



Emerald Tavern Games and Cafe



Lighter fare

Wild Acre Texas Blonde (5.6%)

6.50/3.50

Altstadt Helles Lager (4.8%)

5.50/3.50

Sweetwater Blue Fruited Wheat Ale (4.6%)

6.50/3.50

Blanche de Bruxelles Witbier (4.5%)

8.00/4.50

Paulaner Hefeweizen (5.5%)

7.50/4.00

Independence Paloma Berlinerweisse (4.8%) 7.50/4.00

Dark and Rich

*Young's Double Chocolate Stout (5.2%)

8.00/4.50

Alaskan Amber (5.3%)

6.50/3.50

Aging Celebrator Doppelbock (6.7%)

8.70/4.35

4th Tap Supernaut PB&J

—/7.00

Cider, Mead & More

*Magner's Irish Cider (4.5%)

7.00/4.00

Bishop Dark Cide (6%)

7.00/4.00

Lindeman's Framboise (2.5%)

—/9.00

Meridian Hive Honey Mead (6.5%)

—/6.50

Meridian Hive Blackberry Mead (6.5%)

—/6.50

*Duchesse de Bourgogne (6.2%)

—/10.00

Medium Bodied

*Fullers ESB (5.9%)

8.50/4.50

*Wells Bombardier (5.2%)

7.00/4.00

*Morland Old Speckled Hen (5.2%)

8.00/4.50

Bell's Two Hearted Ale (7%)

6.50/3.50

4th Tap Colour Out of Space Sour (6%) 7.00/4.00

Real Ale Devil's Backbone (8.1%)

6.50/3.50

Pinthouse Training Bines IPA (7%)

8.00/4.00

4th Tap Stay Gold Pale Ale (6.7%)

7.50/4.00

Draught Blends

Snakebite (Ale/Cider)

8.00

Blackadder (Stout/Cider)

8.00

Hummingbird Water (Framboise/Cider)

8.00

Dirty Stout (Stout/Esspresso)

8.50

Black and Tan (Stout/Bombardier)

8.00

Raspberry Cream (Ale/Framboise)

8.50

Chocolate Truffle (Stout/Framboise)

9.00

Want to try something?

Ask for a sample!

*Imported beers are subject to changes in availability



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Cocktails

Perfect Margarita 9

Reposado tequila, orange liqueur, fresh-squeezed lime juice

Blood and Sand 10

Blended Scotch, orange juice, Cherry Heering, sweet vermouth

The Last Word 12

Gin, Maraschino liqueur, Chartreuse, fresh-squeezed lime juice

Tavern Old-Fashioned 9

A double shot of bourbon with Angostura bitters, and demerara syrup.

Get it with Rye: \$13

Planter's Punch 9

Aged rum, orange juice, pineapple juice, fresh-squeezed lime juice, demerara syrup, grenadine, Angostura bitters

Manhattan 12

Rye, Angostura, sweet vermouth

Moscow Mule 8

Vodka, ginger beer, fresh-squeezed lime juice. Served in a copper mug.

Irish Coffee 9

Irish Whiskey, fresh-brewed Cuvee coffee, demerara syrup, hand-shaken cream

Mimosa 4

Sparkling brut and orange juice. Also available by the carafe (\$24)



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FOOD

Appetizers & Sharers

Aioli Fries.....\$6.95
English chips (wedge fries) topped with house-made aioli and herbed parmesan

Potato Cakes.....\$6.95
Two potato cakes with cabbage and cheddar cheese, drizzled with butter and sprinkled with bacon and parsley
Add an extra potato cake: \$4.00
Add a fried egg: \$1.00

Bavarian Pretzel Sticks.....\$5.95
Two buttered and salted soft pretzel sticks, served with a side of bacon beer cheese

Irish Nachos.....\$5.95 half/\$10.95 full
English chips topped with bacon beer cheese, green onions and sour cream.
Add a fried egg: \$1.00
Add chili: \$2.00
Add grilled chicken: \$3.95

Desserts

Chocolate Lava Cake.....\$5.95
Chocolate bundt cake with a molten center and optional whipped cream on top.

Cookies.....\$1.50/3 for \$3
3" cookies, baked in-house. Choose chocolate chip or white chocolate macadamia nut...or get some of each.

Soup & Salad

Roasted Tomato Basil Soup \$2.95 cup/\$5.25 bowl
Soup + Grilled Cheese.....\$10.20 half/\$12.20 whole

House Salad.....\$6.95
Lettuce, cucumber, diced tomato, cheddar cheese, and your choice of dressing on the side.
Also available as a wrap.
Add grilled chicken: \$3.95

Caesar Salad.....\$6.95
Lettuce, croutons, shredded parmesan cheese, and Caesar dressing.
Also available as a wrap.
Add grilled chicken: \$3.95

Dressings

Ranch	Balsamic Vinaigrette
Blue Cheese	Raspberry Vinaigrette
Honey Mustard	Caesar
Thousand Island	



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Pub Classics

Fish & Chips.....\$12.95

Two pieces of beer-battered cod, served on top of English chips (wedge fries)
Extra Fish: \$5 Side Aioli: \$1

Steak & Ale Pie.....\$12.95

Hearty ale-braised steak with mushrooms in brown gravy, topped with puff pastry crust. Served in a cast-iron skillet.

Cottage Pie.....\$12.95

Ground Black Angus beef, peas, carrots and onions in brown gravy, topped with a layer of mashed potatoes. Served in a cast-iron skillet.

Bangers & Mash.....\$11.95

Two English banger sausages served with two scoops of house-made mashed potatoes, covered in pork gravy.

Tavern Beer Chili.....\$10.95

House-made beanless beef chili topped with shredded cheese and green onions. Served in a cast-iron skillet with garlic-butter toasts.

Chili Bacon Mac & Cheese.....\$10.95

A blend of our Tavern Beer Chili and our Bacon Mac & Cheese, baked in a skillet and topped with a cheddar/parmesan blend.

Dublin Thighs.....\$10.95

Two deep-fried chicken thighs, topped with our honey whiskey sauce. Comes with choice of side.

Chicken Tikka Masala.....\$12.95

Marinated chicken thighs cooked in a spicy tikka masala sauce, served with a side of basmati rice.

Sandwiches

Served with choice of side

Tavern Burger.....\$12.95

Black Angus beef patty, cheddar cheese, grilled tomatoes, British bacon, pickles, house-made aioli, and lettuce on a toasted kaiser bun.

Add a fried egg: \$1 Sub Beyond Burger: \$2

Pub Club.....\$12.95

Turkey, ham, cheddar, swiss, British bacon and house-made aioli on toasted buttermilk bread

Tavern BLT.....\$11.95

A double stack of British bacon with lettuce, tomato, and house-made aioli on a toasted hoagie roll.

Bacon & Brie.....\$10.95

British bacon, melted brie, lettuce, and cranberry sauce on a toasted hoagie roll.

Roast Beef.....\$10.95

Roast beef soaked in au jus, melted Swiss cheese, lettuce, tomato and horseradish cream on toasted Jewish rye

Hot Ham & Cheddar.....\$10.95

Ham, melted cheddar cheese, and honey mustard on a toasted kaiser roll.

Rachel Reuben.....\$10.95

Turkey, melted Swiss cheese, sauerkraut and thousand island dressing on toasted Jewish rye

Open faced Pulled Pork.....\$10.95

Smoked pulled pork and mashed potatoes on toasted buttermilk bread, covered in pork gravy

Sides

English chips (wedge fries), bacon mac & cheese, house salad, Caesar salad, mashed potatoes, tomato soup (+\$1.50)



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Coffee and Espresso

*Espresso drinks are available hot or iced

Espresso (double shot) -----	\$2.60
Macchiato (3 oz.) -----	\$3.30
Espresso "marked" with foam	
Cappuccino (6 oz) -----	\$3.70
Espresso with steamed milk & foam	
The Doctor (6 oz) -----	\$4.35
Cappuccino made with half & half, honey & cocoa powder	
Latte -----	\$3.70/\$4.50
Espresso with steamed milk	
Mocha -----	\$4.35/\$5.15
Latte with chocolate & optional whipped cream	
Americano -----	\$2.75/\$3.25
Espresso with hot water	
Cuvee Drip Coffee -----	\$2.50/\$3.25
Medium & dark roasts available.	Refills: \$1.00
Cold Brew -----	\$4.00
Made in-house!	
Cafe au Lait -----	\$3.20/\$3.70
Brewed coffee with steamed milk	

Tea

Hot Tea -----	\$2.75
Earl Grey, English Breakfast, Hojicha Green, Marrakesh Mint, White Orchard, African Nectar, Chamomile Citrus, Ginger Twist	
Iced Tea -----	\$1.55
Sweet, unsweet, or as an Arnold Palmer.	Refills \$1.00
Chai -----	\$4.25/4/85
Masala chai blend with milk. Available hot or iced.	
London Fog -----	\$3.70/\$4.30
Earl Grey tea latte with vanilla syrup	

Smoothies

\$5.50

- Four Berry**
Blackberries, blueberries, raspberries, strawberries
- Island Breeze**
Guava, passionfruit, pineapple, coconut
- Strawberry Banana**
Strawberry...and banana.

Soft Drinks

Mexican Coke	\$2.25
Root Beer	\$1.95
Dr. Pepper	\$1.95
Ginger Beer	\$1.95
Topo Chico	\$1.95
Diet Coke	\$1.95
Sprite	\$1.95
Lemonade	\$1.55 Refills: \$1.00
Italian Soda	\$2.55

Soda water and a flavor (listed below)
Make it French (add cream) for \$0.60

Flavors

Apple	Amaretto	Chocolate (s/f)
Banana	Caramel	Vanilla (s/f)
Blackberry	Chocolate	
Blood Orange	Cookie Butter	
Blueberry	Frosted Mint	
Cherry	Hazelnut	
Lime	Honey	
Mango	Irish Cream	
Passionfruit	Maple Spice	
Peach	Peanut Butter	
Pomegranate	Pumpkin Spice	
Raspberry	Vanilla	
Strawberry	White Chocolate	
Elderflower		
Lavender		

Milk Options

Whole	Almond (+\$.60)	Oat (+\$.75)
Half & Half (+\$.60)	Heavy Cream (+\$.60)	Soy (+\$.60)