

# TAVERN

## COCKTAILS

<b>DEBBIE</b> gin, white port, cucumber, citrus tonic ..... 13	<b>BIG BEND</b> mezcal, strawberry, ginger, lemon ..... 14
<b>RATTLER</b> blanco tequila, sotol, lime, fresno chile, grapefruit soda ..... 13	<b>COPACABANA</b> cachaca, passionfruit, mint, lime..... 14
<b>TEMPER TANTRUM</b> vodka, raspberry brandy, lemon, lychee, pomegranate ..... 12	<b>ST. BERNARD PARISH</b> bourbon, aged rum, chicory, bitters blend ..... 14
<b>ZEPPELIN</b> gin, campari marmalade, lemon, sparkling wine..... 14	<b>KICK 'EM</b> scottish whisky, lemon, ume plum, pistachio orgeat, walnut ..... 15

## TAVERN TRIFECTA

One dozen East Coast Oysters  
Ghost Pepper Caviar  
375ml Piper Heidsieck Champagne

125

## FOOD

<b>*EAST COAST OYSTERS</b> cucumber jalapeno mignonette..... 3 for 11 / 6 for 19	<b>**ADD GHOST PEPPER CAVIAR</b> ..... 6.5 per piece
<b>ROASTED MARCONA ALMONDS</b> tajin ..... 9	
<b>WARM MARINATED OLIVES</b> citrus, herbs, olive oil..... 12	
<b>BREAD AND CHEESE</b> pulled mozzarella, peaches, toasted pecans, aged balsamic ..... 16	
<b>TAVERN SALAD</b> greens, seasonal vegetables, soft boiled egg, honey dijon vinaigrette ..... 13	
<b>ARUGULA SALAD</b> , balsamic peaches, shaved red onion, toasted almonds, goat cheese ..... 17	
<b>*SEARED SUSHI GRADE TUNA</b> greens, cured cucumber, confit tomato, herb vinaigrette 22	
<b>SHRIMP &amp; AVOCADO SALAD</b> mixed greens, red onion, citrus vinaigrette ..... 21	
<b>CAST IRON EGGPLANT CAPONATA</b> agrodolce peppers, fresh herbs..... 13	
<b>CHARRED BROCCOLINI</b> calabrian chile, lemon ..... 13	
<b>CRISPY DUCK FAT POTATOES</b> chile, lemon zest, asparagus aioli ..... 12	
<b>CAVATELLI PASTA</b> confit duck, pecorino, toasted pistachios, fresh herbs ..... 27	
<b>ROASTED GULF FISH</b> white bean and arugula salad, basil pesto, confit tomato ..... MKT	
<b>BRICK CHICKEN</b> fine herbs jus, charred cabbage and asparagus slaw, lemon ..... 37	
<b>HAM BRINED PORK CHOP</b> cheesy polenta, green apple, pork jus ..... 32	
<b>*SEARED BAVETTE STEAK</b> charred corn salad, french fried onions, chimichurri ..... 42	
<b>*TAVERN BURGER</b> 44 farms ground chuck, swiss cheese, horseradish sauce, sauteed mushrooms, fried shoestring onions, toasted potato bun, dill spear, french fries ..... 25	

## BEER

<b>MONTUCKY COLD SNACK</b> lager ..... 7
<b>BAVIK SUPER PILS</b> pilsner ..... 7
<b>ST. ARNOLDS ART CAR</b> ipa ..... 7
<b>LONE PINT YELLOW ROSE</b> ipa ..... 8

## ALCOHOL FREE

<b>DAILY PROGRAM</b> pineapple shrub, cinnamon, lime, grapefruit soda ..... 7
<b>NOONTIME</b> cucumber, pistachio orgeat, lime, tonic ..... 7
<b>**ADD MIXER ELIXER CBD</b> ..... 4

[www.gjtaverndowntown.com](http://www.gjtaverndowntown.com)

\*CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS