

MERITAGE

AN URBAN TAVERN

SHARE

Cheesy Frites 9

cheese fondue, grana padano, rosemary, tomato aioli (V)

Mezze Platter 10

roasted garlic hummus, peppadew peppers, olives, cucumber, feta, naan bread

Pretzel Bites 6

local IPA sauce & plum mustard

Ahi Tuna* 11

avocado, wonton chips, ponzu, sesame seed, chives

Chicken Wings 12

honey mustard bbq or house made hot sauce
house slaw, bleu cheese sauce

SALADS

marinated chicken 6 | *rock shrimp* 9
flaked smoked salmon 9 | *pulled shortrib* 8

Roasted Beets 8 | 10

wild arugula, frisee, local citrus, avocado, candied hazelnuts, citrus vinaigrette

Caesar 6 | 8

romaine, parmesan, ciabatta croutons, caesar dressing

Wedge 8 | 10

iceberg lettuce, noble star bacon, scallions, cherry tomato, bleu cheese, ranch dressing

SOUP

Butternut Squash Bisque 4 | 6

spiced pepitas

Chicken Succotash 4 | 6

corn, edamame, bell peppers, onion, carrots, kidney beans, celery

MAINS

sandwiches served with tavern fries or house kettle chips
substitute side for a cup of soup | 2

Chicken Salad 11

smoked & pulled chicken, grapes, onion, bell peppers, bibb lettuce, tomato, 9 grain bread

Shaved Beef Hoagie 13

shaved prime rib, smoked shallot aioli, smoked gouda, caramelized onion, au jus

Turkey Press 11

shaved turkey, kale & walnut pesto, az cheddar, cranberry relish, sourdough bread

Yellowfin Tuna Wrap 12

avocado, ponzu, mixed greens, wheat wrap

Black Beans & Things 10

smashed black beans, tomato, red onion, avocado, romaine, coconut chipotle aioli, ciabatta roll

Angus Beef Burger* 13

aged cheddar, noble star bacon, sesame seed bun

Pastrami Melt 11

swiss cheese, coleslaw, french remoulade, pasilla chili bread

Italian Salami Grilled Cheese 10

salami, provolone, boursin, pepperoncini peppers, tomato jam, sourdough bread

*These items are served cooked to order and can be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. In regards to the safety of these items written information is available upon request. We are pleased to accommodate all dietary needs and restrictions, gluten friendly (GF) and vegetarian (V) menu items are noted, additional selections may be available. We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens. Be advised the possibility exists for food items to come into contact with other food products in shared preparation areas. Please inform your server of your dietary concerns.

ALL DRAFT BEER \$5

\$2 OFF BOTTLED BEERS

ALL WELL COCKTAILS \$7

SPECIALTY COCKTAILS \$10

Swim n Tonic

empress gin, st. germain elderflower liqueur, tonic, soda, lemon

18-Hole Recovery

bloody mix, horseradish, lime, olive

Lemongrass Collins

woody creek vodka, lemongrass syrup, vermouth, lemon, soda

Sunset Sangria

Choice of Red or White Wine, rum, triple sec, orange juice, fruit

A Moment Alone

knob creek rye, st. george bruto americano, lemon bitters, angostura, luxardo cherry

BUBBLES by the glass

Brut Cava Rosé, **Camp Viejo**, Catalonia, Spain

7

Prosecco DOC, **Torresella**, Veneto, Italy

9

WHITES by the glass

Chardonnay, **Mer Soleil by Caymus**, Reserve, Santa Lucia Highlands, CA

9

Pinot Grigio, **Livio Fellugia**, Friuli DOC, Italy

10

Riesling, **Hooked**, Mosel, Germany

8

Rosé, **Fattoria Sardi**, Tuscany IGT, Italy

8

Sauvignon Blanc, **Fitz Roy**, Curico Valley, Chile

9

Semillon/Sauvignon Blanc, **Settlers Rise**, Queensland, Australia

6

REDS by the glass

Cabernet Sauvignon, **Black's Station**, Yolo County, CA

9

Cabernet Sauvignon, **Ste. Michelle**, Cold Creek, Columbia Valley, WA

13

Malbec, **Bodega Catena**, La Consulta, Argentina

12

Merlot, **Clos Pegase**, Mitsuko's Vineyard, Carneros, CA

11

Pinot Noir, **Ken Wright**, Willamette Valley, OR

13

Pinot Noir, **Fable by Brack Mountain**, CA

8

Syrah/Merlot, **Christopher Michael**, Columbia Valley, WA

8

Tempranillo Blend, **Bodega Lanzaga**, "LZ", Rioja, Spain

10

Zinfandel, **Tobin James**, Ballistic, Paso Robles, CA

11

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