

Tavern

6330'

LUNCH MENU

Shared Plates

CRAB CAKES

Spicy southern slaw, fried jalapeño, florentine hollandaise

FRIED CALAMARI

Deep fried with red onions and served with lemon garlic aioli and chipotle marinara

ROASTED CAULIFLOWER BITES

Spicy glaze with a trio of dipping sauces

LOADED TOAST

Grilled asparagus, miso butter, poached hen egg, prosciutto, Togarashi, garlic bread

CAPRESE FLATBREAD

Confit plum tomato, burrata cheese, basil, shaved radish, balsamic reduction

Salads

TAVERN SALAD

Bentley Ranch grilled tenderloin, artisan greens, radish sprout, hen egg, smoked cheddar, tomato, creamy Italian dressing

ICEBERG WEDGE

Smoked Applewood bacon, cherry tomatoes, and balsamic red onions, Point Reyes blue cheese dressing and crumbles

BLOOMSDALE SPINACH

Grilled chicken breast, candied pecan, pickled feta, apple sticks, champagne vinaigrette

DINO KALE CAESAR

Shaved parmesan, lemon, walnuts, classic caesar dressing



NORTHSTAR
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Soups

TOMATO BISQUE

Cracked black pepper and EVOO | 8 cup / 12 bowl

HOUSE BISON CHILI

Black beans, Crème fraiche, greenonions and pecorino | 8 cup / 12 bowl

Entrées

TAVERN BURGER

1/2 lb Wagyu beef, pastrami, Swiss, artisan greens, tomato, onion, horseradish cream sauce on a challah bun

VEGGIE BURGER

Hummus spread, artisan greens, tomato, onion on challah bun

PORTOBELLO BURGER

hummus spread, artisan greens, tomato, onion on Udis gluten-free bread

HOUSE OF REUBEN

Brown ale-braised corned beef, swiss, sauerkraut, and Russian dressing on marble rye

PRESSED TURKEY MELT

Brie, pear, bacon, arugula, steak tomato, whole grain honey mustard on focaccia bread

B.L.T.A

Smoked applewood bacon, avocado spread, lettuce, steak tomato on sliced wheat bread

HOUSE-MADE FALAFEL

Garlic dill sauce, tomato, artisan greens, red onion, hummus, cucumber, naan bread

BUDDHA BOWL

Black bean salsa, curry quinoa, avocado, tomato, radish, sweet peppers, artisan greens
Add chicken

MAHI TACOS

Scarlet kale, banana pepper, tomato onion relish, cilantro crème fraiche on flour tortillas

Tavern 6330' embraces a sustainable approach to local agriculture and dining. We focus on seasonality & quality to provide a unique farm-to-table experience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

20% gratuity for all parties of 6 or more



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