EST. 2024
CIRCLE CITY
TAVERN

FOR THE BELLY

START + SHARE

Caviar 45
Phyllo tart, crème fraîche, Osetra sturgeon caviar, chives

Chicken Wings 17
48hr pickle brined wings. Choice of: buffalo, black garlic, smokey bbq
Side of slaw

Spicy Tuna Tostadas 18
Ahi tuna, avocado, cucumber, bang bang sauce, chili garlic, soy sauce, pickled red onions, sesame seed, micro cilantro

Jalapeno Popper Eggroll 15
Light and delicious, bang bang sauce

Tavern Nachos 18
Poblano queso, refried black beans, pico de gallo, salsa verde, salsa ranchero, guacamole, sour cream, cilantro
add chorizo verde 5, adobo chicken 6, short rib 7, pulled pork 7

Bavarian Pretzel 16
Baked to order with poblano queso and stone ground mustard

Beet Caprese 18
Pickled beets, fresh mozzarella, orange, grape tomato, balsamic, micro basil

Frito Misto 19
Crispy calamari, bell pepper, cauliflower, red onion, basil, meyer lemon with angry red sauce and meyer lemon aioli

Spinach Artichoke Dip 18
Artichoke heart, jalapeno, mozzarella, parmesan, cherry tomato, pangrattato, with yellow corn chips

White Truffle Arancini 16
arrabiata, shaved parmesan, truffle aioli

Garlic Chili Noodles 16
Yakisoba noodles, white miso compound butter, garlic, chili crisp oil, green onions, cilantro, peanuts, pickled carrot

LEAFY THINGS

Salad Add on: grilled chicken 7, grilled shrimp 9, salmon 12

Caesar Salad 16
Shredded Romaine, pangrattato, 18-month aged parmesan, toasted fennel, anchovy, kefir Caesar dressing
wrap it up + 2, served with fries

Charred Wedge Salad 17
Split romaine, cherry tomato, red onion, applewood smoke bacon, dill, house made croutons, blue cheese dressing

Chinese Chicken Salad (CV) 21
romaine, napa and red cabbage, grilled chicken, shredded carrot, scallions, cilantro, mandarin orange, toasted sesame, salted cashew with sesame ginger dressing

(CV) - Can be made vegan

TACOS

All tacos are made with yellow masa and pressed in house. Served with chips and salsa

Fish Tacos 18
Blackened or achiote beer-battered cod, jalapeno crema, cabbage slaw, pico de gallo, fresh corn

Adobo Chicken Tacos 18
Adobo chicken, jalapeno crema, cabbage slaw, pickled red onion, queso fresco

Korean BBQ Tacos 19
Marinaded short rib, kimchi slaw, scallion and sesame

Birria Tacos 19
Short rib, mozzarella, cilantro, onion, beef consume

SIDES

Skin-On Fries 8
Ketchup

Garlic Cilantro Fries 9
Ketchup

Truffle Parmesan Fries 12
Ketchup

Asparagus 11
Citrus sauteed asparagus, creme blanc

HANDHELDS

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

Add on: Fried Egg 3, Avocado 4, Bacon 5, Cheese 2

Sg/Db

Tavern Burger 20/25
SRF wagyu patty, cheddar cheese, burger sauce, grilled white onion, tomato, pickle, shredded lettuce, on brioche

Backyard BBQ Burger 21/26
SRF wagyu patty, applewood smoked bacon, cheddar, fried onions, smokey BBQ sauce, comeback slaw, on brioche

Lamb Burger 22/27
Grass fed lamb patty, roasted piquillo pepper tzatziki, feta cheese, baby rocket, tomato, cucumber, on brioche

Burger of the Month MP
Please ask your server for this months special

BBQ Pulled Pork Sandwich 21
Pulled pork, comeback slaw, pickle, smokey bbq sauce, crispy onions, on brioche

The Jack Sparrow 23
Pulled pork, pepperjack cheese, pineapple relish, comeback slaw, rum sauce, on ciabatta

Crispy Chicken Sandwich 22
Pickled brined fried chicken, provolone, calabrian chili slaw, pickles, pesto, on brioche

Chicken Pesto Sandwich 22
Shredded chicken, provolone, walnut pesto, baby rocket, tomato, garlic and rosemary aioli, on ciabatta

Argentinian Steak Sandwich 27
Grilled hanger steak, provolone, baby rocket, cherry tomato, pickled red onion, garlic and rosemary aioli, traditional chimichurri, on ciabatta

Miso Butter Grilled Cheese 19
Miso compound butter with basil and cilantro, smoked gouda, aged provolone and hot honey drizzle, on sourdough
add chorizo verde 5, adobo chicken 6, short rib 7, pulled pork 7

FLATBREADS

BBQ Chicken 22
Chicken, smokey bbq sauce, mozzarella, red onion, cilantro

Fennel Sausage 22
Fennel sausage, garlic and rosemary white sauce, fresh jalapeno

Pesto Caprese 21
Walnut pesto, mozzarella, shaved parmesan, roasted tomato bruschetta, fresh arugula, aged balsamic

Margherita 19
Mozzarella, pecorino, basil, olive oil

Loaded Pepperoni 21
Simple and stacked

Sweet Pig 22
Roasted pulled pork, bbq sauce, mozzarella, caramelized pineapple, pickled red onion, pineapple rum sauce, cilantro

Flatbread Add on: bacon 5, pickled fresno chilis 3, calabrian chili 4, prosciutto 7, fennel sausage 6

YOUNG GUESTS

10 or younger
Fries or fresh fruit

Rigatoni with Marinara or Butter Sauce 14

Plain Cheese Burger 14

Grilled Cheese 14

Cheese Flat Bread 14

Pepperoni Flat Bread 16

Chicken Tenders 14

HOUSE SPECIALTIES

Steak Frites MP
28 day dry-aged ribeye and duck fat fries with parisian style au poivre sauce

Fish N' Chips 26
Achiote beer battered cod, homemade pickles, and citrus tartar with hand cut fries and comeback slaw

Spicy Rigatoni ala Vodka 22
Topped with fresh parmesan and garlic basil olive oil with rustic garlic toast "until we're out"
Add burrata ball 6, chorizo verde 5, short rib 7, fennel sausage 6

Pan Seared Norwegian Salmon 28
Mustard caperberry creme blanc, farmers greens, country mashed potatoes

Braised Short Rib 27
Slow braised short rib, veloute sauce, farmers greens, country mashed potatoes

Butterflied Branzino 34
Branzino alla plancha, red pepper tzatziki, mediterranean salad

Pappardelle Bolognese 27
Beef and pork bolognese, parmesan, rustic garlic toast

San Francisco-Style Cioppino 37
Seafood bouillabaisse, salmon, mediterranean mussels, calamari, rustic toast

Wild Mushroom Risotto 23
Creamy and decadent, maitake mushroom, summer truffle zest

Eggplant Parmesan 24
Cast iron fired, pomodoro, parmesan, choice of rigatoni alla marinara or genovese, rocket salad

SOMETHING SWEET

Fresh Beignets 14
Powdered sugar, chocolate ganache

4 Layer Chocolate Cake 14
Milk + dark chocolate, ganache, powdered sugar, sea salt caramel

Panna Cotta 14
Mixed berry compote

COFFEE & TEA

Coffee is served by the French Press

Darkside of the MoonGoat 12
Hard chocolate, dried fruit, and mixed nuts

Tea Assortment 7
Early Grey, Blueberry Merlot, Chamomile Citron, English Breakfast

N/A BEVERAGES

Sodas 4.5
Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Ginger Ale, cranberry juice, iced tea

Fresh Squeezed Orange Juice 7

Monster and Zero Sugar Monster 7

Saratoga Flat or Sparkling Water 750ml 7

Consuming raw or undercooked foods may increase your risk of foodborne illness. Food allergy warning: our food may contain known allergens such as; peanut, dairy, egg and shellfish products. Please ask your server if you have any concerns. 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, Bar Director: John Rowland, Executive Chef: Angel Garcia

EST. 2024

CIRCLE CITY TAVERN

FOR THE SOUL

CIRCLE CITY SIGNATURES

The 1847 – Served With A Take Home Flask 22
Courvoisier VS, Ron Zacapa Rum, Oleo Saccharum, hickory smoke

Spicy Margarita 17
Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave, spiced rim

Jalapeno Basil Margarita 17
Union mezcal, fresh basil, jalapeno, lime, agave, spiced rim

Hugo 16
Empress gin, elderflower, lime, mint simple, prosecco

Honey Bee 18
Volcan blanco, lemon, honey-ginger simple, bitters

MonkeyPod Mai Tai 17
Light rum, whalers black rum, orgeat, lime, bitters, toasted liliko'i foam

Rye Tai 17
Light rum, bulliet rye, orgeat, lime

It's a Mule 16
Titos vodka, lime, rosemary simple, ginger beer

Summer Thyme Soda 17
Ketel One vodka, peche de vinge, lemon, thyme simple, fizzy water

Toasted Sour 18
Basil Hayden toast, lemon, brown sugar, egg foam

Paper Plane 18
Balcones Baby Blue bourbon, amaro nonino, aperol, lemon, brown sugar

Mourning Dove 18
Casamigos reposado, amaro nonino, lemon, maple simple, sparkling grapefruit

The Marble Queen 18
El Tesoro blanco, coconut, lime, agave

Cali Pearadise 17
Ketel One vodka, prickly pear, lemon, fizzy water

Cucumber Elixir 17
Grey Goose vodka, cucumber citrus, mint simple

Apple Crisp 17
Crown apple, lemon, brown sugar, apple cider

ZERO-PROOF COCKTAILS

Pink Pony Club 16
Ritual zero-proof Tequila, watermelon, lime, agave, soda water, Tajin rim

Botanical Bloom 15
Elderflower, lemon juice, green tea, orange blossom, cucumber, soda water

BRUNCH COCKTAILS

All-Day Bloody Mary 17
Grey Goose vodka, john's secret mary mix, seasonal dressing

Seasonal Bellini 14
White peach, prosecco, Rosewater,

Paloma 16
El Charro Reposado, melogold grapefruit, fresh lime, hot honey

Aperol Spritz 16
Prosecco, Aperol, soda ... light and refreshing.

Espresso Martini 2.0 18
Meili Vodka, fresh pressed espresso, Cantera coffee liqueur, Licor 43, smoked sea salt, shaved chocolate

French 75 16
Empress Gin, lemon juice, simple syrup, prosecco

Classic Mimosa 14
Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears

THE OLD FASHIONED

The Perfect Old Fashioned 18
Buffalo Trace bourbon, triple bitters, simple, luxardo, pinch of ocean

Choco Oaxacan Old Fashioned 17
Union mezcal, Casamigos reposado, crème de cocoa, walnut and chocolate bitters, agave

Blue Eyed Doe 18
Balcones Baby Blue Bourbon, simple, aromatic and peach bitters

Spiced Pear Old Fashioned 17
The Botanist gin, Ketel One vodka, spiced pear, bitters

Hogs High Old Fashioned 18
Whistlepig Piggybank rye, smoked maple, orange and walnut bitters

Japanese Old Fashioned 18
Kikori Japanese bourbon, honey and ginger simple, orange and lemon bitters

THE NEGRONI

Negroni 17
Nolet's gin, Campari, sweet vermouth

Chelsea Negroni 18
Fords gin, Campari, martini rubino, tempus fugit, sour cherry

Vine-Groni Sbagliato 17
Empress 1908 cucumber lemon gin, bitter bianco, lillet blanc, prosecco

THE MARTINI

Mediterranean Escape 17
Gin Mare, Amore liqueur, lemon, basil and thyme simple

Not Your Average Cosmo 18
Ketel One vodka, elderflower, white cranberry, lime

Dirty Bihhh Martini 18
Ketel One Vodka, lots of olive brine

Peaceful Dream 17
Weber Ranch vodka, elderflower, pomegranate, lemon, rosemary simple, bitters

Espresso Martini 18
Haku Vodka, cantera negra, vanilla, chilled pressed espresso

Chocodilla Martini 17
Ketel One Vodka, crème de cocao, Ryans Irish cream

ON TAP

Circle City Blonde 8
Blonde Ale - 5.2%

Circle City Red Ale 8
Irish Red Ale - 5.5%

Left Coast: Trestles IPA 9.5
American India Pale Ale – 6.8%

Garage: Blood Orange Hef 9
Wheat Ale - 5.5%

PLEASE ASK YOUR SERVER WHICH ROTATING TAPS WE ARE CURRENTLY OFFERING

BY THE CAN

Coors Light 6.5
American-Style Light Lager - 4.2%

Michelob Ultra 6.5
American-Style Light Lager - 4.2%

Firestone Walker 805 7
Blonde Ale - 4.7%

Modelo Especial 7
Mexican Pilsner-Style Lager - 4.4%

Brewery X Huckleberry seltzer 8.5
hard seltzer - real fruit - 5%

Brewery X Baja sipper Seltzer 8.5
hard seltzer - pineapple, mango, lime - 5%

-196 Lemon Seltzer 8
Vodka Seltzer - 5.5%

-196 Peach Seltzer 8
Vodka Seltzer - 5.5%

-196 Strawberry Seltzer 8
Vodka Seltzer - 5.5%

N/A Elysian Space Dust 7
non-alcoholic IPA

Michelob Ultra Zero 6.5
non - alcoholic

BUBBLES

	Gl/Btl
Chandon Garden Spritz 187ml Orange, herbs and spices	22
Chandon Brut Rose 187ml Strawberry, watermelon, cherry	22
Moet Imperial 375ml Green apple, citrus fruit, white flower	75
Mionetto, Prosecco DOC Vibrant apple, peach, and honey aromas,	13/49

REDS

	Gl/Btl
2022 Joseph Phelps **Cabernet Sauvignon, Napa Valley** Black cherry, blackberry, plum, tobacco, spice, vanilla	145
2022 Joseph Phelps **Pinot Noir, Napa Valley**	115
2023 Terrazas **Cabernet Sauvignon, Mendoza** Ripe black currant, blueberry, white pepper, thyme	16/62
2023 Terrazas **Malbec Reserve, Argentina** Plum, black cherry, toasted spices, oak	16/62
2022 Opaque **Malbec, Paso Robles** Blueberry, dark plum, vanilla, spice	20/78
2020 Opaque **Red Blend, Paso Robles** Full bodied, black berry, raspberry, mocha	20/78
2022 Iron + Sand **Cabernet Sauvignon, Paso Robles** Ripe red fruit, spice, roasted coffee, tobacco	18/70
2021 Serial **Cabernet Sauvignon, Paso Robles** Mulberries, wild blackberries, dried herbs, dark chocolate	20/78

WHITES

	Gl/Btl
2023 Maddalena **Chardonnay, Monterey** Bright citrus with floral aromas	17/66
2024 Terrazas **Chardonnay Reserve, Argentina** Yellow peach, pear, grapefruit with hints of citrus & blossom honey	16/62
2023 Minuty Prestige **Rose, Cotes de Provence** Apricot and yellow peach	16/62
2024 The Champion **Sauvignon Blanc, Marlborough** Passionfruit, gooseberry, and pink grapefruit.	16/62
2022 Domenica **Pinot Grigio, North Italy** White stone fruit, chamomile and lilac "sustainably farmed"	16/62
2024 Erath **Pinot Gris, Oregon** Passionfruit, gooseberry, and pink grapefruit.	16/62

UNBOTTLED WINES

Half-liter house cabernet or chardonnay, California 19

NIGHTLY SPECIALS

MONDAY:
All Night Happy Hour from 3 pm - close

TUESDAY (6pm - close):

Mini Tacos - Short Rib or Adobo Chicken tacos	2 for 6
Street Taco Fish Taco	5
Margarita Flight - *Spicy, Mango and Strawberry*	16
Paloma	9
Tres Generaciones Flight (3) 1 oz	17
Mezcal Flight (3) 1 oz	18

WEDNESDAY:
Country Music (6pm – Close)
Wine and Whiskey Night
25% off select bottles of wine
50% off select glasses of wine
$7 house Chardonnay or Cabernet

Bulleit Flight – (3) 1oz	22
Fly Over Flight – (3) 1oz Angel's Envy, Balcones, Jefferson's Reserve	24
Basil Hayden Flight – (3) 1 oz	27

$2 off all bourbons

FRIDAY & SATURDAY:
Late Night Happy Hour from 10 - 11:30 pm

Consuming raw or undercooked foods may increase your risk of foodborne illness. Food allergy warning: our food may contain known allergens such as; peanut, dairy, egg and shellfish products. Please ask your server if you have any concerns. 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, Bar Director: John Rowland, Executive Chef: Angel Garcia