

cocktails

vodka

LOLITA

Wheatley vodka, elderflower, grapefruit, lemon, Peychaud's bitters 14

SODO SANGRIA

Wheatley vodka, peach, triple sec, Choose: red or white 14

COOLER THAN A CUCUMBER

Ketel One cucumber mint vodka, lime, agave, mint 16

ESPRESSO MARTINI

Ketel One vodka, espresso, Grind Cold Brew coffee liqueur, Irish cream, Ghirardelli cocoa & dark chocolate dust 16

RASPBERRY KEY LIME MARTINI

Raspberry vodka, macadamia nut liqueur, Licor 43, lime, cream 17

THE LOVE YOU WANT

Grey Goose La Poire vodka, elderflower, lemon, Prosecco 17

GINGER LYCHEE BOBA MARTINI

Wheatley vodka, lychee, ginger, white cranberry, lemon, boba balls 16

tequila / mezcal

DELANEY'S RITA

Corazon Reposado tequila, Gran Gala orange liqueur, lime, agave, salted rim. Choose: classic, strawberry, peach, or mango 14

-Make it Fuego Style +1 🔥

NAKED AND FAMOUS

Los Vecinos mezcal, Yellow Chartreuse, Peychaud's aperitivo, lime 18

ORANGE AVE PALOMA

21 Seeds Valencia orange tequila, grapefruit, lime, agave, soda 15

SMOKE 'EM IF YOU GOT 'EM

Los Vecinos mezcal, Ancho Reyes, grapefruit, lime, agave, smoked chili bitters, rosemary, egg whites* 17

EL DIABLO

Cimarron repo tequila, cassis, lime, agave, bitters, ginger beer 16

whiskey

OLD FASHIONED

Buffalo Trace 16

Sazerac Rye 16

Eagle Rare 20

EH Taylor 22

212 MANHATTAN

Redwood Empire Emerald Giant rye, sweet vermouth, bitters 16

PAPER PLANE

Buffalo Trace bourbon, Peychaud's aperitivo, Amaro Averna, lemon 16

BONFIRE OLD FASHIONED

Buffalo Trace bourbon, Trader Vic's macadamia nut liqueur, vanilla

demerara, black walnut bitters 17

-Upgrade to High West Campfire +4

PENICILLIN

Monkey Shoulder scotch, lemon, honey, ginger, Islay scotch rinse 16

rum

TENGO MANGO

Diplomatico, mango, coconut, lime, soda 16

FALL IN GUATEMALA

Dark rum, apple liqueur, honey cinnamon, ginger beer 15

ZOMBIE

White & dark rum, overproof rum floater, passion fruit, pineapple, lemon and lime juices, absinthe 18

gin

STRAWBERRY FIELDS

Briz strawberry gin, Peychaud's aperitivo, lemon, egg whites* 16

GIN BLOSSOM

Fords gin, elderflower, lime, rose water, tonic 14

BEE'S KNEES

Fords gin, honey, lemon, lavender 14

LAST WORD

Fords gin, Green Chartreuse, Luxardo Maraschino, lime 19

Please notify server of any allergies

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wine

red

- Fenwick Springs, Cabernet** - North Coast, California | 9 / 38
- Ancient Peaks, Cabernet** - Paso Robles, California | 14 / 59
- Dominican Oaks, Cabernet** - Napa Valley, California | 17 / 68
- Scarlet of Paris, Pinot Noir** - Loire Valley, France | 9 / 38
- Omen, Pinot Noir** - Rogue Valley, Oregon | 15 / 64
- San Esteban, Malbec** - Cahors, France | 10 / 42
- Sangue Di Giuda, Sweet Red** - Otrepo Pavese, Italy | 9 / 38
- Terredirai, Red Blend** - Veneto, Italy | 11 / 46
- Decoy Limited, Merlot** - Alexander Valley, California | 65 (bottle)
- Duckhorn Vineyards, Cabernet** - Napa Valley, California | 90 (bottle)
- Caymus, Cabernet** - Napa Valley, California | 185 (bottle)

white

- Fenwick Springs, Chardonnay** - North Coast, California | 9 / 38
- Decoy, Chardonnay** - North Coast, California | 11 / 46
- Bel Vento, Pinot Grigio** - Puglia, Italy | 10 / 42
- Epic Run, Sauvignon Blanc** - Marlborough, New Zealand | 12 / 50
- Squealing Pig, Sauvignon Blanc** - Marlborough, New Zealand | 13 / 55
- Bex, Riesling** - Mosel, Germany | 10 / 42
- Bulletin Place Moscato, Moscato** - South Eastern, Australia | 10 / 42
- The Beach by Whispering Angel, Rosé** - Provence, France | 13 / 55

bubbles

- La Marca, Prosecco** - Veneto, Italy | 13 (split)
- Terredirai, Prosecco** - Veneto, Italy | 38 (bottle)
- Moet Imperial Brut, Champagne** - Champagne, France | 21 (split)
- Moet Imperial Brut, Champagne** - Champagne, France | 110 (bottle)

beer

DRAFT

- Landshark, Lager** - 4.6% | 7.5
- SweetWater, Lager** - 4.5% | 7.5
- Avalanche, Amber Ale** - Breckenridge, 5% | 8.5
- Delaney Blonde** - Ivanhoe Park, 4.8% | 8.5
- Park Hopp'r, Pilsner** - Ivanhoe Park, 5% | 8.5
- Joyland, I.P.A.** - Ivanhoe Park, 7% | 8.5
- Meloncholy Sour** - Tactical Brewing, 5% | 8.5
- Work Friends Porter** - Sideward Brewing, 4.8% | 8.5

BOTTLED

- Bud Light** | 6
- Michelob Ultra** | 6
- Kona Big Wave** | 7
- Magners Irish Cider** | 9
- Stella** | 8
- High Noon, Pineapple or Peach** | 8
- Stella N/A Beer** | 8
- Voss Still or Sparkling** | 5

*Must be 21 or older to order THC Drinks

small plates

EMPANADAS

chicken tinga, three cheese blend, mojo verde aioli 16

MAMA BECKY'S MEATBALLS*

arrabiata sauce, asiago cheese, microgreens 16

BANG BANG SHRIMP

sriracha kewpie, sweet chili aioli, almond garlic crunch 16

SHRIMP & CRAB WONTON DIP

togarashi cheese, scallions, yuzu plum, wonton chips 21

BURRATA

arugula pesto, pepper tomato jam, aged balsamic, micro arugula 16

SHORT RIB EGG ROLLS

sriracha kewpie, yuzu plum sauce, togarashi cheese 16

ANGUS BEEF SLIDERS

habanero bacon onion jam, pepper tomato aioli, bacon, American cheese, Hawaiian sweet roll 16

HUMMUS & FETA SPREAD

tomato feta salad, pickled red onions, focaccia, sliced cucumber, almond garlic crunch 16

CRISPY BRUSSELS

truffle goat cheese, chili honey, almond garlic crunch, microgreens 16

HARISSA LAMB CHOPS*

roasted potato and onions, raita, micro cilantro 24

salads

add to any salad:

harissa chicken breast 8 | shrimp 8 | tuna* 15 | salmon* 15 | ribeye* 20

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GRILLED ARTISAN ROMAINE & FOCACCIA CAESAR*

fried anchovies 16

TAVERN WEDGE

applewood smoked bacon, tomato, gorgonzola cheese dressing, balsamic glaze 16

VEGAN HOUSE

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

SPINACH & BERRIES

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

ALMOND CRUSTED TUNA SALAD*

mixed greens, mango, shredded carrots, cucumber, red onion, masago, lychee coconut vinaigrette, yuzu soy reduction, crispy wontons 24
add avocado +3

soups

VEGETARIAN FRENCH ONION SOUP

house-made focaccia, provolone 12

LOBSTER BISQUE

sherry cream, cold water lobster chunk 16

SHE CRAB SOUP

sherry cream, lump crab, crackers 16

 = Gluten Free

Service charges added to parties of 5 or more

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handhelds

served with crispy fries or potato wedges

substitute a small salad or soup +4

truffle fries +4

side of mac n cheese +6

add bacon or avocado +3

add slice of Castello blue cheese +2

TAVERN BURGER*

1/2 lb CAB burger, chipotle BBQ, smoked gouda cheese, caramelized onion aioli, crispy onion frizzles, sesame brioche bun 19

DOC'S SMASH BURGER*

double chuck beef patties, American cheese, habanero bacon onion jam, truffle aioli, 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 21

GRILLED CAB RIBEYE SANDWICH*

frizzled onion, horseradish aioli, fresh roll 25

SMOKEHOUSE CHICKEN

SANDO*

harissa chicken breast, lettuce, tomato, bacon, smoked gouda, bbq, chipotle aioli, crispy onion frizzles, tuscan bread 19

GRILLED HAM & CHEESE

white cheddar, provolone, muenster, wilted spinach, roma tomato, ham, herbed focaccia bun 16

NASHVILLE HOT CHICKEN

SANDWICH 🔥

crispy or grilled, pickles, sriracha kewpie, sesame brioche bun 19

tacos

crispy fries or potato wedges

substitute a small salad or soup +4

side of mac n cheese +6

SHRIMP TACOS*

grilled, blackened or crispy, roasted poblano slaw, chipotle aioli 19

GROUPEL FISH TACOS

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

HARISSA CHICKEN TACOS

raita, romaine, tomato, red onion, herb feta 17

flatbreads

ROASTED MUSHROOM & BURRATA FLATBREAD

pesto, caramelized onion, arugula, truffle honey balsamic 17

HARISSA CHICKEN FLATBREAD

sundried tomato cream sauce, peppers, onions, spinach, herb feta, hot honey drizzle 18

SMOKED DUCK FLATBREAD*

fig jam, blueberry, brie 21

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bowls

add to any entree:

harissa chicken breast 8 | shrimp 8 | andouille sausage 4
tuna* 15 | salmon* 15 | ribeye* 20 | grouper* 28 | sea bass* 28

CHAMPAGNE RISOTTO

Chef's feature, please ask your server for details MP

DIRTY RICE 🌾

shrimp, Nueske's Smoked Chicken Breast, andouille sausage, trinity, gumbo file butter 28

RAGU ALLA BOLOGNESE

Mama Becky Meatballs, sausage, mini rigatoni, pistou ricotta 32

BLACK TRUFFLE & CHEESE RAVIOLI

wild mushrooms, porcini cream, truffle caviar 29

PAD THAI 🌾

rice noodles, beef, shrimp, egg, fresh veggies, cilantro, peanuts, scallions 26

mains

GROUPER DU JOUR

Chef's feature, please ask your server for details MP

PAN ROASTED SEA BASS 🌾

wasabi mash potatoes, mixed wild mushrooms, baby bok choy, house-made shoyu cream sauce 48

ALMOND GARLIC CRUSTED SALMON* 🌾

orange honey glaze, mango coconut neptune rice, grilled asparagus, yuzu plum sauce, wasabi aioli 37

AIRLINE CHICKEN BREAST

gnocchi, charred kale pesto, asparagus, pearl onion, lemon, rosemary 34

8oz BARREL CUT GRILLED FILET* 🌾

roasted garlic mash, mushroom, asparagus tips, black garlic jus 69
gorgonzola crust +3

14oz STEAKHOUSE STRIP*

smoked steakhouse seasoning, mac & cheese 69
truffle mac +4

20oz CAJUN COWBOY RIBEYE*

loaded mash, grilled broccolini, cowboy butter 69

🌾 = Gluten Free

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DELANEY'S TAVERN BRUNCH

SATURDAY & SUNDAY

10:30 am - 2:30 pm

À LA CARTE

SHRIMP PO' BOY

PROSCIUTTO TOAST

HOT HONEY CHICKEN SLIDER

BACON & CHEESE TATER TOTS

CHICKEN & WAFFLES

AVOCADO TOAST & PICO DE GALLO

FRUIT CUP

GUAVA MANGO APRICOT
FRENCH TOAST

BUFFET

SEAFOOD STATION*

CARVING STATION

WAFFLE DISPLAY

QUICHE STATION

JALAPEÑO CORNBREAD

SHRIMP & GRITS ÉTOUFFÉE

CANDIED BACON

PASTA & OMELET STATION

YOGURT PARFAIT

DESSERT STATION &
CHOCOLATE FOUNTAIN

SIPS

BOTTOMLESS MIMOSAS 20

ORANGE, CRANBERRY, PINEAPPLE, STRAWBERRY, MANGO, PEACH

ESPRESSO MARTINI 12

BLOODY MARY 8

ELECTRIC SPRITZER 13

GREY GOOSE PEAR VODKA, SUGARFREE WHITE PEACH REDBULL,
PROSECCO

MINI MOET 21

ASK FOR CRAFT COFFEE MENU

Seating is limited to 2 hours. Thank you for considering the next guests.
Price is \$49 per person. \$20 for kids ages 4 - 12 years old. Kids under 4
eat free. No to-go food allowed. An automatic gratuity of 20% will be
applied for parties of 5 or more.

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BRUNCH