

Starters

little T A V E R N

DEVILED EGGS 11

GRILLED ARTICHOKE 14

SMOKED SALMON 16

DUO DIP & CHIPS 13

QUESO & CHIPS 12

TAVERN NACHOS 14

CHICKEN TORTILLA SOUP 10

Salads

FAMOUS ZUNI SALAD 17

smoked chicken, spinach, pecans, walnuts, golden raisins, bacon, egg, white cheddar cheese, julienne apples, bacon vinaigrette

FILET WEDGE 21

filet mignon, iceberg wedge, bacon, campari tomatoes, blue cheese dressing

JAPANESE SALMON 24

pineapple glazed, soba noodles, mango, tomato, fresh herbs, chile lime dressing

Sandwiches

(served with crispy French fries)

LT BURGER 16

ground wagyu, creamy slaw, pickles, tomatoes, cheddar

SMASH BURGER 10/16 (single/double)

american cheese, bacon jam

CRISPY BUFFALO CHICKEN 17

pickles, creamy slaw, ranch aioli

Entrees

MEXICO CITY ENCHILADAS 16

chicken or brisket enchiladas, famous Armenta's sauce, black beans & rice, guacamole

CHICKEN TENDERS 17

butter milk fried chicken, house-made bbq & honey mustard, crispy French fries

BIRRIA TACOS 17

tender brisket, flour tortillas, black beans & rice, guacamole

BAJA FISH TACOS 20

blackened fresh fish, chipotle sauce, creamy slaw, corn tortillas, black beans & rice, guacamole

ROASTED CHICKEN 22

mashed potatoes, charred broccolini, birria consommé

HONEY TRUFFLE FRIED CHICKEN 24

crispy chicken breasts, hot honey, creamy slaw

BABY BACK PORK RIBS 24

mashed potatoes, creamy slaw

PETITE FILET 32

USDA choice filet, mashed potatoes

Extras & Sides 5

MASHED POTATOES • CRISPY FRENCH FRIES

CREAMY SLAW • HOUSE SALAD

CHARRED BROCCOLINI • MAC & CHEESE

BLACK BEANS & RICE • TOMATOES & BLUE CHEESE

LOADED BAKED POTATO 8 (add brisket +6)

CHILLED 1QT PULLED SMOKED CHICKEN 15

Dessert

KEY LIME PIE 10 • BLUEBERRY BREAD PUDDING 10

General Manager: Hannah Clark **Chef de Cuisine:** Jorge Avina

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Signature Cocktails

SWEET MULE 14

vodka, blackberries, hibiscus, mint, ginger beer

LAVENDER MARTINI 14

vodka, lavender syrup, lemon

ELECTRIC PICKLE 15

vodka or gin, dry vermouth, dill pickle juice, stuffed olive

SLOW AND LOW 15

gin, lemon, local honey

STAYCATION 14

spiced rum, pineapple, coconut, passionfruit, mint, ginger

THIS LITTLE PIGGY 16

Whistlepig Piggyback rye, maple, sweet pepper bacon

OUR WHISKEY SOUR 18

hand-selected FAR Out Russell's Reserve 10yr. bourbon, Disaronno, house-made sour mix

FELIPE'S FROZEN MARGARITA 14

100% agave tequila, classic frozen (add Grand Marnier or Chambord float +5)

ARMENTA'S MARGARITA 15

Socorro blanco, Jalisco 1562 orange liqueur, house-made sweet & sour

Zero Proof (non-alcoholic cocktails)

WATERMELON SUGAR 7

watermelon, lime juice, hibiscus, jalapeño, Tajin rim

BAJA LEMONADE 7

lemonade, rosemary, coconut, agave

Wine

LA GIOIASA 9/36

Prosecco Treviso - Veneto, Italy

SANTA CRISTINA BY ANTINORI 9/32

Pinot Grigio - Tuscany, Italy

MCBRIDE SISTERS 10/35

Sauvignon Blanc - Marlborough, New Zealand

TALBOTT 'KALI HART' 10/35

Chardonnay - Monterey, California

HAMPTON WATER 12/42

Rosé - Provence, France

FOUR GRACES 13/45

Pinot Noir - Willamette Valley, Oregon

JUSTIN 14/49

Cabernet Sauvignon - Paso Robles, California

THE PRISONER 'SALDO' 15/52

Zinfandel - California

BROWNE FAMILY VINEYARDS 'THE VISIONARY' 16/56

Blend - Columbia Valley, Washington

Bottles & Cans

COORS LIGHT 6 • MILLER LITE 6 • LONE STAR 6

MICHELOB ULTRA 6 • TWISTED X 'PIT MASTER' 6

PACIFICO 7 • HIGH NOON TEQUILA LIME 8

SUN CRUISER VODKA ICED TEA 8 • HEINEKEN 0.0 NA 7

On Tap

LOCAL ROTATING OPTIONS AQ

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Brunch

SATURDAY – SUNDAY 10AM – 3PM

Entrees

AMERICAN BREAKFAST* 19

scrambled eggs, crispy bacon, crispy potatoes, grilled sourdough toast

BLUEBERRY PANCAKES 19

topped with berries and powdered sugar

FROSTED FLAKE FRENCH TOAST 19

two thick slices of house-made brioche, powdered sugar, and maple syrup, served with crispy bacon

MUSHROOM & SPINACH OMELETTE* 19

fluffy omelette, mushroom, spinach, and cheddar cheese, served with crispy potatoes

HUEVOS RANCHEROS* 19

crispy tostados, black beans, over easy eggs, ranchero sauce, served with crispy potatoes

MEXICAN MIGAS* 19

crispy tortillas tossed with scrambled eggs and fire roasted salsa, topped with avocado, fresh tomato, cilantro, queso fresco

Extras & Sides

CRISPY BACON 5.5

SOURDOUGH TOAST 5.5

CRISPY POTATOES 6.5

FRESH FRUIT 6.5

Morning Cocktails

BLOODY MARY 11.5

GREYHOUND 11.5

SPICY MARIA 11.5

THAT'S MY JAM 11.5

ESPRESSO MARTINI 11.5

ARMENTA'S MARGARITA 15

MIMOSA 8.5

MIMOSA CARAFE 28

Coffee

DOUBLE ESPRESSO 3

BREWED COFFEE 4

Fresh Squeezed 5.5

ORANGE JUICE • GRAPEFRUIT JUICE

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Happy Hour

MONDAY – FRIDAY **3PM – 5:30PM**

Snacks

GUAC & CHIPS 5

QUESO & CHIPS 5

ATLANTIC DIP 5

GRILLED ARTICHOKEs 5

DEVILED EGGS 5

Cocktails

HOUSE MIXED COCKTAILS 5

CANNED COCKTAILS 5

FROZEN COCKTAILS 7

Beer

DRAFT & BOTTLES 3 OFF

Wine

RED 5

WHITE 5

ROSÉ 7