



310-456-8000 | 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