

## APPETIZERS

### HOUSEMADE MOZZARELLA STICKS \$8

Hand cut and made in house! Our fresh mozzarella cheese is panko crusted and served with marinara

### HOT PRETZEL STICKS (3) \$8

3 pretzel sticks served with bacon cheddar ale and honey mustard sauces for dipping

### BLEU CHEESE TAVERN CHIPS \$8

Tavern kettle chips topped with warm bleu cheese sauce and bleu cheese crumbles. Add bacon \$1

### GF BUFFALO CHICKEN DIP \$8

Tender roasted chicken, melted cream cheese, blended with Buffalo Bliss and Cool Ranch, served in a warm skillet with Tavern kettle chips

### BEER-BATTERED SHRIMP (8) \$9

Beer-battered shrimp fried 'til golden. Served with your choice of Buffalo Bliss or Thai Chili sauce for dipping

### GF HUMMUS PLATTER \$9 GF = NO FLATBREAD

Choice of roasted garlic & red pepper or basil pesto. Served with warm flatbread, celery & carrot sticks

### THAI CHICKEN SPRING ROLLS \$7

Marinated Thai chicken, Napa slaw and pepper jack cheese, hand rolled in a light crispy wrap, quick fried and garnished with sweet Asian sauce

### GF SEARED AHI TUNA\* \$13

Saku Grade-A tuna\* rolled in black & white sesame seeds & seared. Served with Napa slaw and wasabi dressing

### GROUPER FINGERS \$10

Grouper filets dipped in beer-batter and fried to perfection. Served with a creamy Remoulade sauce

### GF CHUNKY HOUSEMADE GUACAMOLE \$9

Made in house with fresh avocado, diced red onions and tomatoes. Served with corn tortilla chips & jalapeños

### BEER-BATTERED ONION RINGS \$8

Beer-battered onion rings served with chipotle ranch

### GF CRISPY BRUSSEL SPROUTS \$8

Served crispy, tossed in honey & brown butter served with Horseradish sauce

### STEAKHOUSE SLIDERS (3) \$9

Angus Beef\* patties, American cheese, burger sauce, onion straws and dill pickle on toasted mini-brioche buns

## MORE APPS

### GF BBQ CHICKEN NACHOS \$11

Fresh corn tortilla chips topped with BBQ chicken, queso, black beans, salsa Quemada, jalapeños & Sriracha

### GF CHIPS 'N DIPS \$9

Fresh corn tortilla chips served with Housemade tomato salsa, avocado-tomatillo salsa & queso cheese dip

## QUESADILLAS

Served in a 12" flour tortilla

### CHICKEN TENDER \$10

Hand-breaded chicken tenders tossed in Buffalo Bliss with shredded cheese and tomatoes. Served with chipotle ranch dressing

### CHAR-GRILLED STEAK\* \$11

Tender grilled steak\*, Chipotle BBQ sauce, grilled onion, roasted red pepper and mozzarella/provolone blend

### STUFFED VEGGIE \$10

Sauteed mushrooms and onions, diced tomatoes, yellow squash, zucchini and a mozzarella/provolone blend. Served with a side of chipotle ranch dressing

### BLACKENED CHICKEN \$11

Tender blackened grilled chicken, shredded cheese and diced tomatoes. Served with a side of chipotle ranch dressing

## TACOS

### GF STREET TACOS (CARNE ASADA\*, CHICKEN\*, SHRIMP\*) \$9

3 street corn tortillas, cilantro onion, pico de gallo and avocado salsa *Choose 1 protein...sorry we cannot mix 'n match*

### FRIED FISH \$11

Beer-battered cod with tomatillo slaw and chipotle ranch in a warm flour tortilla served with a side of black beans

### GRILLED MAHI\* \$13

Grilled Mahi\* with tomatillo slaw and chipotle ranch in a warm flour tortilla served with a side of black beans

### SHRIMP \$12

Grilled shrimp with tomatillo slaw and chipotle ranch in a warm flour tortilla served with a side of black beans

# WINGS

Served with celery, carrot sticks and choice of Housemade ranch or bleu cheese.  
All flats or all drums add \$2

## ORIGINAL

Six Wings \$ 9  
Ten Wings \$15  
Twenty Wings \$29

## BONELESS

Six Wings \$ 8  
Ten Wings \$11  
Twenty Wings \$22



Blend of buttery  
Buffalo spices



Tame kicked up  
a notch



Buffalo that will  
make you sweat



Buffalo meets Real  
Louisiana Style



Buffalo that's not  
for the faint of heart



Buffalo, pepper  
& parmesan



Honey Mustard  
& Hickory BBQ



Glazed Soy, Honey  
Ginger & Teriyaki



Buffalo spiced  
ranch style



Spicy Thai meets  
sweet n sour



Smokehouse BBQ  
with a cayenne kick



Island flavor with  
an explosive kick



BBQ with a kick  
of chipotle



Sweet honey &  
Smoky BBQ



The Cajun flavors  
of New Orleans



Savory blend of  
ranch flavors



Lemon zest with  
a touch of Pepper

MILD MEDIUM HOT HOTTEST

# SANDWICHES & WRAPS

Served with choice of 1 Signature Side. Sub a side salad for \$2. Gluten Free bun add \$1.

WZ CHICKEN SANDWICH \$10

Tender all-natural fresh chicken breast, char-grilled and flavor-fused with any of our WZ Flavors. Add cheese or bacon for \$1 each

THE BIG RED \$11

Juicy chicken tenders, hand-breaded, lightly fried and tossed in Buffalo Bliss or Hot Shot. Topped with pepper jack cheese on a toasted brioche bun

TURKEY BACON AVOCADO \$11

Freshly sliced turkey breast piled high on a toasted ciabatta roll with bacon, avocado, lettuce, tomato & onion

FRENCH DIP \$15

Slow-roasted prime rib topped with caramelized onions, melted Swiss & bacon cheddar ale on warm French bread with a side of au jus

TAVERN REUBEN \$12

Corned beef, thousand island dressing, sliced Swiss cheese, tavern-kraut on grilled marble rye

HAND-BREADED TENDER BUFFALO WRAP \$10

Hand-breaded tenders tossed in your choice of WZ Flavor with cheddar cheese, onion, tomato, and shredded lettuce all wrapped in a flour tortilla

BATTERED SHRIMP BUFFALO WRAP \$11

Fried Shrimp tossed in your choice of WZ Flavor with cheddar cheese, onion, tomato, and shredded lettuce all wrapped in a flour tortilla

GRILLED CHICKEN CAESAR WRAP \$10

Grilled chicken with romaine lettuce, parmesan cheese, Housemade caesar dressing & bacon in a soft flour tortilla

GRILLED SHRIMP CAESAR WRAP \$11

Grilled shrimp with romaine lettuce, parmesan cheese & bacon in a soft flour tortilla

RACHEL REUBEN \$11

Smoked turkey breast, thousand island dressing, sliced Swiss cheese, Tavern-kraut on grilled marble rye

\*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH OR STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## TAVERN BURGERS

Served with choice of 1 Signature Side. Sub a side salad for \$2. Gluten Free bun add \$1.

8 oz Fresh Angus Beef\*. Switch any burger with Grilled Chicken\* Breast for free or an Impossible Burger for \$1

WZ CLASSIC \$11

Our classic American Angus Burger\*. Fused with your choice of WZ Flavor. Add cheese or bacon for \$1 each

BLACK & BLEU \$13

Spiced up with cajun seasoning and topped with caramelized onions and bleu cheese crumbles

THE ROYALE \$13

Applewood-smoked bacon, American cheese and topped with a fried egg

SMOKEHOUSE \$13

Topped with applewood-smoked bacon, crispy onion ring, cheddar cheese and sweet & smoky Honey-Q sauce

SOUTHWEST AVOCADO \$14

Avocado, pepper jack cheese, bacon, and crispy fried onions

MUSHROOM & SWISS \$13

Sauteed cremini mushrooms with melted Swiss cheese

## SPECIALTY BURGERS

Served with choice of 1 Signature Side. Sub a side salad for \$2. Gluten Free bun add \$1.

PATTY MELT \$13

Two 4-oz Angus\* Patties, thousand island dressing, caramelized onions and melted Swiss cheese on grilled marbled rye bread

BLACK BEAN BURGER \$11

Housemade black bean burger topped with cheddar cheese and your choice of WZ Flavor

BRIE AND BERRY TURKEY BURGER \$13

Fuji apple-cranberry preserve, aged French brie cheese, baby mixed greens on top our house ground dark and white turkey meat burger

IMPOSSIBLE BURGER \$13

Blended with brown rice and quinoa, topped with avocado and pepper jack cheese

## TAVERN MAC-N-CHEESE BOWLS

BUFFALO MAC-N-CHEESE \$12

Creamy mac-n-cheese topped with a jumbo crispy chicken tender tossed in your choice of Tame, Buffalo Bliss or Hot Shot and finished with onion straws

BBQ MAC-N-CHEESE \$12

Creamy mac-n-cheese topped with a jumbo crispy chicken tender tossed in your choice of Chipotle BBG, Smokin' Q or Honey Q and finished with onion straws

LOBSTER & SHRIMP MAC-N-CHEESE \$15

Creamy mac-n-cheese tossed with sweet Maine lobster, Old Bay seasoning topped with grilled shrimp

## FLATBREADS

MEDITERRANEAN \$9

Kalamata olives, feta cheese, roasted red pepper, red onion, mozzarella/provolone blend topped with arugula over marinara

CHICKEN BRUSCHETTA \$10

Dijon garlic mayo, grilled chicken, marinated tomatoes, thin red onion, mozzarella/provolone blend, parmesan cheese and arugula

BLACK & BLEU \$11

Marinated grilled steak, caramelized onions, rosemary oil, mozzarella/provolone blend and bleu cheese crumbles topped with arugula & balsamic

BBQ CHICKEN \$10

Fresh roasted chicken topped with applewood-smoked bacon, red onion, mozzarella/provolone blend over Chipotle BBQ sauce

## TAVERN SPECIALTIES

HAND-BREADED CHICKEN TENDERS \$11

Three jumbo marinated tenders with choice of two Signature Sides

CHICKEN & WAFFLE \$10

Hand-breaded chicken tenders served on a freshly made waffle. Served with choice of maple, cinnamon maple or Sriracha maple syrup

## SALADS

### THE WEDGE \$10

Iceberg lettuce, crispy bacon, tear drop tomatoes, bleu cheese crumbles and Housemade bleu cheese dressing

### APPLE PECAN \$10

Fuji apples, candied pecans, applewood smoked bacon, red onions over romaine and baby spring lettuce with croutons

### EAST COBB \$10

Bleu cheese, avocado, hardboiled egg, tomato, cucumber, red onion, bacon on top of romaine and baby spring lettuce

### MEDITERRANEAN \$10

Kalamata olives, cucumbers, chickpeas, tomatoes, red onion and feta cheese on a bed of crisp romaine and baby spring lettuce

### QUINOA SALAD \$10

White & Red quinoa, baby spring lettuce, cucumbers, tear drop tomatoes, red onion, marinated garbanzo beans tossed in our balsamic vinaigrette

### CAESAR \$10

Parmesan cheese, Housemade croutons and classic caesar dressing on crispy romaine lettuce

ADD: Grilled Chicken \$4, Chicken Tenders \$4, Steak\* \$6  
Grilled Shrimp \$5, Norwegian Salmon\* \$6, Ahi Tuna\* \$8  
Impossible Burger \$5

Dressings are Housemade except Caesar. Ranch, Bleu Cheese, Balsamic, 1000 Island, Citrus Vinaigrette, Red Wine Vinaigrette, Honey Mustard

## FROM THE SEA

### SHRIMP & PENNE PASTA \$13

Grilled shrimp sauteed with marinated tear drop tomatoes, chopped garlic, olive oil, white wine, chopped basil tossed with penne pasta & mozzarella pearls

### FRIED GROUPER SANDWICH \$13

Beer-battered grouper filet topped with lettuce, sliced tomato and a creamy Remoulade on a toasted brioche bun. Served with one Signature Side

### AHI TUNA\* WRAP \$14

Seared Saku Grade A Tuna\*, avocado, baby greens, cucumbers, Housemade wasabi dressing wrapped in a flour tortilla. Served with one Signature Side

## MORE FROM THE SEA

### SALMON\* B.L.T \$13

Dijon-roasted mayo, sliced tomato, arugula & bacon on a toasted brioche bun. Served with one Signature Side

### GRILLED SALMON\* \$17

8-oz Norwegian Salmon\* served with mashed potatoes and seasonal fresh vegetables

### 2 PIECE/3 PIECE FISH & CHIPS \$9/\$11

Beer-battered Cod with Remoulade sauce & wedge fries

## SIGNATURE SIDES \$4

CRINKLE WEDGE FRIES

SWEET POTATO WAFFLE FRIES

MCLANE'S MAC N CHEESE

REDSKIN MASHED POTATOES

MANDARIN ORANGES

FRENCH FRIES

KETTLE CHIPS

TATER TOTS

COLESLAW

VEGETABLE MEDLEY

## SIDE SALADS \$5

SIDE GARDEN SALAD

SIDE CAESAR

SIDE WEDGE

## SIGNATURE DESSERTS

### KK'S CHEESECAKE \$6

Classic NY Style Cheesecake topped with choice of Oreo Cookies, Peanut Butter Cups or Strawberry Drizzle

### CARSON'S BROWNIE SUNDAE \$6

Housemade warm Ghirardelli Brownie topped with vanilla ice cream and chocolate sauce

### WAFFLE 'N ICE CREAM \$6

Fresh made waffle topped with vanilla ice cream, choice of Oreo Cookies or PB Cups and chocolate sauce

### KEY LIME PIE \$6

### GF FLOURLESS CHOCOLATE CAKE \$6

Chocolaty, decadent & delicious

### SUNDAE \$5

Vanilla ice cream topped with Oreo Cookies or PB Cups finished with chocolate sauce and whipped cream

## HANDCRAFTED SHAKES \$6

Vanilla, Chocolate, Strawberry, Cookies n Cream or PB Cup