

TAVERN 29

STARTERS

- GUACAMOLE** (GF) (VEGAN) 16
house-made guacamole
served with house-made corn chips
- TAVERN 29 WINGS** (GF) 17
hot, sriracha honey, sweet chili or BBQ
served with carrots, celery & bleu cheese dressing
- BUFFALO CHICKEN DIP** (GF) 16
braised chicken, bleu cheese & house hot sauce
topped with ranch
served with house-made corn chips
- HOUSE-MADE HUMMUS** (VEGAN) 13
ask your server for daily selection
served with fresh vegetables & warm pita

SALADS

- CRISPY BUFFALO COBB SALAD** 18
fried buffalo chicken, hard-boiled egg, bacon,
bleu cheese & cherry tomatoes over chopped romaine
served with ranch dressing
- FARMER'S SALAD** (V) 16
avocado, goat cheese, cranberries, red onion,
cucumber, mixed greens & walnuts
served with balsamic vinaigrette
add grilled chicken + 7 add baby shrimp +8

SANDWICHES

served with fries or a salad
add sweet tots + 2 add truffle-parm fries + 3

- BREAKFAST BURGER** 20
bacon, fried egg, sautéed onions, hash browns,
cheddar & chipotle mayo
served on a brioche bun
- CALIFORNIA CHICKEN SANDWICH** 19
grilled chicken, cheddar, bacon, avocado,
lettuce, tomato & sriracha aioli
served on rosemary ciabatta
- FRIED CHICKEN SANDWICH** 19
buttermilk fried chicken, lettuce, tomato, avocado,
bacon, cheddar & chipotle mayo
served on a brioche bun
- VEGGIE BURGER** (V) 18
house-made veggie burger topped with pepper jack,
garlic aioli, lettuce, avocado & cucumber slices
served on an English muffin
- FISH TACOS** 18
three tempura battered fish tacos topped with
sriracha aioli & pineapple salsa served on flour tortillas

please alert your server if you have any allergies or special dietary needs
20% gratuity is added to parties of 8 or more

BOTTOMLESS

\$25 PER PERSON FOR 1.5 HOURS OF BOTTOMLESS MIMOSAS, BLOODY MARYS, BELLINIS & SELECT BEER

GUESTS MUST ALSO PURCHASE AN ENTREE LAST SEATING - 2:30PM

EGGS & SUCH

- TAVERN 29 BENEDICT** 18
poached eggs, maple smoked bacon, sautéed
spinach & hollandaise on a toasted English Muffin
served with home fries or side salad
sub smoked salmon +5
- AVOCADO TOAST** (V) 18
smashed avocado, micro greens, poached eggs,
hollandaise sauce
served on whole wheat sourdough
- BRIOCHE FRENCH TOAST** (V) 16
served with sliced banana & chocolate chips
- BACON & CHEDDAR OMELETTE** (GF) 17
bacon & cheddar
served with home fries or side salad
- SPINACH & ONION OMELETTE** (GF) 17
sautéed spinach & onions
served with home fries or side salad
- HANGOVER PIZZA** 19
bechamel, caramelized onions, bacon, Monterrey-
cheddar cheese, sautéed spinach, sunny side up eggs
- TAVERN 29 BURRITO** 19
scrambled eggs, black beans, tomatoes, pepper jack
cheese, tomatillo & avocado salsa on a flour tortilla
served with home fries or side salad
add bacon +2
- BRUNCH CHICKEN & BISCUITS** 19
fried chicken, bacon, chicken gravy & sunny side up
egg served on a home-made biscuit
served with home fries or side salad

SIDES

- BASKET OF FRIES** (V) 8
served with ketchup
- SWEET POTATO TOTS** (V) 10
load them up +4
- PARMESAN TRUFFLE FRIES** (V) 13
served with house-made ranch dressing
- SCRAMBLED EGGS** 5
- BACON** 6
- TOAST** (V) 4

DESSERTS

ASK YOUR SERVER FOR DAILY SELECTIONS

- (V) VEGETARIAN
- (VEGAN) VEGAN
- (GF) GLUTEN FREE

TAVERN 29

BRUNCH DRINKS

MIMOSA	11
BELLINI	11
BLOODY MARY	11
HOT COFFEE	3
ICED COFFEE	4

COCKTAILS

STRAWBERRY LE MONÉ MARTINI	17
Grey Goose Strawberry & Lemongrass Vodka, Le Moné Aperitif, lemon	
SUMMER HONEY SMASH	17
Aberfeldy Scotch, honey, mint, lemon	
BOMBAY'S LAST WORD	16
Bombay Sapphire, Yellow Chartreuse, orgeat, lime	
NOT AN OLD FASHIONED	16
Angel's Envy Rye, George Dickel White Whiskey, Averna Amaro, Thai Chili Agave, Angostura	
BLUSHING LADY	15
jalapeño-infused Patron Silver tequila, french liquor, lime, pink grapefruit	
MEZCAL SOUR	17
Illegal Mezcal, lemon, lime, magnolia & pecan bitters	
THE SMOKEY BULL	16
Mezcal, Tropical or Watermelon Red Bull, grapefruit & cardamom bitters	
TIKI DAIQUIRI	16
Bacardi Coconut Rum, Bacardi Lime Rum, pineapple, tiki bitters, Bacardi Dark Rum float	
WATERMELON RANCH WATER	16
watermelon-infused Cazadores Tequila, lime, seltzer	

DRAFT BEER

ASK YOUR SERVER FOR DAILY SELECTIONS

WINE

CHAMPAGNE	bottle 95
Nicolas Feuillatte Reserve Exclusive Brut, FR Nicolas Feuillatte Reserve Exclusive Rose, FR	
PROSECCO	glass 11 Bottle 40
Jean Pierre, NV /TA	
ROSE	glass 12 bottle 44
Oyster Bay, NZ, 2022	
ROSE	glass 14 Bottle 54
Studio by Miravel, FR, 2021	
RIESLING	glass 12 bottle 44
Wagner (semi-dry), NY, 2020	
PINOT GRIGIO	glass 13 bottle 48
Vigneti del Sole, ITA, 2021	
SAUVIGNON BLANC	glass 13 bottle 48
Mount Riley, NZ, 2022	
VERDEJO	glass 13 bottle 48
Ramón Bilbao, ESP, 2022	
CHARDONNAY	glass 13 bottle 48
Avalon, CA, 2020	
PINOT NOIR	glass 13 bottle 48
Prisma, CHI, 2021	
MALBEC	glass 12 bottle 44
Tinto Negro, ARG, 2020	
CABERNET SAUVIGNON	glass 13 bottle 48
M.A.N.S. Africa, 2021	
RIOJA	glass 13 bottle 48
El Coto, ESP, 2017	

BOTTLES & CANS

NÜTRL VODKA SELTZER	9
ask your server for season flavor selection	
BUD LIGHT BOTTLE	8
BUDWEISER BOTTLE	8
CORONA	9
AUSTIN EAST CIDER	9
FAT TIRE AMBER ALE	9
STONE DELICIOUS IPA 7.7%	8
gluten-reduced	
BRONX IPA SPECIALTY CAN	10
TALEA SEASONAL SOUR	10
ask your server for season flavor selection	

NON ALCOHOLIC

FEVER-TREE DISTILLER'S COLA	5
FEVER-TREE GRAPEFRUIT TONIC	5
FEVER-TREE GINGER BEER	5
FEVER-TREE SICILIAN LEMONADE	5
FRESH BREWED ICED TEA	4
LAGUNITAS HOPPY REFRESHER	8
ATHLETIC BREWING RUN WILD IPA	8

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