

**J. HUSTON**



**TAVERN**

ARROW ROCK, MO.



# STARTERS

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## SAVORY SAMPLER \$8

This local favorite is an array of deep fried cheese curds, onion rings & mushroom bites served with a ranch dipping sauce.

## CORN DIP \$10

A combination of sweet corn with ham, green onion, parsley, garlic, and cheddar cheese, mixed with a creamy house-made sauce and served with tortilla chips.

## CHICKEN WINGS \$10

8-piece chicken wings tossed in either buffalo or barbecue sauce or served plain with a blue cheese dipping sauce.

## EXTRA BASKET OF ROLLS \$4

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## SOUP & SALAD

### FRENCH ONION SOUP \$6

Yellow julienned onions caramelized in a beef stock, served with a toasted crouton and melted gruyere cheese.

### SOUP OF THE WEEK \$5

### STRAWBERRY &

### SPINACH SALAD \$12

Crispy leaf spinach tossed with strawberries, candied pecans, dried cranberries, mandarin oranges and blue cheese in raspberry vinaigrette dressing.

### TAVERN HOUSE SALAD \$10

Mixed salad greens tossed with cucumbers, cherry tomatoes, red onions, and shredded cheese served with your choice of dressing on the side.

### CAESAR SALAD \$8

Crispy leaf romaine, garlic croutons, and grated parmesan cheese tossed in Caesar dressing.

#### DRESSINGS

*Ranch, Blue Cheese, French, Italian, Honey Mustard, and Raspberry Vinaigrette*

*Add chicken to any salad for \$3*

# ENTREES

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*Served with choice of two sides.*

## OLD FASHIONED FAVORITES

### FAMOUS TAVERN FRIED CHICKEN \$18

Proudly continuing our time-honored tradition of a three piece hand-breaded fried chicken plate.

### SWEET HAM \$17

Ham steak seasoned, seared, and topped with a pineapple and cherry glaze.

### COUNTRY FRIED PORK \$17

Crispy fried pork tenderloin smothered in white gravy.

### CLASSIC BLT \$12

Six pieces of crispy bacon with fresh vegetables and a delicious pesto aioli.

### CHICKEN CLUB \$14

Blackened grilled chicken topped with pepper jack cheese, crispy bacon, fresh vegetables and creole sauce.

### SIRLOIN STEAK \$21

8 oz sirloin steak pan seared and basted with garlic and rosemary butter.

### PORK CHOP \$17

8 oz pork chop topped with a sweet apple chutney.

### FRIED WHITE FISH \$15

6oz fried white fish filet with house-made tartar sauce.

### POT ROAST \$17

Tender beef roast with red wine onion sauce served on a bed of mashed potatoes and toasted bread.

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## SANDWICHES

*Served with choice of one side.*

### TAVERN TENDERLOIN \$15

Crispy pork tenderloin on a brioche bun topped with fresh vegetables and our house sauce.

### BARBECUE CHICKEN \$14

Pulled sweet barbecue chicken on a brioche bun topped with pickles and purple cabbage.

## DESSERTS

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### CINNAMON ROLL \$6

A gooey sweet roll, topped with cream cheese frosting and a caramelized cinnamon apple topping.

### SEASONAL CHEESECAKE \$8

New York style slice of cheesecake carefully crafted by our in-house pastry chef.

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## DRINKS

### SOFT DRINKS \$2

*Coke, Diet Coke, Dr. Pepper, Sprite, and Root Beer*

### COFFEE \$2

*Regular and Decaf*

### TEA \$2

*Sweet and Unsweet*

### LEMONADE \$2

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## SIDES

### MASHED POTATOES

*Cream or Brown Gravy*

### STEAK FRIES

### GREEN BEANS

### MAC N CHEESE

### HONEY GLAZED CARROTS

### SEASONAL VEGETABLE

### COLESLAW

*Available a  
la carte \$3*

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## KIDS MENU

*Comes with fries, a cookie and a drink*

### GRILLED CHEESE

### SANDWICH \$10

Melted American cheese on crispy Texas toast slices.

### CHEESEBURGER \$10

4 oz patty on a brioche bun topped with ketchup and pickles.

### MAC N CHEESE BOWL \$10

A rich and creamy three cheese sauce mixed with macaroni pasta.

### CHICKEN STRIPS \$10

Three hand breaded chicken strips fried to a golden brown.

## COCKTAILS

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### OLD FASHIONED \$10

A sophisticated blend of bourbon, bitters and sugar, served on the rocks with black cherries and an orange twist garnish.

### MANHATTAN \$12

A classic blend of whiskey, sweet vermouth and bitters, served chilled with black cherries and an orange twist garnish.

### COSMOPOLITAN \$10

A sweet and tangy blend of vodka, triple sec, cranberry juice and lime juice, served chilled with an orange twist garnish.

### BEE'S KNEES \$12

A Prohibition-era cocktail featuring gin, lemon juice and honey syrup, served chilled with a lemon twist garnish.

### CORPSE REVIVER \$12

This drink used to "wake the dead" is a blend of brandy, applejack, and sweet vermouth, served neat with a dried apple slice garnish.

### AMERICAN MULE \$10

An American original featuring vodka, ginger beer and lime juice, served on the rocks with a lime wedge garnish.

### WHISKEY SOUR \$10

A sweet and sour blend of whiskey, lemon juice and honey syrup, served chilled with a lemon twist garnish.

### SEASONAL COCKTAIL \$8

## BEER

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MICHELOB ULTRA \$3.50

BUDWEISER \$4.50

COORS LIGHT \$3.50

BUD LIGHT \$4.50

BLUE MOON \$5

BUSCH LIGHT \$3.50

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## WHITE WINE

*Also available by the bottle*

HERMANHOFF WHITE LADY \$8

RAYWOOD CHARDONNAY \$7

WALNUT BLOCK SAUVIGNON BLANC \$9

TOMMASI PINOT GRIGIO \$8

BORSAO ROSE \$8

## RED WINE

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*Also available by the bottle*

FESS PARKER FRONTIER RED \$10

PARDUCCI PINOT NOIR \$9

SUBSTANCE ELEMENTAL CABERNET \$10

DAOU PESSIMIST BLEND \$13

## CREATE YOUR OWN COCKTAIL \$10

### MIXERS

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GINGER BEER

TONIC WATER

GINGER ALE

CLUB SODA

PINEAPPLE JUICE

SPRITE

CRANBERRY JUICE

COKE

ORANGE JUICE

### LIQUOR

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VODKA

RUM

SCOTCH WHISKEY

BRANDY

GIN

COGNAC

BOURBON

WHISKEY

*Shots \$4*



# SEASONAL COCKTAIL

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## HOT TODDY \$8

Also known as a "hot whiskey" in Ireland, this drink is made with Rieger's KC Whiskey, honey syrup, hot water, lemon juice, and a teaspoon of sugar. This drink is sure to warm those chilled bones!

## SCREWDRIVER \$8

This drink originated during World War II when Americans in China and Turkey mixed natural spirits with orange juice. The Tavern's twist on this cocktail is made with vodka and orange juice, served in a wine glass with a sugar rim and garnished with an orange slice!

## IRISH REDHEAD \$8

Bubbly, sweet, and a little smoky. Like all redheads, this one packs a punch!! This drink is made with Green Spot Irish Whiskey, grenadine, sprite and lime juice and garnished with a cherry and a lime slice.

## SIDECAR \$8

The French like to take the credit for this cocktail, believing that the drink was made in Harry's New York bar. The story is that an American Army Captain would often travel to the bar in the sidecar of his friend's motorbike. He wanted a drink to warm him up before dinner, and cognac was the immediate suggestion. However, it was not seen as an appropriate drink so early in the evening, so the bartender mixed some Cointreau and lemon juice with it and the sidecar was born!

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