

THE SOILED DOVE

underground



Food

HOUSE-MADE CHICKEN TENDERS 11.5

Served with ranch or bleu cheese.

BUFFALO EGG ROLLS 10.5

Buffalo chicken, bleu cheese, mozzarella, Gorgonzola cucumber sauce.

HUMMUS -GS- 11.75

Broccoli, peppers, carrots, grilled naan.

SPINACH & ARTICHOKE SKILLET -GS- 10.75

Carrots, celery, broccoli, grilled naan.

WINGS 12

Classic or breaded.

Choice of: Buffalo, BBQ, Honey Sriracha or sweet Thai chili sauce.

Served with ranch or bleu cheese.

SLIDERS* 8.75

3-pack mini burgers, grilled onions, American cheese, lettuce, special sauce.

CROISSANT CLUB -GS- 13.25

Turkey and ham, shredded lettuce, tomato, avocado, honey peppered bacon, Swiss, cheddar, honey mustard, toasted croissant.

Served with Tavern fries.

BASKET OF FRIES 5.5

A large basket of crispy golden fries served with ranch dressing.

CHIPS & SALSA 6.25

House-made fire-roasted salsa and tortilla chips.

Add house-made guacamole 3

ROASTED POBLANO QUESO DIP 9.75

Hot queso dip with roasted poblano peppers, served with crispy tortilla chips.

Add spicy chorizo sausage 2

HAM & CHEESE PRETZEL 11.5

Grilled ham, Swiss, thyme butter, beer mustard, pretzel roll.

Served with fries.

Desserts

CARROT CAKE† 6.25

Classic carrot cake with cream cheese frosting.

BROWNIE PARFAIT 6.25

Layers of brownie, chocolate sauce, vanilla ice cream, whipped cream.

CHEF'S CHEESECAKE CREATION 6.5

Ask for today's flavor.

Coffee Drinks

CAFÉ LOCO 7.75

Rumchata, Frangelico, Fresh Hazelnuts, Whipped Cream

CAFÉ DÉ TAVERN 7.75

Arta Reposado Tequila, St. Brendan's Irish Cream, Allspice, Whipped Cream

IRISH COFFEE 7.75

Jameson, St. Brendan's Irish Cream, Whipped Cream

PEPPERMINT PATTY 7.75

Peppermint Schnapps, Chocolate Liqueur, Hot Chocolate

Specialty Drinks

Mules

GREAT EFFEN MULE 8.5

Effen Vodka, Lime, Ginger Beer

RUBY MULE 8.5

Deep Eddy Ruby Red Vodka, Lemonade, Mint, Lime, Ginger Beer

DEVILISH MULE 8.5

Jim Beam Devil's Cut, Angostura Bitters, Lime, Ginger Beer

MAYAN MULE 8.5

Exotico Blanco Tequila, Jalapeno, Lime, Ginger Beer

TIKI MULE 9.5

Kraken Rum, Pineapple Juice, Lime, Ginger Beer

BERLIN MULE 8.5

Jagermeister, Pineapple Juice, Lime Juice, Ginger Beer

TROPICAL MULE 8.5

Deep Eddy Orange Vodka, Peach Schnapps, Pineapple, Lime Juice, Ginger Beer, Fresh Mint

Cocktails

FOXHATTAN 12.5

Our version of a Manhattan made with Knob Creek Single Barrel that was hand-picked in Kentucky for our sister restaurant Whiskey Tango Foxtrot, Sweet Vermouth, Maraschino Liqueur, Orange Bitters

TINCUP TWISTER 10.5

Tincup Whiskey, Lime Juice, Simple Syrup, Luxardo Cherry Juice

RYE FASHIONED 12.5

High West Double Rye, Angostura Bitters, Soda Water, Orange Peel

TAVERN RITA 8.5

Sauza Blanco Tequila, Agave Nectar, Lime Juice

JOHN DALY 8.5

Deep Eddy Sweet Tea Vodka, Lemonade, Club Soda

CITRUS MOJITO 9

Cane Run Rum, Ize Grapefruit Soda, Orange Juice, Fresh Mint, Lime, Simple Syrup

TALL DRINK OF WATER 9.5

Old Camp Peach Pecan Whiskey, St-Germain, Lemon Juice, Simple Syrup, Peach Bitters, Soda Water

GOLDBLOCKS 9

Effen Vodka, Moscato, St-Germain, Soda Water

TAVERN CHILLADA 9

Budweiser, Svedka Vodka, Lime Juice, Tomato Juice, Spices

LA BRUJA 9.5

Maestro Dobel Diamante Tequila, Lime Juice, Simple Syrup, Grapefruit Juice, Basil

N/A BEVERAGES

Iced tea or coffee 4

Fountain Drinks: Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale and Lemonade 4

Juices Orange, Cranberry, Grapefruit, Pineapple or Apple 4.5

Red Bull: Regular, Sugarfree, Cranberry, Blueberry, Orange or Tropical 5.5

Izze Bottled Sodas 5.5

† These items contain nuts.

-GS- Can be modified for gluten-sensitive guests. Tavern is not a gluten-free environment. Products containing gluten are prepared in our kitchen. Cross contact with ingredients containing gluten is a possibility. Items designated gluten-sensitive are designed for or can be modified for gluten-sensitive guests.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.