



LUNCH

RAW

- PETIT SEAFOOD PLATEAU* 40**
hogwash, cocktail, Key West mustard
- OYSTERS HALF SHELL* 4EA**
hogwash, cocktail, lemon
- CHILLED SHRIMP 26**
cocktail sauce, Key West mustard
- KING CRAB MP**
cocktail sauce, Key West mustard
- CEVICHE* 24**
corvina, shrimp, tomato, onion, avocado, lime



STARTERS

- FRESH GUACAMOLE 15**
made fresh, house-made tortilla chips
- CHARRED SALSA..... 7**
heirloom tomato, morita chili, house-made tortilla chips
- QUESO FUNDIDO 20**
sautéed chorizo & mushrooms, guacamole, salsa verde, flour tortillas
- SALSA VERDE NACHOS 18**
mexican cheese, black bean salsa, pickled jalapeno & onions, crema, cilantro
Add: pulled chicken +8 / carne asada +10
- BUFFALO WINGS..... 19**
green goddess or moody blue cheese
- WCT ONION RINGS 17**
moody blue cheese or house-made steak sauce
- LAMB LOLLIPOPS* 26**
mint sauce verte, lemon parmesan jus



SOUPS & SALADS

- CHICKEN ESTOFADO..... 21**
chicken chipotle broth, rice, cilantro, cheese, avocado
- SUMMER CHICKEN SALAD 21**
greens, red bell pepper, jicama, tomato, candied pistachio, feta, chipotle-lime vinaigrette
- CAMP-SIDE 18**
little gem, cabbage, house bacon, tortilla crisps, pickled red onion, black beans, buttermilk green goddess
add: carne asada +10 / shrimp +14

PLATES

- MAINE LOBSTER ROLL MP**
brioche bun, tarragon, grilled lemon. Voodoo crisps
- TAVERN BURGER* 27**
8oz bison, choice of aged cheddar, american or moody blue, griddled onions, mustard aioli, fries, pickle
- BAJA FISH TACOS 27**
avocado salsa, slaw, chiles toreados, siracha mayo, pico
- GOLDEN FRIED CHICKEN 28**
local honey, morita chili dust, siracha aioli slaw
- TACOS DE CHILE POBLANO..... 24**
caramelized onion, mushroom, cotija, sweet corn, avocado salsa, chile toreados, crema
- PHILLY CHEESE STEAK..... 26**
shaved ribeye, fontina & white american, grilled onions, mushrooms
- BLT..... 20**
frying pan bacon, crisp lettuce, farm tomato, mayo, texas toast
- BLACK BEAN BURGER..... 25**
spicy slaw, guacamole, tomato, choice of cheese, fries
- CHICKEN ENCHILADAS 26**
salsa verde, Oaxaca cheese, roasted hatch chili, jalapeno, black bean salsa, pickled onions
- CAJUN ROCKY MOUNTAIN TROUT 34**
roasted tomato & spinach pilaf, Voodoo crisps, saffron aioli
- CHURRASCO STEAK* 33**
chimichurri sweet onions, blistered shishito peppers, flour tortilla

DESSERT 14

- HAND DIPPED ICE CREAM SANDWICH**
chocolate cookie, vanilla ice cream, chocolate dip

SIDES 13

- STREET CORN**
SMOKED JALAPENO, CILANTRO, COTIJA CHEESE, LIME
- BLISTERED SHISHITOS PEPPERS**
SEA SALT, OLD BAY
- TAJIN WATERMELON SALAD**
JICAMA, CUCUMBER, FETA, ORANGE ZEST, MINT
- SIDE SALAD**
GREENS, RED BELL PEPPER, JICAMA, TOMATO, PISTACHIO, FETA CHEESE, CHIPOTLE-LIME VINAIGRETTE
- FRIES**
HERBS, SEA SALT

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

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CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS