



Lounge Chow - Daily Features

4pm-close

(Sorry, no substitutions.)

MONDAY - Burgers & Brews \$12

Green chile cheddar burger grilled to perfection, french fries, and any tap beer of your choice.

TUESDAY - Tostadas & Tequila \$12

Choice of two tostadas (corn or flour), Mexican fiesta rice, black beans, and a House margarita. Tostada choices:

Pineapple Shrimp

Tasty garlic shrimp combined with pineapple, cucumber, and jalapenos. Topped with queso fresco and cilantro lime crema.

Chicken Tinga

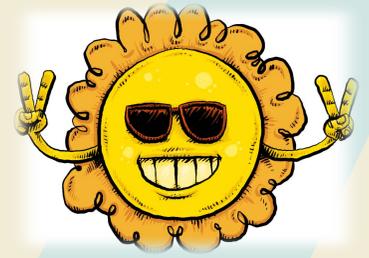
This flavorful classic dish from Mexico is marinated with tomatoes, garlic, red onions, and chipotle peppers. Garnished with avocado and Monterey Jack cheddar cheese.

Carnitas

We season and marinate the choicest pork and slow-roast for extra tenderness. Finished with tomatillo salsa verde, candied jalapenos, fresh cilantro and cotija cheese.

WEDNESDAY - Wine Down Wednesdays

All bottle wines (except House) are 1/2 price.



THURSDAY - Pizza & A Pint \$12 (choice of any tap beer)

Pizza choices:

Wildberry Chicken Gouda

Shredded chicken, candied jalapenos, red onions, smoked gouda cheese, with wildberry BBQ sauce.

Pepperoni Green Chile

Pepperoni, green chile, and mozzarella.

Taco

Salsa, seasoned taco meat, shredded cheddar cheese, chipotle hot sauce, black olives, diced tomatoes, shredded lettuce, and a sour cream drizzle.

Chicken Bacon Artichoke Alfredo

Alfredo sauce, mozzarella, Applewood smoked bacon, artichoke hearts, and shredded chicken. Topped with fresh parsley

Margherita

Roma tomatoes, fresh garlic, fresh mozzarella, marinara sauce, parmesan, basil leaves, oregano, red pepper and drizzled with premium olive oil.

FRIDAY - Chips (Fish) & Cerveza \$12

Dave's hand-battered haddock, french fries, jalapeno hush puppies, tartar sauce and a pint of Dave's Laid Back Lager.

SATURDAY - Bourbon & Bowls \$16

Choice of any bowl and a flight of Bourbon consisting of Old Forrester Classic, Jack Daniels, Gentleman Jack, and Woodford Reserve.

SUNDAY - Sliders & Sips \$12

Any wine sold by the glass and a choice of 2 sliders, served with Dave's famous french fries. Slider choices:

Mango Habanero Peach Fried Chicken * Green Chile Cheddar Burger * Bourbon BBQ Pulled Pork

Great Food + Great Drinks + Great Friends

Appetizers 11am-8pm

Ribeye Steak Poutine \$15

Chargrilled Certified Angus beef ribeye steak, skin-on french fries, cheddar cheese curds, homemade stout poutine gravy.

Baked Chile Cheese Fries \$13

Roasted pork belly, skin-on fries, red or green chile, cheddar, scallions, chipotle ranch sauce.

Southwest Chicken Nachos \$13

Seasoned fajita chicken, sautéed peppers and onions, black beans, fire roasted corn relish, cheddar, blue corn tortilla chips, pico de gallo, sour cream.

Salads

Add chicken to any salad (\$3)

Pear & Brie \$14

Brie, field greens, Bosc pears, blueberries, avocado, toasted candied almonds, champagne vinaigrette.

Black Berry Bacon \$14

Baby field greens, blackberries, crumbled applewood bacon, bleu cheese, scallions, honey balsamic vinaigrette.

Southwest Chopped Chicken Salad \$15

Romaine, cubed chicken, fire roasted corn relish, black beans, tomatoes, avocado, red onion, cotija, cilantro, blue corn tortilla chips, chipotle ranch.

Cranberry Apple & Walnut \$14

Arugula, baby spinach, apples, walnuts, bleu cheese, cranberries, red onions, honey balsamic vinaigrette.

Dressings

Ranch  Chipotle Ranch  Vinegar & Oil  Champagne Vinaigrette
Honey Balsamic Vinaigrette  Lemon Dill Vinaigrette  Old Venice Italian

Bowls

New Orleans Shrimp Linguine Pasta Bowl \$16

Seared garlic shrimp blended with broccoli florets, red pepper and our delicious sauce comprised of crawfish meat, garlic, heavy cream, champagne, fresh basil and smoked paprika on linguine pasta, topped with Parmesan cheese.

Tavern Pot Roast \$16

Slow cooked pot roast, red skin mashed, carrots, onions, fire roast corn, beef gravy.

Thanksgiving Turkey \$15

Oven-roasted turkey breast, red skin mashed, chorizo corn bread stuffing, cranberry sauce, turkey gravy.

Honey Sriracha Teriyaki Chicken Bowl \$15

Home made coconut rice smothered with grilled teriyaki chicken, fresh pineapple, red and green peppers, zucchini, and red onions. Topped with toasted coconut.

Fajita \$15

Beef & chicken fajitas, cilantro lime rice, peppers, onion, black beans, cheddar, fire roasted corn, pico de gallo, flour tortillas, sour cream.

18% gratuity will be added to parties of eight or more.

Dinners 11am-8pm

All dinners include soup or salad, green chile cheddar drop biscuits and two sides

Fire Braised Ribs \$19

Succulent, fall off the bone St. Louis pork ribs basted with Dave's homemade bourbon BBQ sauce.

Braised Beef Short Ribs \$20

These fork tender boneless beef short ribs are oven roasted for 5 hours with vegetables and spices, and covered with our awesome red wine gravy.

Chicken, Poblanos & Cream \$18

Grilled chicken breast smothered with a creamy poblano sauce (diced onion, minced garlic, white wine, heavy cream, roasted poblano peppers, fire roasted corn), served over cilantro lime rice.

Pork Chop & Irish Whiskey

Mushroom Sauce \$19

A juicy 10oz bone-in center cut pork chop, smothered with a scrumptious whiskey mushroom sauce (Irish whiskey, mushrooms, red onion, tarragon, and half and half cream).

Granny's Meatloaf \$18

This old fashioned recipe consists of Certified Angus ground beef, onions, celery, bacon, mushrooms, ketchup, bourbon, Worcestershire, sauce, and brown sugar. We finish this tasty dish off with our homemade stout gravy.

Grilled Chicken Caprese \$18

Grilled chicken breast topped with tomatoes, artichokes, basil pesto, mozzarella, parmesan, and italian seasoning. Served on a bed of cilantro lime rice.

Salmon \$19

Pan seared coho salmon, mesquite smoked raspberry chipotle sauce.

Grilled Ribeye Steak \$22

Charbroiled USDA choice Certified Angus beef ribeye, topped with bleu cheese compound butter (bleu cheese, butter, caramelized onions, fresh thyme) and homemade onion rings.

Grilled Hawaiian Wahoo with Champagne Cream Sauce \$19

A game fish sustainably caught off the coast of Oahu which has a flaky, delicate texture, and mild flavor. Features a sauce comprised of a delicious blend of crawfish meat, garlic, heavy cream, champagne, Parmesan cheese, fresh basil and smoked paprika.

Sides

Add an extra side to any item for \$3

Sweet Potato Hash  Red Skin Mashed  Green Beans Almondine  Skin-On French Fries  Sweet Potato Waffle Fries
Glazed Baby Carrots  Fire Roasted Corn  Calabacitas  Cheesy Polenta  Mac & Cheese  Cole Slaw  Fresh Fruit

Gourmet Burgers

Served with lettuce, tomato, onion, pickles and skin on fries. Sub homemade onion rings (\$1)
Gluten free bun/bread available upon request

Dave's Valley Burger \$14

Applewood smoked bacon, avocado bleu cheese crumbles, homemade onion rings, pepper jelly BBQ sauce

Black Bean Burger \$11

Black bean, brown rice, corn and chipotle pepper patty topped with cheddar cheese and green chile.

Brat Burger \$14

Ground beef & Johnsonville Bratwurst blend, fire roasted corn relish, pickled red onions, stout beer aioli, cheddar, pretzel bun, cooked well*

Big Hawaiian Burger \$14

Ground beef & pork blend, applewood smoked ham, Pepper Jack cheese, grilled fresh pineapple, Dave's spicy Hawaiian Sauce, Hawaiian bun, cooked well*

Turkey Burger \$14

Homemade turkey burger, candied jalapenos, avocado, cheddar, chipotle BBQ aioli.

4th Street Burger \$14

Maple bacon, candied jalapeños, provolone, Swiss.

Southwest Chorizo Burger \$14

Ground Beef and chorizo patty enrobed in a flour tortilla, smothered with skin on fries, cheddar cheese, and red or green chile, garnished with avocado slices.

Burgers

Served with lettuce, tomato, onion, pickles and skin on fries. Sub homemade onion rings (\$1)

Hamburger \$11

Cheeseburger \$12

Grilled Chile cheddar Burger \$13

*These burgers are cooked well due to pork in burger. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness

Bacon Cheddar BBQ \$13

Mushroom Swiss Burger \$13

Patty Melt \$13

18% gratuity will be added to parties of eight or more.

Sandwiches Plus 11am-8pm

Served with skin on fries. Sub homemade onion rings (\$1)
Gluten free bun/bread available upon request.

Turkey Wrap \$13

Oven roasted turkey, romaine, pecans, cranberry sauce, apples, brie, wrapped in a flour tortilla.

Prime Rib Dip \$14

Sliced prime rib, caramelized onions, provolone, horseradish sauce, au jus, Milano Roll.

Bourbon BBQ Meatloaf \$14

Homemade meatloaf, caramelized onions, Applewood bacon, onion rings, bourbon BBQ sauce, thick sliced wheat.

Black Angus Steak Sandwich \$14

Tender, juicy Black Angus steak with Dijon mustard, creamy brie cheese, homemade fig jam and arugula, atop a soft Italian Milano roll.

Chicken Caprese Sandwich \$14

Grilled chicken breast, tomatoes, artichokes, provolone, parmesan, Italian seasoning, basil pesto aioli, and rosemary focaccia.
Served with skin-on fries.

Chicken Cordon Bleu Grilled

Cheese \$14

Grilled chicken breast, Applewood smoked ham, swiss, Dijon mustard, thick sliced wheat.

Rio Grande \$14

Oven roasted turkey breast, balsamic aioli, Applewood bacon, avocado slices, provolone, rosemary focaccia.

California Club \$14

Oven roasted turkey breast, ham, Applewood smoked bacon, avocado, romaine, tomato, Swiss cheese, thick sliced wheat, served warm.

Fish Tacos (2) \$14

Pan seared haddock, slaw, pico de gallo, avocado, Cotija, cilantro lime crema, choice of flour or blue corn tortillas.

Pulled Pork \$14

Slow roasted pulled pork, bourbon BBQ sauce, cole slaw, brioche bun.

Young and Young at Heart

Ages 12 and under & ages 62 and up.
Kid's meal includes beverage.

Chicken Tenders \$8

Crunchy breaded texture, black pepper, hint of garlic, french fries.

Mac & Cheese \$6

Elbow macaroni, 3 cheese creamy sauce.

Cheeseburger \$9

Ground beef burger, cheddar cheese, french fries.

Grilled Ham & Cheese \$8

Applewood smoked ham & cheddar, french fries.

Soups

All soups served with a green chile cheddar drop biscuit.

Green Chile Chicken Stew

Bowl \$8 Cup \$6

Hatch Autumn Roast green chile, skin on cubed potatoes, onions, carrots, garlic, fire roasted corn, chicken breast, blue corn tortilla strips, cotija, sour cream.

Soup & Salad \$9

Small house salad, choice of soup.

Albondigas

Bowl \$7 Cup \$5

Meatballs, tomatoes, potatoes, onion, carrots, red bell peppers, jalapeños, garlic, cotija, cilantro, sour cream.

Soup Of The Day

Bowl \$7 Cup \$5

Rotates daily, ask your server what's cooking!

Drinks

\$3

Soft Drinks Coke  Diet Coke  Coke Zero  Dr. Pepper  Root Beer  Sprite  Lemonade

Coffee Signature Blend Dark Roast  Chocolate Piñon  Medium Roast Italian Decaf

Iced Tea Fresh Brewed  Gold Peak Raspberry

Hot Tea Cozy Chamomile  Lemon Lift  Earl Grey  English Teatime Green

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