



IRON HORSE

· TAVERN ·

SALADS

- Farm Salad*** side 6.25 full 10.95
field greens, bleu cheese crumbles, cranberries, creamy herb vinaigrette
- Caesar Salad*** side 6.25 full 12.25
romaine, caesar dressing, garlic herb croutons, parmesan cheese
add chicken 6.25 add shrimp 9.25
add flat iron steak 12.25 add salmon 12.25
- Santa Fe Chicken Salad** 18.75
black beans, corn, crispy tortilla strips, peppers, onions, red cabbage, jicama, avocado, pepper jack cheese, chipotle ranch dressing
- Luau Shrimp Salad** 19.95
mixed lettuces, crispy wontons, mango, mandarin oranges, carrots, red cabbage, green onions, rice noodles, toasted almonds, plum vinaigrette
- Salmon Niçoise Salad*** 22.95
mixed greens, couscous, potatoes, green beans, tomatoes, niçoise olives, hard-boiled egg, herb vinaigrette
- Thai Steak Salad*** 24.50
mixed greens, cabbage, tomatoes, cilantro, mint, carrots, scallions, mango, crispy ramen noodles, almonds, thai dressing

SOUP

Seasonal Soup 8.25 Clam Chowder with Bacon 9.25

BOARDS AND SANDWICHES

sandwiches served with fries, mixed greens or housemade potato chips
sweet potato fries 1.95

- Breakfast Board*** 14.25
hard-boiled egg, fruit, bacon, peanut butter, toasted crostini, greek yogurt, almonds
- Tavern Burger*** 16.50
thousand island, tomatoes, lettuce, onions, pickles
add bacon, egg, cheese, mushrooms, or avocado 1.95
double patty 5.25
- Impossible Burger** 18.95
pickled carrots and cucumbers, jalapeños, avocado, cilantro, asian bbq sauce
- Meatball Sandwich** 17.75
hoagie, herb tomato sauce, mozzarella cheese, pesto
- Turkey Sandwich** 17.75
honey roasted turkey, mixed greens, tomatoes, bacon, smoked gouda cheese, Mendocino mustard
- Prime Rib Sandwich*** 20.25
sliced prime rib, gruyère cheese, garlic butter, creamy horseradish, au jus

BREAKFAST

- Breakfast Sandwich*** 16.25
maple bacon, scrambled eggs, cheddar cheese, garlic aioli, chorizo salsa, chives, toasted brioche bun
- Two Eggs Any Style*** 16.50
breakfast potatoes, toast and your choice of thick cut bacon, smoked chicken apple sausage or black forest ham
- Belgian Waffle** 13.95
fresh berries, maple-butter syrup, pecan butter
- Shakshuka Verde*** 18.75
tomatillo and poblano sauce, poached eggs, aleppo yogurt, avocado, feta cheese, toasted pepita, cilantro, grilled flatbread
- Huevos con Chile Relleno*** 18.75
black beans, tomatillo salsa, pepper jack and mozzarella cheese, crispy corn tortilla
- Eggs Benedict*** 18.75
crispy potato cake, spinach, tomatoes, poached eggs, sriracha hollandaise
- Stuffed French Toast** 16.75
whipped cream, cream cheese, berries, caramel sauce
- Ube Pancakes** 17.50
ube coconut cream glaze, whipped cream, powdered sugar
- Tavern Fried Chicken 'n Pancakes** 23.95
fluffy pancakes, bourbon-jalapeño syrup, pecan butter
- Croque Madame*** 20.75
black forest ham, fontina cheese, fried egg, breakfast potatoes, bourbon-jalapeño syrup
- Korean Fried Chicken*** 21.75
spicy pickled vegetables, sunny side up eggs, kimchi, jalapeños, white rice
- Loco Moco*** 23.25
seasoned hamburger patties, brown gravy, brown gravy, lop cheung fried rice, green onions, sunny side up eggs

DESSERTS

- Beignets** 11.25
vanilla bean crème anglaise, berry compote, chocolate ganache
- Banana Cream Pie** 9.25
toasted graham crackers, chocolate shavings, bananas, brûléed bananas, whipped cream, caramel sauce
- Lemon Crumble Cheesecake** 9.25
homemade lemon sauce, blackberries, pecan crumble
- Chocolate Brownie Sundae** 9.25
brownie with graham cracker crust, vanilla ice cream, homemade whipped cream, chocolate sauce, caramel sauce, toasted peanuts, powdered sugar, cherry

* Served raw or undercooked or contains raw or undercooked ingredients

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% service charge for parties of 8 or more



SMALLER

Mini Crab Cakes	17.95
<i>red pepper aioli, arugula, topiko</i>	
Giant Bavarian Pretzel	13.75
<i>sriracha cream cheese, honey ground mustard</i>	
Tavern Cheesy Bread	12.25
<i>bacon, green onions, garlic cheese sauce</i>	
Fried Pickles and Onions	11.75
<i>creole mayonnaise</i>	
Brandy Fried Chicken Nuggets	15.75
<i>fries, ranch</i>	
Chicken Wings	17.25
<i>buffalo sauce, celery, ranch</i>	
Sweet and Spicy Shrimp	15.75
<i>honey-mayonnaise, sriracha mayonnaise</i>	
Tuna Poke Nachos*	18.75
<i>sweet onions, spicy soy, nori, avocado, wasabi cream, sriracha mayonnaise, tomatoes, crispy wonton chips</i>	

TAVERN PIZZAS

pizzas available in cauliflower crust

Margherita	18.95
<i>fresh mozzarella, garlic parmesan marinated tomatoes and fresh basil</i>	
Pepperoni	19.50
<i>tomato sauce, mozzarella and parmesan cheese, tomatoes</i>	
Prosciutto	19.95
<i>cured ham, caramelized onions, mozzarella cheese, chili flakes, goat cheese, thyme</i>	
Honey Truffle	20.50
<i>Molinari's pepperoni and salami, pickled fresno chiles, tomato sauce, mozzarella, truffle honey</i>	
Tavern Combo	20.50
<i>pepperoni, Calabrian salami, pork sausage, bacon, tomato sauce, mozzarella and parmesan cheese</i>	

BEVERAGES

Pepsi	Diet Pepsi	Pepsi Zero	Starry	Dr. Pepper
Mug Root Beer	Ginger Ale	Hot or Iced Tea		
	4.25			
Organic Coffee	4.50	Cold Brew	4.95	
Vanilla Whip Cold Brew	6.25			
<i>cold brew topped with homemade whipped vanilla cream</i>				
Housemade Lemonade	4.95			
Ginger Beer	4.50	Red Bull	5.25	
Fiji Still	4.50	San Pellegrino Sparkling	4.50	

BRUNCH COCKTAILS

Golden Spike Bloody Mary 15
house infused peppercorn and lemon rind vodka,
pickled green bean, onion, pepperoncini, olive, candied
pepper bacon, pork rind garnish, chicharrónes rim, gold flakes

Iron Horse Tavern Bloody Mary 14.50
Tito's vodka, pepperoncini, olive,
pickled onion, pickled green bean, lemon, lime, tajin

White Peach Bellini 13
prosecco, white peach, peach liqueur

Rise n' Grind 15
Ketel One vodka, cold brew coffee, vanilla and
cinnamon simple syrup, whipped cream, cinnamon, orange peel

Morning Glory 13
prosecco, hibiscus liqueur, pomegranate, orange

Purple Rain 15
Grey Goose Berry Rouge vodka, blackberries,
lemon, honey simple syrup, sparkling soda

Hugo Spritz 14
St. Germain Elderflower liqueur, prosecco, sparkling soda

Sarti Spritz 15
Sarti Rosa aperitivo (blood orange, mango, and passion fruit mix),
prosecco, sparkling soda

IHT Espresso Martini 15
Grey Goose vodka, Tia Maria Cold Brew liqueur,
cold brew, simple syrup

Mimosa 12 **Bottomless Mimosa 19**
sparkling, orange juice for seated guests only with
purchase of entrée; two hour limit

MOCKTAILS 5.75

Watermelon Fizz
<i>watermelon, honey, lemon, ginger ale, sweet n' spicy pink sugar rim</i>
Strawberry Lemonade
<i>strawberry, lemon, sweet n' sour, lemon lime soda, simple syrup, sparkling soda</i>
Guava Have It
<i>guava, lemon, orange, sweet n' sour, lemon lime soda, simple syrup, sparkling soda</i>
Blackberry Limeade
<i>lime, blackberry, sparkling soda, lemon lime soda</i>
On Island Time
<i>passion fruit, lime, jalapeños, mint, agave, tajin rim</i>

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