



**TAKE A SEAT. GET COMFY.
ABSORB THE MENU
& ENJOY OUR CRAFT BEERS.**

APPETIZERS

- ISLANDER SAMPLER** UNO \$16/SHARE \$32
Mini Chicken Empanadas, Four Cheese Casava Spheres, Chicken Wings, Croquetas de Jamón Serrano, Tater Tots, Mayo Garlic-Tomato Aioli
- CHICHARRÓN CON GUACAMOLE** \$18
Crispy Local Pork Belly Chicharrón and Fresh House Made Guacamole
- SHRIMP FIRECRACKER** \$19
Coqui Helles Shrimp Tempura, Sweet Chili Butter Cream, Ajonjolí Crumbles and Scallions
- OLD HARBOR FAMOUS BBQ WINGS** \$17
Choose from Kofresi-Guava BBQ Sauce, Golden Tangy Mustard, Honey Amber Sauce, or Celery Swirls
- CROQUETAS DE JAMÓN SERRANO** \$16
Roasted Pepper-Spam Dipping Sauce
- GARLIC AND HERBS GOAT CHEESE CROSTINI** \$15
Sweet Almonds and Scallions Vinaigrette
- TAVERN LOADED TATER TOTS** \$15
Santo Viejo Beer Cheese, Crispy Bacon, Jalapeños, Pico de Gallo, Sour Cream, Guacamole and Scallions

SANDWICHES

- CRISPY CHICKEN SANDWICH** \$18
Crispy Bacon, Yellow Cheddar, Pickles, Lettuce, Tomato, Onions and Sriracha Aioli in Toasted Brioche Bun
- GRAND SLAM DOG** \$19
Crispy Potatoes, Mustard, Tropical Tides Bacon Jam, Fennel Sweet Relish and Melted Cheese
- DÍMELO' RUBEN!** \$19
Sliced Smoked Corned Beef Brisket, Sauerkraut, Swiss Cheese, and Russian Dressing in Marble Rye Bread
- BEST TURKEY BLT** \$20
Turkey Breast, Black Forest Ham, Cheese (your Choice), Bacon, Cucumber Relish, Lettuce, Onion and Tomato in Toasted Ciabatta
- BACON BOOGIE BURGER** \$20
Your Choice of Cheese, Lettuce, Tomato, Onions, Crispy Bacon, Bacon Jam and House Capers Aioli in a Buttery Brioche Bun

- SIDES**
- | | | | |
|----------------------|------|--------------------|------|
| French Fries | \$7 | Onion Rings | \$8 |
| Truffle and Parmesan | \$10 | Sweet Potato Fries | \$10 |

REFRESHMENT...NEXT BEER PLEASE!

- MINT AND CUCUMBERS** \$10
Feta Cheese, Dill and Chardonnay Vinegar

SALADS

- SPINACH AND APPLE** \$12
Frosted Almonds, Goat Cheese, Bacon, Crispy Onion Ringlets, Cherry Tomatoes and Raspberry Vinaigrette
- WEDGE CLASSICA** \$12
Crispy Pancetta, Carrot Ribbons, Red Onions, Heirloom Cherry Tomato and Blue Cheese Dressing
- RUSTIC TOMATO PANZANELLA** \$12
Fresh Mozzarella Chunks, Marinated Cucumbers, Tomato Wedges, Onions and Garlic Croutons, Aged Balsamic Vinaigrette

- ENHANCEMENTS**
- | | | | |
|------------------------|------|----------------|------|
| Grilled Chicken Breast | \$8 | Grilled Shrimp | \$12 |
| Pan Seared Beef Tips | \$10 | Herbed Salmon | \$12 |

PIZZA

MASA REGULAR O DE COLIFLOR

- NAPOLITANA** \$19
Mozzarella fresca, albahaca, tomates frescos, salsa pomodoro y aceite de oliva extra virgen
- MARULLO** \$19
Camarones, chorizo parrillero, salsa pomodoro, aceite de oliva extra virgen y parmesano
- SUCULENTA** \$16
Salsa pomodoro, aceite de oliva extra virgen y cinco quesos: Mozzarella, Fontina, Provolone, Feta y Parmesano
- JARDINERA** \$19
Salsa pomodoro, setas asadas, aceitunas negras, pimientos, cebolla, albahaca, aceite de oliva extra virgen y parmesano
- CARBONARA** \$18
Pancetta, tocineta, cebolla, salsa blanca y parmesano
- CLÁSICA** \$16
Salsa pomodoro, pepperoni y/o chorizo con queso parmesano y aceite de oliva extra virgen
- BUCANERA** \$21
Salsa blanca y salsa pomodoro con jamón ahumado, pollo a la parrilla, pepperoni, tocineta y parmesano
- TRUFADA** \$23
Salsa blanca y salsa de trufas negras, setas asadas, cebollas caramelizadas, arúgula, parmesano y aceite de trufas blancas
- EXTRAS:**
- | | | | |
|--------------------|--------|------------------------|--------|
| Mozzarella fresca | \$5 | Cebolla | \$1.50 |
| Albahaca | \$1.50 | Pancetta | \$3 |
| Tomate fresco | \$1.50 | Tocineta | \$3 |
| Salsa | \$1.50 | Pepperoni | \$1.50 |
| Camarones | \$5 | Chorizo | \$1.50 |
| Queso Parmesano | \$1.50 | Jamón | \$1.50 |
| Mozzarella regular | \$3 | Pollo | \$3 |
| Queso Feta | \$3 | Salsa de Trufas | \$5 |
| Setas | \$5 | Cebollas caramelizadas | \$3 |
| Chorizo Parrillero | \$3 | Arúgula | \$3 |
| Aceitunas | \$1.50 | Aceite de Trufas | \$3 |
| Pimientos | \$3 | | |

MAIN

BEER BATTERED FISH AND CHIPS	\$22
Hoppy Tides Crust, Fries, Pickles, Tartar Sauce and Dill - Sweet Dill Vinegar	
16OZ SIGNATURE RIB EYE STEAK FRITES	\$45
Bacon Fat Crispy Brussel Sprouts, Served with Fries and Au Poivre Green Peppercorn Sauce	
NEW TAVERN CHICKEN TENDERS BASKET	\$22
Served with Fries and BBQ Sauce	
CHICKEN MILANESE	\$24
Thin Crispy Chicken Cutlet, Dry Figs, Fresh Mozzarella, Arugula, Tomatoes, Red Onions, Aged Balsamic Glaze and Extra Virgin Olive Oil	
THE BEST TRUFFLE MAC AND CHEESE EVER!	\$19
Bacon, Diced Tomato, Button Mushrooms, Three Cheese Truffled Mornay Sauce and Panko Buttered Crumble	
GUAVA BBQ PULLED PORK	\$25
Longaniza Sausage Bread Pudding, Chicharrón Crumbles, Scallions, New Orleans BBQ Voodoo Sauce and Tomato Confit	

DESSERTS

CINNAMON FRENCH TOAST BREAD PUDDING	\$12
Butter Rum Sauce and Vanilla Ice Cream	
CHOCOLATE BROWNIE	\$12
Vanilla Ice Cream	
1976 SPLIT BANANA FOSTER	\$12
Chocolate Sauce, Salted Caramel, Maraschino Cherries and Vanilla Ice Cream	

KIDS MENU:

All Served with Fruits, Vegetables or Fries

CHEESEBURGER	\$14
GRILLED CHEESY HOT DOG	\$12
MAC AND CHEESE	\$14
CHEESE PIZZA	\$15



EVERY DAY

BEER

HAPPY HOUR

\$5.00

4PM-6PM



SUNDAYS, WEDNESDAYS & THURSDAYS - 11:00AM TO 12:00AM [KITCHEN UNTIL 10:00PM]

FRIDAYS & SATURDAYS - 11:00AM TO 1:00AM [KITCHEN UNTIL 11:00PM]