

START & SHARE

Caviar Bump 2g ostera caviar, crème fraiche, chive on mini toast	17
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
Spicy Tuna Tostadas Ahi tuna, avocado, cucumber, bang bang sauce, chili garlic, soy sauce, pickled red onions, sesame seed, micro cilantro	18
Jalapeno Popper Eggroll Light and delicious, bang bang sauce	16
Tavern Nachos Poblano queso, refried black beans, pico de gallo, salsa verde, salsa ranchero, guacamole, sour cream, cilantro Add: pollo asada 6, carne asada 8, al pastor 7, chorizo verde 5	18
Bavarian Pretzel Baked to order with poblano queso and stone ground mustard	16
Shotgun Shrimp Taquitos Blackened shrimp taquitos, topped with bang bang sauce, pico de gallo, guacamole	17
Spinach Artichoke Dip Artichoke heart, jalapeno, mozzarella, parmesan, cherry tomato, pangrattato, with yellow corn chips	18
Edamame Chili garlic soy sauce, sesame, crispy garlic, togarashi	13
Brussel Sprouts Jalapeno crema, parmesan, bacon bits.	15
Frito Pie Frito Lay chips, served in the bag, poblano queso, bbq sauce, burnt end brisket, pickled red onions, sliced jalapeno, green onion	16
Charred Corn Ribs Elote style crema, charred corn, queso fresco, parmesan, cilantro, tajin	16
French Onion Mac & Cheese Orecchiette with frenched onions, bechamel, beef demi-glaze, fried onions, parmesan	17
Crab Cakes Wild caught lump crab, tomato and arugula salad, pickled red onion, citrus tartare, grilled lemon	24
Burrata Caprese Angelo + Franco burrata, sliced tomato, arugula, olive oil, parmesan, balsamic reduction, basil with toasted bread	22
LEAFY THINGS	
Add ons: grilled chicken 7, grilled shrimp 9, salmon 12, skirt steak 14	
Caesar Salad Crisp romaine, pangrattato, 18-month aged parmesan, toasted fennel, anchovy, kefir Caesar dressing wrap it up + 2, served with fries	17
Chopped Wedge Salad Crisp romaine, cherry tomato, red onion, applewood smoke bacon, dill, house made croutons, blue cheese dressing	17
The Stetson Salad Crisp romaine and arugula, roasted corn, avocado, chop tomato, black beans, red onion, cotija cheese, pepitas, chipotle vinaigrette	17
Chinese Chicken Salad (CV) 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	21

TACOS

All tacos are made with yellow masa and pressed in house. Served with chips and salsa	
Fish Tacos Blackened or achiote beer-battered cod, jalapeno crema, cabbage slaw, pico de gallo, fresh corn	19
Pollo Asado Pollo asado, jalapeno crema, cabbage slaw, pickled red onion, queso fresco	18
Carne Asada Carne asada, salsa ranchero, crisp romaine, shredded cheddar jack, pico de gallo	18
Al Pastor Signature house al pastor, salsa verde, cabbage slaw, pickle red onion, pineapple	19

HANDHELDS

Our burgers are a 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, hot honey 2 Add on: Fried Egg 3, Avocado 4, Bacon 5, Cheese 2	
Circle City Burger SRF Wagyu patty, white cheddar, red onion jam, garlic rosemary aioli, tomato, baby rocket, on brioche	21/26
Tavern Burger SRF Wagyu patty, cheddar cheese, burger sauce, grilled white onion, tomato, pickle, shredded lettuce, on brioche	20/26
Backyard BBQ Burger SRF Wagyu patty, applewood smoked bacon, cheddar, fried onions, smokey BBQ sauce, comeback slaw, on brioche	21/27
Mushroom Burger Grilled baby bella mushrooms, avocado, tomato, crispy onion, baby rocket, chipotle vinaigrette, vegan roll (V)	19
Chicken Sandwich Crispy or grilled all-natural chicken breast, provolone, calabrian chili slaw, pickles, pesto, on brioche	22
Argentinian Steak Sandwich Seared steak, provolone, baby rocket, tomato, pickled red onion, garlic and rosemary aioli, traditional chimichurri, on ciabatta	29
Chipotle Chicken Sandwich Grilled chicken breast, pepper jack cheese, crisp romaine, tomato, pickled red onion, mashed avocado, chipotle aioli, ciabatta	22
Miso Butter Grilled Cheese Miso compound butter with basil and cilantro, cheddar, aged provolone and hot honey drizzle, on sourdough Add: pollo asada 6, carne asada 8, al pastor 7, chorizo verde 5	20

FLATBREADS

Add ons: bacon 5, calabrian chili 3, jalapeno 2, red onion 2, pepperoni 4	
BBQ Chicken Chicken, smokey BBQ sauce, mozzarella, red onion, cilantro	22
Fennel Sausage Fennel sausage, garlic and rosemary white sauce, fresh jalapeno	22
Pesto Caprese Walnut pesto, mozzarella, shaved parmesan, sliced tomato, fresh arugula, aged balsamic	21
Margherita Pomodoro, mozzarella, tomato, pecorino, torn basil, olive oil	19
Loaded Pepperoni Simple and stacked	21
Sweet Pig Al pastor, BBQ sauce, mozzarella, caramelized pineapple, pickled red onion, pineapple rum sauce, cilantro	22
Regular Cheese Pomodoro, mozzarella	18

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
Mac & Cheese	14

HOUSE SPECIALTIES

Dry Aged NY Strip House dried NY Strip, asparagus, baby carrot, mashed potatoes, mushroom au poivre	59
Steak Frites Skirt steak topped with au poivre with fries	39
Pork Ribeye All natural bone-In pork ribeye, pineapple chutney, mashed potatoes, asparagus, baby carrot	35
Braised Short Rib Slow braised short rib, parmesan polenta, red wine bordelaise, crispy potato skin, asparagus, baby carrot, micro greens	35
Pan Seared Norwegian Salmon Caperberry creme blanc, asparagus, baby carrot, country mashed potatoes	29
Burnt End Meatloaf Burnt end brisket and SRF Wagyu meatloaf, asparagus, baby carrot	27
California Paella Spanish saffron rice, tomato, onion, bell pepper, green peas, jalapeno crema and micro cilantro (please allow up to 25 minutes) Meat paella with roasted chicken, shrimp and chorizo verde Vegetable paella with roasted asparagus, cherry tomato, charred white onion and mushroom	35 28
Brick Pressed Chicken Spice rubbed chicken breast, parmesan polenta, pan drippings, asparagus, baby carrot, micro greens	28
Fish N’ Chips Achiote beer battered cod, homemade pickles, and citrus tartar with hand cut fries and comeback slaw	26
Spicy Rigatoni ala Vodka Topped with fresh parmesan and garlic basil olive oil with rustic garlic toast “until we’re out” Add grilled chicken 7, Steak 14, fennel sausage 7, shrimp 6	22

SIDES

Skin-On Fries	8
Garlic Cilantro Fries	9
Hot Honey Fries	10
Truffle Parmesan Fries	12
Asparagus Citrus sauteed asparagus, creme blanc	11
Roasted Corn On The Cob Served with whipped butter	8

SOMETHING SWEET

Fresh Beignets Powdered sugar, chocolate ganache	16
4 Layer Chocolate Cake Milk + dark chocolate, ganache, powdered sugar, sea salt caramel	16
Churros Served with caramel	16

COFFEE & TEA

Darkside Of The MoonGoat Served by the cup with 2 complimentary refills	7
Tea Assortment Early Grey, Blueberry Merlot, Chamomile Citron, English Breakfast	7

N/A BEVERAGES

Sodas Coke, Diet Coke, Coke Zero, Sprite, Root Beer, Lemonade, Ginger Ale, Cranberry Juice, Iced Tea	4.5
Fresh Squeezed Orange Juice	7
Monster & 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

CIRCLE CITY T A V E R N

For the Soul

CIRCLE CITY SIGNATURES	THE OLD FASHIONED	REDS			
Strawberry Fields16 Strawberry infused Ketel One vodka, lemon, agave Spicy Margarita17 Fresno chili infused tequila, pineapple citrus, Grand Marnier, agave, spiced rim Jalapeno Basil Margarita17 Union mezcal, fresh basil, jalapeno, lime, agave, spiced rim Hugo16 Empress gin, elderflower, lime, mint simple, prosecco Honey Bee17 Volcan blanco, lemon, honey-ginger simple, bitters MonkeyPod Mai Tai17 Light rum, whalers black rum, orgeat, lime, bitters, toasted liliko'i foam It's A Mule16 Ketel One vodka, lime, rosemary simple, ginger beer Sip for Serenity18 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 Daisey17 Basil Hayden, crème de banana, Grand Marinier, coconut cream, lime, pineapple The Marble Queen17 El Tesoro blanco, coconut, lime, agave Cali Pearadise17 Ketel One vodka, prickly pear, lemon, fizzy water Apple Crisp16 Crown apple, lemon, brown sugar, apple cider	The Perfect Old Fashioned18 Buffalo Trace bourbon, triple bitters, simple, luxardo, pinch of ocean Smoking Gun18 Bulleit Rye, rosemary and brown sugar simple, walnut bitters, torched rosemary and orange, smoked Toasted Peach Old Fashioned18 Blade and Bow bourbon, peache de vigne, brown sugar, bitters Bananas Foster Old Fashioned18 Basil Hayden, Bacardi, banana liqueur, brown sugar simple, walnut bitters, charred banana Hogs High Old Fashioned18 Whistlepig Piggybank rye, smoked maple, orange and walnut bitters Japanese Old Fashioned18 Kikori Japanese whiskey, honey and ginger simple, orange and lemon bitters Peanut Butter Old Fashioned18 Ole Smokey peanut butter whiskey, vanilla simple, chocolate bitters	GI/Btl 2021 Coste di Moro17/66 Montepulciano, Italy * 2022 Lapis Luna16/62 Red Blend, Central Coast California 2024 Lapis Luna16/62 Pinot Noir, Central Coast California 2023 Terrazas16/62 Malbec Reverse, Argentina * 2025 Villarini17/66 Nero d'avola, Sicilia * 2025 Villarini17/66 Cabernet Sauvignon, Sicilia * 2025 Black Ridge16/62 Cabernet Sauvignon, California 2022 Chop Shop15/58 Cabernet Sauvignon, California 2023 Terrazas16/62 Cabernet Sauvignon, Mendoza 2022 Folly Of The Beast16/62 Pinot Noir, Central Coast 2022 Lagared18/70 Bordeaux AOC - Bordeaux, France *2022 Mezzacorona Dinotte15/58 Red Blend, Italy			
ZERO-PROOF COCKTAILS	THE MARTINI	WHITES			
Pink Pony Club16 Ritual zero-proof tequila, watermelon, lime, agave, soda water, Tajin rim Cucumber Zen15 Fever-Tree cucumber, cucumber-mint citrus, mint simple, Tajin rim	Not Your Average Cosmo18 Ketel One vodka, elderflower, white cranberry, lime Lychee Cloud17 Haku Japanese vodka, soho lychee, elderflower, lemon, fresh pressed lychee juice Peaceful Dream17 Weber Ranch vodka, elderflower, pomegranate, lemon, rosemary simple, bitters Espresso Martini18 Haku Japanese vodka, cantera negra, vanilla, chilled pressed espresso Feeling Macha18 Haku Japanese vodka, ceremonial matcha, vanilla simple Cucumber Elixir17 Tito's vodka, cucumber citrus, mint simple	GI/Btl *2025 Stemmari15/58 Vermentino, Sicilia *2025 Orvieto Classico15/58 White Blend, Italy 2023 Maddalena17/66 Chardonnay, Monterey 2024 Terrazas16/62 Chardonnay Reserve, Argentina 2024 The Champion16/62 Sauvignon Blanc, Marlborough 2024 Domenica16/62 Pinot Grigio, North Italy * 2024 Summer Water15/58 Rose, Central Coast * 2024 Ballard Lane15/58 Sauvignon Blanc, California 2025 Civitas17/66 Pecorino, Italy * 2025 Black Ridge15/58 Pinot Grigio, California * Starred wines included in Wine and Dine Mondays			
BRUNCH COCKTAILS	ON TAP	BUBBLES			
All-Day Bloody Mary17 Cutwater vodka, John's secret mary mix, seasonal dressing Seasonal Bellini14 Seasonal fruit puree, prosecco, rosewater Paloma16 El Charro reposado tequila, melogold grapefruit, fresh lime, hot honey Aperol Spritz16 Prosecco, Aperol, soda ... light and refreshing Carajillo18 Ketel One vodka, fresh pulled espresso, cantera negra, licor 43, vanilla-orange cold foam French 7516 Empress Gin, lemon juice, simple syrup, prosecco Classic Mimosa14 Choice of fresh pressed orange juice, watermelon, strawberry, peach, mango, hibiscus, raspbery Brunch-A-Rita17 Astral reposado tequila, pineapple citrus, agave, grapefruit, sugar rim Bey-Hive Bellini16 El Tesoro reposado tequila, peach, honey-ginger syrup, lemon, prosecco Big-Dog Bloody22 Ketel One vodka, John's secret mary mix, bacon, cocktail shrimp, lemon, lime, olive, pickled veg Traditional Hugo Spritz16 Elderflower, mint simple, lime, prosecco, soda	Circle City Blonde8 Blonde Ale - 5.2% Circle City Red Ale8 Irish Red Ale - 5.5% Left Coast: Trestles Ipa9.5 American India Pale Ale - 6.8% Garage: Blood Orange Hef9 Wheat Ale - 5.5% BY THE CAN <tr><td> Coors Light6.5 American-Style Light Lager - 4.2% Michelob Ultra6.5 American-Style Light Lager - 4.2% Nutrl8 Watermelon, strawberry, pineapple Modelo Especial7 Mexican Pilsner-Style Lager - 4.4% Brewery X Huckleberry Seltzer8.5 Hard seltzer - real fruit - 5% Brewery X Baja Sipper Seltzer8.5 Hard seltzer - pineapple, mango, lime - 5% N/A Elysian Space Dust7 Non-alcoholic IPA Michelob Ultra Zero6.5 Non-alcoholic </td><td> GI/Btl Chandon Garden Spritz 187ml22 Chandon Brut Rose 187ml22 Moet Imperial 375ml75 House Prosecco13/39 UNBOTTLED WINES <tr><td> Half-liter house cabernet or chardonnay, California19 NIGHTLY SPECIALS <tr><td> MONDAY: Wine and Dine Mondays75 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 asada2 for 7 Southwest Quesadilla8 Shrimp Cocktail8 Bean & Cheese Tostada5 ea Street Taco Fish Taco5 Chicken Taquitos2 for 7 Margarita Flight - 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General Manager: Hitesh Ambalal, Bar Director: John Rowland, Executive Chef: Angel Garcia