



LUNCH

RAW

- PETIT SEAFOOD PLATEAU35**
hogwash, cocktail, Key West mustard
- OYSTERS HALF SHELL 4 EA**
hogwash, cocktail, grilled lemo
- CHILLED SHRIMP24**
cocktail sauce, Key West mustard
- CEVICHE AGUACHILE.....21**
octopus, shrimp, pico, avocado, watermelon
- KING CRAB MP**
cocktail sauce, Key West mustard



STARTERS

- FRESH GUACAMOLE 10**
made fresh, house-made tortilla chips
- CHARRED SALSA..... 6**
heirloom tomato, morita chili, house-made tortilla chips
- QUESO FUNDIDO 17**
sautéed chorizo & mushrooms, guacamole, salsa verde, flour tortillas
- SALSA VERDE NACHOS 16**
mexican cheese, black bean salsa, pickled jalapeno & onions, crema, cilantro
Add: pulled chicken +7 / carne asada +8
- BUFFALO WINGS..... 17**
green goddess or moody blue cheese
- WCT ONION RINGS 16**
moody blue cheese or house-made steak sauce



SOUPS & SALADS

- CHILLED POBLANO SOUP 15**
crème fraiche, micro cilantro, sweet corn pico, chili oil, tortilla crisps, avocado
Add: shrimp +8/ Crab +21
- SUMMER CHICKEN SALAD..... 18**
greens, strawberries, candied pecans, cotija cheese, dijon vinaigrette
- CAMP-SIDE 17**
little gem, cabbage, house bacon, tortilla crisps, pickled red onion, black beans, green goddess
Add: carne asada +8 / shrimp +8

PLATES

- MAINE LOBSTER ROLL MP**
brioche bun, tarragon, grilled lemon. Voodoo crisps
- TAVERN BURGER 24**
8oz bison, choice of aged cheddar, american or moody blue cheese, griddled onions, mustard aioli, fries, pickle
- BAJA FISH TACOS 23**
avocado salsa, slaw, chiles toreados, siracha mayo
- BLT..... 18**
frying pan bacon, crisp lettuce, farm tomato, mayo, texas toast
- GOLDEN FRIED CHICKEN 25**
local honey, morita chili dust, siracha aioli slaw
- TACOS DE CHILE POBLANO 21**
caramelized onion, mushroom, cotija, sweet corn, avocado salsa, chile toreados, crema
- PHILLY CHEESE STEAK..... 23**
shaved ribeye, fontina & white american, grilled onions, mushrooms
- BLACK BEAN BURGER..... 22**
spicy slaw, guacamole, tomato, choice of cheese, fries
- CHICKEN ENCHILADAS..... 24**
salsa verde, Oaxaca cheese, roasted hatch chili, jalapeno, black bean salsa, pickled onions
- CAJUN ROCKY MOUNTAIN TROUT 29**
roasted tomato & spinach pilaf, Voodoo crisps, saffron aioli
- CHURRASCO STEAK..... 28**
chimichurri sweet onions, blistered shishito peppers, flour tortillas

DESSERT 12

- HAND DIPPED ICE CREAM SANDWICH**
daily selection

OT SIDES

- STREET CORN**
SMOKED JALAPENO, CILANTRO, COTIJA CHEESE, LIME
- BLISTERED SHISHITOS PEPPERS**
SEA SALT
- PAPAS HUANCAINA**
AJI AMRILLO QUESO
- SIDE SALAD**
GREENS, STRAWBERRIES, CANDIED PECANS, COTIJA CHEESE
- FRIES**
HERBS, SEA SALT
- PLANTAINS**
GINGER MOJO, CREMA

20%
GRATUITY WILL
BE ADDED TO
PARTIES OF 8
OR MORE.