Passionate People

Crafted Food, Made & Served By



STARTERS

BBQ RIB BITES 16.5

Baby back ribs, house made BBQ, confit cherry tomatoes, pickled onion, cajun spice, pea shoots.

FRIED MAC & CHEESE 15.5

Crispy parmesan crusted, three cheese blend mac & cheese balls, pomodoro sauce and shaved Grana Padano cheese.

BUFFALO WINGS 17

Tossed in spicy buffalo sauce, house made buttermilk ranch to dip.

HAND BREADED WINGS 17

Tossed in salt and pepper, house made buttermilk ranch to dip.

NACHOS Full 24 Half 17.5

House fried corn chips, jack-cheddar blend, refried beans, fresh jalapeños, roasted sweet corn, Pico de Gallo, serrano-lime crema, cilantro, house made salsa.

ADD CHICKEN 6 | BEEF 6 | GUACAMOLE 4.25 | SOUR CREAM 1.5

HUMMUS TRIO 16.75

Classic garlic, basil, & red pepper hummus, grilled garlic focaccia bread.

MISSISSIPPI POUTINE 17

House cut fries, popcorn chicken, melted cheese curd, gravy, drizzles of Alabama white sauce.

FRIED CAULIFLOWER 17

Fried cauliflower, szechuan BBQ sauce, Iceburg lettuce.

PARMESAN FRIES 11

House cut fries, house made spices, Grana Padano cheese, served with garlic mayonnaise.

SOUP & SALADS

ADD GRILLED CHICKEN 6 | CAJUN CHICKEN 6.5 | TATAKI TUNA 8 | PRAWNS 6 | FRIED AVOCADO 5

ROASTED RED PEPPER SOUP

Cup 9 **Bowl** 16

Sour cream drizzle, cheese curds, chili oil, served with grilled focaccia

TATAKI TUNA 23.75

Sesame chili spiced Ahi tuna, sliced, mixed greens, mango, avocado, pickled cucumber, peanuts, cilantro, crispy noodles, lime-ginger dressing.

ARUGULA & KALE 19

Arugula, kale, quinoa, apple, sweet potato, dried cranberries, spiced pumpkin seeds, toasted almonds,

Detroit Style Pizzas -

True to the blue-collar roots of Motor City. Deep airy dough and browned cheese crust that encourages savouring the corners of these rectangular pies. A come-as-you-are fashion of feasting, either with a fork and knife or by hand. Warm marinara added on top before serving.

MOTOR-CITY PEPPERONI 28

Mozzarella cheese, sliced pepperoni, topped with marinara sauce, Grana Padano.

RED STRIPE SPECIAL 28

Hand pulled Fior di Latte cheese, mozzarella cheese, topped with stripes of marinara sauce, fresh basil, Grana Padano.

HAWAIIAN 30

Mozzarella cheese, roasted pineapple, ham, smoked bacon, chili infused honey drizzle, topped with marinara sauce, Grana Padano.

CHICKEN BACON RANCH 31

Mozzarella cheese, cajun chicken, cripsy bacon, red onion, roasted corn, topped with house made buttermilk ranch.

MEAT AT THE TAVERN 31

Mozzarella cheese, pepperoni, ham, sausage, red onion, banana peppers, topped with marinara sauce, Grana Padano.

PLATES & BOWLS

BOSTON BANGERS & FRIES 22.25

Two pineapple habanero pork sausages, crispy french fries, caramelized onion gravy, chili oil drizzle.

SPAGHETTI SCAMPI 23.75

Garlic prawns, white wine sauce, spaghetti, Grana Padano cheese, fresh tomato, grilled garlic focaccia

CHICKEN POT PIE 20.5

Deconstructed, braised chicken, carrots, onion, celery, edamame, topped with warm puff pastry.

TORCHED TUNA POKE BOWL 23

Japanese mayo, torched Ahi tuna, teriyaki, spicy yogurt, avocado, pickled ginger, jalapeños, mango, edamame, sesame seeds, ginger rice, crispy noodles, chopped lettuce, lime-ginger dressing.

STRIPLOIN STEAK FRITES 34

10oz AAA striploin, herb butter, house cut parmesan fries, jalapeno coleslaw.

HANDFULS

SERVED WITH HOUSE CUT FRIES ON MIXED GREENS

YAM FRIES 3 | CAESAR SALAD 3.5 | ONION RINGS 3.5 | PARMESAN FRIES 3.5 | POUTINE 4.5

CHICKEN TENDERS 18.5

House made breaded to order chicken breast, served with honey mustard to dip.

TWO AMIGOS TACOS 19.5

CHOICE OF CHICKEN PIBIL ON CRISPY FRIED AVOCADO

Two flour tortillas, Iceburg lettuce, serrano-lime crema, feta cheese, and fresh cilantro.

PHILLY CHEESESTEAK 22.75

Shaved ribeye steak, jack cheese, roasted bell peppers, bacon onion jam, garlic mayo, toasted hoagie.

CHICKEN QUESADILLA 21.75

Chicken pibil, jack & cheddar cheese, Pico de Gallo, roasted red peppers, roasted sweet corn, jalapeños, flour tortilla, served with serrano-lime crema, house made salsa.

CRAFTED BURGERS

SERVED WITH HOUSE CUT FRIES *or* MIXED GREENS

balsamic honey vinaigrette.

BLACKENED CHICKEN CAESAR 22.25

Cajun chicken breast, croutons, smoked bacon, hardboiled egg, parsley, Grana Padano cheese.

MIXED GREENS 16

Market fresh vegetables, mixed greens, apple cider vinaigrette

STACKED CHOCOLATE CAKE 12

Served with mixed berry coulis.

RED VELVET CAKE 12

Served with mixed berry coulis.

TWO SCOOPS OF ICE CREAM 5 Choclate sauce drizzle

YAM FRIES 3 | CAESAR SALAD 3.5 | ONION RINGS 3.5 | PARMESAN FRIES 3.5 | POUTINE 4.5 SMOKED BACON 2 | GLUTEN FREE BUN 2 | LETTUCE WRAPPED 2

TAVERN CHEESEBURGER 19.5

House made beef patty, cheddar cheese, lettuce, tomato, pickle, red onion, house made burger sauce, brioche bun.

DOUBLE STACK 25.5

Two house made beef patties, cheddar and jack cheese, chipotle mayo, house made burger sauce, tomato, pickle, lettuce, red onion, brioche bun.

TST DYNAMITE 22.75

House made beef patty, poblano chili relish, crispy bacon, jack cheese, lettuce, tomato, red onions, chipotle mayo, brioche bun.

GOLDEN CHICKEN 21.75 Make it spicy 3

Crispy fried chicken, jack cheese, smoked bacon, pickle, lettuce, tomato, rémoulade sauce, brioche bun.

THE ALTERNATIVE 21.5

House made vegetarian patty, feta cheese, pickle, tomato, lettuce, red onion, spicy yogurt, garlic hummus, brioche bun.

MENU BY CHEF RODRIGO FEREIRA

If you have a food allergy, please notify your server.