



# CEDAR TAVERN

## HAPPY HOUR

MONDAY - THURSDAY 5PM-7PM

FRIDAY - SUNDAY 4PM-6PM

### RAW OYSTERS\*

persimmon mignonette, cocktail sauce,  
fresno hot sauce, lemon

HALF DOZEN 24 FULL DOZEN 48

### CHEESE BOARD

four assorted selections, accoutrements,  
housemade bread

26

### FRENCH ONION DIP

housemade chips

10

### CRAB CAKE\*

parsley aioli, lemon-fresno gastrique

28

### MINI LOBSTER ROLL\*

drawn butter, chives

18

### BRISKET SLIDER

housemade barbeque sauce, crispy onions

12

### NEW YORK STRIP\*

sautéed kale, confit garlic, bordelaise

48



## HAPPY HOUR 1/2 OFF

### TAVERN BURGER\*

aged white cheddar, pepper relish,  
grilled red onion, tavern aioli, parmesan fries

20



## HAPPY HOUR \$7 MARTINIS

### CLASSIC MARTINI

vodka or gin, vermouth, olive

14

### NITRO ESPRESSO MARTINI

skyy vodka, kahlúa, vanilla, cold brew

16

### MEXICAN MARTINI

teremana tequila, cointreau, lime, olive

15



### TAVERN FLOAT

orange vanilla bean ice cream, housemade earl grey soda,  
salted caramel meringue, maraschino cherries

12

*\* 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

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## BUBBLES

<b>CAVA, EXTRA BRUT</b>	<b>16   62</b>
<i>Raventós i Blanc, Conca del Riu Anoia, Spain 2021</i>	
<b>CHAMPAGNE, BRUT</b>	<b>27   106</b>
<i>Joseph Perrier, Champagne, France NV</i>	
<b>ROSÉ, BRUT NATURE</b>	<b>18   70</b>
<i>Gruet "Sauvage", New Mexico NV</i>	

## WHITE

<b>MELON DE BOURGOGNE</b>	<b>14   54</b>
<i>Famille Liebeau, Muscadet-Sèvre et Maine, France 2021</i>	
<b>SAUVIGNON BLANC</b>	<b>16   62</b>
<i>Frenzy, Marlborough, New Zealand 2023</i>	
<b>SAUVIGNON BLANC</b>	<b>21   82</b>
<i>Bernard Fleuriet, Sancerre, France 2022</i>	
<b>GRÜNER VELTLINER</b>	<b>16   62</b>
<i>Crazy Creatures, Kremstal, Austria 2021</i>	
<b>CHARDONNAY</b>	<b>18   70</b>
<i>Brew Cru, Elgin, Western Cape, South Africa 2021</i>	

## ROSÉ

<b>CINSAULT BLEND</b>	<b>14   54</b>
<i>Château de Lascaux, Languedoc, France 2022</i>	

## RED

<b>GAMAY</b>	<b>17   66</b>
<i>Jean Foillard, Beaujolais-Villages, France 2021</i>	
<b>PINOT NOIR</b>	<b>19   76</b>
<i>Day Wines, Willamette Valley, Oregon 2020</i>	
<b>TEMPRANILLO</b>	<b>14   54</b>
<i>El Valor y La Gracia, Castilla-La Mancha, Spain 2022</i>	
<b>SANGIOVESE</b>	<b>17   66</b>
<i>Indigenous, Tuscany, Italy 2019</i>	
<b>NEBBIOLO</b>	<b>25   98</b>
<i>G.D. Vajra "Albe", Barolo, Piedmont, Italy 2020</i>	
<b>CABERNET SAUVIGNON</b>	<b>19   74</b>
<i>Gramercy Cellars, Columbia Valley, Washington 2019</i>	

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## BEER

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

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