

small plates

CHICKEN TINGA QUESADILLAS

*monterey jack cheese, peppers & onions,
chipotle crema, smoked salsa verde 17*

BANG BANG SHRIMP*

sriracha kewpie, sweet chili aioli, almond garlic crunch 19

GARLIC BUTTER CRAB CAKE

velouté, masago, whipped sherry cream 24

BURRATA

arugula pesto, pepper tomato jam, aged balsamic, micro arugula 17

ANGUS BEEF SLIDERS*

*three sliders, habanero bacon onion jam, pepper tomato aioli,
bacon, American cheese, Hawaiian sweet rolls 17*

HUMMUS & FETA SPREAD

*tomato, herb-feta, pickled red onions, focaccia,
sliced cucumber, almond garlic crunch 17*

CRISPY BRUSSELS

truffle goat cheese, chili honey, almond garlic crunch 17

MAMA BECKY'S MEATBALLS*

arrabbiata sauce, pecorino romano cheese 17

flatbreads

ROASTED MUSHROOM & BURRATA

pesto, caramelized onion, arugula, truffle honey balsamic 19

HARISSA CHICKEN

*sun-dried tomato cream sauce, peppers, onions,
spinach, herb-feta, hot honey drizzle 19*

CAPRESE & PROSCIUTTO

*stracciatella, basil, tomato, arrabbiata sauce,
arugula, pickled fennel 19*

 = Gluten Free

Service charges added to parties of 5 or more

Please notify server of any allergies

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

salads

Side or full-sized salad

add to any salad:

harissa chicken breast 10 | 10oz ribeye 25 | 7oz filet* 49
shrimp 9 | ahi tuna* 19 | salmon* 21 | sea bass* 42*

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GRILLED & CHOPPED CAESAR*

freshly grated pecorino romano, fried anchovies 10 / 17

TAVERN WEDGE*

*applewood-smoked bacon, tomato,
gorgonzola cheese dressing, balsamic glaze 10 / 17*

VEGAN HOUSE

*chopped iceberg, arugula, shredded carrots, tomato, red onion,
cucumber, vegan cheese, mustard caper vinaigrette 9 / 15*

SPINACH & BERRIES

*cayenne-dusted candied pecans, fresh berries, herb feta,
crispy onion frizzles, strawberry balsamic vinaigrette 10 / 17*

ALMOND-CRUSTED TUNA*

*seared ahi tuna, mixed greens, mango, shredded carrots, cucumber, red onion,
masago, almond garlic crunch, lychee coconut vinaigrette, yuzu soy reduction 29
add avocado +3*

soups

7oz cup or 12oz bowl

VEGETARIAN FRENCH ONION SOUP

house-made focaccia, provolone 8 / 14

LOBSTER BISQUE

sherry cream, cold-water lobster chunk 12 / 21

SHE-CRAB SOUP

sherry cream, lump crab, crackers 10 / 17

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handhelds

handhelds served with crispy fries or potato wedges

substitute a small salad or soup +6

truffle fries +6

side of mac n cheese +6

side of wagyu potatoes +8

add bacon +4

add avocado +3



SHRIMP TACOS*

*grilled, blackened or fried, roasted poblano slaw,
chipotle aioli, micro cilantro 19*

CORVINA FISH TACOS*

*grilled, blackened or fried, honey lime red cabbage slaw,
gochujang aioli, micro cilantro 24*

TEQUILA LIME SKIRT STEAK TACOS*

monterey jack cheese, smoked salsa verde, cotija cheese, micro cilantro 21

DOC'S SMASH BURGER*

*double chuck beef patties, American cheese, habanero bacon onion jam,
comeback sauce, arugula, crispy onion frizzles, sesame brioche bun 21*

YES, CHEF BURGER*

*8oz wagyu brisket burger, American cheese, lettuce, tomato, onion,
sriracha ketchup, mustard aioli, sesame brioche bun 24*

GRILLED 10oz ANGUS RIBEYE SANDO*

crispy onion frizzles, horseradish aioli, fresh roll 29

SMOKEHOUSE CHICKEN SANDO*

*harissa chicken breast, lettuce, tomato, bacon, smoked gouda, BBQ,
chipotle aioli, crispy onion frizzles, tuscan bread 21*

GOCHUJANG CRISPY CHICKEN SANDO*

honey lime slaw, sriracha kewpie, pickles, sesame brioche bun 19

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bowls

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shrimp 9 | ahi tuna* 19 | salmon* 21 | sea bass* 42*

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DIRTY RICE 🌾

shrimp, smoked chicken breast, andouille sausage, trinity, gumbo filé butter 28

POKE BOWL* 🌾

*almond-crusted ahi tuna, sushi rice, cucumber, edamame, carrot,
scallions, diced mango, pickled red onion, yuzu plum, sriracha kewpie 28*

PAD THAI 🌾 🔥

*honey-lime crushed peanuts, rice noodles, beef, shrimp,
egg, fresh veggies, cilantro, scallions 31*

BLACK TRUFFLE & CHEESE RAVIOLI

wild mushrooms, porcini cream, truffle caviar 34

LOBSTER PASTA 🔥

*cold-water lobster tail, shallot, calabrese tortellini,
calabrese peppers, fresh basil, vodka sauce 39*

mains

PAN ROASTED SEA BASS 🌾

*wasabi mash, wild mushrooms, baby bok choy,
house-made shoyu cream sauce 54*

ALMOND GARLIC-CRUSTED SALMON* 🌾

*orange honey glaze, mango coconut neptune rice,
grilled asparagus, yuzu plum sauce, wasabi aioli 39*

AIRLINE CHICKEN BREAST

gnocchi, charred kale pesto, asparagus, pearl onion 36

HARISSA LAMB CHOPS* 🌾

tallow confit potatoes, shaved pecorino, raita, micro cilantro 46

STEAK FRITES*

10oz prime flat iron, green peppercorn demi, truffle fries 48

7oz BARREL CUT BLACK ANGUS FILET* 🌾

*tallow confit potatoes, shaved pecorino, grilled asparagus,
black garlic jus, sautéed wild mushrooms 69*

gorgonzola crust +3

🌾 = Gluten Free

DELANEY'S TAVERN BRUNCH

SATURDAY & SUNDAY
10:30 am - 2:30 pm

Enjoy Delaney's Tavern Bottomless Brunch with unlimited access to our buffet, plus made-to-order favorites from the kitchen, including pastas and omelets. Simply order these items through your server, and enjoy as much as you'd like! Brunch is \$56.99 per adult, \$20 per child ages 4-12, and complimentary for children 3 and under. Coffee, soda, and juices sold separately. Please note that seating is limited to 2 hours from your reservation time.

FROM THE KITCHEN

AVOCADO TOAST & PICO
DE GALLO

PROSCIUTTO TOAST

HOT HONEY
CHICKEN SLIDER

NASHVILLE HOT
CHICKEN SLIDER

CHICKEN & WAFFLES

GUAVA MANGO APRICOT
FRENCH TOAST

SHRIMP PO' BOY*

FRUIT CUP

BACON & CHEESE TATER TOTS

SHRIMP & AVOCADO
TOSTADAS

OMELET & PASTA

BACON, HAM & CHEDDAR OMELET

TOMATO, SPINACH & FETA GREEK
OMELET

CHICKEN ALFREDO PASTA

PASTA PRIMAVERA

Seating is limited to 2 hours from your reservation time. Thank you for being considerate of the next guests.
An automatic gratuity of 20% will be applied for parties of 5 or more.

BRUNCH

DELANEY'S TAVERN

BRUNCH

SATURDAY & SUNDAY
10:30 am - 2:30 pm

BUFFET

CARVING STATION*

STEAMED SNOW CRAB LEGS

PEEL & EAT SHRIMP

TUSCAN-STYLE SALMON*

CANDIED BACON

JALAPEÑO CORNBREAD

WAFFLE DISPLAY

QUICHE STATION

SCRAMBLED EGGS

POTATOES AU GRATIN

FLATBREAD STATION

WILD RICE

SHRIMP & GRITS ÉTOUFFÉE

SALAD & SOUP DU JOUR

SOFT-SERVE ICE
CREAM MACHINE

ASSORTED PASTRIES &
CHOCOLATE FOUNTAIN

SIPS

BOTTOMLESS MIMOSAS 23

ORANGE, CRANBERRY, PINEAPPLE, MANGO, PEACH

ESPRESSO MARTINI 12

BLOODY MARY 8

ELECTRIC SPRITZER 14

GREY GOOSE PEAR VODKA,
SUGAR-FREE WHITE PEACH RED BULL, CHAMPAGNE

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BRUNCH