

# tavernpointe

## Small Tastes

### TAVERN FRIES 6

fresh-cut fries, sea salt, parmesan, parsley, truffle aioli

### DIP TRIO 12

fresh guacamole, queso, roasted tomato salsa, tortilla chips

dips sold individually 6 each

### DEVEILED EGGS 7

breakfast radish

### HUMMUS 8

roasted garlic, sunflower drizzle, grilled ciabatta or fresh cut vegetables

### BUFFALO CAULIFLOWER 9

buttermilk ranch

### BRUSSELS SPROUTS 10

lemon crema, local honey

### TOTCHOS 10

savory tots, pickled jalapenos, pico de gallo, queso, cilantro

### BUFFALO WINGS 12

housemade blue cheese, celery

### POINT JUDITH CALAMARI 12

coriander aioli, cocktail sauce, grilled lemon

## Tacos

4 PER TACO | 18 ALL FIVE

### CHICKEN TINGA 4

tomato stewed shredded chicken, cilantro, onion, lime wedge

### BAHA FISH 4

house ale-battered cod, shredded cabbage, pico de gallo, new england style tartar

### CRISPY SHRIMP 4

house ale-battered shrimp, shredded cabbage, pico de gallo, cilantro aioli

### \*CARNITAS 4

seasoned ground pork, tomatillo and avocado sauce, cotija

### \*STEAK 4

kalbi-marinated steak, kimchi slaw, sriracha aioli, fresno chilies, cilantro

## Salads

+ grilled chicken +5 | grilled salmon +7 | smoked turkey breast +5  
grilled or blackened shrimp +6 | \*4 oz petite filet mignon +9

### GARDEN 8

spring mix, frisee, radicchio, shaved carrots, cherry tomato, cucumber, dried cranberries, sunflower seeds, balsamic vinaigrette

### AVOCADO AND QUINOA 10

quinoa, caramelized cauliflower, avocado, arugula, romaine, red pepper, black beans, cilantro, red onion, sherry vinaigrette dressing, salsa verde

### ARUGULA AND GOAT CHEESE 10

arugula, roasted beets, butternut squash and roasted fennel, strawberry, marcona almonds, bruleed goat cheese, strawberry lemon vinaigrette

## Big Bites

### SKILLET ROASTED CHICKEN 16

pan roasted, springer mountain chicken, yukon gold mashed potatoes, carrots, asparagus, chicken demi

### ATLANTIC SALMON 22

6 oz fillet, lobster cream, gulf shrimp and sweet corn succotash

## Dessert

### SIZZLE BREAD PUDDING 10

a la mode, caramel

### NEW YORK STYLE CHEESECAKE 7

berry compote

### KALE CAESAR 11

tuscan kale, romaine, garlic ciabatta croutons, shaved parmesan reggiano, cherry tomato, \*creamy caesar dressing

### MIDTOWN COBB 12

grilled chicken, field mix, bacon, avocado, blue cheese, boiled egg, cherry tomato, chickpeas, cucumber, buttermilk dressing

### \*PETIT FILET MIGNON 22

marinated olive vinaigrette, fingerling potatoes, broccolini

### FISH AND CHIPS 15

beer battered atlantic cod, sea salt fries, creole coleslaw, jalapeño tater

### CHOCOLATE POT DE CREME 8

salted caramel, crisp pearls

### A LA MODE 3

vanilla bean ice cream

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Sandwiches & Burgers

+ muenster, gruyere, cheddar, pepper jack, blue cheese +1 | fried egg +1 | goat cheese +2 | bacon +2

### \*TAVERN BURGER 12

1/2 lb. angus, lettuce, tomato, red onion, pickles

### \*UPTOWN BURGER 12

angus and chorizo, pepper jack, lettuce, tomato-poblano jam, garlic aioli, challah bun

### PILGRIM'S PROGRESS 12

smoked turkey, caramelized onions, cheddar, sweet garlic aioli, onion au jus

### CHICKEN ROOST 14

fried chicken, gruyere, pickles, pico de gallo, shredded lettuce, garlic aioli, challah bun

### SOCAL CHICKEN 12

grilled chicken, hummus, shaved cucumber, tomato, alfalfa sprouts, avocado spread, muenster, grilled ciabatta

## On the Side

### SEA SALT FRIES 4

### SWEET POTATO FRIES 4

### HOUSE MADE SLAW 4

### GRILLED BROCCOLINI 4

### YUKON GOLD MASHED POTATOES 4

### SKILLET FINGERLING POTATOES 4

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# tavernpointe

## White

**CHATEAU VAL JOANIS - CUVÉE JOSEPHINE 11 | 44**  
rosé | côtes de luberon

**BANROCK STATION 7 | 28**  
moscato | south australia

**WEINKELLER ERBACH 10 | 40**  
riesling | germany

**HAYMAKER 7 | 28**  
sauvignon blanc | california

**THE CROSSINGS 10 | 40**  
sauvignon blanc | new zealand

**STELLINA DI NOTTE 10 | 40**  
pinot grigio | italy

**ILLAHE 13 | 52**  
viognier | oregon

**BLACK STALLION 10 | 40**  
chardonnay | napa valley

## Red

**IRONY BLACK 9 | 36**  
pinot noir | monterey, ca

**EL OLVIDADO 12 | 48**  
tempranillo | argentina

**EMERALD HARE 9 | 36**  
red blend | california

**ANTIGAL UNO 10 | 40**  
malbec | argentina

**BARACCHI O'LILLOL 13 | 52**  
super tuscan | italy

**KUNDE 10 | 40**  
cabernet | sonoma county, ca

**GOLDSCHMIDT 16 | 60**  
cabernet | alexander valley, ca

## Bubbles

**GRAN CASTILLO 8 | 32**  
brut rose | spain

**ENZA 8 | 32**  
prosecco | italy

## Sobriety

**PELLEGRINO 4**  
sparkling

**ACQUA PANNA 4**  
still

## Craft Cocktails

### FROZE ROSE 7

frozen dry rose, peach and strawberry puree

### BELLE ISLE 12

belle isle honey habanero, grapefruit juice, house made rosemary syrup

### GUAVARITA 11

olmeca altos silver tequila, house made guava syrup, fresh lime, basil, orange aromatics

### JOEY'S ON-POINTE OLD FASHIONED 12

jim beam bourbon, orange, sugar, bitters

### RED DEAD REDEMPTION 11

redemption rye, house made stout syrup, fresh lime, ginger beer

### STRAWBERRY SMASH 12

titos vodka, berry compote, fresh lemon, mint, ginger beer

## On Tap

**TAVERNPOINTE ALE 3**  
house ale 5.1%

**HARPOON CIDER 5.5**  
cider 4.8%

**BELL'S OBERON 6**  
wheat ale 5.8%

**UFO WHITE 4**  
witbier 4.8%

**GOOD PEOPLE MUCHACHO 6**  
mexican lager 4.8%

**WILD HEAVEN EMERGENCY DRINKING BEER 4.5**  
pils-style session ale 4%

**MAGIC HAT #9 6**  
not quite pale ale 5.1%

**THREE TAVERNS ROWDY AND PROUD 6**  
american IPA 6%

**CREATURE COMFORTS TROPICALIA 7.25**  
american IPA 6.5%

**GUINNESS 7**  
irish dry stout 4.2%

### Rotating Taps

**SCOFFLAW**

**MONDAY NIGHT**

**SWEETWATER**

## Bottles & Cans

**REFORMATION ALANI 6.5**  
rosé ale 4.7%

**MILLER LITE 4**  
lager 4.2%

**CORONA 6**  
extra pale lager 4.1%

**PABST BLUE RIBBON 4**  
lager 4.7%

**STELLA ARTOIS 6**  
euro pale lager 5.0%

**OMISSION (GLUTEN FREE) 5.5**  
lager 4.6%

**HIRE-WIRE GOSE 6**  
sour 4.2%

**SWEETWATER 420 5.5**  
extra pale ale 5.7%

**WICKED WEED ASTRONOMICAL 13**  
16 oz india pale ale 7.7%

**JEKYLL "HOP DANG DIGGITY" 7**  
american ipa 6.7%

**TERRAPIN HOPSECUTIONER 7**  
american ipa 7.3%

### Private Events Space

Our full-service event operation can accommodate corporate, social, and special occasion events. We offer several different venue options such as our private dining room, cocktail area & main bar, wine cellar, patio, half-buyout, or full buy-out. Go to [tavernpointemidtown.com/private-dining](http://tavernpointemidtown.com/private-dining) for more information.

### Weekly Events

**BOTTLE & BOARD:** Come on by every Tuesday for Bottle & Board, where you get a bottle of house wine and a charcuterie board for \$20.