5/43

Poet's Leap Reisling - Columbia Valley, WA 13.5/46

Trefethen Dry Riesling - Napa Valley, CA 13.5/46

Pinot Noir

Left Coast "Cali's Cuvée" - Willamette Valley, OR 13.5/46

Cambria "Julia's Vineyard" - Santa Barbara County, CA 14/48

Belle Glos "Clark & Telephone" - Santa Maria, CA 66

Cabernet Sauvignon

Vina Robles - Paso Robles, CA 14.5/49

Silver Ghost - Napa Valley, CA 18.5/63

Round Pond "Kith & Kin" - Napa Valley, CA 61

Prisoner - Napa Valley, CA 74

Silver Oak - Alexander Valley, CA 116

Red Blends

Daou "Pessimist" - Paso Robles, CA 14.5/49

Rebellious - California 14.5/49

BV "Tapestry" - Napa Valley, CA 63

"Caravan" by Darioush - Napa Valley, CA 81

Mi Sueno "El Llano" - Napa Valley, CA 86

Other Reds

Drumheller Merlot - Columbia Valley, WA 11.5/40

Saldo Shiraz - South Australia 12.5/43

Pulenta Estate "I" Malbec - Agrelo, Mendoza, Argentina 45

Seghesio Zinfandel - Sonoma County, CA 49

La Storia Petite Sirah - Alexander Valley, CA 52

Trefethen Merlot - Napa Valley, CA 60

Turley "Juvenile" Zinfandel - California 63

Brewer-Clifton "Ex Post Facto" - Santa Rita Hills, CA 80

Cocktails

SIDE SADDLE 13

Benchmark bourbon, sweet vermouth, bitters

LAVENDER MARTINI 14

Toddi Vanilla vodka, lavender simple, lemon

LACE & LIPSTICK 14

Ketel Citroen, Cointreau, POM, lemon

KISS THE FROG 14

Empress 1908 gin, St. Germain, lemon, simple

MIDLAND SUNSET 14

Vodka, St. Germain, lychee, lemon

RHINESTONE COWGIRL 14

Vodka, passion fruit, lemon, sparkling

TAVERN AFTER DARK 14

Toddi Vanilla vodka, Kahlua, espresso

FI RANCH WATER 14.5

Strawberry & jalapeño-infused Lalo, lime, Topo

ARMENTA'S MARGARITA 15

Socorro Blanco, Jalisco 1562, house-made sweet & sour

BARREL RACER 16

Ron Zacapa 23 rum, chocolate bitters, simple

THIS LITTLE PIGGY 16

WhistlePig PiggyBack rye, maple, sweet pepper bacon

Bourbon/Whisk(e)y Tequila/Mezcal

Angel's Envy
Basil Hayden
Blanton's
Buffalo Trace
Bulleit
Crown Royal
Four Roses Single Barrel
Horse Soldier
Jack Daniels Old No. 7
Jameson
Jefferson's Ocean
Jim Beam
Knob Creek
Maker's Mark
TX Whiskey
Woodford Reserve
Yamazaki 12 yr.
Yellowstone "Toasted"

Casa del Sol Angel's Reserve Añejo
Casamigos Añejo
Casamigos Reposado
Casamigos Silver
Clase Azul Mezcal
Clase Azul Plata
Clase Azul Reposado
Desert Door TX Sotol
Don Julio 1942
Jose Cuervo "Reserva de la Familia"
La Pulga Blanco
La Pulga Reposado
Lalo
Socorro Blanco
Socorro Reposado
Soledad Extra Añejo
Soledad Joven Extra Añejo Blanco

Vodka

Belvedere
Deep Eddy Grapefruit
Deep Eddy Lemon
Grey Goose
Grey Goose L'Orange
Ketel One
Ketel One Citroen
Silver Star
Tito's
Toddi Vanilla
Vegas Baby

Gin

Aviation
Blackland Barrel Rested
Bombay Dry
Bombay Sapphire
Empress 1908 Gin
Hendricks
Monkey 47
New Amsterdam
Tanqueray

Scotch

Dewar's
Glenlivet 12 yr.
Johnnie Walker Black
Lagavulin 16 yr.
Macallan 12 yr.

Rye

Angel's Envy Rye
Bulleit Rye
High West Rendezvous
Michter's Rye
Redemption Rye
WhistlePig
WhistlePig PiggyBack

Rum

Bacardi
Captain Morgan
Plantation
Ron Zacapa 23

Draft Beer

Wild Acre Texas Blonde - Ft. Worth - 6% ABV 7.5

Karbach Hopadillo IPA - Houston - 6.6% ABV 7.5

Revolver Blood & Honey - Granbury - 7% ABV 7.5

Manhattan Project Half Life Hazy IPA - Dallas - 6.2% ABV 7.5

Bottled & Canned

Lone Star 6.5

Michelob Ultra 6.5

Bud Light 6.5

Shiner Bock 6.5

Dos Equis 6.5

Big Wave Golden Ale 6.5

Yuengling Traditional Lager 6.5

Deep Ellum IPA 6.5

Stella Artois 7.5

The Temptress Milk Stout 7.5

Dessert

BLUEBERRY BREAD PUDDING 12

brioche, blueberries, lemon custard,
vanilla ice cream, caramel sauce

MUD PIE 12

Oreo cookie crust, chocolate custard,
whipped cream, chocolate rocks

BANANA CREAM PIE 12

graham cracker walnut crust, vanilla custard,
caramel sauce, brûlée banana,
dark chocolate, whipped cream

KEY LIME PIE 12

graham cracker pecan crust, lime filling,
whipped cream

Brunch

SATURDAY 10AM – 3PM SUNDAY 9AM – 3PM

AMERICAN BREAKFAST* 18

scrambled eggs, chicken apple sausage, roasted potatoes, and a rosemary biscuit

BLUEBERRY PANCAKES 18

three cakes hot off the flat iron, topped with berries and powdered sugar

FROSTED FLAKE FRENCH TOAST 18

two thick slices of house-made bread, powdered sugar, and maple syrup, served with crispy bacon

HAM & SPINACH OMELETTE* 18

fluffy omelette, ham, spinach, and cheddar cheese, served with seasoned roasted potatoes

HUEVOS RANCHEROS* 18

crispy tortillas, black beans, over easy eggs, ranchero sauce, served with roasted potatoes

MEXICAN MIGAS* 18

crispy tortillas tossed with scrambled eggs and fire roasted salsa, topped with avocado, fresh tomato, cilantro, queso fresco, served with roasted potatoes

FARMHOUSE SPECIAL* 19

grilled pork chop served with two eggs and potatoes

CLASSIC BENEDICT* 21

soft poached eggs, sautéed spinach, Canadian bacon and hollandaise on house-made english muffins

SMOKED SALMON BENEDICT* 22

soft poached eggs, sautéed spinach, smoked salmon and hollandaise on house-made english muffins

FILET BENEDICT* 26

house-made English muffin, grilled filet, spinach, remoulade, hollandaise

EXTRAS & SIDES

crispy bacon 5.5
rosemary biscuit 5.5
chicken apple sausage 5.5
roasted potatoes 6.5
fresh fruit 6.5

MORNING COCKTAILS

bloody mary 11.5
greyhound 11.5
spicy maria 11.5
that's my jam 11.5
espresso martini 11.5
armenta's margarita 15
mimosa 8.5
mimosa carafe 28

COFFEE 4.5

latté • double espresso • cappuccino
vanilla latté • americano

FRESH SQUEEZED 5.5

orange juice • grapefruit juice

Happy Hour

MONDAY – FRIDAY **3PM – 5:30PM**
Available at the bar and cocktail counters only

WINE & COCKTAILS

- bubbles 7.5
 - featured red 7.5
 - featured white 7.5
 - featured rosé 7.5
 - armenta's margarita 7.5
 - old fashioned 7.5
 - all bottles of wine 25% off
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BEER

- domestic bottles \$1 off
 - craft & import bottles \$2 off
 - draft beer \$1 off
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APPETIZERS

- fire roasted artichokes 9.5
- atlantic dip 9.5
- queso and guacamole 6.5
- deviled eggs 4.5

TAVERN

CHILDREN'S MENU \$12

all menu items include fries, choice of drink, and a scoop of vanilla ice cream

MAC N' CHEESE

GRILLED CHEESE

CHEESEBURGER

CHICKEN BITES

(includes choice of fountain soda, milk, lemonade, orange juice)