

Est. 2016

CEDAR TAVERN

Born 1866

HAPPY HOUR

Open daily until 7pm

\$7 Martinis

Classic
Espresso
Mexican

\$5 Fernet Menta

\$5 Snacks

\$10 Burger

SNACKS

'Chovies*

radish, salted butter,
semolina toast

Marinated Olives

garlic, orange zest,
chili flake

Popcorn

spicy dill pickle

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

LIGHT FARE

Oysters*

mignonette, jalapeño hot sauce, cocktail sauce

Beef Tartare*

crispy potatoes, egg yolk, crostini

Caesar Salad*

parmesan, breadcrumb, cured egg yolk

Burrata

fire cider vinaigrette, grilled peach, kimchi

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

*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*

24 | 48

18

13

18

28

18

15

20

34

28

26

28

20

36

48

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FEATURED COCKTAIL

Singapore Sling
gin, cherry heering, pineapple liqueur,
agave, lime

COCKTAILS

East of Eden
teremana 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 8
hefe-weizen

Founders 7
all day ipa

16 **Chimay** 15
cinq cents blond tripel ale

WINE

16 **Bubbles**
Cava, Extra Brut 16
raventós i blanc “blanc de blancs”
conca del riu anoia, spain 2022

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

15 **Chardonnay** 17
davis bynum
russian river valley, california 2023

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

Red
Pinot Noir 18
lioco
mendocino, california 2023

Cabernet Sauvignon 21
scattered peaks
napa valley, california 2022