

The Tavern Bar

tap & apps

WHITE POLENTA CALAMARI 12
Smoked marinara and cilantro pesto

CLASSIC BUFFALO WINGS 13
Veggie sticks and Maytag blue cheese dip

JALAPEÑO SAUSAGE QUESO 8
House tortilla chips

BUFFALO POPCORN SHRIMP 11
Chipotle aioli

LOADED TOTS (Texas Poutine) 7
Applewood smoked bacon, Wisconsin cheddar, green onions
with brisket chili 12

BRISKET AND PORK CHILI
Wisconsin cheddar, diced onions, jalapeños
Cup 6 / Bowl 9

BALL PARK NACHOS 8
House tortilla chips, queso, jalapeño, cheddar and jack cheese blend

salads

TAVERN COBB 14
Mixed greens, avocado, tomato, egg, bacon, blue cheese crumbles and
house marinated grilled chicken

FILET AND WEDGE 19
Blue cheese crumbles, chopped bacon, grape tomatoes and tobacco onions

sandwiches

Served with your choice of one side

WICKED DIP 14
Shaved prime rib, jalapeno aioli on a toasted hoagie roll

STONEBRIAR CHEESEBURGER 13
Your choice of cheese

BRISKET AND PORK CHILI CHEESE DOG 8
Wisconsin cheddar

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness.

The Tower Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.
For your convenience, the Club will add a 20% service charge to your food and beverage purchase.
There is no need for individual gratuities.

The Tavern Bar

red

GLASS

Miraval Rose
Meiomi Pinot Noir
Columbia Crest H3 Merlot
Taken Red Blend
Uppercut Cabernet Sauvignon
Peju Cabernet Sauvignon
Terrazas Reserva Malbec
Chip's Weekly Feature

BOTTLE

Meiomi Pinot Noir
Uppercut Cabernet Sauvignon
Terrazas Reserva Malbec
Chip's Weekly Feature

white

GLASS

Chandon, Brut Classic, Sparkling 187ml
Kim Crawford Sauvignon Blanc
Joel Gott Sauvignon Blanc
Pighin Pinot Grigio
San Angelo Pinot Grigio
Chateau Ste. Michelle Chardonnay
La Crema Winery Chardonnay
Chip's Weekly Feature

BOTTLE

Kim Crawford Sauvignon Blanc
San Angelo Pinot Grigio
Chateau Ste. Michelle Chardonnay
La Crema Winery Chardonnay

libations

CLASSIC GREY GOOSE DIRTY MARTINI Dry vermouth, blue cheese stuffed olives

CITRUS SMASH Crown Royal, Cointreau, orange juice, lemon, lime

TWISTED PINK Malibu rum, cranberry juice, ruby red grapefruit

BIG CITY FIZ Tito's Handmade vodka, pomegranate Italian soda, Cointreau, lime

THE MARGARITA Hornitos Reposado, Cointreau, Tres Agave Margarita Mix, lime

OLD FASHIONED Maker's Mark, Maraschino cherry, orange slice,
simple syrup, Angostura bitters, club soda

ST. EDDY COSMO Deep Eddy Lemon vodka, St. Germain, lemon juice, cranberry juice

BIG APPLE MULE Crown Royal apple, ginger beer, fresh lime juice, triple sec

brews

DOMESTIC BEER

Budweiser | Bud Light | Michelob Ultra | Miller Lite
Coors Light | O' Doul's

IMPORT BEER

Amstel | Stella Artois | Shiner | Corona
Blue Moon | Heineken | Modelo Negra | Dos XX