

Est. 2016

CEDAR TAVERN

Born 1866

HAPPY HOUR

Open daily until 7pm

\$7 Martinis

Classic
Martinez
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

Nitro Affogato

espresso martini,
vanilla ice cream

LIGHT FAIR

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

*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*

Est. 2016

CEDAR TAVERN

Born 1866

FEATURED COCKTAIL

Tropical Punch

rum blend, pisco, passionfruit liqueur,
green tea, pineapple, ginger, nutmeg

COCKTAILS

Honkey Tonk Hero

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

Montecristo

rye whiskey, cynar, benedictine, scotch

Castle Island

citrus gin, aloe, green tomato,
snap pea, lime

Golden Triangle

vodka, yaupon, grapefruit, lemongrass,
raspberry, coconut cream, lemon

Elote Sour*

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

Oaxacan Old Fashioned

reposado tequila, mezcal,
mole bitters

Midnight Tiger

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

Year of The Monkey

aged rum, velvet falernum, banana,
mango, lime acid
**sub atmave n/a tequila*

Nitro Espresso Martini

vodka, kahlúa, vanilla, cold brew

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

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

15 Chardonnay 21
Domaine Agnes & Didier
Burgundy, France 2022

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

Red 16
15 Pinot Noir
Lioco
Mendocino, California 2023

Cabernet Sauvignon 21
16 Gramercy Cellars “Lower East”
Columbia Valley, Washington 2020