House Cocktails

WELCOME BACK AGAIN 14 TEQUILA BLANCO, CREME DE CASSIS, LIME, CHERRY PUREE, SODAE
MISSISSAUGA 14 RYE WHISKEY, CYANABRASCH LIQUEUR
BOISSON VIOLETTE 14 GIN, TRIPLE SEC, LEMON, CREME DE FRAMBOISE
NOUVELLE CHENE 14 MEZCAL, YELLOW CHARTREUSE, MARASCHINO LIQUEUR
SHIFT DRINK 10 BENCHMARK BOURBON, MILLER HIGH LIFE OR CORAZON BLANCO TEQUILA, MODELO ESPECIAL

Classic Cocktails

14 OLD FASHIONED MANHATTAN FRENCH 75 PALOMA

On Tap

KROMBACHER PILSNER SIEGURLAND, GERMANY 8 AVERY WHITE RASCAL BOULDER, CO 8 3 FLOYD'S GUMBALLHEAD MUNSTER, IN 8 LAGUNITAS IPA PETALUMA, CA 8

Bottles & Cans

MILLER LITE MILWAUKEE, WI 5 MILLER HIGH LIFE MILWAUKEE, WI 5 COOR'S LIGHT GOLDEN, CO 5 KROMBACHER H/A SIEGURLAND, GERMANY 5 WHITE CLAW (ROTATING FLAVORS) CINCINNATI, OH 7 PERONI ROME, ITA 7 STELLA ARTOIS LEUVEN, BEL 7 HEINEKEN AMSTERDAM, NED 7 MODELO ESPECIAL MEXICO CITY, MX 7 CITIZEN CIDER UNIFIED PRESS BURLINGTON, VT 7 STONE DAYFALL ESCONDIDO, CA 8 BELL'S TWO HEARTED KALAMAZOO, MI 8 GUINESS DUBLIN, IRL 8
<table>
<thead>
<tr>
<th>Year</th>
<th>Name</th>
<th>Region</th>
<th>Price</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>2017</td>
<td>Zenato, Pinot Grigio</td>
<td>Veneto, ITA</td>
<td>12</td>
<td>24</td>
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<tr>
<td>2021</td>
<td>Sandy Cove, Sauvignon Blanc</td>
<td>Marlborough, NZ</td>
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<tr>
<td>2015</td>
<td>Domaine Henri Perrusset, White Burgundy</td>
<td>Macon-Villages, FRA</td>
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<tr>
<td>2017</td>
<td>The Calling, Chardonnay</td>
<td>Sonoma Coast, CA</td>
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<tr>
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<td>Chateau De Fontenille, White Blend</td>
<td>Entre-Deux-Mers, FRA</td>
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<tr>
<td>2020</td>
<td>Le Roi Des Pierres</td>
<td>Sancerre, FRA</td>
<td>19</td>
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<tr>
<td>2018</td>
<td>Amble &amp; Chase, Rose</td>
<td>Provence, FRA</td>
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<td>36</td>
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<tr>
<td>2018</td>
<td>Figuiere, Provence</td>
<td>FRA</td>
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<tr>
<td>2019</td>
<td>Sea Sun, Pinot Noir</td>
<td>Napa Valley, CA</td>
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<tr>
<td>2020</td>
<td>Domaine Dupeuble, Beaulojais</td>
<td>FRA</td>
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<td>32</td>
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<tr>
<td>2019</td>
<td>Banshee, Cabernet Sauvignon</td>
<td>Sonoma, CA</td>
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<tr>
<td>2018</td>
<td>Freakshow, Red Blend</td>
<td>American Canyon, CA</td>
<td>16</td>
<td>32</td>
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<tr>
<td>2019</td>
<td>Felino, Malbec, Mendoza</td>
<td>ARG</td>
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<tr>
<td>2017</td>
<td>Novelty Hill, Cabernet Sauvignon</td>
<td>Columbia Valley, CA</td>
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<td>2018</td>
<td>Joel Gott, Merlot</td>
<td>Napa, CA</td>
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<tr>
<td>2017</td>
<td>Chateau La Tonnelle, Bordeaux Superieur</td>
<td>FRA</td>
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<td>2015</td>
<td>Chateau de Bellevue, Bordeaux  Saint-Emilion, FRA</td>
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<tr>
<td>2018</td>
<td>Ferrari Carano, Merlot</td>
<td>Sonoma County, CA</td>
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Hors d’Oeuvres

- French Onion Soup 9
  served bubbling hot
- Lobster Thermidor Bites 22
  butter poached baby lobster, sherry wine
  cheese sauce, spinach, lemon
- Taureau Nachos 12
  tortilla chips, sherry nacho sauce, escabache,
  cilantro
- 1/2 Order 8
  Add: Chicken 6
  Steak 10
  Lobster 12
- Fried Calamari 15
  lemon salt, remoulade
- Baked Goat Cheese 15
  tomato piquillo pepper sauce, garlic baguette
- Jumbo Shrimp Cocktail 19
  house cocktail sauce, lemon
  Big Chopped Salads
- Mixed Greens 13
  market lettuces, grapes, pickled fennel,
  mint, dried cranberry, port wine
  vinaigrette
- Add: Chicken 6
  Steak 10
  Salmon 10
  Poached Shrimp 10
- Classic Caesar 15
  shaved parmesan, house Caesar dressing on
  your choice of greens
- Poached Shrimp 10
- Taureau Cobb Salad 14
  tomato, bacon, avocado,
  egg, roquefort, buttermilk ranch
  Add: Chicken 6
  Steak 10
  Salmon 10
  Poached Shrimp 10

Sandwiches

- Le Cheeseburger Royale* 19
  prime beef, thick cut bacon,
  confit onion, american cheese,
  house pickles
- Grilled Steak Sandwich* 21
  prime hanger steak, cheese sauce,
  caramelized onions, giardinera,
  baguette
- Turkey Avocado Club 21
  roast turkey, avocado, crispy bacon,
  tomato, lettuce, dijonnaise, challah
- Fried Zucchini 16
  panko breaded zucchini, sweet & sour
  cabbage slaw, remoulade, sesame brioche bun

Entree Specials

- Prime Steak Frites* 32
  10 oz. hanger steak,
  hotel butter, bernaise,
  steak salt, pomme frites
- Rigatoni Ala Vodka 20
  mini rigatoni, creamy vodka
  sauce, roasted market cherry
  tomatoes, toasted breadcrumbs
  Add: Chicken 6
  Steak 10
  Salmon 10
  Poached Shrimp 10
- Sautéed Salmon* 27
  scottish salmon, sautéed spinach,
  lemon beurre blanc
- Superb Roast Chicken Thighs* 22
  boneless chicken thighs,
  cauliflower, chicken juice

Sides

- Pomme Frites 8
- Charred Cauliflower 6
  lemon salt, confit garlic
- Brussels Sprouts 8
  fish sauce, confit garlic, lemon sugar, salt
- Sauteed Spinach 8
  roasted garlic

Desserts

- Financier 8
  pineapple, caramel, torched meringue
- Chocolate Mousse 8
  sea salt, toasted marshmallows

Thank you for choosing Taureau Tavern. We strive to offer the highest quality ingredients.
To keep everyone safe, single guests are seated in a single, guests are required to wear their facial covering at all times.
For reservations or to go orders please visit us at
Exploretok.com/Taureautavern