

# CRAFT COCKTAILS

## Colonels Old Fashioned 11.50

our signature barrel aged Old Fashioned

## Spiced Old Fashioned 13

Spiced Up n' Down Rock and Bourbon. cherry, dehydrated candied orange

## Mad Hatter Manhattan 13

Spiced Rock and Bourbon, sweet vermouth, dry vermouth, bitters

## Tavern Margarita 11

Tres Agaves tequila, triple sec, lime juice, agave

## Spiced Apple Margarita 11.25

Tres Agaves tequila, apple cider, triple sec, lime juice, agave, cinnamon

## Smokey But Sweet 13

Mezcal, Tres Agaves tequila, Fruitful Smoked Jalapeno, Cointreau Orange Liqueur, pineapple juice, lime juice

## Bee's Knees 11

New Amsterdam Gin, honey water. lemon juice, orange juice

## White Chocolate RAZtini 12.75

Vanilla Vodka, Chambord, Godiva White Chocolate, cream, chocolate bitters

## Hemingway Daiquiri 11

Plantation Rum, maraschino cherry liqueur, grapefruit juice, lime juice, simple syrup

## New England Pear Martini 12

Pear Vodka, Amaretto, honey water, lemon juice, cardamom bitters

## Red or White Sangria 10.75

housemade secret recipe!

## The Governess 12.75

44 North Nectarine, pear sake, triple sec, lime juice, splash of cranberry

## Blackberry French 75 12

Gin, Fruitful Blackberry, Prosecco, lemon juice

## Autumn Aperol Spritz 12.75

Aperol, Prosecco, Fruitful Blood Orange, apple cider, soda water

## Harvest Mule 13

Spiced Rock n Bourbon, apple cider, lemon juice, ginger beer

## Blueberry Kentucky Mule 12

Up n' Down Rock and Bourbon, Fruitful blueberry, lime juice, ginger beer

## Cinnamon Orange Moscow Mule 11

Tito's vodka, orange juice, cinnamon simple syrup, ginger beer

## Caffeine Corner

### Campfire n' Chill 13

Spiced Rock and Bourbon, Amaretto, Tia Maria Coffee Liqueur, chocolate bitters, hot coffee, roasted marshmallow garnish

### Night Rider Espresso Martini 12

Up n' Down Rock and Bourbon, Tia Maria Coffee Liqueur, Tuaca Liqueur, fresh espresso, lemon

### Ghost Rider Espresso Martini 13

Spiced Rock and Bourbon, Tia Maria Coffee Liqueur, Tuaca Liqueur, fresh espresso, cinnamon

**\*all can be made with decaf**



Founded by Tavern's Managing Partner, Justin Morales

Creator of the Colonels Old Fashioned

## Up n' Down Rock and Bourbon 9.75 | 11.75

standard 1.25 oz pour | 2 oz pour | neat or over ice

## Pumpkin Mash Rock and Bourbon 10 | 12

standard 1.25 oz pour | 2 oz pour | neat or over ice

## The Colonel's Cut Barrel Proof 15.75 | 18.75

standard 1.25 oz pour | 2 oz pour | neat or over ice

## Trinity Tasting

sample all 3 Up n' Down products served with informative tasting mat 17

Canvas Chardonnay 8 | 29

Folie à Deux Chardonnay 12 | 47

13 Celsius Sauvignon Blanc 10 | 36

Bacaro Pinot Grigio 8 | 32

Kung Fu Girl Riesling 8 | 32

Charles and Charles Rose 10 | 36

WHITE WINES

Canvas Cabernet 8 | 29

Joel Gott (815) Cabernet 12 | 47

Canyon Road Merlot 8 | 29

Seaglass Pinot Noir 9 | 35

Nieto Malbec 9 | 35

RED WINES

Weekly Tavern Fun!

**HAPPY HOUR**

Wed - Sun 3-5:30pm

**Every Wednesday**

Taproom Trivia 6pm

**Every Thursday**

15% off food with \$29+ drinks to go



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@themarlboughtavern

@the\_marlborough\_tavern\_



**BOOK YOUR HOLIDAY PARTIES EARLY!**

**LITTLES**

**Hot Dog 6.75**

**Grilled Cheese 6.75**

**Cheeseburger 7.25**

**Cheese Pizza 7.75**

served with fries, carrots & fountain drink

\*bag of chips option for peanut allergy

**APPS**

**Seasonal Soup 5.75**

ask your server!

**Fried Pierogis (5) 13.75**

potato and cheese with carnalized onion  
bacon, sour cream

**Tavern Chicken Wings (8) 15.75**

choice of Buffalo, BBQ, or General Tso

**Fried Brussels Sprouts 8.75**

bacon and honey mustard

**Spinach Artichoke Dip 12.50**

parmesan, béchamel,  
housemade spinach chip

**Sweet Potato Fries 6.50**

housemade honey mustard

**Cheesesteak Eggrolls (2) 11.75**

peppers, onions and ranch

**Fried Calamari (9oz) 14.75**

peppers, marinara

**Seasonal Flatbread MP**

ask your server!

**CBR Flatbread 13.75**

grilled chicken, bacon, ranch,  
pickled jalapeño, parmesan

**Truffle Shroom Flatbread 13.75**

roasted mushroom with truffle cream,  
mozzarella, arugula

**MAINS**

**Tacos of the Day (3) MP**

ask your server!

**Pulled Pork Tacos (3) 15.75**

soft shell pork carnitas served with  
lettuce, pico de gallo, sour cream  
crema, shredded cheese

**Fish & Chips 18.75**

fresh fish served with old bay tartar  
sauce, handcut fries

**8oz Grilled Salmon 24.75**

served with seasonal vegetables and  
starch, topped maple mustard glaze

**12oz Grilled Prime NY Strip 28.75**

served with select vegetables and fries

**Meatloaf Melt 15.75**

grilled sourdough bread,  
caramelized onions, swiss cheese  
**choice of:** handcut fries, sweet potato or salad

**Fried Chicken Sandwich 15.75**

sesame seed bun, lettuce, pickles, spicy  
mayo - **add** avocado \$2 | cheese \$0.75  
**choice of:** handcut fries, sweet potato or salad

*Ask about daily specials!*

**Tavern Mac & Cheese 12.75**

baked with breadcrumbs and parmesan  
add bacon \$2  
add jalapenos \$.75  
add grilled, buffalo or BBQ chicken \$4

**Classic Footlong Hot Dog 9.75**

add bacon \$2  
add relish \$0.50  
add grilled onions \$0.50  
add housemade cheese sauce \$0.50  
**choice of:** handcut fries, sweet potato or salad

**GREENS**

**Add ons:**

grilled steak \$12  
blackened or grilled salmon \$10  
fried chicken \$8 | grilled chicken \$6  
bacon | avocado \$2 each

**Caesar Salad 8.75**

housemade caesar dressing, romaine lettuce,  
croutons, parmesan cheese, radishes

**Autumn Sprout Salad 10.75**

shaved brussels sprouts, dried cranberries,  
shredded carrots, candied walnuts, blue  
cheese crumble, sherry vinaigrette

**Chicken Chopped Salad 14.75**

chopped romaine, grilled chicken thigh (dark  
meat), lettuce, tomato, avocado, hard boiled  
egg, bacon - **ranch or balsamic vinaigrette**

**BUILD-A-BURGER**

**Beef Burger 15.75 Turkey Burger 14.75 Veggie Burger 13.75**

served with lettuce, tomato, pickles on the side

**Add ons:**

**Bacon | Avocado \$2 each**

**American | Cheddar | Swiss \$0.75 each**

**Sauteed Onions | Sauteed Mushrooms \$0.50 each**

**Choice of:**

handcut fries, sweet potato fries or house salad | caesar salad (\$1)

# Tavern

## HAPPY HOUR

Wednesday - Sunday 3-5:30pm

### BITES 6.50

**Mini Buffalo**

**Chicken Quesadilla**  
sour cream, pico de gallo

**4 Piece Wings**

Buffalo, BBQ or General Tso  
side blue cheese

**Jalapeno Poppers**  
side ranch

**Fried Brussel Sprouts**  
bacon, honey mustard

**Cheeseburger Sliders**  
pickles, southwest aioli

**Garlic Mozz Flatbread**  
side marinara

**Sriracha Deviled Eggs**  
bacon, ranch (5 pcs)

### SIPS

\$8

**Spiced Old Fashioned**  
**Fig + Birch Old Fashioned**  
with Up n Down Rock and Bourbon

\$7

**One X One**  
one liquor well drinks  
**Tres Agaves Paloma**  
**Blueberry Kentucky Mule**  
**New Amsterdam Cosmo**  
**New Amsterdam Moscow Mule**

\$6.50

**House Wines**  
chardonnay, pinot grigio  
cabernet, merlot

\$5

**Draft of the Day**

\$4

**High Noon Can**  
**Miller Lite Draft**  
**Harpoon IPA Can**  
**Two Roads Lil Heavan Can**

\*only available in the tap room