

Snacks

Marinated Olives 9

grilled bread, goats milk feta, smoked salt, orange peel

Burrata 13

roasted garlic, baguette, lemon olive oil, heirloom tomatoes, basil, balsamic

Bacon Fat Popcorn 8 caramel, sea salt

For The Table

Four Peaks Beer Fondue 16 soft pretzel, smoked sausage, pear

En La Mesa Chips 15

hand-cut tortilla chips, sonoran spices, salsa roja, avocado, pepita seeds

Baja Quesadilla 16

oaxaca cheese, adobo chicken, sweet peppers, salsa roja, cumin crema

Calderwood Chicken Wings 17

dry-rubbed wings, classic buffalo, bourbon BBQ or smoked chili

DPT Cheese Board 19

local cheese, seasonal fruit, honeycomb, rustic bread

Charcuterie Board 21

small batch cured meats, cornichons, whole grain mustard, fig jam

Terrace Nachos 16

carne asada, pico de gallo, guacamole, jack cheese, cumin crema, poblanos

Poblano Hummus 14

roasted garlic, vegetables, pumpkin seed, naan bread

Sips & Greens

Soup of The Moment 8 chef's daily creation

Chicken Tortilla Soup 10

tortilla chips, lime & cilantro crema

Crismon Salad 14

mixed greens, toy box tomatoes, dried cherries, blue cheese, pine nuts, red onions, mustard seed & apple cider vinaigrette

Native Chopped Salad 18

achiote salmon, native grains, arugula, manchego cheese, charred corn, dried cherries, avocado dressing

Caesar Salad 12

romaine, parmesan, focaccia, caesar dressing

Add Protien

salmon* 10 grilled chicken 8 blackened shrimp 9

Handhelds

Honey-dipped Fried Chicken 17

b&b pickles, sweet and spicy cabbage slaw, brioche bun, fries

Tavern Stack Burger* 20

american, cheddar, aged swiss, grilled onions, slab bacon

Heritage Burger* 18

smoked cheddar, tomato, butter lettuce, red onion, sesame bun enhancments | jalapeños, fried egg*, avocado, fried onions 2 each

East Coast Pastrami 19

thousand Island, corned beef, aged swiss, sauerkraut, marble rye, pickle, fries

Olvera Street Tacos 18

lime & cilantro cabbage, cumin crema, queso fresco, corn tortillas, choice of grilled fish*, carne asada* or adobe-style chicken

Southwest Chicken Wrap 17

fried chicken, pepper jack cheese, lettuce, tomato, fries

Homestyle Chicken Tenders 14

choice of french fries or onion rings, ranch & carolina BBQ

Main Plates

after 5 pm

Pan-seared King Salmon* 33

heritage grain pilaf, pancetta, pickled onion, guajillo salsa

Organic Half Chicken 28

confit potatoes, chimichurri, asparagus, charred corn pico de gallo

Pan-roasted Cauliflower 26

romesco sauce, braised lentils, mint, cilantro, pine nuts

Prime Filet* 41

prickly pear ancho chili steak sauce, fries, smokey ketchup

Fish n Chips 29

805 beer-battered, salt & vinegar french fries, lime & chipotle remoulade, lemon

Sides 8

Confit Potatoes garlic, thyme, onion

Onion Rings smoky ketchup

Grilled Broccolini

DPT Side Salad buttermilk ranch

Jumbo Asparagus lemon, fennel pollen

Chefs Mushrooms garlic, white wine

French Fries smoked ketchup

Garlic Mashed Potatoes

Jalapeño Grits

Kids 9

All kids meals are served with french fries, frozen grapes or house salad

Grilled Cheese

american cheese, jack cheese, sliced pullman bread, (GF upon request) Pepperoni Pizza mozzarella cheese, mild pepperoni

Desert Dog

Mac & Cheese fusilli pasta, cheddar

all beef, bakery bun, pickles

Dessert 8

Strawberry Shortcake

candied pistachio lemon whipped cream

New York Cheesecake

berries, orange marmalade

Italian Gelato

vanilla, chocolate or strawberry sugar tuile, whipped cream

Tiramisu

lady fingers, mascarpone, coco

*These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies prior to ordering. 20% service charge will be added to parties of 8 or more.