

Est. 2016

CEDAR TAVERN

Born 1866

HAPPY HOUR

*Daily: open - 7pm**Friday & Saturday 10pm-12am*

\$7 Martinis

Classic

Espresso

Mexican

\$5 Snacks

\$10 Burger 'til 7pm

SNACKS

'Chovies*

radish, salted butter,
semolina toast

Marinated Olives

garlic, orange zest,
chili flake

Pommes Dauphines*

leek ash powder, crème fraîche,
platinum osetra caviar

Pimento Cheese

carrot, cucumber,
sweet pepper

Soft Pretzel

aerated cheddar mornay,
chili garlic crisp

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*

mignonette, jalapeño hot sauce, cocktail sauce

Beef Tartare*

crispy potatoes, egg yolk, crostini

Caesar Salad*

parmesan, breadcrumb, cured egg yolk

Cheese Board

assorted selection, accoutrements, housemade bread

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 aioli,
jus, housemade chips

Tavern Burger*

aged white cheddar, 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*

Est. 2016

CEDAR TAVERN

Born 1866

FEATURED COCKTAIL

Amalfi Spritz

limoncello, lime acid, bubbles

COCKTAILS

East of Eden

mijenta blanco tequila, bell pepper, cucumber, green tabasco, lemon

**sub almave n/a tequila*

Montecristo

dickel rye, cynar, benedictine, scotch

Bramble

las californias gin, creme de mure, licor 43, lemon

Strawberry Cobbler

community vodka, disaronno, tawny port, strawberry shrub, lime acid

Elote Sour*

ilegal joven mezcal, licor de elote, salted corn, egg white, lime

**sub almave n/a tequila*

Oaxacan Old Fashioned

don julio reposado, ilegal mezcal, mole bitters

Midnight Tiger

ilegal 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

hefe-weizen

Founders

all day ipa

Athletic

16 n/a mexican-style copper 6

WINE

16 Bubbles 16
Cava, Extra Brut
16 raventós i blanc “blanc de blancs”
conca del riu anoia, spain 2023

White

16 Sauvignon Blanc 16
frenzy “mt.richmond estate”
marlborough, new zealand 2024

15 Chardonnay 17
davis bynum
russian river valley, california 2023

15 Rosé 17
Grenache Blend
château minuty “prestige”
16 côtes de provence, france 2024

Red

15 Pinot Noir 18
lioco
mendocino, california 2023

Cabernet Sauvignon 20
scattered peaks
napa valley, california 2022