

TOASTS

Bruschetta Toast Tomato bruschetta, baby rocket, basil pesto, balsamic	9
Fig & Goat Cheese Toast Balsamic braised figs, castelvetrano olive, whipped goat cheese, rosemary and olive oil	12
Funghi Toast Grilled baby bella mushrooms, whipped goat cheese, roasted garlic oil, fresh thyme and chive	10
Street Corn Toast Roasted corn with red peppers, cotija cheese, elote crema, micro cilantro	9

SOMTHING SPECIAL

<i>Substitute egg whites or vegan eggs +2</i>	
Avocado Croast Pressed croissant, cage-free poached egg, fresh guacamole, rocket salad, pickled red onion, meyer lemon vinaigrette, parmesan	17
Chicken & Waffles Our signature fried chicken breast and thigh, sweet cream waffle, bourbon maple, whipped honey butter and house hot sauce Add: 2 eggs any style 5 , skillet potatoes 3	24
Bagel & Lox Sandwich Toasted Everything Bagel, smoke salmon, dressed baby rocket, tomato, red onion, cream cheese, smashed avocado, fresh dill, capers, soft cream cheese with fries or skillet potatoes	19
Moco Loco Korean style BBQ fried rice, seared wagyu patty, sunny side up eggs, pineapple relish, demi gravy, chives	19
Shrimp Cocktail Fresh Mexican style shrimp cocktail served with yellow corn masa tostadas	16
Short Rib Benedict Braised short rib, house made biscuit, cage-free poached eggs, spinach, hollandaise, chives, skillet potatoes	24
Crab Cake Benedict Wild-caught lump crab cake, house made biscuit, cage-free poached egg, sauteed spinach, pickled red onion, hollandaise, skillet potatoes	24
Tomato Benedict Toasted beef steak tomato, house made biscuit, cage-free poached egg, sauteed spinach, hollandaise, skillet potatoes	18
Breakfast Tacos Refried black beans, scramble egg, shredded cheddar jack cheese, pico de gallo with chips and ranchero salsa choice of protein add: pollo asado, carne asada, al pastor, bacon, sausage	18

HAPPY ENDINGS ... OR BEGINNINGS

Sweet Cream Pancakes Whipped honey butter and maple Add: 2 eggs any style 5 , skillet potatoes 3	11
French Toast Whipped honey butter and maple Add: 2 eggs any style 5 , skillet potatoes 3	14
Fresh Beignets Powdered sugar and chocolate ganache	16
Belgian Waffle Whipped honey butter and maple Add: 2 eggs any style 5 , skillet potatoes 3	14
French Toast Casserole Scoop of our home-made warm and gooey French toast casserole topped with icing	16

TRIED AND TRUE

<i>Substitute egg whites or vegan eggs +2 (CV) can be made vegan</i>	
Farmer’s Breakfast (CV) Cage-free eggs, applewood smoked bacon or sausage patty, skillet potatoes, rustic toast	18
Steak Asada & Eggs Seared skirt steak, ranchero salsa, cage-free eggs any style, skillet potatoes, guacamole, rustic toast	26
Skillet Scramble Cage-free eggs your way, 2 add ons, jack + cheddar mix cheese with skillet potatoes and rustic toast Add on proteins: <i>add egg 3, bacon 3, fennel sausage 4, chorizo verde 4, pollo asado 6, carne asada 8, al pastor 7</i> Add on Vegetables: <i>farmers mix 3, spinach 2, arugula 2, jalapeno 1, tomato 1, onion 1, bell pepper 1, mushroom 2, pico de gallo 2, cilantro 1, calabrian chili 2</i>	18
Chicken Breakfast Sandwich Crispy all natural chicken breast, over-easy egg, white cheddar cheese, remoulade, pickled red onion on brioche with fries or skillet potatoes	22
Breakfast Bowl Cage-free sunny side up eggs, skillet potatoes, sauteed spinach, refried black beans, bell pepper, salsa verde, cilantro, chives, cheddar jack, jalapeno crema and rustic toast Add on proteins: add pollo asado 6, carne asada 8, al pastor 7, chorizo verde 5	19
Chilaquiles (CV) Choice of green or red chili sauce, yellow corn chips, cage-free sunny side eggs, pickled red onion, refried black beans, creme fraiche, cilantro, queso fresco Add: pollo asado 6, carne asada 8, al pastor 7	20
Huevos Rancheros Refried black beans on corn tortilla, 2-eggs any style, smothered in our green or red chili sauce, shredded cheese, pico de gallo, sour cream, guacamole Add: pollo asado 6, carne asada 8, al pastor 7	20
Breakfast Burrito Cage-free eggs, cheddar jack, skillet potatoes, refried black beans, pico de gallo served with ranchero salsa and yellow corn chips Choice of chorizo verde, applewood smoke bacon, or breakfast sausage	18
Breakfast Sandwich Cage-free soft scrambled eggs, breakfast sausage patty or applewood smoked bacon, cheddar cheese, arugula, good sauce, on brioche, with fries or skillet potatoes	16
The Hub Omelet Chucks of sausage and bacon with onion and bell pepper, shredded cheese, choice of side salad or skillet potatoes	19
Veggie Omelet Roasted asparagus, mushroom, onion and tomato with shredded cheese, choice of side salad or skillet potatoes	18

SIDES

Sausage Patty (2) or Bacon (4)	9
Sourdough Toast With Butter	6
Skillet Potatoes	6
1 Cage-free Egg	5
Fries	8
Toasted Everything Bagel With Whipped Cream Cheese	9

ANYTIME EATS

Chicken Wings Naked or Breaded 48hr pickle brined wings. Choice of: buffalo, black garlic, smokey BBQ, Korean BBQ, and Nashville Hot, side of slaw	17
Tavern Nachos Poblano queso, refried black beans, pico de gallo, salsa verde, salsa ranchero, guacamole, sour cream, cilantro Add: pollo asado 6, carne asada 8, al pastor 7, chorizo verde 5	18
Jalapeno Popper Eggroll Light and delicious, bang bang sauce	16
Bavarian Pretzel Baked to order with poblano queso and stone ground mustard	16
Caesar Salad Crisp Romaine, pangrattato, 18-month aged parmesan, toasted fennel, anchovy, kefir Caesar dressing wrap it up + 2, served with fries	17
Tavern Burger SRF Wagyu patty, cheddar cheese, burger sauce, grilled white onion, tomato, pickles, shredded lettuce on brioche, with fries or side salad Add egg 3, avocado 4, bacon 5	Sg/Db 20/26
BLTE Cage-free fried egg, tomato, bacon, lettuce, gouda, garlic aioli, on rustic sourdough, with fries or side salad	18
Chicken Sandwich Crispy or grilled pickled brined fried chicken, provolone, calabrian chili slaw, pickles, pesto, on brioche	22
Chipotle Chicken Sandwich Grilled chicken breast, pepper jack cheese, crisp romaine, tomato, pickled red onion, mashed avocado, chipotle aioli, ciabatta	22
Margherita Flatbread Pomodoro, mozzarella, tomato, pecorino, torn basil, olive oil	19
Loaded Pepperoni Flatbread Simple and stacked	21
Regular Cheese Flatbread Pomodoro, mozzarella	18

YOUNG GUESTS

<i>for guests 10 or younger</i>	
Junior Breakfast Cage-free egg, applewood smoked bacon or breakfast sausage patty, buttermilk pancake, side of fresh fruit	14
Junior French Toast Whipped honey butter and maple, side of fresh fruit Add 1 egg 3, bacon 4, breakfast sausage patty 4	14
Breakfast Grilled Cheese With cage-free scrambled eggs and melted cheddar served with fries or fresh fruit	14
Plain Cheese Burger With fries or fresh fruit	14
Grilled Cheese With fries or fresh fruit	14

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

CIRCLE CITY T A V E R N

For the Soul

THE MIMOSA

Available for Brunch Only

Classic Mimosa:	14
Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspberry served with prosecco infused gummy bears.	
Flight:	22
Served with prosecco infused gummy bears.	
Bottomless:	+25
Must be paired with entrée – 90-minute limit.	

BRUNCH COCKTAILS

All-Day Bloody Mary	17
Cutwater vodka, John’s secret mary mix, seasonal dressing	
Seasonal Bellini	14
Seasonal fruit puree, prosecco, rosewater	
Paloma	16
El Charro reposado tequila, melogold grapefruit, fresh lime, hot honey	
Aperol Spritz	16
Prosecco, Aperol, soda ... light and refreshing	
Carajillo	18
Ketel One vodka, fresh pulled espresso, cantera negra, licor 43, vanilla-orange cold foam	
French 75	16
Empress Gin, lemon juice, simple syrup, prosecco	
Brunch-A-Rita	17
Astral reposado tequila, pineapple citrus, agave, grapefruit, sugar rim	
Bey-Hive Bellini	16
El Tesoro reposado tequila, peach, honey-ginger syrup, lemon, prosecco	
Big-Dog Bloody	22
Ketel One vodka, John’s secret mary mix, bacon, cocktail shrimp, lemon, lime, olive, pickled veg	
Traditional Hugo Spritz	16
Elderflower, mint simple, lime, prosecco, soda	

CIRCLE CITY SIGNATURES

Strawberry Fields	16
Strawberry infused Ketel One vodka, lemon, agave	
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	17
Volcan blanco, lemon, honey-ginger simple, bitters	
MonkeyPod Mai Tai	17
Light rum, whalers black rum, orgeat, lime, bitters, toasted liliko’i foam	
It’s A Mule	16
Ketel One Vodka, lime, rosemary simple, ginger beer	
Sip for Serenity	18
A special monthly cocktail with 50% of the proceeds directly supporting some our favorite local charities. Please ask you server for this month’s offering	
Whoopsie Daisey	17
Basil Hayden, crème de banana, Grand Marinier, coconut cream, lime, pineapple	
The Marble Queen	17
El Tesoro blanco, coconut, lime, agave	
Cali Pearadise	17
Ketel One vodka, prickly pear, lemon, fizzy water	
Apple Crisp	16
Crown Apple, lemon, brown sugar, apple cider	

THE OLD FASHIONED

The Perfect Old Fashioned	18
Buffalo Trace bourbon, triple bitters, simple, luxardo, pinch of ocean	
Smoking Gun	18
Bulleit Rye, rosemary and brown sugar simple, walnut bitters, torched rosemary and orange, smoked	
Toasted Peach Old Fashioned	18
Blade and Bow bourbon, peache de vigne, brown sugar, bitters	
Bananas Foster Old Fashioned	18
Basil Hayden, Bacardi, banana liqueur, brown sugar simple, walnut bitters, charred banana	
Hogs High Old Fashioned	18
Whistlepig Piggybank rye, smoked maple, orange and walnut bitters	
Japanese Old Fashioned	18
Kikori Japanese whiskey, honey and ginger simple, orange and lemon bitters	
Peanut Butter Old Fashioned	18
Ole Smokey peanut butter whiskey, vanilla simple, chocolate bitters	

THE MARTINI

Not Your Average Cosmo	18
Ketel One vodka, elderflower, white cranberry, lime	
Lychee Cloud	17
Haku Japanese vodka, soho lychee, elderflower, lemon, fresh pressed lychee juice	
Peaceful Dream	17
Weber Ranch vodka, elderflower, pomegranate, lemon, rosemary simple, bitters	
Espresso Martini	18
Haku Japanese vodka, cantera negra, vanilla, chilled pressed espresso	
Feeling Macha	18
Haku Japanese vodka, ceremonial matcha, vanilla simple	
Cucumber Elixir	17
Tito’s vodka, cucumber citrus, mint simple	

ZERO-PROOF COCKTAILS

Pink Pony Club	16
Ritual zero-proof tequila, watermelon, lime, agave, soda water, Tajin rim	
Cucumber Zen	15
Fever-Tree cucumber, cucumber-mint citrus, mint simple, Tajin rim	

ON TAP

Circle City Blonde	8
Blonde Ale – 5.2%	
Left Coast: Trestles Ipa	9.5
American India Pale Ale – 6.8%	
Circle City Red Ale	8
Irish Red Ale – 5.5%	
Garage: Blood Orange Hef	9
Wheat Ale – 5.5%	

BY THE CAN

Coors Light	6.5
American-Style Light Lager – 4.2%	
Michelob Ultra	6.5
American-Style Light Lager – 4.2%	
Nutrl	8
Watermelon, strawberry, pineapple	
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%	
N/A Elysian Space Dust	7
Non-alcoholic IPA	
Michelob Ultra Zero	6.5
Non-alcoholic	

REDS

Gl/Btl

2021 Coste di Moro	17/66
Montepulciano, Italy	
* 2022 Lapis Luna	16/62
Red Blend, Central Coast California	
2024 Lapis Luna	16/62
Pinot Noir, Central Coast California	
2023 Terrazas	16/62
Malbec Reverse, Argentina	
* 2025 Villarini	17/66
Nero d'avola, Sicilia	
* 2025 Villarini	17/66
Cabernet Sauvignon, Sicilia	
* 2025 Black Ridge	16/62
Cabernet Sauvignon, California	
2022 Chop Shop	15/58
Cabernet Sauvignon, California	
2023 Terrazas	16/62
Cabernet Sauvignon, Mendoza	
2022 Folly Of The Beast	16/62
Pinot Noir, Central Coast	
2022 Lagared	18/70
Bordeaux AOC – Bordeaux, France	
*2022 Mezzacorona Dinotte	15/58
Red Blend, Italy	

WHITES

Gl/Btl

*2025 Stemmari	15/58
Vermentino, Sicilia	
*2025 Orvieto Classico	15/58
White Blend, Italy	
2023 Maddalena	17/66
Chardonnay, Monterey	
2024 Terrazas	16/62
Chardonnay Reserve, Argentina	
2024 The Champion	16/62
Sauvignon Blanc, Marlborough	
2024 Domenica	16/62
Pinot Grigio, North Italy	
* 2024 Summer Water	15/58
Rose, Central Coast	
* 2024 Ballard Lane	15/58
Sauvignon Blanc, California	
2025 Civitas	17/66
Pecorino, Italy	
* 2025 Black Ridge	15/58
Pinot Grigio, California	
<i>* Starred wines included in Wine and Dine Mondays</i>	

BUBBLES

Gl/Btl

Chandon Garden Spritz 187ml	22
Chandon Brut Rose 187ml	22
Moet Imperial 375ml	75
House Prosecco	13/39

UNBOTTLED WINES

Half-liter house cabernet or chardonnay, California	19
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NIGHTLY SPECIALS

MONDAY: Wine and Dine Mondays	75
2 salads, 2 entrées, bottle of select wine	
All Night Happy Hour from 3 pm – Close	
TUESDAY (6pm - close): Taco Tuesday	
Street Tacos – Pollo or carne asada	
Southwest Quesadilla	2 for 7
Shrimp Cocktail	8
Bean & Cheese Tostada	8
Street Taco Fish Taco	5 ea
Chicken Taquitos	5
Margarita Flight – Spicy Mango, Raspberry, Hibiscus	2 for 7
Paloma	16
Tres Generaciones Flight (3) 1 oz	9
Mezcal Flight (3) 1 oz	17
WEDNESDAY(6pm – Close):	
Wine and Whiskey Night with Country Music	
25% off select bottles of wine	
50% off select glasses of wine	
\$7 house chardonnay, sauvignon blanc, or cabernet	
\$7 House made sangria	
\$2 off all whiskeys	
Old Fashioned Flight: Perfect, Hogs High, Peach Bourbon	24
Shot of Jack Daniels, Jameson or Jim Beam	9
FRIDAY & SATURDAY:	
Late Night Happy Hour from 10 pm - Close	

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