



For The Table

- Bacon Fat Popcorn 8
caramel, sea salt
- Cheese Crisp 14
mexican cheese blend, pico de gallo, green chiles, cumin crema
add: chicken tinga or carne asada +6
- Baja Quesadilla 20
oxaca cheese, sweet peppers, salsa roja, guacamole, cumin crema
choice of: grilled shrimp, adobo chicken , or carne asada
- Wings 20
dry rubbed wings served with ranch
choice of: buffalo, bourbon bbq, or chipotle remoulade
- Lemon Garlic Hummus 16
pepitass, crudité, naan bread
- Terrace Nachos 18
carne asada, pico de gallo, guacamole, jack cheese, cumin crema
- Artichoke Dip 16
jalapenos, cream cheese, naan bread, flour tortilla chips
- Burrata 18
roasted garlic, arugula, mint, lemon olive oil, heirloom tomatoes, balsamic, crostini
- DPT Board 26
local cheeses, rustic bread, jam small-batch cured meats, cornichons, whole-grain mustard, marcona almonds
- Meatball Trio 18
marinara, crostini
- Shishito Peppers sm 9/lg 12
chili, lemon, parmesan, chipotle remoulade
- Four Peaks Beer Fondue 16
soft pretzel sticks
- Flatbread 17
chef's seasonal selection

Sips & Greens

- Chicken Tortilla Soup 12
tortilla strips, lime
- Native Chopped Salad 18
achiote salmon, native grains, manchego cheese, charred corn, dried cherries
cherry tomatoes, avocado dressing
- Chef’s Seasonal Salad 16
chef's seasonal creation
- French Onion Soup 10
swiss, parmesan, sourdough crouton
- Southwest Chicken Salad 20
crispy southwest chicken, romaine, roasted corn, roasted red pepper, red onion, cotija cheese, tortilla strips, jalapeno ranch
- Baby Gem Caesar Salad 18
baby gem, parmesan, housemade butter croutons, caesar dressing
- Add Protein
salmon* 12 grilled chicken 10
blackened shrimp 12

All Day Dining

served with choice of fries, onion rings, or side salad

- Tavern Stack Burger* 22
american, cheddar, & swiss, grilled onions, slab bacon
- Olvera Street Tacos 20
lime & cilantro cabbage, pico de gallo
choice of flour or corn tortillas
choice of carne asada*, blackened shrimp*, or adobe-style chicken, or mahi mahi
served with chips & salsa
- Steak Sandwich 25
sliced NY strip, balsamic onions, arugula, chimichurri, ciabatta
- Chicken Sandwich 22
avocado, bacon, lettuce, tomato pepperjack, chipotle remoulade
choice of grilled or crispy southwest chicken
- Homestyle Chicken Tenders 16
ranch & carolina bbq
- Southwest Chicken Wrap 20
crispy chicken, pepper jack cheese, lettuce tomatoes, avocado ranch
- East Coast Pastrami 22
corned beef & Pastrami, aged swiss, thousand island, sauerkraut, marble rye
- Fish ‘n Chips 30
beer battered, fries, DPT slaw
chipotle remoulade, lemon

Main Plates

Available from 5pm- 9pm

- Prime Filet* 48
choice of 2 sides, rosemary garlic demi
- NY Striploin 40
rustic creamy polenta, blistered tomatoes
broccolini, rosemary garlic demi
- Korean Salmon* 38
garlic sweet potato purée, bok choy, blistered tomatoes
roasted cauliflower, Korean ginger glaze
- Blackened Mahi Mahi 34
black bean & corn relish, blistered tomatoes, broccolini, corn puree
- French Pork Chop 38
rustic creamy polenta, braised bok choy, mustard cream sauce
pork chop takes 20-25 minutes to prepare
- Chili Butter Chicken 35
roasted cauliflower, garlic mashed potatoes, asparagus, piri piri
chicken takes 25-30 minutes to prepare
- Lemon Garlic Pasta 28
lemon, garlic, compound butter, sundried tomatoes
Add Protein
NY Strip 12 blackened shrimp 12
salmon* 12 grilled chicken 10

Sides 9

- French Fries
- Onion Rings
- Garden Fresh Salad
- Available from 5pm-9pm
- Grilled Broccolini
- Creamy Polenta
- Chef’s Mushrooms
- Garlic Mashed Potatoes
- Jumbo Asparagus
- Garlic Mashed Sweet Potatoes
- Roasted Cauliflower

*This item may contain raw or undercooked ingredients. Consuming raw or uncooked 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 for parties of 8 or more.