

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

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 aioli,
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

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

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

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FEATURED COCKTAIL

Bramble

gin, crème de mûre, licor 43,
carpano classico, lemon

COCKTAILS

East of Eden

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

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

8

Founders

all day ipa

7

Chimay

16 cinq cents blond tripel ale 15

WINE

16 Bubbles 16

Cava, Extra Brut

16 raventós i blanc “blanc de blancs”
conca del riu anoia, spain 2022

15 White 16

Sauvignon Blanc

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

15 Chardonnay 17

davis bynum

russian river valley, california 2023

15 Rosé 17

Grenache Blend

16 château minuty “prestige”
côtes de provence, france 2023

16 Red 16

Pinot Noir

lioco
mendocino, california 2023

21 Cabernet Sauvignon 21

scattered peaks

napa valley, california 2022