

# Tavern



# Menu

**Tavern Hours:**  
 Monday – Thursday: 11am-10 pm  
 Friday: 11am-11:00pm  
 Saturday: 5pm – 11pm

**Happy Hours:**  
 Monday – Friday: 2:30 - 6:00 pm  
 Happy Hour Pricing in Orange

<b>P.B.&amp; J</b> BACON JAM, MARCONA ALMOND BUTTER, FRESH BERRIES WITH SOURDOUGH CROSTINI	\$9	\$7	<b>Pommes de Balsamico</b> HOUSE MADE POMME FRITES, PARMESAN CRISPS	\$6	\$4
<b>Calamari</b> FRIED PICKLES, CHEVRE, GRAPE TOMATOES, HOUSE-MADE PICKLED JALAPENO, BLACK OLIVE VINAGRETTE	\$11	\$9	<b>Smoked Salmon Tartare</b> FRIED WONTONS, ROASTED CHILES, AVOCADO, MEYER LEMON OIL	\$11	\$8
<b>Ceviche of the Day</b>		\$8	<b>Lakes Prime Burger</b> HOUSE CURED BACON, HOUSEMADE PICKLES, TOASTED HOUSEMADE ROLL ADD CHEESE - \$1	\$9	\$7
<b>Caesar Salad</b> WITH GRILLED CHICKEN WITH GRILLED SALMON	\$10	\$5	<b>House Smoked Salmon "BLT"</b> CRISPY BACON, TOMATO, ARUGULA PESTO ON SOURDOUGH	\$13	\$11
<b>Panzanella Salad</b> BAKED PARMESAN CRISP, CROUTONS, ARUGULA, CUCUMBER, RED ONION, RADISH, HEIRLOOM CHERRY TOMATOES & 25 YEAR BALSAMIC VINAIGRETTE	\$8	\$6	<b>Rockfish Tacos</b> GRILLED FLOUR TORTILLA, CILANTRO, RADISH, LIME CRÈME FRAICHE, PICKLED JALAPENO, PINEAPPLE MANGO SALSA	\$12	\$10
			<b>Cheese and Charcuterie</b>	\$10	\$8

## Wine by the Glass

White			
Segura Viudas	Cava	\$6	\$4
Angove's Nine Vines	Rose of Shiraz	\$5	\$3
Santa Ema	Sauvignon Blanc	\$7	\$4
Von Hovel	Riesling Spatlese	\$12	\$10
Bishop's Peak	Chardonnay	\$7.5	\$5.5
Lagaria	Pinot Grigio	\$7.5	\$5.5
Red			
Trapiche	Pinot Noir	\$5.5	\$3
Nugan "Vision"	Shiraz	\$8	\$6
Quo	Garnacha	\$7	\$5
Aquinas	Cabernet	\$10	\$8
Château Labrande	Malbec	\$11	\$9
Caparzo	Sangiovese Blend	\$8	\$6

\$1 off

## Well Mixed Drinks

- Smirnoff Vodka
- Bacardi Rum
- Seagram's Gin
- Jim Beam Bourbon

WITH YOUR FAVORITE MIXER

## Signature Cocktails

<b>Northern Lakes Fresh Margarita</b> HERRADURA SILVER, GRAND MARNIER, FRESH LIME AND ORANGE	\$10	\$8
<b>Marty's Limoncello-tini</b> EFFEN VODKA, LIMONCELLO, FRESH LEMON AND A SUGAR RIM	\$10	\$8
<b>Lakes Comsopolitan</b> ABSOLUT VODKA, COINTREAU, CRANBERRY JUICE AND FRESH LIME	\$10	\$8
<b>Pomegrini</b> THREE OLIVES POMEGRANTE VODKA, PAMA LIQUEUR, KISS OF COINTREAU FRESH LIME	\$10	\$8
<b>Perfect Gimlet</b> HENDRICK'S GIN, FRESH LIME, SIMPLY SYRUP	\$10	\$8
<b>John Daly</b> SVEDKA CITRON, TAZO ICED TEA, HOUSEMADE SOUR	\$6	\$4
<b>Filthy Dirty Martini</b> KETEL ONE AND BOMBAY SAPPHIRE, MEDITERRANEAN OLIVE JUICES	\$10	\$8
<b>Housemade Elderflower Sangria</b> PICPOUL DE PINET, GRAND MARNIER, ST. GERMAIN, FRESH MELON AND CITRUS	\$9	\$7
<b>Karen's X-Rated Martini</b> HANGAR KAFFIR LIME VODKA, X-RATED FUSION LIQUEER, GRAPEFRUIT JUICE	\$10	\$8
<b>Elderflower and Citrus Infusion</b> KETEL ONE, ST. GERMAIN, ORANGE, LEMON AND LIME JUICES	\$10	\$8
<b>Ultimate Raspberry-Tini</b> HANGAR ONE FRASER RIVER RASPBERRY VODKA, HOUSEMADE SOUR, CRANBERRY	\$10	\$8

## Lakes Infusion

A Seasonal House Infused Vodka  
\$8

Draft	Labatt Blue	\$4	\$3
	Bass Ale	\$5	\$3
	Guinness Stout	\$5	\$3
	Bell's Oberon	\$5	\$3
Bottled	MGD	\$3	\$2
	Miller High Life	\$3	\$2
	Sam Adams Summer Ale	\$5	\$3
	Short's Huma Lupa Licious	\$6	\$4
	Atwater Dirty Blonde	\$4	\$3
	Ommegang Rare Vos	\$6.5	\$4

**Libation Experts:**  
 Paul, Hannah, Capri, Jaclyn  
 Your Chef:  
 Travis Waynick