

Est. 2016

CEDAR TAVERN

Born 1866

HAPPY HOUR

Open daily until 7pm

\$7 Martinis

- Classic
- Vesper
- Espresso

\$5 Snacks

\$10 Burger

SNACKS

'Chovies*

radish, salted butter, focaccia

Marinated Olives

garlic, orange zest, chili flake

Spicy Nuts

almond, pistachio, cashew, pecan

Pimento Cheese

carrot, cucumber, sweet pepper

Fries

parmesan, chives

NIGHT CAP

Sticky Toffee Pudding

fig & date cake, salted caramel, vanilla ice cream

Martini Affogato

espresso martini, vanilla ice cream

parties of 6 or larger are subject to a 20% automatic gratuity health & wellness fee of 3% will be applied to all checks

LIGHT FARE

Oysters*

pear mignonette, jalapeño hot sauce, cocktail sauce

Beef Tartare*

crispy potatoes, egg yolk, crostini

Caesar Salad*

parmesan, breadcrumb, cured egg yolk

Burrata

fire cider vinaigrette, fig, grapefruit, focaccia

Crab Cake*

parsley aioli, lemon-fresno gastrique

Salmon Poke*

avocado, radish, togarashi, chips

Tempura Mushroom

black garlic chimichurri, horseradish aioli

MAINS

Curry Chicken Pot Pie

roasted vegetables, puff pastry

Lobster Roll*

remoulade, drawn butter, chives, housemade chips

Mafaldine Pasta

oyster mushroom, drunken goat, black pepper

Fish & Chips*

malt vinegar powder, remoulade, lacto-fermented fries

Prime Rib French Dip

crispy onions, horseradish au poivre, jus, housemade chips

Tavern Burger*

pepper relish, grilled onion, tavern aioli, parmesan fries

Pork Chop*

brussels sprouts, chestnut purée, mustard seed-bacon glaze

Steak Frites*

texas wagyu strip, horseradish au poivre, parmesan fries

** consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

24 | 48

18

13

18

28

18

15

20

34

28

26

28

20

36

48

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FEATURED COCKTAIL

Tropical Punch

rum blend, pisco, passion fruit liqueur,
green tea, pineapple, ginger, nutmeg

COCKTAILS

Honky Tonk Hero

teremana blanco tequila, bell pepper,
cucumber, green tabasco, lemon
**sub almave n/a tequila*

Montecristo

rye whiskey, cynar, benedictine, scotch

Castle Island

las californias gin, aloe, green tomato,
snap pea, lime

Golden Triangle

community vodka, yaupon, primo grapefruit,
lemongrass, raspberry, coconut cream

Elote Sour*

rosaluna mezcal, licor de elote,
salted corn, egg white, lime
**sub almave n/a tequila*

Oaxacan Old Fashioned

altos reposado tequila, mezcal,
mole bitters

Midnight Tiger

illegal mezcal, licor 43, yucatan orange,
cold brew, tiger nut

Year of The Monkey

bacardi ocho rum, velvet falernum, banana,
mango, lime acid
**sub almave n/a tequila*

Espresso Martini

community vodka, borghetti, molasses, bitters

BEER

12 **Real Ale** 7
crispy business lager

Paulaner 8
hefe-weizen

Founders 7
all day ipa

Chimay 15
16 cinq cents blond tripel ale

WINE

16 *Bubbles*
Cava, Extra Brut 16
16 Raventós i Blanc “Blanc de Blancs”
Conca del Riu Anoia, Spain 2022

White
15 **Sauvignon Blanc** 16
Frenzy “Mt.Richmond Estate”
Marlborough, New Zealand 2024

15 **Chardonnay** 17
Davis Bynum
Russian River Valley, California 2022

Rose
Grenache Blend 17
16 Château Minuty “Prestige”
Côtes de Provence, France 2023

Red
15 **Pinot Noir** 16
Lioco
Mendocino, California 2023

Cabernet Sauvignon 21
Scattered Peaks
Napa Valley, California 2022