
BAR MENU

CRISP CALAMARI

Crisp calamari and banana peppers, house-made marinara, creamy horseradish drizzle 12

ROASTED TOMATO & SHRIMP BRUSCHETTA

Shrimp sauteed with white wine, lemon butter, garlic, parsley, and tomato on grilled, oven-roasted tomato crostini 11

CHEDDAR & MT. CARMEL COPPER ALE FONDUE

Tribeca Oven French bread and apples 8

WILD CAUGHT SHRIMP COCKTAIL

Organic Cornucopia horseradish chili sauce 11

PARKERS DYNAMITE STICKS

Crisp flatbread, stuffed with seared gulf shrimp, Applewood smoked bacon, andouille sausage, red peppers and four cheese medley, served with spicy tomato-cheese sauce 10

WARM HOUSE MADE BBQ CHIPS

Freshly fried kettle style potato chips tossed with Grippo's BBQ seasoning and creamy horseradish dipping sauce 6

CRABCAKES

Lump crab, pan-seared, roasted corn tomatillo salsa and remoulade sauce 9.5

FIVE CHEESE FLATBREAD

Oven roasted tomato coulis, mozzarella, provolone, fontina, emmenthal, reggiano parmesan, fresh basil 10

HAPPY HOUR 3:30 - 7:00 PM (Seven Days a Week) – Half Price Food

*These items may be served undercooked or raw. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.

TAVERN FLATBREAD & SALAD

Individual size flatbread with your choice of a smaller version of our Caesar or Wedge salad 10.5

JORGENSEN FARM ORGANIC LAMB SAUSAGE FLATBREAD

Laura Chenel goat cheese, caramelized onion, roasted peppers 10

BUFFALO SHRIMP FLATBREAD

Celery, Maytag blue cheese, mozzarella, provolone 11

CHEESE BREAD

Hearth-ovenbaked Tribeca Oven rustic French bread, garlic herb butter and cheese medley 5.5

TAVERN CHEESEBURGER*

Half pound topped with your choice of one cheese, American, Maytag blue, Cabot sharp cheddar, Emmental Swiss, monterey jack, pepperjack, lettuce, tomato, challah bun with your choice of French fries, house-made chips or cole slaw 11

BARBEQUED PORK SANDWICH

Bourbon barrel chip smoked, barbequed pulled pork shoulder, sweet potato fries, cole slaw, house-made chips 10

RED WINE

MELLOW REDS

These fresh, fruity wines are the traditional accompaniments to a variety of lighter dishes. Their moderate tannins will marry with poultry, lighter flavored meats, and grilled fishes.

	BTL
2007 Pinot Noir, Hayman and Hill Santa Lucia Highlands, California	37
2005 Chianti, Classico, Piegai Tuscany, Italy	32
2007 Merlot, Blackstone Sonoma, California	29
2007 Pinot Noir, Mark West Central Coast, California	33
2007 Shiraz, Yalumba Angaston, South Australia	31
2005 Côtes du Rhône, Guigal Rhône, France	34
2008 Pinot Noir, Parker Station Santa Barbara, California	34
2008 Merlot, Chateau Ste. Michelle Seattle, Washington	38

RICH, VELVETY REDS

Wines such as these with dark berry flavors and supple textures make a lively contribution to a meal without overshadowing the food. Perfect with Prime Rib.

	BTL
2008 Primitivo, Matane Puglia, Italy	33
2006 Nero D' Avola, Abbazia Santa Anastasia Sicily, Italy	36
2007 Cabernet, Merlot, Sangiovese, Falesco Vitiano Umbria, Italy	29
2006 Shiraz, Greg Norman Victoria, Australia	45
2007 Malbec, Navarro Correas Mendoza, Argentina	41
2006 Syrah, Rock Rabbit Central Coast, California	30
2007 Pinot Noir, King Estate Eugene, Oregon	62
2006 Shiraz, Peter Lehmann Barossa Valley, Australia	33

RED WINE

RICH, VELVETY REDS

2007 Cabernet Sauvignon, Avalon Napa Valley, California	BTL 41
2007 Meritage, Hahn Central Coast, California	39
2005 Cabernet Sauvignon, Freemark Abbey Napa Valley, California	70
2007 Merlot, Rabbit Ridge Paso Robles, California	33
2004 Palazzo Della Torre, Allegrini Veneto, Italy	44
2006 Syrah, Justin Paso Robles, California	47

BIG, BOLD REDS

Rich berry fruit, firm tannins, and layers of complexity make these wines a wonderful match with any of our full-flavored grilled meats.

2007 Pinot Noir, A to Z Newberg, Oregon	52
---	----

BIG, BOLD REDS

2007 Zinfandel, Rombauer Napa Valley, California	BTL 60
2006 Zinfandel, Knotty Vine Rodney Strong Sonoma, California	41
2005 Merlot, Rutherford Hill Napa Valley, California	49
2007 Cabernet Sauvignon, Alexander Valley Vineyard Sonoma, California	43
2004 Cabernet Sauvignon, Cain Concept, The Benchland Napa Valley, California	100
2006 Cabernet Sauvignon, Jordan Alexander Valley Vineyard Sonoma, California	80
2005 Shiraz, Kangarilla Road McLaren Vale, Australia	46
2005 Merlot, Stags' Leap Napa Valley, California	80
2005 Cabernet Sauvignon, Flora Springs Napa Valley, California	50
2007 Prisoner, Orin Swift Napa Valley, California	65

BEER

DRAFT BEERS

SIERRA NEVADA CELEBRATION

California 5.5

SPATEN LAGER

Germany 5.5

WEIHENSTEPHANER HEFE WEISSBIER

Germany 6

KENTUCKY BOURBON BARREL ALE

Lexington, KY 6.5

MT CARMEL COPPER ALE

Cincinnati, OH 5.5

GUINNESS

Ireland 6

REGIONAL CRAFT BEERS

BELL'S CHERRY STOUT

Michigan 6

BELL'S THIRD COAST OLD ALE

Michigan 6

TWO BROTHERS BITTER END PALE ALE

Illinois 6

TWO BROTHERS DOMAINE DUPAGE FRENCH COUNTRY ALE

Illinois 6

JOLLY PUMPKIN LA ROJA, FLANDERS RED ALE

Michigan 750 ml 18

WOODEN SHOE STALLOSTOWN WHEAT

Columbus, OH 6

WOODEN SHOE BOCK BEER

Columbus, OH 6

MT. CARMEL WINTER ALE

Cincinnati, OH 6

SCOTCH

JOHNNIE WALKER

Red	6
Black	7
Blue	22

MACALLAN

12 year	9
18 year	16

GLENLIVET

12 year	12.25
21 year	20

DEWAR'S

.....	6
21 year Signature	40

GLENMORANGIE

.....	11.5
-------	------

BEER

REGIONAL CRAFT BEERS

HOPPIN FROG B.O.R.I.S. THE CRUSHER IMPERIAL STOUT

Akron, OH 22 oz. 15

BUCKEYE BREWING BLING BLING PALE WHEAT ALE

Cleveland, OH 22 oz. 12

BUCKEYE BREWING 76 IMPERIAL IPA

Cleveland, OH 22 oz. 12

GREAT LAKES EDMUND FITZGERALD PORTER

Cleveland, OH 5.5

GREAT LAKES ELLIOT NESS

Cleveland, OH 5.5

GREAT LAKES DORTMUNDER GOLD

Cleveland, OH 5.5

GREAT LAKES SEASONAL

Cleveland, OH 5.5

CHRISTIAN MOERLEIN LAGER GOLDEN HELLES

Pennsylvania 5

REGIONAL CRAFT BEERS

CHRISTIAN MOERLEIN NORTHERN LIBERTIES IPA

Pennsylvania 5

SAM ADAMS BOSTON LAGER

Cincinnati, OH 5.5

SAM ADAMS BOSTON ALE

Cincinnati, OH 5.5

SAM ADAMS SEASONAL

Cincinnati, OH 5.5

BEER

GLOBAL CRAFT BEERS

- ST. FEUILLIEN SAISON**
Belgium 750 ml 15
- UNIBROUE LA FIN DU MONDE**
Belgium 16
- TRIPEL KARMELIET**
Belgium 750 ml 18
- OLD SPECKLED HEN**
England 16.9 ml 5.5
- HOEGAARDEN**
Germany 6
- FRANZISKANER WEISSBIER**
Germany 5.5
- SPATEN OPTIMATOR**
Germany 6
- STELLA ARTOIS**
Belgium 5.5
- NEGRA MODELO**
Mexico 5.5
- CORONA**
Mexico 5

AMERICAN CRAFT BEERS

- STONE IPA**
California 6
- DOGFISH HEAD 60 MINUTE IPA**
Delaware 6
- HEBREW LENNYS RIPA (CERTIFIED KOSHER)**
NY, NY 9
- BARD'S SORGHUM MALT BEER (GLUTEN FREE)**
California 6
- ORIGINAL SIN APPLE "CIDER"**
NY, NY 6
- ORIGINAL SIN PEAR "CIDER"**
NY, NY 6

BOURBONS

JACK DANIEL'S6	BUFFALO TRACE6
JACK DANIEL'S SINGLE BARREL9	EAGLE RARE7
MAKER'S MARK6.5	GEORGE DICKEL6
MAKER'S MARK 468	GEORGE DICKEL SELECT10
WOODFORD RESERVE7.5	BULLEIT6
BASIL HAYDEN8	1792 RIDGEMONT RESERVE7
RUSSELL'S RESERVE RYE 6 YR.6	REBEL RESERVE5
RUSSELL'S RESERVE RYE 10 YR.9	WILD TURKEY AMERICAN HONEY6
		FIREBALL CINNAMON5

BEER

AMERICAN MADE BEERS

BUDWEISER
USA 3.5

BUD LIGHT
USA 3.5

MILLER LITE
USA 3.5

COORS LIGHT
USA 3.5

PABST BLUE RIBBON
USA 3

NON-ALCOHOLIC CRAFT BEERS

EINBECKER
Germany 5.5

KALIBER
Ireland 5.5

BUCKLER
Netherlands 5.5

WINES BY THE GLASS

THE REST OF THE WORLD

	bottle	split
Domaine Chandon, Brut California		14
Moet et Chandon, White Star Épernay, France	75	

BRIGHT, CRISP WHITES

	3 oz.	6 oz.
2008 Pinot Grigio, Kris Alto Adige, Italy	4.25	8.5
2008 Dry Riesling, Yalumba Australia	4	8
2008 Sauvignon Blanc, Giesen Marlborough, New Zealand	4.5	9
2007 Pinot Grigio, Tiefenbrunner Alto Adige, Italy	4.5	9
2008 Columbia Valley Riesling, Ste. Chapelle Columbia, Washington	3.75	7.5

LUSH FRUIT WINES

	3 oz.	6 oz.
2008 Sauvignon Blanc, Honig Napa Valley, California	4.5	9
2007 Pinot Gris, King Estate Oregon	4.25	9.5

RICH, FULL WHITES

Chardonnay, St. Francis Sonoma, California	4.75	9.5
Chardonnay, Sonoma-Cutrer Russian River Ranches, California	5.25	10.5
Chardonnay, Kendall-Jackson Vintner's Reserve Santa Barbara, California	4.5	9

DESSERT DRINKS

DESSERT WINES

Pacific Rim Vin de Glacière Ice Wine	13
R.L. Buller, Muscat Rutherglen, Australia	8
R.L. Buller, Tawny Port Rutherglen, Australia	8
Warre's, Warrior Porto Portugal	6
Dow's, Quinta do Bomfim 1992, Port Douro Valley, Portugal	10.50

COGNACS

COURVOISIER V.S.	7
MARTELL V.S.	7
MARTELL CORDON BLEU	18
HENNESSY V.C.	7
REMY V.S.O.P.	12
KING LOUIS XIII	120

COFFEES

GRAND CAFÉ Grand Marnier and Godiva	8
CAFÉ PARKERS Baileys, Frangelico and Kahlua	8
CAFÉ BAILEYS Coffee and Baileys	7

WINES BY THE GLASS

MELLOW REDS

	3 oz.	6 oz.
2007 Pinot Noir, Hayman and Hill		
Santa Lucia Highlands, California	4.75	9.5
2007 Merlot, Blackstone		
Sonoma, California	3.75	7.5
2007 Shiraz, Yalumba		
Angaston, Australia	4	8

RICH VELVETY REDS

2007 Cabernet-Merlot-Sangiovese, Falesco Vitiano		
Umbria, Italy	3.75	7.5
2006 Shiraz, Greg Norman		
Australia	5.75	11.5
2007 Malbec, Navarro Correas		
Mendoza, Argentina	5.25	10.5
2006 Shiraz, Peter Lehmann		
Barossa Valley, Australia	4.25	8.5

RICH VELVETY REDS

	3 oz.	6 oz.
2007 Cabernet Sauvignon, Avalon		
Napa, California	5.25	10.5
2007 Meritage, Hahn		
Central Coast, California	5	10
2007 Merlot, Rabbit Ridge		
Paso Robles, California	4.25	8.5

BIG, BOLD REDS

2008 Zinfandel, Seghesin		
Sonoma, California	6	12
2006 Zinfandel, Knotty Vine Rodney Strong		
Sonoma, California	5.25	10.5
2005 Merlot, Rutherford Hill		
Napa, California	6.25	12.5
2007 Cabernet Sauvignon, Alexander Valley Vineyard		
California	5.5	11

WHITE WINES

BRIGHT, CRISP WHITES

These wines are delicate and refreshing and range from very dry to mildly sweet. Fresh fruit characteristics and a crisp finish make them an incredible match with chilled seafood, soups and hearty salads.

	BTL
2008 Pinot Grigio, Kris	
Alto Adige, Italy33
2007 Vernaccia, Teruzzi & Puthod	
Tuscany, Italy37
2008 Dry Riesling, Yalumba	
Angaston, Australia31
2008 Sauvignon Blanc, Giesen	
Marlborough, New Zealand35
2008 Sancerre, Chateau de Sancerre	
Sancerre, France44
2007 Pinot Grigio, Tiefenbrunner	
Alto Adige, Italy40
2008 Columbia Valley Riesling, Ste. Chapelle	
Columbia, Washington28
2005 Gewurztraminer, Hugel	
Alsace, France50

LUSH FRUIT WINES

Although produced from a variety of grapes, these wines share many common characteristics. Ripe fruit flavors and lush aromatic qualities make them extremely versatile with much of our menu including our seafood pastas and seafood specialty course offerings.

	BTL
2007 Vouvray, Remy Pannier	
Loire Valley, France35
2008 Sauvignon Blanc, Honig	
Napa Valley, California35
2007 Pinot Gris, King Estate	
Eugene, Oregon37
2007 Viognier, Miner	
Simpson Vineyard, California42
2006 Sauvignon Blanc, Girard	
Napa Valley, California32
2007 Chardonnay, Toasted Head	
Woodbridge, California40
2007 Chardonnay, Hess	
Monterey, California32
2004 Côtes du Rhône Blanc, Jean-Luc Colombo	
Rhône, France32

NON ALCOHOLIC

IBC

Root Beer	2.95
Diet Root Beer	2.95

Sprecher

Orange Cream Soda (16 oz.)	4.95
Diet Root Beer (16 oz.)	4.95
Ginger Ale (16 oz.)	4.95

PERRIER	2.95
----------------------	------

SAN PELLEGRINO	4.95
-----------------------------	------

EVIAN	4.95
--------------------	------

WHITE WINES

RICH, FULL WHITES

With full rich texture, layers of complexity, and oak overtones, these wines will stand up to the rich flavors of our hardwood-grilled fishes, seafood specialties, and roasted chicken.

BTL

2007 Conundrum

Napa Valley, California46

2007 Sauvignon Blanc, Cakebread

Napa Valley, California44

2008 Fumé Blanc, Ferrari-Carano

Sonoma, California35

2005 Chardonnay, Glen Carlou

Pearl, South Africa39

2006 Chardonnay, St. Francis

Sonoma, California37

2007 Chardonnay, Sonoma-Cutrer

Sonoma, California41

2007 Chardonnay, Cakebread

Napa Valley, California65

2007 Chardonnay, Kendall-Jackson Vintner's Reserve

Santa Barbara, California35
