

# HAT CITY TAVERN

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> _____	10/16
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> _____	13
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> _____	12
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> _____	9
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> _____	10
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> _____	9
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> _____	8
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS



<b>TURKEY CLUB</b> 12
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese
<b>CHIPOTLE CHICKEN SANDWICH</b> 14
melted cheddar cheese, bacon and chipotle aioli on a brioche bun
<b>CUBAN SANDWICH</b> 11
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf
<b>GRILLED STEAK WRAP*</b> 15
with black beans, roasted red peppers, cilantro and monterey jack cheese

MUST TRY

\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*

## BURGERS

MUST TRY

<b>GRUYÈRE &amp; SHROOM BURGER</b> 14
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli
<b>BLACK RUM BACON JACK BURGER*</b> 15
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce
<b>THE HOUSE BURGER</b> * 12
choice of cheese and housemade burger sauce
<b>VEGGIE BURGER</b> 11
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*

Original Recipes FROM SCRATCH

## MAINS

Made Fresh PER ORDER

<b>CENTER-CUT TOP SIRLOIN, 10 OZ.*</b> GF _____	24
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables	
<b>CHARBROILED RIBEYE, 12 OZ.*</b> GF _____	33
with garlic mashed potatoes and grilled vegetables	
<b>MEDITERRANEAN SHRIMP PASTA</b> _____	19
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream	
<b>SALMON WITH KALE &amp; MUSHROOMS*</b> GF _____	22
with sautéed kale and crimini mushrooms	
<b>TUSCAN FLORENTINE CHICKEN</b> _____	15
pesto-marinated chicken breast on top of grilled vegetable orzo	

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +7 / Salmon +7 / Chicken +5

<b>COBB SALAD</b> GF _____	16
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette	
<b>ROASTED BEET SALAD</b> GF _____	12
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette	
<b>CAESAR SALAD</b> _____	12
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing	
<b>QUINOA &amp; BABY GREENS SALAD</b> GF _____	11
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing	

## SOUP

SOUP DU JOUR 5

\* ASK YOUR SERVER FOR \*  
\* TODAY'S OFFERING \*

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL 10.00**  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE 10.00**  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE 10.00**  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE 10.00**  
Ketel One, ginger beer and fresh lime juice

*\* Served in Copper Mugs \**

**CLASSIC COCKTAILS**

**BEE'S KNEES** \_\_\_\_\_ 9.50  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** \_\_\_\_\_ 10.00  
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** \_\_\_\_\_ 10.50  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** \_\_\_\_\_ 9.50  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** \_\_\_\_\_ 10.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** \_\_\_\_\_ 10.00  
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** \_\_\_\_\_ 9.50  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

**WINES**

**WHITE**

- CHARDONNAY - HOGUE. WA \_\_\_\_\_ 7/26
- PINOT GRIGIO - DANZANTE. Italy \_\_\_\_\_ 8/29
- RIESLING - CHATEAU STE MICHELLE. WA \_\_\_\_\_ 9/33
- SAUVIGNON BLANC - GIRARD. CA \_\_\_\_\_ 11/41
- PROSECCO - VILLA SANDI IL FRESCO. Italy \_\_\_\_\_ 6/22
- BRUT SPARKLING - CHANDON. CA \_\_\_\_\_ 9/31
- WHITE ZINFANDEL - BERINGER. CA \_\_\_\_\_ 7/25

**RED**

- MERLOT - HOGUE. WA \_\_\_\_\_ 7/26
- CABERNET SAUVIGNON - HOGUE. WA \_\_\_\_\_ 7/26
- CABERNET SAUVIGNON - LOUIS M MARTINI. CA \_\_\_\_\_ 9/33
- RED BLEND- 19 CRIMES. Australia \_\_\_\_\_ 7/23
- PINOT NOIR- MEIOMI. CA \_\_\_\_\_ 12/46
- CABERNET SAUVIGNON - PENFOLDS MAX. Australia \_\_\_\_\_ -/42
- MERLOT - MATANZAS CREEK. CA \_\_\_\_\_ -/52
- PINOT NOIR - BELLE GLOS LAS ALTUAS. CA \_\_\_\_\_ -/96

**ROOM SERVICE**

Press Room Service button on your phone to order All Room Service orders have a \$3.00 delivery charge + 18% gratuity automatically added

**BEERS**

**DRAFT**

- BUD LIGHT \_\_\_\_\_ 5.00
- BLUE MOON \_\_\_\_\_ 6.00
- STELLA ARTOIS \_\_\_\_\_ 6.00
- SAMUEL ADAMS SEASONAL \_\_\_\_\_ 6.00
- BROOKLYN BREWERY \_\_\_\_\_ 7.00
- TWO ROADS BREWING CO. \_\_\_\_\_ 7.00
- NEWBURYPORT BREWERY CO. \_\_\_\_\_ 7.00
- HARPOON BREWERY \_\_\_\_\_ 7.00

**BOTTLE**

- BUD LIGHT \_\_\_\_\_ 5.00
- BUDWEISER \_\_\_\_\_ 5.00
- MILLER LITE \_\_\_\_\_ 5.00
- COORS LIGHT \_\_\_\_\_ 5.00
- HEINEKEN \_\_\_\_\_ 6.00
- CORONA EXTRA \_\_\_\_\_ 6.00
- SAMUEL ADAMS BOSTON LAGER \_\_\_\_\_ 6.00
- BLUE MOON \_\_\_\_\_ 6.00
- ANGRY ORCHARD \_\_\_\_\_ 6.00
- CORONA LIGHT \_\_\_\_\_ 6.00

*\*ASK ABOUT OUR SEASONAL OFFERINGS\**