

## SOUPS

**TORTILLA SOUP** *Pulled Chicken, Jack Cheese & Cilantro* ..... 14  
 🍷 **THREE BEAN VEGAN CHILI** *Jalapeño, Scallion, Whipped Cashew Cream* ..... 15  
**MOM'S MATZOH BALL SOUP** ..... 14

## TABLE SHARES

**TEN SPICE CHICKEN WINGS** *BBQ Sauce, Creamy Blue Cheese* ..... 22  
 🍷 **GRILLED FISH TACOS** *Blackened Mahi-Mahi, Cilantro, Cabbage Slaw* ..... 23  
**SPINACH & ARTICHOKE DIP** *Hand Cut Tortilla Chips, Salsa & Sour Cream* ..... 23  
**COLOSSAL WAGYU MEATBALL** *Whipped Ricotta, Garlic & Herb Focaccia Bread, Sunday Sauce* ..... 25  
**FRIED CALAMARI "RHODE ISLAND STYLE"** *Cherry Peppers, Pomodoro Sauce & Lemon Aioli* ..... 23  
 🍷 **LOADED NACHOS** *Melted Queso, Chorizo, Pulled Pork, Black Beans, Jalapeño, Salsa, Avocado, Chili Citrus Aioli* ..... 21

## SALADS & BOWLS

Add Chicken +12, Steak +25, Salmon +22, or Ahi Tuna +22

🍷 **CHOPPED ITALIAN** *Baby Gem, Salami, Provolone, Tomato, Olive, Croutons, Pepperoncini, Italian Dressing* ..... 22  
 🍷 **MARKET GREENS** *Corn, Bacon, Egg, Red Onion, Tomato, Cheddar, Croutons, Honey Mustard Dressing* ..... 15  
 🍷 **B.L.T. WEDGE** *Thick Cut Bacon, Iceberg Lettuce, Cherry Tomato, Red Onion, Egg, Creamy Blue Cheese* ..... 21  
 🍷 **CAESAR SALAD** *Baby Gem Lettuce, Smashed Croutons, Creamy Parmesan Dressing* ..... 17  
**GRILLED SALMON BUDDHA BOWL** *Edamame, Coconut-Lime Dressing, Cilantro, Sweet Potato & Soba Noodle Salad* .. 29  
**POKE BOWL** *Grilled Ahi Tuna, Brown Rice, Cucumber, Avocado, Cilantro, Spicy Ginger-Sesame Dressing* ..... 30

## ENTREES

🍷 **RIGATONI ALLA VODKA** *Fresh Cut Rigatoni, Stracciatella, Spicy Pomodoro Sauce* ..... 29  
**THREE CHEESE MAC & CHEESE** *Cavatappi, Gouda, Tillamook Cheddar, Goat Cheese, Herb Breadcrumbs* ..... 24  
 🍷 **SPICY SHRIMP & GRITS** *Chorizo, Stewed Peppers, Cheesy Grits* ..... 28  
**CHICKEN PARMESAN** *Tomato Sauce, Mozzarella & Basil* ..... 32  
 🍷 **STEAK FRITES** *8oz Grilled Hanger Steak, Green Peppercorn Sauce & French Fries* ..... 37

## TAVERN CLASSICS

**FISH & CHIPS** *IPA Beer Battered Catch of the Day, Charred Jalapeño Tartar Sauce, Vinegar Dusted French Fries* ..... 24  
**GRILLED TURKEY MEATLOAF** *Grilled Turkey Meatloaf, Bacon, Broccolini, Whipped Potato, Wild Mushrooms* ..... 27  
**SHEPHERD'S PIE** *Beef Ragout, Root Vegetables, Mashed Potato* ..... 29  
 🍷 **BBQ PORK SPARERIBS** *St. Louis Style Ribs, Tangy BBQ Sauce, French Fries & Coleslaw* ..... ½ Rack 22 | Full Rack 37

## BURGERS

🍷 **CHEESEBURGER DELUXE** ..... 25  
*8oz Short Rib Burger, Bacon, Cheddar, Tomato, Lettuce, Red Onion, Sesame Bun*  
 🍷 **90'S TUNA BURGER** ..... 26  
*Grilled Ahi Tuna Burger, Avocado, Zesty Aioli, Pickled Red Onion, Cilantro, Onion Bun*  
**BLACK BEAN VEGGIE BURGER** ..... 22  
*Roasted Tomato, Sprouts, Red Beets, Pepper Jack Cheese, Whole Wheat Bun*

## SANDWICHES

🍷 **GRILLED CHICKEN SANDWICH** ..... 21  
*Avocado, Arugula, Smoked Gouda, Bacon, Tobacco Onions, Chili Citrus Aioli, Ciabatta*  
**FRENCH DIP AU JUS** ..... 32  
*Shaved Prime Rib, Swiss Cheese, Sautéed Onions, Creamy Horseradish, Baguette*  
**SIX CHEESE GRILLED CHEESE** ..... 19  
*Thick-Cut Country Bread, French Fries & Pickle*  
 Add a Cup of Tomato Soup for Dipping or Slurping +4

## TAVERN PAN PIZZA 🍷

Gluten Free Pizza Crust Available Upon Request (May Contain Gluten Particles) +4

**CLASSIC CHEESE & TOMATO** *House Blend Cheese, Tomato* ..... 19  
**MUSHROOM & PEPPERONI** *Tomato, Cheese, Sliced Mushrooms & Pepperoni* ..... 21  
**ITALIAN SAUSAGE & JALAPEÑO** *Tomato, Cheese, Sweet Italian Sausage, Jalapeño Peppers* ..... 21  
**BROKEN MEATBALL** *Tomato, Cheese, Wagyu Meatballs* ..... 22

## MARKET SIDES

🍷 **WHIPPED POTATO** *Salted Butter* ..... 12  
 🍷 **SAUTÉED MUSHROOMS & HERBS** ..... 14  
 🍷 **CHARRED BROCCOLINI** ..... 12  
*Honey-Lemon Dressing & Toasted Hazelnuts*  
**BEER BATTERED ONION RINGS** ..... 12  
*Smoky Ranch Dip*  
**TRUFFLE FRIES** *Parmesan, Truffle Aioli* ..... 15

## DESSERTS

**DOUBLE CHOCOLATE BROWNIE SUNDAE** .. 13  
*Caramel Popcorn, Vanilla Bean Ice Cream, Warm Fudge Sauce*  
**BAKED APPLE CRISP** ..... 13  
*Toasted Oat Crumble, Sour Cream Ice Cream*  
**STICKY TOFFEE CARROT CAKE** ..... 13  
*Cream Cheese Frosting, Walnuts, Butterscotch Sauce*

# CITY TAVERN

NEW YORK, NY

DRINK MENU

20 AND TABLE 25

## COCKTAILS

\$18



### OUT ON THE TERRACE

Fords Gin, Amaretto, fresh lemon, basil, olive oil



### TAVERN BIRD

Dos Hombres Mezcal, blackberry, thyme, fresh lime



### WAKE UP CALL

Bacardi, pistachio orgeat, fresh espresso, Crème de Cacao



### FIG-GEDDABOUDIT

Bombay Sapphire Gin, fig simple, fresh lemon, egg white, red wine float



### MATCH MADE IN MATCHA

Grey Goose Vodka, Japanese matcha, cream, agave



### 57TH STREET

Michter's Bourbon, fresh pineapple, honey, egg white



### OCHO LOCO

Ocho Plata Tequila, fresh grapefruit, Mandarin Napoleon, passionfruit



### CAMPARAJILLO

Licor 43, Campari, fresh espresso, lemon zest

## NON-ALCOHOLIC

We proudly serve La Colombe Coffee

**DRIP COFFEE** ..... 4

**CAPPUCCINO** ..... 6

**LATTE** ..... 6

**ESPRESSO** ..... 5

**DOUBLE ESPRESSO** ..... 8

**ICED COFFEE** ..... 6

**ICED MATCHA LATTE** ..... 6

**HOT TEA** ..... 6

Chamomile, Classic Chai, Earl Grey, English Breakfast, Jade Spring, Lemon Ginger, Golden Glow (caffeine free), Mint, Scarlett Glow

**FOUNTAIN DRINKS** ..... 4.50

Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Lemonade, Iced Tea

**8 OZ BOTTLE** ..... 6

Coke, Coke Zero, Diet Coke, Sprite

**PANNA** ..... 12

Still Water — large

**PELLEGRINO** ..... 10/12

Sparkling Water — small/large

## WHITE WINE

glass / bottle

**CAKEBREAD** Sauvignon Blanc, Napa Valley ..... 75

**CRAGGY RANGE** Sauvignon Blanc, New Zealand ..... 18/70

**FERNANDO PIGHIN & FIGLI** Pinot Grigio, Friuli-Venezia Giulia, Italy ... 16/62

**FLEUR DE MER** Rosé, Provence, France ..... 70

**JACQUES DUMONT** Sancerre, Loire Valley, France ..... 25/96

**J VINEYARD & WINERY** Cuvee Sparkling, California ..... 16/62

**LOUIS JADOT POUILLY-FUISSE** Maconnais, Burgundy, France ..... 75

**MAISON SALEYA** Rosé, Provence, France ..... 16/65

**PAHLMAYER 'JAYSON'** Chardonnay, Napa Valley ..... 120

**ROMBAUER** Chardonnay, Carneros ..... 90

**ST. FRANCIS** Chardonnay, Sonoma ..... 16/62

**TAITTINGER** Brut Sparkling, Champagne, France ..... 100

**TENUTA CAMPO AL MARE** Vermentino, Bolgheri, Italy ..... 15/59

## RED WINE

glass / bottle

**BEZEL BY CAKEBREAD** Cabernet Sauvignon, Napa Valley ..... 18/70

**CAYMUS** Cabernet Sauvignon, Napa Valley ..... 160

**CHÂTEAU LA NERTHE** Côtes-du-Rhône Villages 'Les Cassagnes' ..... 18/70

**CHIMNEY ROCK** Cabernet Sauvignon, Napa Valley ..... 189

**DISEÑO** Malbec 'Old Vine', Mendoza, Argentina ..... 16/62

**LA FUGA** Brunello di Montalcino, Tuscany, Italy ..... 145

**LEWIS RESERVE** Cabernet Sauvignon, Napa Valley ..... 210

**MIRASSOU** Pinot Noir, Central Coast, California ..... 16/62

**RÉSONANCE** Pinot Noir, Willamette Valley, Oregon ..... 80

**SEQUOIA GROVE** Cabernet Sauvignon, Napa Valley ..... 120

**ST. FRANCIS** Cabernet Sauvignon, Sonoma Valley ..... 16/62

**TENUTA SAN GUIDO** Le Difese, Tuscany, Italy ..... 150

**TORCALVANO** Vino Nobile di Montepulciano, Tuscany, Italy ..... 18/70

**ORIN SWIFT PALERMO** Cabernet Sauvignon, Napa Valley ..... 125

## DRAFT

**ALLAGASH WHITE** ..... 10

**BRONX BREWERY WORLD GONE HAZY** ..... 11

**GUINNESS** ..... 12

**KILLS BORO KILLSNER** ..... 11

**MAINE LUNCH** ..... 14

**MODELO** ..... 9

**SAMUEL ADAMS SEASONAL** ..... 9

**STELLA ARTOIS** ..... 10

We would like to see you make it home safely. If you do not have a designated driver, we would be happy to help make arrangements.

CITY TAVERN AND TABLE

CRAFT COCKTAILS • TAVERN CLASSICS