



THE TAVERN

AT ASH BROOK GOLF COURSE

DINNER MENU

SHARED PLATES

CHIPS & DIP \$7

hand cut chips, French onion dip

TAVERN CURDS \$13

Wisconsin fried cheese curds with BBQ pulled brisket, chipotle-lime crema

PULLED PORK SLIDERS \$13

ROSEMARY WINGS \$13

rosemary, garlic & lemon marinated wings with our signature shake seasoning

SLAB BACON \$13

thick cut bacon, apricot molasses glaze

SPINACH ARTICHOKE FLATBREAD \$16

garlic butter flatbread topped with spinach-artichoke dip, three cheese blend, and grilled red onion

SALADS

Add shrimp or chicken \$7

MIXED GREENS \$8

mixed greens, grape tomatoes, red onion, balsamic

CAESAR \$8

romaine, house croutons, shaved parmesan, lemon Caesar dressing

ROMAINE WEDGE \$14

bacon, tomato, blue cheese, red onion

SIDES \$7

TRUFFLE FRIES | MAC N' CHEESE BISCUITS | GARLIC GREEN BEANS SWEET N' SOUR SLAW | MIXED GREENS

KIDS MENU \$8

Served with fries or tater tots

CHICKEN FINGERS

MAC N CHEESE

CHEESEBURGER

HANDHELDS

Served with house chips | Add salad or fries \$2

ROASTED VEGGIE WRAP \$14

Grilled Portobello, caramelized onions, roasted red peppers, mixed greens, balsamic glaze

CHICKEN SALAD WRAP \$15

Rotisserie chicken, celery, lettuce, tomato, onion, bacon, mayo, served in a whole wheat wrap

BUFFALO TENDER MELT \$15

Buffalo-tossed buttermilk tenders, cheddar cheese, cool ranch mayo, lettuce, tomato, onion, served on grilled Texas toast

ASH BROOK BURGER \$16

Certified Angus Beef burger, white cheddar, lettuce, tomato, onion, remoulade, served on a brioche bun

OVERNIGHT BRISKET \$16

Cracked pepper crust brisket, onion rings, house BBQ sauce, served on a brioche bun

TURKEY BURGER \$17

Arugula, tomatoes, onion, avocado, provolone, chipotle-lime crema brioche

OPEN-FACED SURF SALAD SANDWICH \$20

Maine lobster, shrimp salad, chopped celery, onion, lettuce, tomato, served on Texas Toast

SAMPLER

INDIVIDUAL SAMPLER

\$26

Choice of 2 meats and 2 sides

FAMILY SAMPLER (feeds 4)

\$60

Choice of 2 meats and 2 sides

Add a meat \$11 | Add a side \$7

ROTISSERIE & FAMILY STYLE

Individual or Family Style | Choice of 2 sides

ROTISSERIE CHICKEN

15/30

Tavern sauce, roasted chicken and gravy

PULLED PORK

17/39

Slow roasted shredded BBQ pork

BEEF BRISKET

19/42

Cracked pepper crust and mustard BBQ sauce

HOMEMADE MEATLOAF

19/42

Beef, veal, pork ground mix, celery, onion, spices, Tavern mushroom gravy

*contains egg & dairy

PEACH BOURBON SHRIMP

19/46

Grilled shrimp, peach bourbon glaze



DRINK MENU

BEER

DOMESTIC \$6

BUDWEISER

BUD LIGHT

YUENGLING

MILLER LITE

COORS LIGHT

IMPORT/PREMIUM \$7

BLUE MOON

CORONA

CORONA PREMIER

SAM ADAMS

STELLA ARTOIS

HEINEKEN

HEINEKEN 0.0

GUINNESS

MICHELOB ULTRA

CRAFT \$9

DOGFISH HEAD 60 MINUTE IPA

GOOSE ISLAND IPA

NEW BELGIUM BREWING FAT TIRE

HIGH NOON HARD SELTZER

ON TAP

HI-NEIGHBOR NARRAGANSETT \$6

COORS LIGHT \$6

KONA BIG WAVE \$7

SAM ADAMS OCTOBERFEST \$7

GOLDEN ROAD MANGO-CART \$7

WHEAT ALE

DOWNEAST CIDER \$7

ELYSIAN BREWING SPACE DUST IPA \$7

KENTUCKY BOURBON BARREL ALE \$9

COCKTAILS

PRIVATE MANHATTAN \$13

Catskills Private Barrel Rye, Luxardo Cherry Liqueur, bitters, drunken cherry

RIGI SPRITZER \$13

Tequila, Champagne and Rigi

STATESIDE MULE \$12

Stateside vodka, ginger beer, lime juice

MALIBU SUMMER SUNSET \$12

Malibu, Vodka, Peach Schnapps, grenadine, orange juice, pineapple juice

TAVERN TRANSFUSION \$12

Stateside vodka and Red Bull topped with grape juice

BOURBON ICED TEA \$8

Fresh brewed black tea and Bourbon

WINE

RED

Glass|Bottle

HOUSE RED 8

Merlot or Cabernet Sauvignon

CRANE LAKE PINOT NOIR 8|24

TERRAZAS DE LOS ANDES 8|24

ALTOS DEL PLATA MALBEC

RIUNITE LAMBRUSCO 8|24

THE VELVET DEVIL MERLOT 9|26

SANTA RITA CABERNET SAUVIGNON 10|24

ESSENCE PINOT NOIR 10|38

THOMAS BARTON RESERVE BORDEAUX 12|34

COOPER AND THEIF RED BLEND 12|45

BOURBON AGED

ROBERT MONDAVI BOURBON AGED 14|38

CABERNET SAUVIGNON

WHITE

G|B

HOUSE WHITE 8

Chardonnay, Pinot Grigio, Moscato

CHATEAU STE MICHELLE REISLING 8|24

RAPAURA SPRINGS SAUVIGNON BLANC 8|32

FRANCO AMOROSO PINOT GRIGIO 10|32

OYSTER BAY SAUVIGNON BLANC 11|42

BREAD AND BUTTER CHARDONNAY 12|34

ROSÉ

G|B

HOUSE ROSÉ 8

White Zinfandel

PIANO PIANO ROSÉ 8|24

GAMBINO PROSECCO 9

WHISPERING ANGEL ROSÉ 10|32