

Est. 2016

CEDAR TAVERN

Born 1866

HAPPY HOUR

Daily: open - 7pm

\$7 Martinis

Classic
Espresso
Mexican

\$5 Snacks

\$10 Burger

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

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

*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 MARTINIS

Gibson

nolets gin, lustau amantillado sherry,
cocchi americano, shallot, thyme

Cedar Dirty

olive oil washed deep eddy vodka,
pink peppercorn tincture, olive juice

COCKTAILS

Toreador

mijenta blanco, apricot liqueur,
lime juice, spiced sugar cane

**sub almave n/a tequila*

Montecristo

dickel, johnie walker high rye, cynar,
benedictine,

Strawberry Cobbler

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

Elote Sour*

illegal 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

Capo Carajillo

illegal mezcal, licor 43, borghetti,
ron zacapa 23, espresso, cold foam

Year of The Monkey

bacardi ocho, velvet falernum, banana,
mango, lime acid

**sub almave n/a tequila*

Espresso Martini

deep eddy vodka, borghetti, molasses, bitters

**sub el tequileño blanco tequila*

BEER

12 Real Ale 7
crispy business lager

16 Paulaner 8
hefe-weizen

Founders 7
all day ipa

Athletic 6
n/a mexican-style copper

WINE

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

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

15 Chardonnay 21
agnes & didier
chablis, burgundy, france 2023

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

15 Red 18
Pinot Noir
lioco
mendocino, california 2023

Cabernet Sauvignon 20
scattered peaks
napa valley, california 2022