



CEDAR TAVERN

HAPPY HOUR
MONDAY - THURSDAY 5PM-7PM
FRIDAY - SUNDAY 4PM-6PM

RAW OYSTERS*	HALF DOZEN 24 FULL DOZEN 48
pear mignonette, cocktail sauce, fresno hot sauce, lemon	
FRENCH ONION DIP	10
housemade chips	
CHEESE BOARD	26
four assorted selections, accoutrements, housemade bread	
BRISKET SLIDER	8
housemade barbeque sauce, crispy onions	
MINI LOBSTER ROLL*	18
drawn butter, chives	
CRAB CAKE*	28
parsley aioli, lemon-fresno gastrique	
TEXAS WAGYU STRIP*	48
creamed kale, crispy leeks, bordelaise	

HAPPY HOUR 1/2 OFF

TAVERN BURGER*	20
aged white cheddar, pepper relish, grilled red onion, tavern aioli, parmesan fries	

HAPPY HOUR 7\$ MARTINIS

CLASSIC MARTINI	14
vodka or gin, vermouth, olive	
NITRO ESPRESSO MARTINI	16
skyy vodka, kahlúa, vanilla, cold brew	
MEXICAN MARTINI	15
espolon tequila, cointreau, lime, agave, olive	

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness
parties of 6 or larger are subject to a 20% automatic gratuity health & wellness fee of
3% will be applied to all checks*

WINE

BUBBLES

CAVA, EXTRA BRUT 16 | 62

Raventós i Blanc, Conca del Riu Anoia, Spain 2021

CRÉMANT, BRUT 22 | 86

Parigot & Richard, Burgundy, France NV

ROSÉ, BRUT 20 | 78

Chandon, California NV

WHITE

SAUVIGNON BLANC 16 | 62

Frenzy, Marlborough, New Zealand 2024

CHENIN BLANC 14 | 54

Folk Machine, Clarksburg, California 2023

GRÜNER VELTLINER 16 | 62

Crazy Creatures, Kremstal, Austria 2023

CHABLIS 21 | 82

Domaine Agnes & Didier, Burgundy, France 2022

ROSÉ

GRENACHE BLEND 17 | 66

"Minuty", Côtes de Provence, France 2023

RED

PINOT NOIR 18 | 70

Lioco, Mendocino, California 2023

BARBERA 17 | 66

La Miraja, Asti, Piedmont, Italy 2022

RHÔNE BLEND 14 | 54

Château Saint-Roch, Languedoc-Roussillon, France 2020

SANGIOVESE 18 | 70

Antinori "Pèppoli", Chianti Classico, Italy 2022

CABERNET SAUVIGNON 20 | 78

Gramercy Cellars, Columbia Valley, Washington 2020

BEER

REAL ALE *crispy business helles lager* 7

FOUNDERS *all day ipa* 7

PAULANER *hefe-weizen* 8

CHIMAY *cinq cents trappist tripel ale* 15