House Cocktails

EL CHAMUCO 14
Mescal, Creme de Cassis, Grapefruit, Lime, Ginger Beer

KING OF VERSAILLES 14
Plantation Rum, Pineapple, Mint, Lime, Soda

RUBY CROWN 14
Baccheres Vodka, St Germain, Aperol, Francois Montand

BOISSON VIOLETTE 14
GIN, TRIPLE SEC, LEMON, CREME DE FRAMBOISE

SHIFT DRINK 10
Benchmark Bourbon, Miller High Life
OR
Corazon Blanco Tequila, Modelo Especial

Classic Cocktails

OLD FASHIONED 14
MANHATTAN
FRENCH 75
PALOMA

On Tap

KROMBACHER PILSNER
SIEGURLAND, GER 7

avery white rascal
Denver, 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 N/A
SIEGURLAND, GER 5

WHITE CLAW (ROTATING FLAVORS)
CHICAGO, IL, IN, OH, 6

LOYAL (ROTATING FLAVORS)
RIDGE ISLAND 6

PERONI
ROME, ITA 7

STELLA ARTOIS
LEUVEN, BEL 7

HEINEKEN
AMSTERDAM, NED 7

MODELO ESPECIAL
MEXICO CITY, MEX 7

RIGHT BEE
CHICAGO, IL 7

BELL'S TWO HEARTED
KALAMAZOO, MI 8

GUINESS
DUBLIN, IRL 8
<table>
<thead>
<tr>
<th>Year</th>
<th>Variety</th>
<th>Region</th>
<th>Price (per Glass)</th>
<th>Price (per Carafe)</th>
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<tbody>
<tr>
<td>2017</td>
<td>Pinot Grigio, Veneto</td>
<td>ITA</td>
<td>12</td>
<td>24</td>
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<tr>
<td>2021</td>
<td>Sauvignon Blanc, Marlborough</td>
<td>NZ</td>
<td>16</td>
<td>32</td>
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<tr>
<td>2015</td>
<td>Domaine Henri Perrusset, White</td>
<td>Macon-Villages, FRA</td>
<td>17</td>
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<tr>
<td>2017</td>
<td>Chardonnay</td>
<td>Sonoma Coast, CA</td>
<td>17</td>
<td>34</td>
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<tr>
<td>2020</td>
<td>Chateau De Fontenille, White Blend</td>
<td>Entre-Deux-Mers, FRA</td>
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<td>34</td>
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<tr>
<td>2020</td>
<td>Le Roi Des Pierres, Sancerre</td>
<td>FRA</td>
<td>19</td>
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<tr>
<td>2018</td>
<td>Amble &amp; Chase, Rose, Provence</td>
<td>FRA (Bucket of 5)</td>
<td>18</td>
<td>36</td>
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<tr>
<td>2018</td>
<td>Figueire, Provence</td>
<td>FRA</td>
<td>16</td>
<td>28</td>
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<tr>
<td>2019</td>
<td>Sea Sun, Pinot Noir, Napa Valley</td>
<td>CA</td>
<td>12</td>
<td>24</td>
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<tr>
<td>2020</td>
<td>Domaine Dupeuble, Beaujolais</td>
<td>FRA</td>
<td>16</td>
<td>32</td>
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<tr>
<td>2019</td>
<td>Banshee, Cabernet Sauvignon</td>
<td>Sonoma, CA</td>
<td>14</td>
<td>28</td>
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<tr>
<td>2018</td>
<td>Freakshow, Red Blend, American Canyon</td>
<td>CA</td>
<td>16</td>
<td>32</td>
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<tr>
<td>2019</td>
<td>Felino, Malbec, Mendoza</td>
<td>ARG</td>
<td>16</td>
<td>32</td>
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<tr>
<td>2017</td>
<td>Novelty Hill, Cabernet Sauvignon</td>
<td>Columbia Valley, CA</td>
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<tr>
<td>2018</td>
<td>Joel Gott, Merlot, Napa</td>
<td>CA</td>
<td>17</td>
<td>40</td>
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<tr>
<td>2017</td>
<td>Chateau La Tonnelle, Bordeaux Superieur</td>
<td>FRA</td>
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<tr>
<td>2015</td>
<td>Chateau de Bellevue, Bordeaux, Saint-Emilion</td>
<td>FRA</td>
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<tr>
<td>2018</td>
<td>Ferrari Carano, Merlot, Sonoma County</td>
<td>CA</td>
<td>20</td>
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</tbody>
</table>
HORS D’OEUVRES

FRENCH ONION SOUP 9
served bubbling hot

LOBSTER THERMIDOR BITES 22
butter poached baby lobster, sherry wine
cheese sauce, spinach, lemon

TAUREAUX 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 13
shaved parmesan, house Caesar dressing,
kale, tomatoes, parmesan houes

ADD: CHICKEN 6
STEAK 10
SALMON 10
POACHED SHRIMP 10

FRIED CALAMARI 15
lemon salt, remoulade

BAKED GOAT CHEESE 15
tomato piquillo pepper sauce,
garlic baguette

JUMBO SHRIMP COCKTAIL 19
house cocktail sauce, lemon

SANDWICHES

LE CHEESEBURGER ROYALE* 19
prime beef, thick cut bacon,
confit onion, american cheese, dijonnaise

ADD: CHICKEN 6
STEAK 10

GRILLED STEAK SANDWICH* 21
prime hanger steak, cheese sauce,
caramelized onions, giardinera,
baguette

TURKEY AVOCADO CLUB 19
roast turkey, avocado, crispy bacon,
tomato, lettuce, dijonnaise, challah

FRIED ZUCCHINI 16
panko breaded zucchini, sweet & sour
cabbage slaw, remoulade,
semine 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,
toast breadcrumbs

ADD: CHICKEN 6
STEAK 10
SALMON 10
POACHED SHRIMP 10

SAUTEED SALMON* 27
scottish salmon, sauteed spinach,
lemon beurre blanc

SUPERB ROAST CHICKEN THIGHS* 22
boneless chicken thighs,
cauliflower, chicken jus

SIDES

POMME FRITES 8
CHARRED CAULIFLOWER 8
fish sauce, confit garlic, lemon sugar, salt
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, torched meringue

THANK YOU FOR VISITING TAUREAUX TAVERN! WE ARE SO GLAD TO SEE YOU AGAIN.
TO KEEP EVERYONE SAFE, UNLESS SEATED AT A TABLE, GUESTS ARE REQUIRED TO WEAR FACIAL COVERINGS AT ALL TIMES. THANKS.
FOR RESERVATIONS OR TO GO ORDERS VISIT US AT EXPLORETOCK.COM/TAUREAUXTAVERN
FIRST COURSE
VICHYSSOISE
POTATO & LEEK SOUP
FENNEL & CITRUS SALAD
SLICED FENNEL, CITRUS SEGMENTS, ENDIVE, OLIVES, & SUNFLOWER IN A CHAMPANGE VINAIGRETTE

SECOND COURSE
MERMUEZ SAUSAGE WRAP
LAMB SAUSAGE & TOMATO
CABBAGE SLAW, DILL TZATZIKI
CRISPY EGGPLANT SANDWICH
PANKO BREADED EGGPLANT, TOMATO SAUCE, AVOCADO, & HOUSE GIARDINIERA

THIRD COURSE
CHAI TEA RICE PUDDING
WITH CANDIED RICE CRISPIES
PISTACHIO PANA COTTA
WITH PISTACHIO BRITTLE

* Caution: Undercooked poultry, meat, and fish may increase your chance of foodborne illness.