



EST. 2012

STARTERS

OYSTERS 16

Half Dozen, served with apple mignonette and horseradish

GUACAMOLE 16

house-made guacamole served with corn chips

HOUSE-MADE HUMMUS 14

ask your server for daily selection served with fresh vegetables & warm pita

PEPPERONI FLATBREAD 16

tomato, marinara, melted mozzarella, pepperoni finished with parmesan & basil

SPINACH & RICOTTA FLATBREAD 18

sautéed spinach, ricotta, bechamel, parmesan

FRENCH ONION SOUP 16

Classic French onion soup topped with crouton and melted cheese

SALADS

ARUGULA SALAD 18

cranberries, goat cheese, roasted walnuts, pickled onions with an apple dressing
add grilled chicken +7

KALE SALAD 17

roasted pine nuts, apple, dried cranberries, and farro with a tahini dressing
add grilled chicken +7

CLASSICS

TAVERN 29 WINGS 18

buffalo, sriracha honey, sweet chili or BBQ served with carrots & celery, bleu cheese dressing

BUFFALO CHICKEN DIP 16

braised chicken, bleu cheese & house hot sauce topped with ranch served with house-made corn chips

CRISPY CALAMARI 19

fried calamari served with Avocado Green Sauce & sriracha aioli

KOBE BEEF SLIDERS 18

three sliders topped with sautéed onions, pickles, and garlic aioli on brioche buns

SMASH BURGER

classic beef smash burger with sautéed onions, pickles, and aioli

single 17

double 22

add candied bacon +2 fried egg +1 cheese +1

SANDWICHES

Served with fries or a salad
add sweet potato fries or parmesan truffle fries +2

TAVERN 29 BURGER 20

grilled sirloin burger topped with lettuce, tomato, pickle, garlic aioli served on a brioche bun
add candied bacon + 2 fried egg +2 fontina cheese +1

FRIED CHICKEN SANDWICH 20

house battered chicken topped with piri-piri hot honey, house pickles, and coleslaw

VEGGIE BURGER 18

house-made veggie burger topped with pepper jack, garlic aioli, smashed avocado, lettuce, & tomato served on a potato roll

SIDES

BASKET OF FRIES 8

served with ketchup

SWEET POTATO FRIES 10

served with chipotle aioli
LOAD IT UP with bacon, chives & Monterrey cheddar jack cheese +4

PARMESAN TRUFFLE FRIES 13

served with house-made ranch dressing

ENTRÉES

BRICK ROASTED CHICKEN 28

roasted half chicken served with lemon risotto and chicken jus sauce

NEW YORK STRIP STEAK 32

NY Strip with asparagus and Tuscan potatoes served with au poivre sauce.

FISH & CHIPS 19

tempura battered cod served along fries with tartar sauce and sriracha aioli

TRUFFLE GNOCCHI 23

served with corn, asparagus, peas, and speck

MUSHROOM PAPPARDELLE 21

house-made pappardelle topped with creamy mushroom ragú

CAJUN ROASTED SALMON 27

roasted salmon served with asparagus, cherry tomatoes, and potatoes topped with a lemon-caper beurre blanc and onion puree sauce.

PLEASE ALERT YOUR SERVER TO ANY ALLERGIES OR DIETARY CONCERNS.
20% AUTO GRATUITY ADDED TO PARTIES OF 6 OR MORE

COCKTAILS

PHILLY WATER	16	ESPRESSO MARTINI	16
Four Walls Irish American Whiskey, Elderflower, lemon, cucumber		Tavern29's signature take on this loved classic made with Bacardi 8	
BLUSHING LADY	16	BLOWING RASPBERRIES	17
jalapeño-infused Patron Silver tequila, french liquor, lime, pink grapefruit		Grey Goose Vodka, raspberries, lemon, bubbles	
ROSEMARY FIZZ	17	NOT AN OLD FASHIONED	16
Bombay Sapphire, rosemary, lemon		Angel's Envy Rye, George Dickel White Whiskey, Averna Amaro, Thai chili agave, Angostura	
SCARLET SIREN	16	OAXACA SOUR	17
Fireball, ginger liquor, amaretto, lemon		Illegal Mezcal, Dewars White, lemon, lime, malbec	

BOTTLES & CANS

NÜTRL VODKA SELTZER	9
ask your server for flavor selection	
COORS LIGHT	8
CORONA	9
AUSTIN EAST CIDER	9
VON TRAPP LAGER	9
SIERRA NEVADA HAZY IPA	9
LAGUNITAS N/A REFRESHER	8

DRAFT BEER

ASK YOUR SERVER FOR DAILY SELECTIONS

HAPPY HOUR

BLUSHING LADY	8
TAVERN29 PILSNER	7
COORS LIGHT	7
LA VITTE PROSECCO	7
TAVERN29 RED BLEND	7
TAVERN29 WHITE BLEND	7

WINES

CHAMPAGNE	95
Nicolas Feuillate Reserve Brut, FR Nicolas Feuillate Reserve Rose, FR	
PROSECCO	G 11 B 40
Jean Pierre, NV / TA	
ROSE	G 12 B 44
Hampton Water	
RIESLING	G 12 B 44
Wagner (semi-dry), NY	
PINOT GRIGIO	G 13 B 48
Vigneti del Sole, ITA	
SAUVIGNON BLANC	G 13 B 48
Juliette, FR	
CHARDONNAY	G 12 B 44
M. Dean, CA	
CABERNET SAUVIGNON	G 13 B 48
Juliette, FR	
PINOT NOIR	G 13 B 48
Mark West, CA	
MALBEC	G 13 B 48
Alamos, AR	
CHIANTI	G 13 B 48
DaVinci, ITA	

DESSERTS & AFTER DINNER DRINKS

FERNET BRANCA	9	LEMON TART	12
IRISH COFFEE	13	CREME BRÛLÉE	14
Four Walls + Espresso		CHOCOLATE CAKE	6
AMARO MONTENEGRO	14	a la mode +2	
SAMBUCA	11	HOT CHOCOLATE	4
IRISH AFFOGATO	15	CAPPUCCINO	5
Four Walls + Espresso over Vanilla Ice Cream			