

C&P Tavern

STARTERS

DUO DIP 13

SMOKED SALMON DIP 14

SHRIMP COCKTAIL 16

HUMMUS 13

ENTREES

**served with a side of your choice*

AHI TUNA SALAD 23

seared & sliced, wontons, greens, peanuts, ponzu sauce, ginger dressing

STEAK SALAD 26

butcher's cut steak, tomato, red onion, roasted pecans, manchego, avocado, bacon vin

SALMON WITH BLUE CRAB* 38

grilled and topped with jumbo lump crab and lemon caper butter

FIREBRICK CHICKEN 24

fire roasted chicken, bourbon cream sauce, spinach, mushrooms & bacon

DOUBLE CUT PORK CHOP* 28

slow roasted in crushed herbs & spices with bourbon sauce

CRISPY CHICKEN SANDWICH* 17

crispy chicken, cheddar, slaw, bacon vin, red onion

WAGYU SMASH BURGER* 19

two prime patties, new school american cheese, caramelized onions, pickles and secret sauce

BLACKENED RIBEYE* 48

butchered in house, wood grilled and topped with basil butter

SIDES 7

HAND CUT FRIES • ROASTED CARROTS

MAC-AND-CHEESE • LITTLE HOUSE SALAD

LITTLE CAESAR SALAD

20% gratuity will be added to parties of 10 or more

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. IF YOU HAVE FOOD ALLERGIES PLEASE NOTIFY US AS NOT ALL INGREDIENTS ARE LISTED.

WINE

WHITE

TIAMO - Pinot Grigio - Italy **11/39**

CAVE DE TURCKHEIM - Riesling - Alsace **15/53**

MT. FISHTAIL - Sauvignon Blanc - Marlborough **12/42**

DELILLE CELLARS - Blend - Columbia Valley **17/60**

TRUFFLE HILL - Oaky Chardonnay - Willamette Valley **15/52**

CHEMISTRY - Crisp Chardonnay - Willamette Valley **14/49**

LEFT COAST - White Pinot - Willamette Valley **17/60**

BUBBLES

CARPENE MALVOLTI - "Superiore" - Prosecco - Italy **16/56**

PINK

LOVE YOU BUNCHES - Rose - California **13/46**

RED

WESTSIDE CROSSING - Pinot Noir - Russian River **16/56**

LAN RESERVA - Rioja - Spain **15/53**

DELILLE CELLARS - Blend - Columbia Valley **21/74**

DON MARTINO - Malbec - Mendoza **14/49**

CASA EMMA - Chianti Classico - Italy **15/53**

KRUTZ FAMILY - Cabernet Sauvignon - Sonoma **16/56**

TURLEY - Zinfandel - California **21/74**

FOR THE ABSTAINERS

ODDBIRD - Blanc de Blanc - France **12/56**

"PHONY" NEGRONI 12

FEATURED MOCKTAIL A/Q

BEERS

IMPORT BOTTLES & CANS 8

PERONI • GUINNESS • MODELO

DOS EQUIS

DOMESTIC BOTTLES 7

BUD LIGHT • MILLER LITE • COORS LIGHT

MICHELOB ULTRA

DRAFT A/Q

REAL ALE HANS PILSNER • ALTSTADT LAGER

BROOKLYN BLACK CHOCOLATE STOUT

FEATURED IPA

COCKTAILS

FREEZER DOOR

OLD FASHIONED

whisky, simple, bitters 15

CLEAR MARG

tequila, lemon, lime, triple sec, simple

LEGADO 13

coconut rum, passion fruit, pineapple & lemon

MARTINI 15

vodka, vermouth, olive brine

OLIVE FLIGHT 12

blue cheese, goat cheese, pickled garlic, gold

TAVERN SIGNATURES

DREAMSICLE 13

vanilla vodka, licor 43, agave, lemon & bitters

BERRY LEMON DROP 13

vodka, triple sec, strawberry & lemon

TBG&T 15

tomato, basil, gin & tonic with black pepper

FOUR OF HEARTS 14

grand cabaret gin, lime, elderflower, simple, bitters

JUST PEACHY 14

mezcal, peach bitters & peach simple

FADE TO BLACK 14

Blackened Whisky TM, bitters, lemon, agave & cabernet

FOR DESSERT

SOUTHERN HOSPITALITY 13

spiced rum, licor 43, banana syrup & cream

BELLA MARTINI 14

vodka, mascarpone, cream & espresso

HAPPY HOUR

MONDAY-FRIDAY 3-6PM

STARTERS

SMOKED SALMON DIP 10

SHRIMP COCKTAIL 12

HUMMUS 9

SPECIALTY COCKTAILS 10

CLEAR MARG

tequila, lemon, lime, triple sec, simple

DREAMSICLE

vanilla vodka, licor 43, agave, lemon & bitters

BERRY LEMON DROP

vodka, triple sec, strawberry & lemon

BELLA MARTINI

vodka, mascarpone, cream & espresso

WELL COCKTAILS 8

DRAFT & DOMESTIC BEER 6

WHITE WINE 6 RED WINE 7 ROSÉ WINE 6