SMOKED TROUT DIP
creamy smoked trout dip served with saltine crackers 9

ARUGULA SALAD
olive oil, lemon, shaved parmesan, salt & pepper 7

MIXED OLIVE BOWL
pitted olives in herbs & lemon 4

RED CABBAGE & BLUE SALAD
red wine vinegar & olive oil red cabbage/shredded iceberg tossed in blue cheese 6

CAPRESE STACK
tomato, fresh mozzarella, basil, olive oil, kosher salt, balsamic 8

AVOCADO TOAST
creamy avocado on tribeca bread with red pepper flakes, olive oil and shaved parmesan 8 add crumbled bacon $1

BURRATA SALAD
fresh arugula, olives, lemon and olive oil with toasted baguette 12

SPREADABLE BRIE & SAN MARZANO
brie & san marzano tomato sauce served with baguette for dipping 8

CHIPS & SALSA
fresh homemade salsa, chips 4

GUACAMOLE & CHIPS
fresh guacamole with lime, tomato, cilantro and salt 8

DESSERT
WARM CHOCOLATE BROWNIE
drizzled with olive oil & sea salt 8

DRUNKEN COFFEE (hot or iced)
Jameson, Irish cream, hazelnut liqueur 9

SPICY SAUSAGE BITES
combination of beef & pork sausage served over red cabbage 7

NACHOS
house-made green chile queso sauce, black beans, sour cream, cilantro 7
add chicken, steak or al pastor $2

SPANISH MEATBALLS
mini beef meatballs in a spicy tomato paprika sauce 9

PRESSED SANDWICHES
al pastor, steak or chicken with queso & cilantro inside pressed bread 9

ITALIAN PRESSED SANDWICH
thick cut hard salami, mozzarella, shredded lettuce, oil & vinegar, salt pepper 9

CAPRESE PRESSED SANDWICH
fresh tomatoes, mozzarella cheese, basil drizzled with olive oil and kosher salt 9

SPICY CORN QUESADILLA
house-made smokey chipotle sauce, cheeses, crema, corn 9

GRILLED QUESADILLA
steak, al pastor or chicken with mozzarella, cilantro- chips & hot sauce 9

PRETZEL BITES
warm pretzel bites rolled in kosher salt served with house-made beer queso dip 7

GREEN CHILE QUESO DIP
house-made roasted green chile cheese sauce served with corn tortillas chips 7

STREET TACO PLATE
3-steak, chicken or al pastor with cilantro & hot sauce served with tortilla chips 11

CHICKEN TORTILLA SOUP
served with fresh avocado & lime topped with crushed tortilla chips 6
COCKTAILS/WINE/BEER

SANGRIA
House Special: our famous recipe with fruits, rum, peach schnapps, triple sec, ice 9

WINES

REDS

RIOJA DOCA
ALONSO LOPEZ CRIANZA 2015
Spain-Tempranillo 90% & Graciano 10%
deepruby: bright clean full red. raspberry,
lavender, rosemary, smoke,coffee 11/39

MONTSANT DO
POTENTE 2016
Spain-Garnacha 65%, Merlot 15% Carinena
10%, Syrah 10%
Fresh strawberries, forest berry, herbal tea and chocolate 9/35

OLD GARNACHA VINES OGV
Spain -100% Garnacha
full-bodied with blackberries, strawberries with
hints of leather, vanilla & plums 9/33

RITA’S EARTH PINOT NOIR
Babeock-Sta. Rita Hills CA substantial fruit with
spicy cherries. flavors of tea, cola and jam 43

AUSTERITY CABERNET
Paso Robles robust with cherry aromas and red
fruits followed by licorice & sweet oak 11/39

WHITES

ALONSO LOPEZ WHITE
RIOJA DOCA
Spain-95% Viura 5%, Malvasia vibrant tropical
notes & mineral essence. 9/32

TORROXAL 2017
Spain-Rias Baixas DO 100% Albarino hints of
apricot, pear & ripe exotic fruits complimented
by lemon & lime 10/39

LAGAR DEL REY VERDEJO
Spain Rueda DO. 100% Verdejo herbal notes
with a background of peach & pineapple 9/33

(CAVA ROSE) CASTELL DE SANT PAU
Spain-ROSE CAVA Brut. 80% Trepat 20% Garnacha fresh & intense fruit aromas 9/34

(CAVA) CASTELL DE SANT PAU
Spain CAVA Brut nature. crisp & refreshing
bubbling sparkling wine 9/34

—ROTATING DRAFT BEERS—
"please ask your server or bartender for local
beers on draft"

—BOTTLES & CANS—
PBR*Guinness*ACE Cider*Coors light*Bud
Light*Corona/Light*Modelo*Pacifico*DosXX
—Ask server or bartender for local beers in cans—

THE CLASSICS

CALL ME OLD FASHIONED
Buffalo Trace, bitters, maraschino, orange, simple syrup 11

NEGRONI
Hendricks Gin, Campari, sweet vermouth, orange 11

TABERNA SOUR
Sazerac Rye, lemon juice, simple syrup,
Spanish red wine float 12

MAI TAI
light rum, dark rum, orange liqueur fresh
pineapple & OJ 13

WHITE RUSSIAN
Merica vodka, coffee liqueur, cream 10

MULE
Titos, ginger beer, fresh lime juice 10

CAMPARI SPRITZ
Campari, Hendricks gin, Cava Rose 12

SPARKLING ELDERFLOWER
Cava, elderflower liqueur, soda water 10

PAIN KILLER
dark rum, fresh pineapple juice, creme of
coconut, oj splash 11

JOHN DALY
Kettle One, fresh iced tea, lemonade 10

MEL’S MICHI
Michelada, Chamoy, Tajin Rim, Mexican
lollipop, tamarindo straw 9

PALOMA
Herradura Silver, grapefruit, soda 10

MARTINIS

MUDSLIDE MARTINI
Tito’s, coffee liqueur, Irish cream 13

THE DIRTY
Kettle, olive juice, blue-cheese olives 13

MY WIFE!
Hendricks, elderflower grapefruit, basil 13

MARGARITAS

CLASSIC MARGARITA
Silver tequila, triple sec, sweet & sour 9

POMEGRANATE MARGARITA
Silver tequila, pomegranate liqueur, triple
sec, sweet & sour 10

CADILLAC MARGARITA
Silver tequila, Gran Gala, sweet & sour 10

COCKTAIL HOUR
M-F 4pm to 6pm (reverse 10pm-close M-Th)

S5 “Mini” Martinis (well)
S7 Select Wines by glass
S7 Sangria
S5 Select Drafts

2136 3rd Street Old Town La Verne (909)929-0415 @tabernalaverne