

APPIES

CRISPY CLUCKIN' WINGS (GF)

A pound of chicken wings (drumettes & flats) herb-brined & fried crispy. Choice of: Salt 'n Pepper, Angry Italian, Agro-Dolce (Sicilian sweet & sour), Honey G (garlic), Teriyaki or Traditional Buffalo Hot 15

CRISP CHIP TOTOPOS (V/GF)

Warm thin white corn tortilla chips served with house-made guacamole & chipotle ranchero salsa FULL 12 | HALF 8

"NACHOTIZE" THOSE BAD BOYS

Totopos layered with house nacho queso, black beans, pico di gallo, fresh guac & salsa verde FULL 17 \mid HALF 11

ADD: GRILLED CHICKEN BREAST OR PULLED PORK 4

STICKY RIBS

Southeast Asian spice glazed pork rib ends with "Korean Town" cucumber pickles

17

BEACH DAY CALAMARI (GF)

Tender rings, tentacles, banana peppers, summer beans, & fennel marinated in herbed buttermilk & fried golden.

Served with charred lemon & an Angry Italian red sauce for dipping

16

SOUP

CONGRESSIONAL CHICKEN TORTILLA (GF)

Chicken & spiced tomato soup with black beans, corn, avocado & tortilla crisps

CUP 5.5 | BOWL 8

SALADS

FRESH HARVEST VERTICAL GREENS (V/GF)

Hand-picked artisan greens from our on-site Vertical Container Farm, cherry tomatoes, cucumber, house vinaigrette

STARTER 6 | ENTRÉE 13

ALL HAIL CAESAR (GFO)

Crispy romaine hearts & house-baked garlic croutons tossed in a game-changing creamy garlic parmesan dressing STARTER 10 | ENTRÉE 18

VEGGIE POWER BOWL (VO/GF)

Gluten-free grains & pulses, farm greens, goat milk cheese, pumpkin seeds & summer veggies. dressed in salsa verde

16

ADD TO ANY OF ABOVE SALADS: BLACKENED SHRIMP 5 | GRILLED CHICKEN BREAST 4 | 1/2 AVOCADO 3

GREEN GODDESS COBB SALAD (GFO)

Chicken breast, tomatoes, avocado, bacon, farm eggs, Romaine & crumbled cheese crisps with Green Goddess ranch dressing

ENTRÉE 17

(V) DENOTES VEGETARIAN

(VO) DENOTES VEGETARIAN OPTION

(GF) DENOTES GLUTEN FRIENDLY

(GFO) DENOTES GLUTEN FRIENDLY OPTIONS

*WE CANNOT GUARANTEE 100% GLUTEN FREE AS WE DO USE FLOUR IN OUR KITCHEN



MAINS & HAND-HELDS

THE BELOW SANDWICHES COME WITH CHOICE OF:

FRIES | CUP O' SOUP | FRESH HARVEST GREENS

OR ADD 2 FOR: SWEET POTATO FRIES | CAPRESE SALAD | CAESAR SALAD

LT BURGER (V/GFO)

1/4 pound of pure AB beef, secret Little Tavern sauce, all the groceries on a potato bun. ADD: Bacon or cheese - 1.5. ADD: patty - 4 per SUB: Beyond Meat patty - 2

15

OLYMPIC VIEW ALBACORE TUNA MELT (GFO)

B.C. Albacore tuna salad with Moroccan spices, sun dried tomatoes, pickled grapes with melted cheesy goodness

19

ITALIAN BOMBER MEATBALL SUB

Little Tavern Pizza Co. meatballs & Pomodoro sauce, mozza & parm

18

FREE CHICKEN AVOCADO (GFO)

Grilled, free-range AB chicken breast, fresh avocado, Swiss cheese, tomato with a burnt honey, chipotle aioli 16 (SO IT'S NOT FREE??)

BIG BITE ALBERTA BEEF MELT (GFO)

House-smoked AB beef brisket, caramelized onions, banana peppers, roasted pepper sauce & melted cheeses

17

THE ALBATROSS TURKEY BACON CLUB (GFO)

House roasted turkey breast piled high with lettuce, tomato & bacon. Served with basil aioli. Choice of sourdough or brown grain toast 16

GREEN JACKET TENDERLOIN SANDWEDGE (GFO)

Grilled 6 oz filet of AAA AB beef tenderloin atop garlic sourdough with crispy onions, shiitakes, soy caramel sauce & 'just picked' Thai Basil from our vertical farm.

25

PULLED BBQ PORK HANDWEDGE (GFO)

Pulled & smoked AB pork in Memphis sauce with a mayo-free slaw

17

PASTA POMODORO

 $'Tooth some'\ rigatoni\ noodles\ tossed\ in\ Little\ Tavern\ tomato\ sauce\ \&\ topped\ with\ our\ farm\ basil$

15

ADD: CHICKEN PARMESAN 7 | DON PIETRO'S MEATBALLS 5 PER

LINGUINE PRIMAVERA (V/GFO)

Linguine & summer veggies in a creamy-lemony grana cheese sauce

17

BEEF RAVIOLI

 $Tender\ pasta\ pillows\ filled\ with\ slowly\ cooked\ beef\ \&\ cheese\ in\ a\ Tavernetta\ tomato-basil\ sauce$

22

BAJA STYLE FISH OR SHRIMP TACOS (GF)

2 Crispy cod filets OR blackend shrimp, avocado crema, cilantro, house salsa verde, cabbage, radish, hot sauce in non-GMO corn tortillas

Served traditional... no fries or salad here!

PARA DOS 17 | 6 PARA UNO MAS

CHEF'S ENTRÉE FEATURE

Tonight's creation from the kitchen team.

MARKET



VERTICAL FARM? WHAAAA???...that's right, we have our very own vertical container farm located between the clubhouse and hole #18. In it, we grow fresh produce and ingredients for our menu and cocktails. We harvest daily and here is the best part... 100% pesticide-free! also non-gmo and crazy fresh. Take home a healthy bag of kale, rainbow chard or basil, \$3