

small plates

EMPANADAS*

chicken tinga, three cheese blend, mojo verde aioli 16

CHICKEN TINGA QUESADILLAS

monterey jack cheese, peppers & onions, chipotle crema, smoked salsa verde 16

MAMA BECKY'S MEATBALLS*

arrabiata sauce, asiago cheese 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 rolls 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 16

HARISSA LAMB CHOPS*

roasted potato and onions, raita, micro cilantro 24

flatbreads

ROASTED MUSHROOM & BURRATA

pesto, caramelized onion, arugula, truffle honey balsamic 17

HARISSA CHICKEN

sun-dried tomato cream sauce, peppers, onions, spinach, herb feta, hot honey drizzle 18

CAPRESE & PROSCIUTTO

stracciatella, basil, tomato, arrabiata 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

add to any salad:

harissa chicken breast 8 | 10oz ribeye 21 | 8oz filet* 41
shrimp 8 | ahi tuna* 15 | salmon* 15 | sea bass* 30*

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GRILLED ARTISAN ROMAINE & FOCACCIA CAESAR*

freshly grated pecorino romano, fried anchovies 17

TAVERN WEDGE*

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

VEGAN HOUSE

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

SPINACH & BERRIES

*cayenne-dusted candied pecans, fresh berries, herb feta,
crispy onion frizzles, strawberry balsamic vinaigrette 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 24
add avocado +3*

soups

VEGETARIAN FRENCH ONION SOUP

house-made focaccia, provolone 13

LOBSTER BISQUE

sherry cream, cold-water lobster chunk 16

SHE-CRAB SOUP

sherry cream, lump crab, crackers 16

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handhelds

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

SHRIMP TACOS*

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

GROUPEL FISH TACOS*

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

TAVERN BURGER*

8oz angus chuck 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 10oz ANGUS RIBEYE SANDWICH*

crispy onion frizzles, horseradish aioli, fresh roll 26

SMOKEHOUSE CHICKEN SANDO*

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

NASHVILLE HOT CHICKEN SANDWICH 🔥🔥

grilled or fried, pickles, castello blue cheese, sriracha kewpie, sesame brioche bun 19

GRILLED HAM & CHEESE

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

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bowls

add to any entree:

andouille sausage 4 | harissa chicken breast 8 | 10oz ribeye 21 | 8oz filet* 41
shrimp 8 | ahi tuna* 15 | salmon* 15 | sea bass* 30*

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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 26*

PAD THAI 🌾 🔥

*honey-lime crushed peanuts, rice noodles, beef, shrimp,
egg, fresh veggies, cilantro, scallions 27*

BLACK TRUFFLE & CHEESE RAVIOLI

wild mushrooms, porcini cream, truffle caviar 29

LOBSTER PASTA 🔥

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

RAGU ALLA BOLOGNESE*

mama becky meatballs, sausage, mini rigatoni, pistou ricotta 32

mains

PAN ROASTED SEA BASS 🌾

*wasabi mash, wild mushrooms, baby bok choy,
house-made shoyu cream sauce 49*

ALMOND GARLIC-CRUSTED SALMON* 🌾

*orange honey glaze, mango coconut neptune rice, grilled asparagus,
yuzu plum sauce, wasabi aioli 38*

AIRLINE CHICKEN BREAST

gnocchi, charred kale pesto, asparagus, pearl onion 34

STEAK FRITES*

10oz prime flat iron, green peppercorn demi, truffle fries 45

8oz BARREL CUT GRILLED FILET* 🌾

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

20oz CAJUN COWBOY RIBEYE* 🌾

loaded mash, grilled broccolini, cowboy compound butter 69

🌾 = 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 \$49 per adult, \$20 per child ages 4-12, and complimentary for children 3 and under. 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 considering 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,
PROSECCO*

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BRUNCH