



FOR THE BELLY

MONDAY NIGHT DINNER

**CRAFTED TV DINNERS
CREATED BY OUR HEAD CHEF
EVERY MONDAY NIGHT** **24**
Add a pint of Modelo or Coors Light for 5

START + SHARE

- CAVIAR BUMP** **13**
2g ostera caviar, crème fraiche, chive
- CHICKEN WINGS** **17**
48hr pickle brined wings. Choice of: buffalo, black garlic, smokey bbq
Side of slaw
- SPICY TUNA TOSTADAS** **18**
Ahi tuna, cucumber, avocado, fresno aioli, micro salad,
chili garlic, soy sauce, sesame seed
Add caviar 25
- MISO GARLIC NOODLES** **16**
Sauteed wild mushroom, black garlic, white miso butter,
scallion, crispy chili oil
- JALAPENO POPPER EGGROLL** **14**
Light and delicious, bang bang sauce
- TAVERN NACHOS** **18**
Poblano queso, refried black beans, pico de gallo,
jalapeno, cilantro, salsa verde, guacamole, sour cream
with orange sauce
add chorizo verde 5, adobo chicken 6, short rib 7
- CHIPS N’ DIP** **14**
House-made yellow corn chips with salsa ranchero
and guacamole
- BAVARIAN PRETZEL** **16**
Baked to order with poblano queso and stone ground
mustard
- BURRATA CAPRESE** **21**
Fresh burrata dressed with roasted tomato bruschetta,
shaved parmesan, fresh basil, and olive oil,
with toasted baguette
- BANGER AND BEANS** **17**
Jalapeno brisket burnt end sausage, refried black beans,
tomato jam

LEAFY THINGS

- CAESAR SALAD** **16**
Romaine heart, pangrattato, 18-month aged parmesan,
toasted fennel, anchovy, kefir Caesar dressing
wrap it up + 2, served with fries
- SOUTHWEST BBQ CHOPPED SALAD** **16**
Romaine, chopped jalapeno, black bean, tomato, red onion,
charred corn, cilantro, cotija cheese, crispy tortilla strips,
smokey BBQ and home style ranch
wrap it up + 2, served with fries
- ROBERT H. COBB SALAD** **21**
Romaine, roasted chicken, avocado, bacon crumble, tomato,
hard-boiled egg, blue cheese crumbles, home style ranch
- CHINESE CHICKEN SALAD (CV)** **21**
romaine, napa and red cabbage, pan fried chicken,
shredded carrot, scallions, cilantro, mandarin orange,
toasted sesame, salted cashew with sesame ginger dressing
- Salad Add on: applewood smoked bacon 5, sliced ribeye 14,
grilled chicken 7, grilled shrimp 9, salmon 12,
caviar 12 (2g), avocado 5

TACOS

Served with chips and salsa

- FISH TACOS** **18**
Blackened Cod or Achiote beer battered cod, jalapeno
crema, pico de gallo, cabbage on corn
- ADOBO CHICKEN TACOS** **17**
Adobo chicken, cabbage slaw, pickled onion, cotija,
cilantro jalapeno crema
- KOREAN BBQ TACOS** **19**
Marinated short rib, kimchi slaw, scallion and sesame

SIDES

- SKIN-ON FRIES** **8**
Ketchup
- GARLIC CILANTRO FRIES** **9**
Ketchup
- TRUFFLE PARMESAN FRIES** **12**
Ketchup
- ROBUCHON POTATOES** **9**

WAYGU BURGERS

Our burgers are a 1/3 lb premium blend of Snake River Farms
wagyu and Double R Ranch chuck beef. Served with fries or side
salad. Upgrade fries to truffle parm 3, garlic cilantro 2
Sub Impossible Patty 2

Single 19 Double 24

TAVERN BURGER
SRF wagyu patty, cheddar cheese, burger sauce, grilled
white onion, tomato, pickle, shredded lettuce, on brioche

BACKYARD BBQ BURGER
SRF wagyu patty, applewood smoked bacon, cheddar, fried
onions, smokey BBQ sauce, comeback slaw, on brioche

Add on: Fried Egg 3, Avocado 4, Bacon 5, Cheese 2, Caviar 12 (2g)

HANDHELDS

All items served with fries or side salad. Upgrade fries to
truffle parm 3, garlic cilantro 2

- THAI BASIL STEAK SANDWICH** **24**
Shredded short rib, basil-cilantro-mint, ginger mayo,
pickled carrots, jalapenos, on ciabatta
- CRISPY CHICKEN SANDWICH** **21**
Pickled brined fried chicken, provolone, calabrian chili slaw,
pickles, pesto, on brioche
- MISO BUTTER GRILLED CHEESE** **18**
Miso compound butter with basil and cilantro, smoked
gouda, aged provolone and hot honey drizzle, on sourdough
- CRISPY ZUCCA SANDWICH** **21**
Crispy zucchini, walnut pesto, stracciatella, artichoke
tapenade, on ciabatta
- CALIFORNIA BURRITO** **19**
Adobo chicken or short rib, refried black beans, cheddar
jack, fries, guacamole, jalapeno crema, pico de gallo,
salsa ranchero
- Add on: Fried Egg 3, Avocado 4, Bacon 5, Cheese 2, Caviar 12 (2g)

FLATBREADS

- BBQ CHICKEN** **22**
Chicken, smokey bbq sauce, mozzarella, red onion, cilantro
- CALABRESE** **23**
Salami calabrese, red sauce, mozzarella, calabrian chili,
hot honey drizzle
- PESTO CAPRESE** **19**
Walnut pesto, mozzarella, shaved parmesan, roasted
tomato bruschetta, fresh arugula, aged balsamic
- MARGARITA** **18**
Mozzarella, pecorino, basil, olive oil
- LOADED PEPPERONI** **20**
Simple and stacked
- Flatbread Add on: bacon 5, pickled fresno chilis 3, calabrian
chili 4, prosciutto 7, fennel sausage 6, caviar 12 (2g)

COFFEE & TEA

Coffee is served by the French Press

- DARKSIDE OF THE MOONGOAT** **12**
Hard chocolate, dried fruit, and mixed nuts
- 5 FINCA WASHED** **13**
Apricot, semi-sweet chocolate, mixed nuts
- SPICED STRAWBERRY COFERMENT** **15**
Spices, hint of sweetness
- GORI GESHA WINE** **13**
Ripe cherry and gala apple
- ESPRESSO** **6**
- TEA ASSORTMENT** **7**
Early Grey, Blueberry Merlot, Chamomile Citron,
English Breakfast

(CV) - Can be made vegan

EGG'S N SUCH TILL 2PM

- JAMMICH** **15**
Cage-free soft scrambled eggs, breakfast sausage patty or
applewood smoked bacon, cheddar cheese, arugula,
good sauce, on brioche, with fries
- BREAKFAST BURRITO** **17**
Cage-free eggs, cheddar jack, fries, refried black beans,
pico de gallo served with ranchero salsa and corn chips
Choice of chorizo verde, breakfast sausage, or
applewood smoked bacon

HOUSE SPECIALTIES AFTER 4PM

- STEAK FRITES** **MP**
28 day dry-aged ribeye and duck fat fries with parisian style
tarragon butter sauce
Add caviar 25
- FISH N’ CHIPS** **26**
Achiote beer battered cod, homemade pickles,
and citrus tartar with hand cut fries and comeback slaw
- SPICY RIGATONI ALA VODKA** **21**
Topped with fresh parmesan and garlic basil olive oil with
rustic garlic toast "until we're out"
Add burrata ball 6, chimichurri 4
- PAN SEARED NORWEGIAN SALMON** **27**
Mustard caperberry creme blanc, farmers greens,
Robuchon potatoes
- BRAISED SHORT RIB** **26**
Slow braised short rib, veloute sauce, farmers greens,
robuchon potatoes

YOUNG GUESTS

10 or younger
Fries or fresh fruit

- RIGATONI WITH MARINARA OR
BUTTER SAUCE** **11**
- PLAIN CHEESE BURGER** **14**
- GRILLED CHEESE** **13**
- CHEESE FLAT BREAD** **14**
- PEPPERONI FLAT BREAD** **16**
- CHICKEN NUGGETS** **14**

SOMETHING SWEET

- FRESH BEIGNETS** **14**
Powdered sugar, chocolate ganache
- 4 LAYER CHOCOLATE CAKE** **14**
Milk + dark chocolate, ganache, powdered sugar,
sea salt caramel
- GELATO BY THE SCOOP** **7**
Chocolate, strawberry, espresso, french vanilla

N/A BEVERAGES

- SODAS** **4.5**
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Ginger Ale,
cranberry juice, iced tea
- MILK** **5**
- FRESH SQUEEZED ORANGE JUICE** **7**
- IBC BOTTLED ROOT BEER** **7**
- MONSTER AND ZERO
SUGAR MONSTER** **7**
- SARATOGA FLAT OR
SPARKLING WATER 750ML** **7**

CIRCLE CITY
T A V E R N

Consuming raw or undercooked foods may increase your risk of foodborne illness.

A 20% gratuity is added for parties of 6 or more. Large parties may split the bill a maximum of 2 credit cards.

General Manager: Hitesh Ambalal, Mixologists: John Rowland, Executive Chef: Angel Garcia



FOR THE SOUL

CIRCLE CITY SIGNATURES

THE 1847 – SERVED WITH A TAKE HOME FLASK Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum	22
SPICY MARGARITA Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave nectar	16
MP MAI THAI Light rum, Diplomatico Mantuano rum, almond nut orgeat, orange curacao, lime juice, honey liliko'i foam	17
THE MULE Titos Vodka, ginger beer, rosemary simple, lime and rosemary	15
STAR DAISY Junipero gin, Lairds Bonded applejack, dry curacao, lemon juice	16
HUGO Empress gin, elderflower, prosecco, mint simple, lime	15
THE QUEEN’S GAMBIT Diplomatico Mantuano rum, Suze, velvet falernum, pineapple, lime, peach simple, bitters	16
SMOKE SIGNAL Sazerac Rye, gran classico, oloroso sherry, amaretto, lime juice	18
PEACEFUL DREAM Titos, St Germaine, pomegranate juice, lemon juice, rosemary simple, foaming bitters	17
SIP FOR SERENITY A monthly cocktail inspired by our mixologist, with 50% of the proceeds benefiting local CNUSD schools	17

ZERO-PROOF COCKTAILS

UPTOWN FIZZ N/A prosecco, hibiscus, strawberry, lemon, hot honey	14
PINK PONY CLUB Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim	16
BOTANICAL BLOOM Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water	15
SORTA LIKE A SPRITZ Lyre's Italiano, n/a prosecco, n/a bitters	15

BRUNCH COCKTAILS

ALL-DAY BLOODY MARY Grey goose, cold pressed vegetables, fennel salt, fresh horseradish, pickles	15
SEASONAL BELLINI White peach, prosecco, Rosewater,	14
EL CHARRO REPOSADO Reposado, melogold grapefruit, fresh lime, hot honey	15
APEROL SPRITZ Prosecco, Aperol, soda ... light and refreshing.	14
ESPRESSO MARTINI 2.0 Melili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate	16
THE BREAKFAST MARTINI Botanist gin, house made marmalade, dry curacao, citrus spritz	16
SPANISH COFFEE Goslings 151, Cantera coffee liqueur, Cointreau, black coffee topped with fresh whipped cream	15
FROSÉ Basic bitch shit	15

THE MIMOSA

CLASSIC MIMOSA Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears	14
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THE OLD FASHIONED

Legend has it that the old fashioned originated in Louisville, Kentucky in 1880 at a private social club called The Pendennis Club. The recipe is rumored to have been created by bartender and bourbon distiller, James E. Pepper. During the 1870s and 1880s, bartenders began adding embellishments to their Whiskey Cocktails, some customers rebelled against the innovations, preferring the traditional version and thus ordering “old-fashioned whiskey cocktails” instead.

THE PERFECT OLD FASHIONED Buffalo Trace, simple syrup, angostura bitters, orange bitters, chocolate bitters, salt, orange peel, cherry	17
OAXACAN OLD FASHIONED El Charro reposado tequila, mezcal, agave, angostura bitters, orange peel	17
GIN HONEY OLD FASHIONED Tom cat gin, honey, aromatic bitters, luxardo cherry, orange peel	16
ISLAND OLD FASHIONED Diplomatico Mantuano rum, all spice dram, demerara, aromatic bitters, orange bitters, orange peel	16
HOGS HIGH OLD FASHIONED Whistle Pig 6 year rye, smoked bourbon maple syrup, aromatic bitters, walnut bitters, bacon, orange twist	17
JAPANESE OLD FASHIONED Hibiki Japanese whisky, demerara, aromatic bitters, lemon bitters	18

COUNT NEGRONI

The Negroni was created in Florence, Italy, in 1919, at the Casoni Bar. Count Camillo Negroni, a regular customer at the bar, requested a stronger version of his favorite Americano cocktail, which was made with Campari, sweet vermouth, and soda water. The bartender, Fosco Scarselli, obliged by replacing the soda water with gin, and the resulting cocktail became the Count's usual order. Other patrons started asking for “one of Count Negroni’s drinks,” and the cocktail eventually became known as the Negroni.

NEGRONI Botanist gin, Campari, sweet vermouth, orange	16
CHOCO-GRONI Ford's Gin, sweet vermouth, Campari, crème de cacao, chocolate bitters	16
BLANCO OAXACAN El Charro Reposado, suze, lillet blanc, mezcal spritz	17
CUCUMBER NEGRONI Empress 1908 cucumber lemon gin, bitter bianco, lillet blanc, prosecco	16
CORNWALL Boodles Gin, sweet vermouth, punt e mes, Campari, chocolate bitters	16
SOUR CHERRY NEGRONI Ford's Gin, sour cherry juice, Campari, martini rubino, tempus fugit, citric acid	17

THE MARTINI

The martini's origins are debated, with popular theories pointing to both California and New York. One theory suggests it evolved from the “Martinez” cocktail, potentially created in Martinez, California, or at the Occidental Hotel in San Francisco. Another theory links its origin to the Knickerbocker Hotel in New York City. Regardless of its precise birthplace, the martini has evolved from a sweeter, fruit-garnished drink to the drier, gin-and-vermouth cocktail we know today.

DORIAN GREY Earl grey infused gin, Diplomatico Mantuano rum, lemon juice, orange bitters	16
FILTHY Grey Goose, Cinzano 1757 dry, St. Germain. olive oil.	16
VESPER Fords Gin, Ketel One Vodka, lillet blanc	16
GIBSON, BUT A LITTLE MESSY Botanist Gin, Dolin Blanc, Cinzano Dry 1757, lemon bitter, pickled onion	16
ESPRESSO Haku Vodka, cantera coffee, vanilla simple, fresh espresso	16
50/50 Nolly pratt with a choice of Botanist Gin, or Kettle One Vodka	16

ON TAP

COORS LIGHT American-Style Light Lager – 4.2%	7
MODELO ESPECIAL Mexican Pilsner-Style Lager – 4.4%	8

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

BY THE CAN

ATHLETIC UPSIDE DAWN Non-Alcoholic Golden Ale	6.5
FIRESTONE WALKER 805 Blonde Ale – 4.7%	6.5
CORONA EXTRA Mexican Lager – 4.6%	6.5
BUD LIGHT American-Style Light Lager – 4.2%	6
ELYSIAN SPACE DUST India Pale Ale – 8.2%	7.5
- 196 LEMON SELTZER Vodka Seltzer – 5.5%	8
- 196 PEACH SELTZER Vodka Seltzer – 5.5%	8
- 196 STRAWBERRY SELTZER Vodka Seltzer – 5.5%	8
MICHELOB ULTRA American-Style Light Lager	6

UNBOTTLED WINES

HALF-LITER HOUSE CABERNET OR CHARDONNAY, CALIFORNIA	19
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BUBBLES

	<i>Gl/Btl</i>
2023 PIPER SONOMA Brut Rosé, Sonoma Picked berries, tangerine and guava	14/53
LA MARCA Prosecco, Italy Green apple, peach, lemon, hints of mineral	13/49

REDS

	<i>Gl/Btl</i>
2022 MARTIS Cabernet Sauvignon, Alexander Valley Blackberry, dark cherry, nutmeg, sage	19/72
2022 WILD HORSE WINERY & VINEYARDS Cabernet Sauvignon, Paso Robles Wild cherry, toasted oak, warm spice	16/60
2023 ORIN SWIFT Merlot, You Had Me At Hell No, Advice From John Blackberry pie, black plum, lilac	120
2022 ORIN SWIFT, ABSTRACT Red Blend, California Black plum, cacao, black pepper, oak	24/90
2023 FESS PARKER Pinot Noir, Sta. Rita Hills Spice, cranberry, light blueberry and strawberry	23/87
2023 SCARPETTA Barbera, del Monferrato Berries and plums, porcini mushroom	15/57

WHITES

	<i>Gl/Btl</i>
2022 DOMAINE DROUHIN-VAUDON Chablis Dry and fruity, with mineral notes	17/64
2023 J. LOHR VINEYARDS & WINES Chardonnay, Riverstone Ripe citrus and apple, white nectarine and baking spice	12/45
2023 BELLE GLOS Pinot Noir Blanc Oeil De Perdrix Rosé, Sonoma County Nectarine, peach, and apricot, hint of citrus	15/57
2023 SCARPETTA Delle Venezie Pinot Grigio Stone fruits and melon	12/45
2023 FESS PARKER White Riesling, Santa Barbara County Off dry with great acidity	49
2024 WHITEHAVEN WINES Sauvignon Blanc Marlborough Bright citrus aromas of grapefruit and lemongrass	13/49

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