Ned - Sun 3-5:30pm Faproom Trivia 6pm **Every Wednesday**

Every Thursday



@the_marlborough_tavern @themarlboroughtavern PARTIES լ-լ-լ



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VDDG

APPS	
Seasonal Soup ask your server!	5.75
Fried Pierogis (5) potato and cheese with carnalized oni bacon, sour cream	13.75 ion
Tavern Chicken Wings (8) choice of Buffalo, BBQ, or General Tso	15.75
Fried Brussels Sprouts bacon and honey mustard	8.75
Spinach Artichoke Dip parmesan, béchamel, housemade spinach chip	12.50
Sweet Potato Fries housemade honey mustard	6.50
Cheesesteak Eggrolls (2) peppers, onions and ranch	11.75
Evical Calamanui	16

Fried Calamari 16 peppers, marinara

Seasonal Flatbread **MP** ask your server!

13.75 **CBR Flatbread** arilled chicken, bacon, ranch, pickled jalapeño, parmesan

Truffle Shroom Flatbread 13.75

roasted mushroom with truffle cream, mozzarella, arugula

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

*consuming raw poultry, meat or fish may increase your risk of foodborne illness, especially with certain medical conditions

MAINS

sauce, handcut fries

Tacos of the Day (3) ask your server!	MP
Pulled Pork Tacos (3) soft shell pork carnitas served with lettuce, pico de gallo, sour cream crema, shredded cheese	15.75
Fish & Chips fresh fish served with old bay tartar	19.75

Grilled Salmon 24.75 served with seasonal veaetables and

29.75 **Grilled Prime NY Strip** served with select vegetables and fries

starch, topped maple mustard glaze

Meatloaf Melt 15.75

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

15.75 Fried Chicken Sandwich

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:

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

Caesar Salad 8.75

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

10.75 **Shaved Sprout Salad**

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)

CRAFT COCKTAILS

Rockin' Nog 12

Spiced Rock and Bourbon, Rumchata, Amaretto, eggnog, cinnamon sugar rim

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

Up in Smoke Old Fashioned 13

Fig and Birch Up n Down Old Fashioned, cherry woodchip smoked!

Tavern Margarita 11

Tres Agaves tequila, triple sec, lime juice, agave

Marlborough Margarita 12.75

Tres Agaves tequila, Fruitful Coconut, triple sec, lime juice, agave, white cranberry juice

Rosemary-Pom-Tonic 11.25

New Amsterdam Gin, rosemary simple syrup.

pomegranate juice, lemon juice, tonic,

smoking rosemary garnish

White Chocolate RAZtini 12.75

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

Hemingway Daiquiri 11.50

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!

Wilson's White Cosmo 11.50

New Amsterdam Vodka, St. Germain, triple sec, lime juice, white cranberry juice

Blackberry French 75 12

Gin, Fruitful Blackberry, Prosecco, lemon juice

Winter Aperol Spritz 12.75

Aperol, Fruitful Blood Orange, prosecco, splash of rosemary simple and soda water

Blueberry Kentucky Mule 12

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

Mayberry Moscow Mule 11

New Amsterdam vodka, cranberry juice, cinnamon simple syrup, orange juice splash, ginger beer

Hot or Cold?

Adult Hot Chocolate 13

Spiced Rock and Bourbon, white chocolate liqueur, chocolate bitters, hot chocolate, roasted marshmallow garnish

lan's (NOT) Irish, Coffee 13

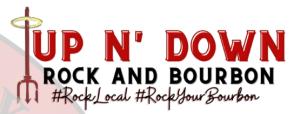
Jameson Cold Brew, Bailey's Irish Cream, Tia Maria Coffee Liqueur, hot coffee, graham cracker sprinkle

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
*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



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

Canvas Chardonnay 8 | 29
William Hill 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

Canvas Cabernet 8 | 29
Joel Gott (815) Cabernet 12 | 47
Canyon Road Merlot 8 | 29
Murphy's Goode Blend 9 | 35
Seaglass Pinot Noir 9 | 35
Nieto Malbec 9 | 35