



310-456-8000 | [TAVERNGRILLS.COM](http://TAVERNGRILLS.COM)

21337 PACIFIC COAST HIGHWAY | MALIBU, CA. 90265

# Appetizers

## **QUESADILLA “ROLL”**

Jumbo cheese stuffed tortilla with your choice of chicken or pulled pork rolled and crisped on a hot griddle cut into 8 sushi-size pieces and topped with guacamole, pico de gallo, chipotle mayo and sriracha. \$13.95

## **HOUSE-MADE LUMP CRAB CAKES**

Delectable crab cakes made with lump crabmeat served with lemon wedge and chipotle aioli on the side. \$14.95

## **AHI CEVICHE TACOS**

Ahi tuna marinated in sweet soy dressing served on a bed of shredded Napa cabbage in crisp wonton shells with a drizzle of our spicy sriracha aioli. \$15.95

## **AVOCADO SHRIMP TACOS**

Gently cooked shrimp mixed with avocado, tomatoes, cilantro a touch of red onions and jalapeno all marinated in a citrus dressing served inside our crispy wonton shells. \$15.95

## **TAVERN MAC-N-CHEESE**

Not your average mac-n-cheese! This one is made with crispy bacon, shallots, garlic, splash of white wine, and red chili pepper flakes for some spice. \$13.95

## **BEEF SLIDERS**

Our mini certified natural Angus beef patties grilled then topped with melted cheddar and fried shoestring onions. \$13.95

## **BAKED POTATO FRIES**

A fun-to-eat but healthier version of French fries, only its baked potato! Served with a trio of our delicious sauces, roasted garlic mayo, spicy ketchup and sriracha aioli. \$7.95

## **TAVERN WINGS**

Golden fried wings ordered dry or mix with your choice of regular buffalo, tangy buffalo or spicy barbeque sauce served with crunchy carrots and celery sticks and cool blue cheese dipping sauce on the side. \$12.95

# Salads & Wraps

## **SIGNATURE CHOPPED SALAD**

Mix of locally grown baby greens and crisp iceberg lettuce with sweet corn, tomatoes, cucumbers, carrots, grated cheddar cheese and your choice of grilled chicken or tri-tip tossed in our barbeque ranch dressing topped with Pico de Gallo and tortilla strips. \$14.25

## **POWER SALMON SALAD**

Juicy grilled soy marinated filet of salmon topped with a crisp mixture of broccoli, cabbage, kale, blueberries, toasted sunflower seeds, black beans and dried cranberries in our spicy honey vinaigrette. \$15.95

## **BEET SALAD**

Beautiful red and orange/yellow beets perfectly roasted for maximum flavor, served with mixed baby greens and goat cheese in beet juice balsamic vinaigrette. \$14.25

## **BERRY KALE SALAD**

Julienned crisp kale mixed with baby greens, strawberries, blueberries, blackberries, raspberries, toasted slivered almonds and dried cranberries in orange vinaigrette. \$14.95

## **CLASSIC CAESAR SALAD**

Hearts of romaine lettuce, our house-made parmesan/garlic croutons, and parmesan cheese all tossed in Caesar dressing with lemon herb grilled chicken breast. \$14.25

## **QUINOA LENTIL SALAD**

A delicious mix of quinoa, lentils, avocados, red onions, carrots, tomatoes, cucumbers, and cilantro tossed in our delectable orange vinaigrette. \$13.95

## **BARBEQUE WRAP**

Your choice of grilled chicken, pulled pork or tri-tip mixed with greens, corn, tomatoes, cheese, and pico de gallo in barbeque ranch dressing wrapped in sundried tomato tortilla. With your choice of one side. \$14.95

## **GRILLED VEGETABLE WRAP**

Grilled veggie patty, mixed greens, tomatoes, sweet corn, cheese, pico de gallo and a drizzle of our tasty barbeque ranch dressing all wrapped in sundried tomato tortilla with your choice of one side. \$14.95

# Burgers & Sandwiches

All our burgers are served on a fresh baked toasted sesame bun and all sandwiches are served on a fresh baked toasted brioche bun with your choice of one side item.

## **TAVERN 1 BURGER**

8oz Certified natural Angus beef grilled and served on a toasted sesame bun layered with lettuce, tomatoes, pickles, melted American cheese, Louisiana hot links and coleslaw with our house-made thousand island dressing. \$16.95

## **CLASSIC CHEESE BURGER**

8oz Certified natural Angus beef patty topped with melted American cheese, shredded lettuce, tomatoes, pickles and our house-made thousand island dressing. \$15.95

## **WILD MUSHROOM BURGER**

8oz Certified natural Angus beef patty topped with melted Monterey Jack cheese, sautéed mushrooms and caramelized onions with roasted garlic aioli. \$15.95

## **BARBEQUE BURGER**

8oz Certified natural Angus beef patty topped with melted cheddar cheese, caramelized onions, crispy hickory smoked bacon and our famous barbeque sauce. \$15.95

## **BLUE CHEESE BACON BURGER**

8oz Certified natural Angus beef patty topped with melted blue cheese and caramelized onions, tomatoes, lettuce, crispy bacon and our roasted garlic aioli. \$15.95

## **VEGGIE BURGER**

Delicious light veggie patty grilled and topped with lettuce, tomatoes, pickles and our creamy chipotle aioli sauce. \$14.95

## **TURKEY BURGER THE SKINNY!**

We call this one "The Skinny" for it having all the flavor in a healthier bite, served with chipotle aioli, tomatoes, pickles, melted Monterey jack cheese, and spring mix lettuce, topped with roasted peppers, caramelized onions and avocado. \$14.95

## **TRI-TIP SANDWICH**

100% natural Angus tri-tip smoked low and slow, juicy and tender served on a toasted freshly baked brioche bun with our famous barbeque sauce. \$15.95

## **PULLED PORK SANDWICH**

Our signature slow-smoked pulled pork served with house-made barbeque sauce. \$15.95

## **PULLED BARBEQUE CHICKEN SANDWICH SOUTHERN STYLE**

Hickory smoked juicy chicken served on a freshly baked toasted brioche bun with barbeque sauce and coleslaw. \$15.50

## **HOT LINKS LOUISIANA STYLE SAUSAGE SANDWICH**

A spicy favorite! Grilled hot sausage topped with sautéed onions, peppers and barbeque sauce. \$15.95

## **SOUTHERN STYLE BRISKET SANDWICH**

Tender brisket smoked low and slow served with coleslaw and barbeque sauce. \$15.95

## **PRIME RIB SANDWICH**

All-natural aged prime rib roasted tender, topped with melted Monterey jack cheese, sautéed onions and peppers served with our delicious house-made au jus. \$16.95

## **SANTA FE CHICKEN SANDWICH**

Lemon garlic marinated chicken breast grilled then topped with melted Monterey jack cheese, sautéed onions and peppers, crisp field baby greens and chipotle aioli. \$14.95

## **BLACKENED SALMON SANDWICH**

Blackened filet of salmon topped with crisp lemony baby field greens, thinly slices of red onions and a delicious garlic dill yogurt sauce. \$15.95

# Entrees

## **RIB-EYE STEAK**

All-natural aged Angus beef grilled, topped with herb compound butter, and served with a loaded baked potato dressed with butter, sour cream and chives. \$28.95

## **N.Y. STRIP STEAK**

All-natural aged Angus beef with medium marbling served with roasted garlic mashed potatoes and red wine mushroom reduction. \$27.95

## **OATMEAL STOUT BRAISED SHORT RIBS**

(Stout is our dark beer made using roasted malt and roasted barley)

Marinated in red wine and vegetable stock, braised tender served with roasted garlic mashed potatoes and roasted carrots. \$27.95

## **TRI TIP**

Smoked low and slow, sliced and topped with our barbeque sauce and your choice of two Sides. \$22.95

## **TAVERN I SIGNATURE BABY BACK RIBS**

Smoked low and slow smothered in our signature barbeque sauce served with your choice of two Sides. Full slab \$27.95 or half slab \$22.95

## **BARBEQUE BRISKET**

Roasted in vegetables and beef stock sliced and topped with our barbeque sauce, your choice of two Sides. \$19.95

## **BARBEQUE PULLED PORK**

Slow-smoked tender pork topped with barbeque sauce and your choice of two Sides. \$18.95

## **BARBEQUE ROASTED ½ CHICKEN**

Flavorful barbequed slow-smoked grass-fed chicken served with your choice of two Sides. \$20.95

## **LEMON HERB ½ CHICKEN**

Marinated and slow-smoked grass-fed chicken juicy and lemony served with your choice of two Sides. \$20.95

## **LEMON HERB GRILLED CHICKEN BREAST**

Marinated butterflied breast of chicken grilled and served with your choice of two Sides. \$18.95

## **BARBEQUE CHICKEN BREAST**

Marinated butterflied breast of chicken grilled and brushed lightly with our delicious barbeque sauce served with your choice of two Sides. \$18.95

## **NEW ORLEANS-STYLE BARBEQUE JUMBO SHRIMP**

Jumbo shrimp sautéed in garlic, caper and white wine sauce served with sweet corn-on-the-cob and remoulade. \$21.95

## **SOY SESAME SALMON FILET WITH HONEY GINGER GLAZE**

Soy sesame marinated filet of salmon grilled and then topped with honey ginger reduction accompanied by our favorite buffalo rice medley. \$22.95

## **FISH & CHIPS**

Alaskan beer-battered cod golden fried, served with our house-made tartar sauce, coleslaw and fries. \$17.95

## **TAVERN FISH TACOS**

Two warm corn tortillas, chipotle aioli, crisp cabbage, pico de gallo, and your choice of one of the following: Blackened Cajun salmon | Beer battered Cod | Mahi Mahi | Sautéed Shrimp served on a flour tortilla. \$16.95

# Beer

## ON TAP

Fat Tire Ale   Fort Collins, CO	6.50
Lagunitas IPA   Petaluma, CA	6.75
Dogfish 90 minute IPA   Milton, DE	7.00
Ballas Point Sculpin IPA   San Diego, CA	7.00
Firestone 805 Blonde Ale   Paso Robles, CA	6.75
Angel City IPA   Los Angeles, CA	6.75
Coors Light   Golden, CO	6.00
Ladyface Palo Comado IPA   Agoura Hills, CA	7.00
Stella Artois   Belgium	6.75
Boulevard Tank 7 IPA   Kansas City, MO	6.75
Angry Orchard Cider   Hudson Valley, NY	6.50

## BOTTLED

Corona	5.50
Pacifico	5.50
Sierra Nevada	5.50
Heineken	5.50
Miller Lite	5.50
Budweiser	5.50
Bud Light	5.50
Golden Road Hefeweizen	6.25
O'Doul's <i>non-alcoholic</i>	5.50
Shock Top	6.00
Goose Island IPA	6.25
Kona Longboard	6.50

# Tavern Sweets

Louisiana-Style Bread Pudding  
with toasted pecans topped  
with warm Bourbon  
sauce. \$10.95

Seasonal Cobbler \$10.95

# Tavern Sides

Roasted Garlic Mashed Potato	\$4.25
Loaded Idaho Baked Potato with butter, sour cream and chives	\$3.95
Parmesan French Fries	\$3.95
Sweet Potato Fries	\$3.95
Barbeque Beans	\$3.25
Mac N Cheese	\$3.50
Sweet Corn	\$3.95
Side Caesar	\$6.95
Side Salad	\$6.95
Coleslaw	\$3.25
Buffalo Rice Medley	\$3.25
Barbeque Cream Corn	\$3.25

# Wine

## Chardonnay

	Glass	Bottle
Jade Mountain, California	8	30
Smoke Tree, Sonoma	10	38
Newton, Unfiltered Napa Valley		69

## Alternative Whites

Pinot Grigio, Stellinia Di Notte, Italy	6	22
Sauvignon Blanc, Cape Mentelle, Australia	9	34

## Sparkling

Chadon, Brut, California (187ml)		7
Moet, Brut, France (187ml)		13

## Cabernet Sauvignon

Terrazas, Argentina	6	22
Uppercut, Napa Valley	11	42
Justin, Paso Robles	16	60
Jordan, Napa Valley		101

## Alternative Reds

Syrah, 6th Sense, California	9	32
Malbec, Terrazas, Reserva, Argentina	9	32
Zinfandel, Wood Work, California	7	26
Tempranillo, Termes, Spain		55

## Merlot

Wood Work, California	7	26
Provenance, Napa Valley		36

## Pinot Noir

A by Acacia, Carneros	8	28
Laetitia, Arroyo Grande	14	52
Cloudy Bay, Marlborough		69

# Tavern Kids

Kids 12 years and under options include  
French fries and drink. \$12.95

- 2 Cheeseburger Sliders
- Mac-n-Cheese
- Kids Tri-Tip
- Kids Ribs

# Beverages

Coke	Iced Tea
Diet Coke	Hot Tea
Sprite	Coffee (Decaf & Regular)
Root Beer	Cranberry Juice
Pink Lemonade	Orange Juice