



CEDAR TAVERN

**HAPPY HOUR
OPEN TO 6PM EVERY DAY**

\$9 CLASSIC COCKTAILS, \$4 BEER, \$8 HOUSE WINE, \$5 OFF SELECT FOOD

RAW OYSTERS*

persimmon mignonette, cocktail sauce,
fresno hot sauce, lemon

HALF DOZEN 24 FULL DOZEN 48

CHARCUTERIE & CHEESE

artisanal meats & cheeses, accoutrements,
housemade bread, crostini

38

NEW YORK STRIP*

creamed kale, crispy leeks, bordelaise

48

CRAB CAKE*

parsley aioli, lemon-fresno gastrique

28



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DEVEILED EGGS*

trout roe, dill

15

TAVERN BURGER*

black garlic pork belly, gouda, pepper relish,
horseradish aioli, parmesan fries

24



CLASSIC COCKTAILS

OLD FASHIONED

bourbon or rye, sugar, angostura

14

NITRO ESPRESSO MARTINI

vodka, vanilla, kahlúa, cold brew

16

MARGARITA

tequila, cointreau, lime, salt

14

MULE

vodka, lime, ginger beer

14

BEE'S KNEES

gin, lemon, honey

14

COSMOPOLITAN

vodka, solerno, lime, spiced cranberry syrup

14

** 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
<i>Raventós i Blanc, Conca del Riu Anoia, Spain 2021</i>	
CHAMPAGNE, BRUT	27 106
<i>Joseph Perrier, Champagne, France NV</i>	
ROSÉ, BRUT NATURE	18 70
<i>Gruet "Sauvage", New Mexico NV</i>	

WHITE

SAUVIGNON BLANC	16 62
<i>Frenzy, Marlborough, New Zealand 2023</i>	
SAUVIGNON BLANC	21 82
<i>Bernard Fleuriet, Sancerre, France 2022</i>	
CHENIN BLANC	14 54
<i>Les Athletes du Vin, Loire Valley, France 2022</i>	
GRÜNER VELTLINER	16 62
<i>Crazy Creatures, Kremstal, Austria 2021</i>	
CHARDONNAY	18 70
<i>Brew Cru, Elgin, Western Cape, South Africa 2021</i>	

ROSÉ

GRENACHE BLEND	17 66
<i>Whispering Angel, Côtes de Provence, France 2022</i>	

RED

GAMAY	17 66
<i>Jean Foillard, Beaujolais-Villages, France 2021</i>	
PINOT NOIR	18 70
<i>Lioco, Mendocino County, California 2022</i>	
TEMPRANILLO	14 54
<i>El Valor y La Gracia, Castilla-La Mancha, Spain 2022</i>	
SANGIOVESE	17 66
<i>Indigenous, Tuscany, Italy 2019</i>	
NEBBIOLO	25 98
<i>G.D. Vajra "Albe", Barolo, Piedmont, Italy 2019</i>	
CABERNET SAUVIGNON	19 74
<i>Gramercy Cellars, Columbia Valley, Washington 2018</i>	

HAPPY HOUR ROTATING SELECTION

RED | WHITE | ROSÉ

BEER

REAL ALE <i>bright shadows belgian golden ale</i>	7
LONE STAR <i>lager</i>	6
FOUNDERS <i>all day ipa</i>	7
PAULANER <i>salvator doppelbock</i>	8

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