



STARTERS

TAVERN 29 WINGS 17

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

SPINACH & ARTICHOKE DIP 15

artichokes and sauteed spinach with diced jalapenos,
cream cheese, red pepper flakes topped with parmesan
cheese served with corn chips

BUFFALO CHICKEN DIP 16

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

HOUSE-MADE HUMMUS 13

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

THAI CHILI CALAMARI 19

fried calamari tossed in a sweet-Thai chili sauce
served with a side of sriracha aioli

MARGHERITA FLATBREAD 16

tomato, marinara, melted mozzarella
finished with parmesan & basil

FIG & PROSCIUTTO FLATBREAD 19

fig preserves, mozzarella, prosciutto, arugula,
balsamic glaze

CHARCUTERIE BOARD 25

speck, prosciutto, soppressata
served with black olives, toasted bread,
pickles & spicy mustard

ARTISANAL CHEESE BOARD 22

three select cheeses
served with toasted bread, fresh fruit & preserves

TAVERN 29 MAC & CHEESE 16

Monterrey-cheddar-jack served over pasta
topped with truffle oil

SIDES

BASKET OF FRIES 8

served with ketchup

SWEET POTATO TOTS 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

SANDWICHES

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

TAVERN 29 BURGER 19

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

KOBE BEEF SLIDERS 18

three kobe beef sliders topped with sauteed onions,
garlic aioli, served on Hawaiian rolls

CALIFORNIA CHICKEN SANDWICH 19

grilled chicken topped with cheddar,
bacon, avocado, lettuce, tomato & sriracha aioli
served on rosemary cibatta

BISON BURGER 22

grilled bison served with lettuce, tomato, red onions,
American cheese, topped with a cayenne-pickle mayo
served on a brioche bun

VEGGIE BURGER 18

house-made veggie burger topped with pepper jack,
garlic aioli, lettuce, tomato, onion, avocado, & pickle
chips served on a brioche bun

BUFFALO CHICKEN WRAP 16

fried chicken, lettuce, tomato, pepper jack,
bleu cheese dressing
served in a flour tortilla

BUTTERMILK FRIED CHICKEN SANDWICH 18

buttermilk-fried chicken breast, lettuce, tomato,
avocado, bacon, cheddar cheese, & chipotle aioli
served on a brioche bun

SALADS/SOUPS

add grilled chicken + 7 add baby shrimp +8

CRISPY BUFFALO COBB SALAD 18

fried buffalo chicken served over chopped romaine,
hard-boiled egg, cherry tomatoes, bacon,
bleu cheese, ranch dressing

GREEK SALAD 18

mixed greens, roasted red peppers, artichoke hearts,
black olives, cherry tomatoes, feta cheese, & pita
toast, Greek dressing

SOUTHWEST CAESAR SALAD 18

romaine, tomatoes, red onion, avocado, black beans,
sweet corn, Monterrey-cheddar-jack cheese, tri-color
corn chips, caesar dressing

FRENCH ONION SOUP 8

classic french onion topped with gruyere and crostini

SOUP OF THE DAY 8

Ask your server for daily selections
add a grilled cheese sandwich with American cheddar
+5

DESSERTS

ASK YOUR SERVER FOR DAILY SELECTIONS

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



HAPPY HOUR

COCKTAILS

"EXCUSE MY DUST..." 16

Collective Arts Plum & Black Thorn Gin, Pomp & Whimsy, Mezcal, cinnamon, honey, lemon

CHAI TEA IN A PEAR TREE 15

Tito's vodka, Pear-Chai syrup, lemon, tonic

FIG & HONEY POTION 15

Ketel One Grapefruit & Rose vodka, St.Germain, Fig Preserves, lemon, honey bitters

SEE YOU AMARO 16

818 reposado tequila, Luxardo Amaro Abano, Thai chili agave, lime

THE SMOKEY BULL 16

Mezcal, Tropical Red Bull, grapefruit & cardamom bitters

SPIDER LILLY 16

Collective Arts Plum & Black Thorn Gin, Tito's Vodka, Cassis Liqueur, lemon

CARIBBEAN SWEATER WEATHER 16

Bacardi Coconut rum, Bacardi Lime rum, spiced rum, Green Chartreuse, Allspice Dram, pineapple, lime

ODE TO (ALMOND) JOY 18

Teeling Small Batch whiskey, Dewar's 12 scotch, Mr. Black coffee liquor, Montenegro, orgeat, cocoa bitters

HOT COCKTAIL

BUBBA'S HOT TODDY 17

Bubba's Burnt Sugar Whiskey, Cinnamon Apple Whiskey, Rye, Montenegro, honey, lemon, Angostura bitters

DRAFT BEER

ASK YOUR SERVER FOR DAILY SELECTIONS

THE BLUSHING LADY	8
jalapeno-infused tequila, french liquor, lime pink grapefruit juice	
TAVERN 29 PILSNER	7
BUD LIGHT BOTTLE	7
LA VITTE PROSECCO	7
TAVERN 29 RED BLEND GLASS	7
TAVERN 29 WHITE BLEND GLASS	7
SINGLE BEEF SLIDER	5
HUMMUS PLATE	8
MARGARITA FLATBREAD	14

WINE

PROSECCO	11/40
Jean Pierre, NV /TA	
ROSE	12/44
Charles & Charles, WA, 2021	
RIESLING	12/44
Wagner (semi-dry), NY, 2020	
PINOT GRIGIO	12/48
Borgi Ad Est, IT, 2020	
SAUVIGNON BLANC	12/48
Patient Cottat Le Grand Caillou, FR, 2021	
CHARDONNAY	12/44
Avalon, CA, 2020	
PINOT NOIR	12/48
Cavit, ITA, 2020	
MALBEC	12/44
Tinto Negro, ARG, 2018	
CABERNET SAUVIGNON	13/48
M.A.N, S. Afria, 2021	
RIOJA	12/48
El Coto, ESP, 2017	
BORDEAUX	13/48
Chateau Tour Prignac, FR, 2018	
CHAMPAGNE	95
St. Nicholas Reserve Exclusive Brut, FR	
St. Nicholas Reserve Exclusive Rose, FR	

BOTTLES & CANS

NÜTRL VODKA SELTZER	9
ask your server for season flavor selection	
BUD LIGHT BOTTLE	8
CORONA	9
AUSTIN EAST CIDER	9
FAT TIRE AMBER ALE	9
EBB'S IPA NO. 1	9
BRONX IPA SPECIALTY CAN	10
STONE DELICIOUS IPA 7.7%	8
gluten-reduced	
CRABBIES GINGER BEER	7
LAGUNITAS HOPPY N/A REFRESHER	8

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